

Inventory Management – Audit

Aspect	ISO 22000/FSSC Relevance	Operational Practice (Bakery Cold Chain)
Inventory Purpose	PRP: Food safety buffer against supply uncertainty	Maintain raw material (flour, dairy), WIP (dough), and frozen finished stock to absorb delays or demand surges
Safety Stock Control	Clause 8.5.4: Monitoring and measurement	Weekly review of reorder points and safety stock levels for frozen bakery items in WMS/ERP
FIFO/FEFO Management	Clause 8.5.2: Identification and traceability	FEFO ensured via barcode scanning for chill/frozen SKUs
Inventory Turnover Review	Clause 9.1: Performance evaluation	Monthly KPI review on turnover ratio to avoid spoilage or expiry in frozen stock
Storage Conditions	PRP: Temperature monitoring requirement	Data loggers in cold storage to maintain frozen (-18°C) and chill (0–4°C) zones

Transportation Management – Audit

Aspect	ISO 22000/FSSC Relevance	Operational Practice (Bakery Cold Chain)
Mode of Transport	Clause 8.5.4: Process control	Air/express reefer vans for urgent chilled delivery; rail/truck for bulk frozen stock to reduce freight costs

Reefer Vehicle Audit	PRP: External service control (Clause 7.1.6)	Quarterly vehicle audits + temperature validation reports
Route & Schedule Planning	Clause 8.5.1: Service provision control	Route optimized based on shelf life of product; tighter windows for chilled desserts vs frozen dough
Delivery Documentation	Clause 8.5.2: Traceability	GPS-tracked delivery with temp logs + PODs attached to batch traceability system
Transport Cost vs Risk	Clause 6.1: Risk-based thinking	Transportation strategy chosen based on shelf life and risk assessment (e.g., chilled cakes via express route)

Decision Type	Compliance Clause	Key Control Measures
Inventory	ISO 22000: Clause 8.5	FIFO/FEFO, Safety Stock, WMS Control, Shelf Life Management
Transportation	ISO 22000: Clause 7.1.6/8.5	Vehicle Audits, Mode Selection, Temp Log Review, GPS Control