

## **Cert Renewal + Transition, Certificate Renewal, Previsit planning Cert Renewal**

Report for:

# **PT Molindo Raya Industrial**

<b>LR reference:</b>	JKT6018099 / 3378774
<b>Assessment dates:</b>	21-January-2020 - 25-February-2020
<b>Reporting date:</b>	04-May-2020
<b>Client address:</b>	Jl. Sumber Waras No. 255, Lawang, Malang , ID
<b>Assessment criteria:</b>	FSSC 22000 Food Safety v4.1, FSSC 22000 Food Safety v5
<b>Assessment team:</b>	Mochamad Iqbal
<b>LR Client Facing Office:</b>	JKT Indonesia OU

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### Attachments:

JKT6018099\_APP\_-FSSC5th\_CRTrans\_Mix.doc

### This report was presented to and accepted by:

**Name:** Mrs Erlies  
**Job title:** QA manager



## 01. Executive report

### Assessment outcome:

Based on the assessment outcome the Assessment Team recommends the FSSC 22000 Food Safety v4.1, FSSC 22000 Food Safety v5 certification of PT Molindo Raya Industrial for the agreed scope.

The Assessment Team Leader confirms the contractual arrangements for FSSC 22000 Food Safety v4.1, FSSC 22000 Food Safety v5 are correct. This includes any changes required as a result of the outcome of the Stage 1 visit (including changes to the scope of assessment, duration of the Stage 2 visit, and duration of subsequent surveillance visits).

### Continual improvement:

Not Applicable



### Areas for senior management attention:

Not Applicable

## 02. Assessment findings

Where scheme requirement differs to the standard definition below, the scheme definition will take preference

### Major Nonconformity

The absence of, or the failure to implement and maintain, one or more management system elements, or a situation which would, on the basis of the available objective evidence, raise significant doubt of the management to achieve: The policy, objectives or public commitments of the organisation, compliance with the applicable regulatory requirements, conformance to applicable customer requirements, conformance with the audit criteria deliverables.

### Minor Nonconformity

A finding indicative of a weakness in the implemented and maintained system, which has not significantly impacted on the capability of the management system or put at risk the system deliverables, but needs to be addressed to assure the future capability of the system.

<b>Reference number</b>	3065142_JKAMIX01	<b>Assessment Criteria (Clause)</b>	FSSC 22000 Food Safety v4.1 ( 22002-1-5.3 )
<b>Grade</b>	Minor NC	<b>Issue Date</b>	25-July-2019
<b>Status</b>	Closed	<b>Process / Aspect</b>	warehouse
<b>Location(s)</b>	Jl. Sumber Waras No. 255,Malang,ID		
<b>Statement of Non Conformity</b>	walls in warehouse found dirty		
<b>Requirement</b>	ISO TS22002-1 clause 5.3		
<b>Evidence</b>	Found the wall in drum cleaning are were not smooth that made water trap inside where the mould growth which resulted several black spot on the wall		
<b>Proposed correction, corrective action and timescales</b>	correction : clean the mould corrective action : improve walls condition Time scale a week after audit		
<b>Correction</b>	mould were found free from the wall as picture shown		
<b>Root Cause analysis</b>	walls condition/design was not good		
<b>Corrective action</b>	walls has been fixed with angel so no accumulate water trap, that make easily dry.		
<b>LR has reviewed and verified the implementation of actions taken.</b>	<b>Date of closure</b>	25-November-2019	



<b>Reference number</b>	3065142_JKAMIX02	<b>Assessment Criteria (Clause)</b>	FSSC 22000 Food Safety v4.1 ( 22000-7.3.3.1 )
<b>Grade</b>	Minor NC	<b>Issue Date</b>	25-July-2019
<b>Status</b>	Closed	<b>Process / Aspect</b>	incoming material
<b>Location(s)</b>	Jl. Sumber Waras No. 255,Malang,ID		
<b>Statement of Non Conformity</b>	raw material not equipped with food safety acceptance criteria		
<b>Requirement</b>	ISO 22000:2005 clause 7.3.3.1		
<b>Evidence</b>	It was found raw alcohol supplied from PT Enero was not equipped wot COA in 2019, the last was attached during 2018 delivery. It needs also to communicate the specification to the supplier. Batch not available yet		
<b>Proposed correction, corrective action and timescales</b>	Correction : ask the supplier for COA Corrective action : review hazard analysis Time scale A week after audit		
<b>Correction</b>	COa were provide after the audit such as shown for incoming in Sep 2019 and Oct 2019		
<b>Root Cause analysis</b>	Hazard analysis were not updated and reviewed		
<b>Corrective action</b>	Hazard analysis and FSSC documentation has been review by team in Nov 2019		
<b>LR has reviewed and verified the implementation of actions taken.</b>	<b>Date of closure</b>	25-November-2019	

