



Basic Detail

Template Name : new own template	Location Name : new location
ISO Questionnaire : latest question	Audited By : audited by
Auditor Information	Client Information
Auditor Company Name : new auditer company	Client Company Name : new client company
Auditor Company Logo : 	Client Company Logo : 

Questionnaire Information

No	Question	Answer	Problem	Comment	Attachment	Option
4.1-Contrary to popular belief, Lorem Ipsum is not simply random text. It has roots in a piece of classical Latin literature from 45 BC, making it over 2000 years old. Richard McClintock, a Latin professor at Hampden-Sydney College in Virginia, looked up one						
1	Contrary to popular belief, Lorem Ipsum is not simply random text. It has roots in a piece of classical Latin literature from 45 BC, making it over 2000 years old. Richard McClintock, a Latin professor at Hampden-Sydney College in Virginia, looked up one of the more obscure Latin words, consectetur, from a Lorem Ipsum passage, and going through the cites of the word in classical literature, discovered the undoubtable source. Lorem Ipsum comes from sections 1.10.32 and 1.10.33 of "de Finibus Bonorum et Malorum" (The Extremes of Good and Evil) by Cicero, written in 45 BC. This book is a treatise on the theory of ethics, very popular during the Renaissance. The first line of Lorem Ipsum, "Lorem ipsum dolor sit amet..", comes from a line in section 1.10.32.	No	Major	bbyyyuh		
2	Is the FSMS maintained and updated? does this quality manager have defined	No	Major	njujio		
3	Is the scope of the FSMS defined?	No	Major			
4	Are the products or product categories, processes and production sites that are addressed by the food safety management system specified by scope?	No	Minor			
5	Are the food safety hazards that may be reasonably expected to occur in relation to products within the scope of the system identified, evaluated and controlled in such a manner that the products of the organization do not, directly or indirectly, harm the	No	Minor			
6	Are the appropriate information - regarding safety issues related to the products - communicated throughout the food chain?	No	Minor			
7	Are the information -concerning development,implementation and updating of the FSMS throughout the organization - communicated to the extent necessary to ensure the food safety required by the ISO 22000 standard?	Yes				
8	Does the organization periodically evaluate FSMS (and update when necessary) to ensure that the system reflects the organization's activities and incorporates the most recent information on the food safety hazards subject to control?	Yes				

