

Juici Beef Company

Scheduled Food Safety Management System Audit

Internal Audit Report

CONFORMITY REPORTS – SANITATION

Audit of: Sanitation	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.1	Auditees:
<p>Audit Evidence:</p> <p>Review of Sanitation Procedure S-PR-001 Ver. 0 (Sep. 30, 2020) the purpose of which was to ensure that a hygienic environment for Food manufacturing before during and after preprocessing and preprocessing are maintained. Interview was also conducted with the Food Safety Team Leader Mr. Roje Williams</p>			
<p>Evaluation:</p> <p>The input step of Documented Procedure for the Sanitation Process was audited. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:11.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SANITATION

Audit of: Sanitation	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.3	Auditees:
<p>Audit Evidence:</p> <p>Master Sanitation Schedule seen detailing: Area, item or equipment, Frequency, Chemicals to be used, Responsible parties, cleaning and Sanitizing method used and method for Monitoring and verification program Reviewed Post clean Inspection: Weekly Pre-Operational sanitation Inspection checklist Manufacturing Plant PR-SAN-MP-059 Highlights Area, Item or Equipment, Status of area as satisfactory or not. How was the person responsible for the corrective action informed?</p>			
<p>Evaluation:</p> <p>The input step of Cleaning and Sanitation Program for the Sanitation Process was audited. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:11.3</p>			
<p>Effectiveness:</p>			