<b>Reference number</b>	3065142_JKAMIX03	<b>Assessment Criteria (Clause)</b>	FSSC 22000 Food Safety v4.1 ( 22000-7.4.2.2 )
<b>Grade</b>	Minor NC	<b>Issue Date</b>	25-July-2019
<b>Status</b>	Closed	<b>Process / Aspect</b>	Hazard analysis
<b>Location(s)</b>	Jl. Sumber Waras No. 255,Malang,ID		
<b>Statement of Non Conformity</b>	miss hazard analysis from the equipment		
<b>Requirement</b>	ISO 22000:2005 clause 7.4.2.2.		
<b>Evidence</b>	It was found that inside fermentation tank was fix due to peeled of the coating inside, however this issue for peeled the coating was not updated in hazard analysis yet.(7.4.2.2)		
<b>Proposed correction, corrective action and timescales</b>	correction : update Hazard analysis Corrective action : review all process for Hazard analysis Time scale: a week after audit		
<b>Correction</b>	Hazard analysis has been updated by team and add input from maintenance process		
<b>Root Cause analysis</b>	lack awareness by the production team for reviewing hazard from their activity		
<b>Corrective action</b>	review of Hazard analysis has been done in Nov 2019 also awareness from production department were coach internally by QA team		
<b>LR has reviewed and verified the implementation of actions taken.</b>	<b>Date of closure</b>	25-November-2019	

<b>Reference number</b>	3378774_JKAMIX01	<b>Assessment Criteria (Clause)</b>	FSSC 22000 Food Safety v5 ( 22002-1-18.2 )
<b>Grade</b>	Minor NC	<b>Issue Date</b>	25-February-2020
<b>Status</b>	New	<b>Process / Aspect</b>	Access control
<b>Location(s)</b>	Jl. Sumber Waras No. 255,Malang,ID		
<b>Statement of Non Conformity</b>	Access control was not effectively implemented		
<b>Requirement</b>	ISO TS22002-1 clause 18.2		
<b>Evidence</b>	Found that contractor dated in month of January 2020 and Feb 2020 (as seen during audit) for new project boiler was not recorded well as required by internal procedure HSE-01 and in PRP manual		
<b>Proposed correction, corrective action and timescales</b>	C: record for every visitor entering the plant CA: refresh knowledge to the security TS: 2 month after audit		
<b>Correction</b>			
<b>Root Cause analysis</b>			
<b>Corrective action</b>			
<b>LR has reviewed and verified the implementation of actions taken.</b>	<b>Date of closure</b>		



<b>Reference number</b>	3378774_JKAMIX02	<b>Assessment Criteria (Clause)</b>	FSSC 22000 Food Safety v5 ( 22002-1-5.7 )
<b>Grade</b>	Minor NC	<b>Issue Date</b>	25-February-2020
<b>Status</b>	New	<b>Process / Aspect</b>	warehouse
<b>Location(s)</b>	Jl. Sumber Waras No. 255,Malang,ID		
<b>Statement of Non Conformity</b>	measure for microbiology cross contamination were miss by team		
<b>Requirement</b>	ISO TS 2002-1 clause 5.7		
<b>Evidence</b>	found during audit warehouse for storage yeast as raw material were mouldy due to leak and humid in the wall		
<b>Proposed correction, corrective action and timescales</b>	C: clean the warehouse and fix the wall CA : review and update the PRP program TS : a month after audit		
<b>Correction</b>			
<b>Root Cause analysis</b>			
<b>Corrective action</b>			
<b>LR has reviewed and verified the implementation of actions taken.</b>	<b>Date of closure</b>		



<b>Reference number</b>	3378774_JKAMIX03	<b>Assessment Criteria (Clause)</b>	FSSC 22000 Food Safety v5 ( 22002-1-5.3 )
<b>Grade</b>	Minor NC	<b>Issue Date</b>	25-February-2020
<b>Status</b>	New	<b>Process / Aspect</b>	walls
<b>Location(s)</b>	Jl. Sumber Waras No. 255,Malang,ID		
<b>Statement of Non Conformity</b>	PRP Internal structures requirement were not followed adequately		
<b>Requirement</b>	ISO TS 22002-1 clause 5.3		
<b>Evidence</b>	Found acrylic wall in filling process room were broken		
<b>Proposed correction, corrective action and timescales</b>	C: replace the acrylic used CA: review PRP monitoring system TS : A week after audit		
<b>Correction</b>			
<b>Root Cause analysis</b>			
<b>Corrective action</b>			
<b>LR has reviewed and verified the implementation of actions taken.</b>	<b>Date of closure</b>		