9	Has the organization ensured control over the outsourced processes that may affect end product conformity?	Yes				
10	Is the control of such outsourced processes identified and documented within the FSMS?	Yes				
11	Contrary to popular belief, Lorem Ipsum is not simply random text. It has roots in a piece of classical Latin literature from 45 BC, making it over 2000 years old. Richard McClintock, a Latin professor at Hampden-Sydney College in Virginia, looked up one of the more obscure Latin words, consectetur, from a Lorem Ipsum passage, and going through the cites of the word in classical literature, discovered the undoubtable source. Lorem Ipsum comes from sections 1.10.32 and 1.10.33 of "de Finibus Bonorum et Malorum" (The Extremes of Good and Evil) by Cicero, written in 45 BC. This book is a treatise on the theory of ethics, very popular during the Renaissance. The first line of Lorem Ipsum, "Lorem ipsum dolor sit amet..", comes from a line in section 1.10.32.	Yes				
12	Is the FSMS maintained and updated? does this quality manager have defined	Yes				
13	Is the scope of the FSMS defined?	Yes				
14	Are the products or product categories, processes and production sites that are addressed by the food safety management system specified by scope?	Yes				
15	Are the food safety hazards that may be reasonably expected to occur in relation to products within the scope of the system identified, evaluated and controlled in such a manner that the products of the organization do not, directly or indirectly, harm the	Yes				
16	Are the appropriate information - regarding safety issues related to the products - communicated throughout the food chain?	Yes				
17	Are the information -concerning development,implementation and updating of the FSMS throughout the organization - communicated to the extent necessary to ensure the food safety required by the ISO 22000 standard?	Yes				
18	Does the organization periodically evaluate FSMS (and update when necessary) to ensure that the system reflects the organization's activities and incorporates the most recent information on the food safety hazards subject to control?	Yes				
19	Has the organization ensured control over the outsourced processes that may affect end product conformity?	Yes				
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21	Contrary to popular belief, Lorem Ipsum is not simply random text. It has roots in a piece of classical Latin literature from 45 BC, making it over 2000 years old. Richard McClintock, a Latin professor at Hampden-Sydney College in Virginia, looked up one of the more obscure Latin words, consectetur, from a Lorem Ipsum passage, and going through the cites of the word in classical literature, discovered the undoubtable source. Lorem Ipsum comes from sections 1.10.32 and 1.10.33 of "de Finibus Bonorum et Malorum" (The Extremes of Good and Evil) by Cicero, written in 45 BC. This book is a treatise on the theory of ethics, very popular during the Renaissance. The first line of Lorem Ipsum, "Lorem ipsum dolor sit amet..", comes from a line in section 1.10.32.	Yes				
22	Is the FSMS maintained and updated? does this quality manager have defined	Yes				
23	Is the scope of the FSMS defined?	Yes				
24	Are the products or product categories, processes and production sites that are addressed by the food safety management system specified by scope?	Yes				
25	Are the food safety hazards that may be reasonably expected to occur in relation to products within the scope of the system identified, evaluated and controlled in such a manner that the products of the organization do not, directly or indirectly, harm the	Yes				
26	Are the appropriate information - regarding safety issues related to the products - communicated throughout the food chain?	Yes				
27	Are the information -concerning development,implementation and updating of the FSMS throughout the organization - communicated to the extent necessary to ensure the food safety required by the ISO 22000 standard?	Yes				
28	Does the organization periodically evaluate FSMS (and update when necessary) to ensure that the system reflects the organization's activities and incorporates the most recent information on the food safety hazards subject to control?	Yes				
29	Has the organization ensured control over the outsourced processes that may affect end product conformity?	Yes				
30	Is the control of such outsourced processes identified and documented within the FSMS?	Yes				
31	Contrary to popular belief, Lorem Ipsum is not simply random text. It has roots in a piece of classical Latin literature from 45 BC, making it over 2000 years old. Richard McClintock, a Latin professor at Hampden-Sydney College in Virginia, looked up one of the more obscure Latin words, consectetur, from a Lorem Ipsum passage, and going through the cites of the word in classical literature, discovered the undoubtable source. Lorem Ipsum comes from sections 1.10.32 and 1.10.33 of "de Finibus Bonorum et Malorum" (The Extremes of Good and Evil) by Cicero, written in 45 BC. This book is a treatise on the theory of ethics, very popular during the Renaissance. The first line of Lorem Ipsum, "Lorem ipsum dolor sit amet..", comes from a line in section 1.10.32.	Yes				
32	Is the FSMS maintained and updated? does this quality manager have defined	Yes				

33	Is the scope of the FSMS defined?	Yes				
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38	Does the organization periodically evaluate FSMS (and update when necessary) to ensure that the system reflects the organization's activities and incorporates the most recent information on the food safety hazards subject to control?	Yes				
39	Has the organization ensured control over the outsourced processes that may affect end product conformity?	Yes				
40	Is the control of such outsourced processes identified and documented within the FSMS?	Yes				

4.2.1-Documentation requirements:-General

1	Does the FSMS documentation include:	Yes				
2	a) documented statements of a food safety policy and related objectives?	Yes				
3	b) documented procedures and records required by ISO 22000 standard?	Yes				
4	c) documents needed by the organization to ensure the effective development,implementation and updating of the food safety management system?	Yes				
5	Does the FSMS documentation include:	Yes				
6	a) documented statements of a food safety policy and related objectives?	Yes				
7	b) documented procedures and records required by ISO 22000 standard?	Yes				
8	c) documents needed by the organization to ensure the effective development,implementation and updating of the food safety management system?	Yes				
9	Does the FSMS documentation include:	Yes				
10	a) documented statements of a food safety policy and related objectives?	Yes				
11	b) documented procedures and records required by ISO 22000 standard?	Yes				

