

Name of Organization: ABC

Standard: FSSC 22000

FSMS Verification Report

1. Product and Process Information			
Component	Yes	No	Comments
Product description completed for each type of product	Y		
Process flow diagram completed	Y		
Plant floor diagram completed	Y		
2. Prerequisite Plan			
Component	Yes	No	Comments
Primary production control adequate	Y		
SOPs/ SSOPs complete and established	Y		
GMP/GHP and other PRPs are adequate and established.	Y		
Controls and monitoring procedures complete	Y		
PRPs as per PAS 220 established			
1.Construction and layout of buildings and associated utilities	Y		
2.Layout of premises, including workspace and employee facilities			
3.Supporting services, including waste and sewage disposal			
4.Suitability of equipment and its accessibility for cleaning, maintenance and preventive maintenance			
5.Management of purchased materials			
6.prevention of cross contamination			
7.Cleaning and sanitizing	Y		
8. Pest control	Y		
9.Personnel hygiene.			
10.other aspects that are considered relevant to manufacturing operations & Rework			
11.recall procedures			
12.Warehousing			
13.Product information and consumer awareness			
14.Food defense, biovigilance and bioterrorism			

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3. HACCP Plan/OPRP			
Component	Yes	No	Comments
Hazard analysis complete and accurate	Y		
Significant hazards identified	Y		
HACCP plan documented	Y		
Critical limits identified	Y		
Monitoring procedures complete	Y		
Corrective action system complete	Y		
Record keeping system	Y		
Verification procedure	Y		

4. Calibration measuring equipments			
Component	Yes	No	Comments
Calibration of measuring equipments			
5. Other Parameters			
Component	Yes	No	Comments

Verification by: _____ Date: _____