<b>Reference number</b>	3378774_JKAMIX04	<b>Assessment Criteria (Clause)</b>	FSSC 22000 Food Safety v5 ( 22002-1-9.3 )
<b>Grade</b>	Minor NC	<b>Issue Date</b>	25-February-2020
<b>Status</b>	New	<b>Process / Aspect</b>	incoming packaging
<b>Location(s)</b>	Jl. Sumber Waras No. 255,Malang,ID		
<b>Statement of Non Conformity</b>	there is no record yet for reject drum for incoming that used for product packaging		
<b>Requirement</b>	ISO TS22002-1 clause 9.3		
<b>Evidence</b>	It was found during audit that empty plastic drum received were kept prior to clean for several days until used, however during receiving there is no record establish to check whether the condition is good or not		
<b>Proposed correction, corrective action and timescales</b>	C: established the record during receiving CA : review incoming process for packaging TS : A month after audit		
<b>Correction</b>			
<b>Root Cause analysis</b>			
<b>Corrective action</b>			
<b>LR has reviewed and verified the implementation of actions taken.</b>	<b>Date of closure</b>		

### 03. Assessment summary

**Visit generic objective:**

This was a Cert Renewal + Transition, Certificate Renewal, Previsit planning Cert Renewal visit, conducted against objectives previously notified to the client. The objectives of the next visit, including any applicable visit specific objective (theme / focus), are confirmed in the audit plan attached to this report.

**Client attendees at the opening and closing meeting:**

Not Applicable

**Visit specific objective:**

Not Applicable

**Introduction:**

Not Applicable

#### 04. Next visit details

<b>Standard(s) / Scheme(s)</b>	FSSC 22000 Food Safety v5	<b>Visit type</b>	Surveillance 1
<b>Audit days</b>	3.25 DAY	<b>Due date</b>	FEB,2021
<b>Team</b>			
<b>Site</b>		<b>Audit days</b>	<b>Activity codes</b>
Jl. Sumber Waras No. 255,Malang,ID		3.25 DAY	096531,096202

<b>Standard(s) / Scheme(s)</b>	FSSC 22000 Food Safety v5	<b>Visit type</b>	Follow up
<b>Audit days</b>	0.25 DAY	<b>Due date</b>	MAY,2020
<b>Team</b>			
<b>Site</b>		<b>Audit days</b>	<b>Activity codes</b>
Jl. Sumber Waras No. 255,Malang,ID		.25 DAY	096531,096202

## 05. Appendix



**FSSC 22000 Food** Choose an item. Choose an item.

**Index:**

<b>Executive summary</b>
<b>Organizational profile</b>
<b>Audit details</b>
<b>Checklist ISO 22000</b>
<b>Checklist PRP program</b>
<b>Checklist Additional FSSC requirements</b>
<b>Audit Programme/Plan</b>
<b>Audit report considerations</b>

## ARF022 FSSC22000 Food v5

<b>Executive summary</b>	
<b>Audit recommendation</b>	
Visit type of this audit	Certificate Renewal
Conclusion	Continue certification
<p>This is Certificate renewal and Transition visit to FSCC 22000 Food ver5. In overall, the organization has shown conformity meet the management system based on FSSC 22000 Food version 5.0 requirements.</p> <p>The company is recommended for the transition to FSSC 22000 Food version 5.0 requirements. Proposed corrective actions have been given for the Minor non-conformities raised and it was reviewed found adequate. Evidence of the corrections and corrective actions shall be sent to the CB for remote review within 3 months after the audit.</p>	
Confirmation that the audit objectives have been fulfilled. The company fulfils:	this visit objectives
<b>Summary of the audit:</b>	
<ul style="list-style-type: none"><li>-There are total 5 new Minor Non-conformities raised.</li><li>-The FSSC22000 management system has been designed in a way comply with the FSSC22000 Food ver5 requirements.</li><li>-The corrective actions have been initiated from the internal audit and external audit findings as a PDCA cycle tools and complete FSMS.</li><li>-There was evidence of meeting the statutory, regulatory and legal requirements.</li><li>-Review and monitoring of the Food safety Objectives done on periodic basis and action is on-going for the continual improvements.</li><li>-The implementation of the pre-requisite program and additional requirements of FSSC was in place.</li></ul>	
<b>Unresolved issues:</b>	
Nil	
<b>Significant changes since last audit:</b>	
There are minor changes made to the documentation such as update on the process flow, hazard analysis and CCP and OPRP plan summary. However no major changes to the system.	

## ARF022 FSSC22000 Food v5

### Recalls and withdrawals:

No actual recall and withdrawal so far either initiated by regulatory department or customer. Based on the recall procedure established, exercise as mock recall need to be taken at least once a year, observed last mock recall were taken on Jan 2020. Generally, the recall exercise was found effective and traceable to the raw material receiving.