12	c) documents needed by the organization to ensure the effective development, implementation and updating of the food safety management system?	Yes				
13	Does the FSMS documentation include:	Yes				
14	a) documented statements of a food safety policy and related objectives?	Yes				
15	b) documented procedures and records required by ISO 22000 standard?	Yes				
16	c) documents needed by the organization to ensure the effective development, implementation and updating of the food safety management system?	Yes				
4.2.2-Control of documents						
1	Are the documents - which are required by the food safety management system - controlled?	Yes				
2	Do the established controls ensure that all proposed changes are reviewed prior to implementation to determine their effects on food safety and their impact on the food safety management system	Yes				
3	Does a documented procedure exist to define the controls needed:-	Yes				
4	a) to approve documents for adequacy prior to issue?	Yes				
5	b) to review and update as necessary and reapprove documents?	Yes				
6	c) to ensure that changes and the current revision status of documents are identified?	Yes				
7	d) to ensure that relevant versions of applicable documents are available at points of use?	Yes				
8	e) to ensure that documents remain legible and readily identifiable?	Yes				
9	f) to ensure that relevant documents of external origin are identified and their distribution controlled?	Yes				
10	g) to prevent the unintended use of obsolete documents, and to apply suitable identification to them if they are retained for any purpose?	Yes				
11	Are the documents - which are required by the food safety management system - controlled?	Yes				
12	Do the established controls ensure that all proposed changes are reviewed prior to implementation to determine their effects on food safety and their impact on the food safety management system	Yes				
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16	c) to ensure that changes and the current revision status of documents are identified?	Yes				
17	d) to ensure that relevant versions of applicable documents are available at points of use?	Yes				
18	e) to ensure that documents remain legible and readily identifiable?	Yes				
19	f) to ensure that relevant documents of external origin are identified and their distribution controlled?	Yes				
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37	d) to ensure that relevant versions of applicable documents are available at points of use?	Yes				
38	e) to ensure that documents remain legible and readily identifiable?	Yes				
39	f) to ensure that relevant documents of external origin are identified and their distribution controlled?	Yes				
40	g) to prevent the unintended use of obsolete documents, and to apply suitable identification to them if they are retained for any purpose?	Yes				

4.2.3-Control of records

1	Are required records established and maintained in order to provide evidence of conformity to requirements and evidence of the effective operation of the food safety management system?	Yes				
2	Do records remain legible, readily identifiable and retrievable?	Yes				
3	Does a documented procedure exist in order to define the controls needed for the correction, identification,storage, protection, retrieval, retention time and disposition of records?	Yes				
4	Are required records established and maintained in order to provide evidence of conformity to requirements and evidence of the effective operation of the food safety management system?	Yes				
5	Do records remain legible, readily identifiable and retrievable?	Yes				
6	Does a documented procedure exist in order to define the controls needed for the correction, identification,storage, protection, retrieval, retention time and disposition of records?	Yes				
7	Are required records established and maintained in order to provide evidence of conformity to requirements and evidence of the effective operation of the food safety management system?	Yes				
8	Do records remain legible, readily identifiable and retrievable?	Yes				
9	Does a documented procedure exist in order to define the controls needed for the correction, identification,storage, protection, retrieval, retention time and disposition of records?	Yes				
10	Are required records established and maintained in order to provide evidence of conformity to requirements and evidence of the effective operation of the food safety management system?	Yes				
11	Do records remain legible, readily identifiable and retrievable?	Yes				
12	Does a documented procedure exist in order to define the controls needed for the correction, identification,storage, protection, retrieval, retention time and disposition of records?	Yes				

5.1-Management responsibility:-Management commitment

1	Is top management able to provide evidence of its commitment to the development and implementation of the food safety management system?	Yes				
2	Is top management able to provide evidence that the effectiveness of the food safety management system is continually improved by:-	Yes				
3	a) showing food safety is supported by the business objectives of the organization?	Yes				
4	b) communicating to the organization the importance of meeting the requirements of ISO 22000 standard, any relevant statutory and regulatory requirements, as well as customer requirements relating to food safety?	Yes				
5	c) establishing the food safety policy?	Yes				
6	d) conducting management reviews?	Yes				
7	e) ensuring the availability of resources?	Yes				
8	Is top management able to provide evidence of its commitment to the development and implementation of the food safety management system?	Yes				
9	Is top management able to provide evidence that the effectiveness of the food safety management system is continually improved by:-	Yes				
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Notes : notes