### Summary of findings (indicate numbers only)

Critical nonconformities (CR NC)	0
Major nonconformities (Major NC)	0
Minor nonconformities (Minor NC)	5

### Focus visit (only in case of Surveillance 2):

#### Review:

Trends information on (food safety) complaints and other performance indicators, system documentation improvement, lessons learned from audits, trends in LRQA findings

#### Preview:

Longer term expectations of the company related to strategy and objectives, business and operational risks on food safety issues, review of use of their FSMS

#### Planning:

Specific topics or objectives for the coming certification cycle  
Necessity to perform extra Stage 1?  
Exact planning: see Audit Program Plan



## ARF022 FSSC22000 Food v5

Organization profile	
Certified organization	
Registration number	1018050
Contact person	Mrs Erlies Sartini
Email contact person	Erlies.sartini@mri.co.id
General description of audited organization	<p>The company is manufacturing of Etanol which intermediate product for is consumed. (need further process or added to other product before consumed).</p> <p>. The plant is constructed and designed that meet the food hygiene standards. The company is located at the industry area with factory built up area about 4 Hectare. Products are supply to local markets and export other country with mostly the customer is beverages company. The food safety system of the company has been established since 2006. The company is certified for ISO 9001 by LRBA.</p>
Seasonal activities	Nil

Head Office	Not Applicable
Registered legal name	
Trading name(s)	
Registration number	
Location	
Contact person	
Email contact person	
Number of sites	
Head office functions	Only fill out this section if HO “with pertinent functions” is selected.
Multi-site activities	Only fill out this section if HO “multi-site certification” is selected.

Off-site activities	Not applicable
Registered legal name(s)	
Trading name(s)	
Registration number(s)	
Location(s)	
Contact person	
Email contact person	
Activities at locations	

## ARF022 FSSC22000 Food v5

Audit details			
Certificate number	This section not to be completed by the auditor		
CB Name and office location (city)	Lloyd's Register Click or tap here to enter text.		
Audit language	English and Bahasa , as mutually agreed during audit		
Audit scope			
Food Chain Category	CIV	Choose an item.	Choose an item.
Scope statement			
Head Office reference to be added to the scope (if applicable)	Not applicable		
Exclusions (if applicable)	NA		
Verification scope statement	Does the scope of certification continue to be appropriate to the activities / products / services of organization:	Yes	If no then document the actions necessary in relation to the scope in the executive summary of the report and amend the APP as required.
Audit team, role and attendance sheet			
Name	Role in audit team	Opening meeting	Closing meeting
Mochamad Iqbal	Team Leader	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
None		<input type="checkbox"/>	<input type="checkbox"/>
		<input type="checkbox"/>	<input type="checkbox"/>
Organization representatives, function and attendance sheet			
Name	Role in audit team	Opening meeting	Closing meeting
Mrs Erlies S.	Top Management/QA mgr.	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Mr. Indrayanto	Production Manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Ms Kartika	Quality Manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Mr. Umar	Engineering Manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Mr Yudi	Logistic Manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Audit specifications			
Visit type of this audit	As defined in the executive summary on page 2.		
Audit objective(s)	As defined in Client Information Note 'Assessment process – FSSC 22000' as separate document in the report package.		

## ARF022 FSSC22000 Food v5

Audit criteria	The requirements of: a) ISO22000:2018 b) Pre-requisite program applicable to the food safety category c) FSSC22000 V5 part 2 Additional Requirements In addition: - The defined processes and documentation of the management system developed by the organization - Statutory/ regulatory requirements applicable to the type of organization - Customer requirements		
	FSMA requirements	Choose an item.	
<b>Audit complexity</b>			
Audit complexity	<input checked="" type="checkbox"/> Standalone FSSC 22000 audit <input type="checkbox"/> Combined/Integrated with other standards – Provide details: <input type="checkbox"/> Joint with another audit function (i.e. regulatory inspectors – Provide details:		
<b>Audit dates, times and locations (where applicable)</b>			
Audit dates/on-site time for FSSC	18/02/2020	8 hrs	Mochamad Iqbal
	19/02/2020	8 hrs	Mochamad Iqbal
	20/02/2020	8 hrs	Mochamad Iqbal
	24/02/2020	8 hrs	Mochamad Iqbal
	25/02/2020	8 hrs	Mochamad Iqbal
Total time on-site (hours)	40 hrs		
Head Office (if applicable)			
Audit time deviations	Identify reduction or extra time applied and detail justifications.		
Additional time for off-site activities	0,25) hrs		
Number of HACCP Studies	1		
Number of Employees (FTEs) in total	115		
Number of shifts	3		
Employees per shift (FTE) + office	100		

## ARF022 FSSC22000 Food v5

### Checklist ISO 22000:2018

#### Specific for Stage 1 only (review of client's preparedness for Stage 2)

In case of a Stage 1 visit, it is mandatory to report at minimum on the following ISO22000:2018 clauses. Throughout the checklist the clauses are indicated with <sup>1 or 2</sup>

<b>4-10</b>	System regarding organizational risks and method(s) of control <sup>1</sup>
<b>7.5</b>	Management system documentation <sup>2</sup>
<b>8</b>	Operational planning and control <sup>1</sup>
<b>9.2</b>	Internal Audit <sup>2</sup>
<b>9.3</b>	Management Review <sup>2</sup>

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify “not applicable” clauses
<b>4</b>	<b>Context of the organization<sup>1</sup></b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>4.1</b>	Understanding the organization and its context	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>4.2</b>	Understanding the needs and expectations of interested parties	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>4.3</b>	Determining the scope of the food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>4.4</b>	Food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

#### Summary:

Sighted the company has identified the internal and external issues. Interested parties identified such as stakeholder, employees, regulator, customer and supplier. The internal and external issues including the opportunities was addressed and based risk table the risk category medium, high risk or threat being documented.

The scope of the system was defined which cover from the receiving, processing, packing until delivery of product.

No external storage/warehouse or out source of the process.

## ARF022 FSSC22000 Food v5

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify “not applicable” clauses
<b>5</b>	<b>Leadership<sup>1</sup></b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>5.1</b>	Leadership and commitment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>5.2</b>	Policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>5.3</b>	Organizational roles, responsibilities and authorities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Food Safety Policy was established by the Top Management and no change since initial audit. It was communicated to the staff during the induction programmed. Policy was signed by MD and display such as in meeting room, lobby rom and other strategic location</p> <p>The organization structure was sighted as on company manual. QA Manager has been appointed as Food Safety Team Leader. The role and responsibilities were maintained. Personnel to liaise and update on the external statutory and regulatory requirement has been identified.</p>				

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify “not applicable” clauses
<b>6</b>	<b>Planning<sup>1</sup></b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>6.1</b>	Actions to address risks and opportunities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>6.2</b>	Objectives of the FSMS and planning to achieve them	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>6.3</b>	Planning of changes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>From the issues identified, the action to address the risk and opportunities was documented in the log register it is combined also with requirement of ISO 9001:2015. The Food Safety Objectives established for example training, customer complaint, PRP compliance and comply with the food safety requirements. The action plan to achieve and how to measure/evaluate was included. It was reviewed in the Top Management in the Management Review.</p>				

## ARF022 FSSC22000 Food v5

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify “not applicable” clauses
<b>7</b>	<b>Support<sup>1</sup></b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>7.1</b>	Resources	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>7.2</b>	Competence	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>7.3</b>	Awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>7.4</b>	Communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>7.5</b>	Documented information**	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Food Safety team found to be competent and has been trained with cover multi-disciplinary of teams. Relevant training to the critical position found adequately planned and carried out by FSSC team. Records for training were also maintained well by HR department. Training effectiveness evaluation carried out upon training completion via quiz &amp; training evaluation. The activity includes introduction to food safety system and its implementation.</p> <p>Training to the transition to FSSC 22000 v5 sighted done on 9 Oct 2019. Other training such as PRP, HACCP analysis, emergency, Cleaning &amp; Sanitation was done.</p> <p>The Food safety manual was established, documented, implemented and maintained. Changes made to the documentation to upgrade the FSSC 22000 v5 was sighted done as per procedure. Master list of documents and records are updated. External documents master list available which include the list of regulatory and exporting country standard. Records sampled throughout the audit are found legible, retrievable and identifiable.</p> <p>The system was found no major change.</p>				

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify “not applicable” clauses
<b>8</b>	<b>Operation<sup>1</sup></b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>8.1</b>	Operational planning and control <sup>2</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>8.2</b>	Prerequisite programs (PRPs)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>8.3</b>	Traceability system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>8.4</b>	Emergency preparedness and response	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>8.5</b>	Hazard control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>8.6</b>	Updating the information specifying the PRPs and the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>8.7</b>	Control of monitoring and measuring	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>8.8</b>	Verification related to PRPs and the	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

## ARF022 FSSC22000 Food v5

	hazard control plan			
<b>8.9</b>	Control of product and process nonconformities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

### Summary:

The characteristic and intended use of the finished products were maintained in the documentation. Sample of raw material specifications was reviewed.

The potential food safety hazard (biological, chemical, physical and allergen) was assessed in the hazard analysis done for all the raw materials.

During site visit the process flow for ethanol was reviewed. The documented flow diagram was found no discrepancies.

### Reviewed of the CCPs:

#### CCP1 Distillation

It was done by checking the pressure minimum for the process. The production parameter was found meet the minimum pressure required. The monitoring records were found maintained. The records were checked and found in order.

OPRP identified was filtering during filling process storage. Checked before and after filling were recorded well.

### Calibration

Equipment calibration schedule which cover the production and lab equipment 2020 was reviewed. Master thermometer was calibrated by external calibration company on yearly basis.

### Emergency Preparedness & Response

Procedure was established, and tested annually. no emergency situation found since initial assessment.

### Inspection & Testing

Microbiological testing of finished product was done for TPC, yeast & mould, coliform and E. coli. Result was found acceptable.

Annual test for heavy metals and preservative test. Annual full water test for microbiological and chemical parameters was done and result was acceptable.

Monthly swab test of equipment and hands for food handler in regards to TPC Yeast & mould, coliform, E. coli and air testing is done.

ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify “not applicable” clauses
<b>9</b>	<b>Performance evaluation<sup>1</sup></b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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9.1	Monitoring, measuring, analysis and evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
9.2	Internal audit <sup>2</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
9.3	Management review <sup>2</sup>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

Summary:

Management review date is 16 Jan 2020 it is conducted yearly based on the required agenda stated in the procedure. IQA was conducted in 2 Dec 2019 for annually against FSSC v FSSC v5. regulatory audit conducted by trade ministry due the nature of product, The food /product safety objectives mainly achieved for customer complaint and food safety defect that resulted zero until Feb 2020.

No Customer complaint has been received since previous year 2019



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ISO 22000:2018		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify “not applicable” clauses
<b>10</b>	<b>Improvement<sup>1</sup></b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>10.1</b>	Nonconformity and corrective action	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>10.2</b>	Continual improvement	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>10.3</b>	Update of the FSMS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Corrective actions have been taken on the findings raised from the audit for the improvement on 1 major and 7 minor NC and was found closed. Customer complaint was raised ,4 issues related to foreign material found embedded in product. Corrective actions have been initiated and issues have been closed.</p>				

\*Indicate compliance (Y), non-conformance (N), nonconformities to be detailed in findings log.

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ISO 22002:1: 2009		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify “not applicable” clauses
<b>4</b>	<b>Construction and layout of buildings</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>No evidence of the potential contamination from the surrounding and site environment. The building was maintained in good condition.</p>				
<b>5</b>	<b>Layout of premises and workspace</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Production area was found suitable for the industry. Material flow and staff movement does not pose cross contamination.</p>				
<b>6</b>	<b>Utilities – air, water, energy</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Air compressor is used limited however the maintenance was taken well. It was found the compressed air that may contact with product or packaging (contact surface) is very limited or can be say not contacted Water used is a government water and it is potable water meet the local Indonesia Regulation i.e. PERMENKES 492 year 2010. Result of microbiological, physical and chemical analysis was acceptable. Lighting was covered to avoid glass breakage and monitored well by team.</p>				
<b>7</b>	<b>Waste disposal</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Procedure for HSE manage waste were established (SOP HSE 02), that covering control of solid and liquid waste disposal, waste water treatment by separating solid and waste water is treated with biological and chemical, before goes to waste treatment water in drainage were equipped with grease trap done by service contractor. It is also assessing by environment health ministry.</p>				
<b>8</b>	<b>Equipment suitability, cleaning and maintenance</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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### Summary:

Record of the maintenance activity was well maintained for each machine. Mostly the maintenance activity was maintained by permanent workers Except for big maintenance such as overhaul. Records for preventive maintenance for distillation column and fermentation area also boiler and others were kept well, Cleaning checklist was established after maintenance activity and before equipment used,

9	Management of purchased materials	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
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### Summary:

No major changes to the approved vendors under food safety requirement, 6 out of 80 supplier rated as high risk that mainly supply for material contact directly to product, evaluation was carried out and monitored in 6 monthlies. Observed evaluation dated Jan 2020. Supplier risk assessment has been conducted by the FSSC team. for high risk will include review of supplier audit report, letter of guarantee, review of applicable specification including food safety certification. For Medium risk supplier it will be include the label/ sticker for primary and secondary packaging material was carried out, including the transporter evaluation. For Low risk there is general control that outlined in the procedure

Site visit to the Incoming material warehouse storage area, has been conducted and found to be good except one for yeast storage.

10	Measures for prevention of cross-contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
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### Summary:

Microbiological, chemical and physical hazard was identified, and analysis was conducted as per schedule. Result so far was found acceptable.

No material contain allergen has been declared in the documentation. The material was protected however moldy wall was evidence in yeast warehouse as detail in finding log section. See NC Jkamix 02

11	Cleaning & Sanitizing	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
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### Summary:

The cleaning programmed has specified the areas/items to clean, frequency, chemical used if required, monitoring, etc.

Daily cleaning & sanitation schedule and master list is in order. Record was maintained.

CIP process was carried out as per planned. Overall production cleanliness was maintained and records available. Mostly production process is closed circuit, except filling process.

Storage of cleaning chemical is in the separate area.

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<b>12</b>	<b>Pest control</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Pest control ducted by certified pest controller company named Rent To Kill pest management services. The activity is on weekly frequency, and covered for rodent control, spraying (ant control, cockroach control), minimal pest activity at the plant area. UV light trap available in the production and warehouse was found in good condition. MSDS for pest chemicals found maintain. No pest infestation was evidence from the site visit.</p>				
<b>13</b>	<b>Personnel hygiene and employee facilities</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Staff hygiene was checked on site and found in order. Staff and visitor entering the production compliance to the procedure. Staff was not allowed eating at production area. Staff changing room was available before entering the production room. The laundry was managed by the company.</p> <p>Verified on site and found in general the personal hygiene requirement was followed. Food handlers send for medical check up annually to ensure their health status for handing food product</p> <p>I</p>				
<b>14</b>	<b>Rework</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>There is no rework implemented along the production process</p>				
<b>15</b>	<b>Product recall procedures</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Mock recall procedure has been established and required for annually tested. Last was conducted in January 2020 to customer name PT Sumber Kita Indah. During the audit an exercise was conducted for traceability on product ethanol; shipped On January 2020 also with production date 2<sup>nd</sup> week of December 2019. The exercise was finished with 2 hours, due to support goo SAP system</p>				
<b>16</b>	<b>Warehousing</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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Summary:

Finished goods are adequately identified with the batch number from finish product tank. It is also control for the production date. Finished goods are kept in the designated tank. Finished goods are control through SAP system. Stock are picked for delivery accordingly to FIFO practice.

<b>17</b>	<b>Product information/consumer awareness</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
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Summary:

Product is ethanol commonly used by beverages company. The products information established are noted as per customer and legal requirements. Procedure in place to ensure the information is correct.

<b>18</b>	<b>Food defense, biovigilance and bioterrorism</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
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Summary:

Food defense procedure established for the plant areas, which include CCTV monitoring. Food safety team is a food defense team.  
Training was done to team. Control measures identified and found adequate.

\*Indicate compliance (Y), non-conformance (N), nonconformities to be detailed in findings log; detail any not-applicable clauses with reasons

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FSSC 22000 Additional Requirements		Conform*		Remark
Clause	Requirement	Yes	No	If No – detail NC reference Justify “not applicable” clauses
<b>2.5.1</b>	<b>Management of services</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>External lab testing for pesticide and chemical parameter were required accredited as define in the procedure, also other services such as pest control are assess detail in risk and opportunities defined</p>				
<b>2.5.2</b>	<b>Product labelling</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>No specific Labelling required for the product also request from the customer, usually ship with tank road or plastic drum with lot number, however int the COA all information is identified clearly.</p>				
<b>2.5.3</b>	<b>Food Defense</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Food defence procedure (SOP QA-FD -01) define plan to respond to potential threat/ risk of unsafe product and mitigation/ measure to control the intention to adulterate/ contaminate food products, food defense team was comprise GA function, Production maintenance Manager, QA Manager, Plant Manager, and HR Senior Manager. Mitigation plan included on outside security (security guard control), inside security – plant facility/utilities, laboratory, IT hardware/software, logistic , manufacturing/process plant. CCTV also installed to support this food defense</p>				
<b>2.5.4</b>	<b>Food fraud mitigation</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Food fraud mitigation process was conducted based on history of risk, the product has been screened for yeast and process of separating finish product and not food product , Packaging supplier also asses for the fraud in term of resin used in plastic drum. Vulnerability material assessment was carried out and review on yearly basis covered for main raw material.</p>				

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<b>2.5.5</b>	<b>Logo use</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Not used at product packaging, use is on the company brochure and business card.</p>				
<b>2.5.6</b>	<b>Management of allergens (C, E, FI, G, I &amp; K)</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>There is no allergen used for material and packaging by plant and its declare in the manual, although allergen management program were established .</p>				
<b>2.5.7</b>	<b>Environmental monitoring (C, I &amp; K)</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p> <p>Swab monitoring (weekly, and monthly) for equipment, and in filling process room were conducted and recorded by QC, no deviation found during audit</p> <p>Water test (full parameter) is done yearly as required by local regulation PERMENKES 492 YEAR 2010, water filter change (backwash daily), filter media change yearly, as documented by Engineering</p>				
<b>2.5.8</b>	<b>Formulation of products (D only)</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p>				
<b>2.5.9</b>	<b>Transport and delivery (FI only)</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p>Summary:</p>				

\*Indicate compliance (Y), non-conformance (N), nonconformities to be detailed in findings log; detail any not-applicable clauses with reasons

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Audit details previous audit		
Audit type	Surveillance /Focus Visit	
Audit date(s)	23-26 July 2019	
CB conducting	Lloyds Register	
Closure of NC's from previous audit	Yes	For details of findings, see findings log

Audit Programme/Plan (LRQA)								
Both the audit plan and the programme are dynamic and must be in line with the client's developments. Any (last minute) changes are possible with valid reasons like e.g. changes with the client, processes, management review results etc. Prior to the closing meeting the audit team should (re)confirm the programme and identify any changes concerning e.g. changes to the management system, extent, time or dates of the audit, competences etc.								
Visit Type	CR Visit +Transit ion	SV1		Sv2/F V			CR	
Start Date	18 Feb 2020	TBA		TBA			TBA	
End Date	25 Feb 2020	TBA		TBA			TBA	
Audit Days	5.25	3.25		3.25			4.25	
Separate assessment plan?	N	N		N			N	
Any change in workforce numbers That may impact visit duration (if yes add new number)	N	N		N			N	
The generic audit objectives and team responsibilities are included in the Client Information Note 'Assessment Process'. The assessment standard and roles of the audit team are defined in the assessment visit confirmation to the client by LRQA. Any revised scope will be as agreed in formal correspondence between LRQA and the client or defined in this section of the previous LRQA visit report. Where identified above see separate assessment plan (latest issue) for further detail. Any additional observers will be as formally communicated to the client in writing. The audit criteria consist of the assessment standard and the client's management system processes and documentation.								
Process / aspect / theme / location <i>Final selection will be determined after review of management elements and actual performance</i>								
Opening meeting	✓	✓		✓			✓	
Closing meeting	✓	✓		✓			✓	
Changes to organizational context <sup>(2)</sup>	✓	✓		✓			✓	
Management Review	✓	✓		✓			✓	
Internal Audits	✓	✓		✓			✓	
Continual Improvement	✓	✓		✓			✓	
Management of change	✓	✓		✓			✓	
Corrective action	✓	✓		✓			✓	
Preventive Action <sup>(3)</sup>	✓	✓		✓			✓	
Complaint Management	✓	✓		✓			✓	
Use of Logo (LRQA & Accreditation Marks)	✓	✓		✓			✓	
Performance against the client management system objective	✓	✓		✓			✓	
Product characteristics and intense use, flow diagram ; process steps	✓	✓		✓			✓	



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and control measures, Hazard Analysis ,HACCP Plan & Operational PRPs plan, Validation & Verification								
Emergency preparedness and response include Withdrawal /recall /Mock test Documentation for FSSC 4.1 version include Food fraud and Food defense	✓	✓		✓			✓	
Production Ethanol and filling process	✓	✓		✓			✓	
Warehouse Raw material, Finish good and supporting material include delivery	✓						✓	
PRPs: Infrastructure and work environment, Waste disposal control, Pest control, Water control, Glass control ,Personal Hygiene and health control, Cleaning & sanitation program,	✓	✓		✓			✓	
QA/ Laboratory	✓	✓		✓			✓	
Maintenance / Calibration	✓							
Control of document and record	✓	✓		✓			✓	
Purchasing including management outsources	✓	✓		✓			✓	

\* Complete the list of organisation (parts), departments and/or processes of the different locations

Note: if the visit involves more than one team member and/or is more than one day duration, an additional plan detailing the activities of each member of the team on each day will be required.

## Confidentiality

*We will treat the contents of this report, together with any notes made during the visit, in the strictest confidence and will not disclose them to any third party without written client consent, except as required by the accreditation authorities.*

## Sampling

*The assessment process relies on taking a sample of the activities of the business. This is not statistically based but uses representative examples. Not all of the detailed nature of a business may be sampled so, if no issues are raised in a particular process, it does not necessarily mean that there are no issues, and if issues are raised, it does not necessarily mean that these are the only issues.*

### **Legal entity**

*The accredited legal entity and client facing office that has provided the assessment service in this report is referenced in the applicable agreement for this service.*

### **Generic audit objectives and team responsibilities**

The generic audit objectives and team responsibilities are included in the Client Information Note 'Assessment Process'. Any visit specific objectives for the next visit will be recorded in the report of the previous visit and will be addressed through the visit plan for that visit. The assessment standard and roles of the audit team are defined in the assessment visit confirmation sent to the client.

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### Areas of concern at stage 1

If during the stage 1 assessment, the auditor finds areas of concerns which could have a negative impact on the outcome of stage 2, the assessor will define these as non-conformities in the assessment findings table.

Audit report considerations			
LRQA Report considerations	Y/N/NA	Reference made if Yes	Ref:
Have there been any deviation from the original assessment plan?	No	<b>If yes</b> detail these in the Audit Statement section of the report along with the reasons for the deviations	
Have there been any significant issues impacting on the audit programme?	No	<b>If yes</b> detail these in the Audit Statement of the report and amend the APP	
Have there been any significant changes that affect the management system of the client since the last audit took place?	No	<b>If yes</b> detail these within the Audit Statement section of the report.	
If applicable, has the organization implemented effective corrective action(s) regarding previously identified nonconformities?	Yes	Record outcome in the findings log against the relevant findings.	
Stage 1 only	Y/N/NA	Reference made if Yes	Ref:
Have there been any changes in/to the organization to the extent that additional resources are required for the Stage 2 visit?	Choose an item.	<b>If yes</b> , create an office action with the request to plan for appropriate resource(s) for the Stage 2 (i.e. activity code(s))	
Are there any specific planning needs to ensure that during Stage 2 all processes activities will be assessed?	Choose an item.	<b>If yes</b> , ensure that this is detailed/recorded in the next visit details (NVD)	