

Tijule Company Limited

FSSC Internal Audit July 2022

Internal Audit Report

Audit Dates: November 30, 2022 - December 7,
2022

Audit Report: FSSC Internal Audit July 2022 Internal Audit Company Limited	Audit: Report No. 424
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Audited Facility: Company Limited
Address: 30 Paisley Ave. Palmers Cross
Audit Team: Tracyann Hibbert, Noel McLean, Ricardo Johnson, Christine Laraque
Date Of Audit: November 30, 2022 - December 7, 2022
Scope Of Audit: Auditing of CCPs, PRP processes and MS procedures within the food safety management system implemented at Tijule Company Limited.
Contact Person:

Summary of Non-Conformities Identified in The Internal Audit Process

Process #	Process Names	Non Conformances
	TOTAL	0

Summary of Conformities Identified in The Internal Audit Process

Process #	Process Names	Conformances
1	Additional Requirement- Management of Services	2
2	Bammy	8
3	Callaloo	2
4	Cleaning and Sanitation, Additional Requirement Environmental Monitoring	5
5	Food Defense and Additional Requirement Food Defense	2
6	Food Fraud and Additional Requirement Food Fraud Prevention	3
7	Internal and External Communication	5
8	Jam and Jelly	2
9	Jerk Seasoning	3
10	Pest Control	4
11	Sauce	4
12	Supplier Approval and Control of Non-Conforming Raw Materials	5
13	Verification and Validation, Additional Requirements PRP Verification	3
14	Waste Management	2
	TOTAL	50

Summary of Opportunities for Improvement Identified in The Internal Audit Process

Process #	Process Names	Conformances
	TOTAL	0

The internal audit covers all CCP processes, critical PRP process and MS procedures.

AUDIT BRIEF

Audit Ref	1658342027	Audit of:	FSSC Internal Audit July 2022
Date Scheduled	November 30, 2022 - December 7, 2022	Locations	30 Paisley Avenue, Palmers Cross, May Pen
Audit Team: Tracyann Hibbert, Noel McLean, Ricardo Johnson, Christine Laraque Audit Team Leader: Ricardo Johnson		Process Owner(s):	Roy Newell-Managing Director Sharon Peterson-Production Manager Roye Harrison-Warehouse Supervisor Orane Evans-Maintenance Manager Tracyann Hibbert-Assistant Production Manager Noel McLean-Factory Manager Ricardo Johnson-Food Safety & Quality Manager
Purpose: The purpose of the audit is to ensure that the FSMS continues to conform to the FSSC 22000 v5.1 regulatory requirements, applicable customer requirements and the company's own internal management system and document requirements.			
Background and Context: The Food Safety Team Leader is scheduling an audit of Tijule's CCP, PRP processes and MS procedures in the last of 3 internal audits for the year 2022. The audit is scheduled to meet the company's internal audit requirements.			
Scope: Auditing of CCPs, PRP processes and MS procedures within the food safety management system implemented at Tijule Company Limited.			
Criteria: ISO 22000:2018, ISO/TS 22002-1:2009, Additional FSSC Requirements, Regulatory and Customer Requirements.			
Objectives: To ensure continued conformity, effectiveness and identify opportunities within CCP,			

PRP processes and MS procedures to improve Tijule's Food Safety Management System.

Company Limited Audit Plan

Opening Meeting:

Who: Elizabeth Fitzgerald , Sharon Peterson, Anne Marie Henry, Orane Evans, Tracyann Hibbert, Yoniel Edwards, David Gardner, Kadene Wynter, Noel McLean, Ricardo Johnson, Priscilla Muirhead, Kay Roach, Christine Laraque, Reneece Higgins

When: Thursday, `December` `1`, 2022

Where: Training Room

What to cover: TBD

The Audit
TBD

Closing Meeting:

Who: Elizabeth Fitzgerald , Sharon Peterson, Anne Marie Henry, Orane Evans, Tracyann Hibbert, Yoniel Edwards, David Gardner, Kadene Wynter, Noel McLean, Ricardo Johnson, Priscilla Muirhead, Kay Roach, Christine Laraque, Reneece Higgins

When: To be determined

Where: Training Room

AUDIT SCHEDULE

Processes	Auditor	Auditee	Date/Time
Food Fraud and Additional Requirement Food Fraud Prevention	Yoniel Edwards	Elizabeth Fitzgerald	July 27, 2022 4:00 PM - FJuly 27, 2022 4:00 PM
Verification and Validation, Additional Requirements PRP Verification	Sharon Peterson	Kadene Wynter	July 26, 2022 3:30 PM - FJuly 26, 2022 3:30 PM
Management of Purchased Material, Additional Requirements- Management of supplied Material	Yoniel Edwards		July 26, 2022 2:45 PM - FJuly 26, 2022 2:45 PM
Supplier Approval and Control of Non-Conforming Raw Materials	Kay Roach	Ricardo Johnson	July 25, 2022 3:00 PM - FJuly 25, 2022 3:00 PM
Food Defense and Additional Requirement Food Defense	Yoniel Edwards	Elizabeth Fitzgerald	July 22, 2022 9:00 AM - FJuly 22, 2022 9:00 AM
Correction and Corrective Action	Christine Laraque		July 22, 2022 9:00 AM - FJuly 22, 2022 9:00 AM
Emergency Preparedness and Response	Ricardo Johnson		July 22, 2022 2:30 PM - FJuly 22, 2022 2:30 PM
Training	Anne Marie Henry		July 22, 2022 2:00 PM - FJuly 22, 2022 2:00 PM
Product Information and Additional Requirement Product Labelling	Noel McLean		July 22, 2022 1:00 PM - FJuly 22, 2022 1:00 PM
Internal and External	Sharon Peterson	Ricardo Johnson	July 21, 2022 3:30 PM - FJuly 21, 2022

Communication			3:30 PM
Control of Records & Documents & Changes	Tracyann Hibbert		July 21, 2022 11:18 AM - FJuly 21, 2022 11:18 AM
Prevention of Cross Contamination, Additional Requirement Allergen Management	Priscilla Muirhead		July 21, 2022 11:00 AM - FJuly 21, 2022 11:00 AM
Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Elizabeth Fitzgerald	Ricardo Johnson	July 20, 2022 9:00 AM - FJuly 20, 2022 9:00 AM
Personnel Hygiene and Facilities	Reneece Higgins		July 20, 2022 1:45 PM - FJuly 20, 2022 1:45 PM
Additional Requirement-Management of Services	Yoniel Edwards	Kadene Wynter	July 20, 2022 11:16 AM - FJuly 20, 2022 11:16 AM
Chemical Management	Sharon Peterson		July 19, 2022 11:18 AM - FJuly 19, 2022 11:18 AM
Jam and Jelly	Christine Laraque	Kadene Wynter	July 19, 2022 11:16 AM - FJuly 19, 2022 11:16 AM
Jerk Seasoning	Elizabeth Fitzgerald	Sharon Peterson	July 19, 2022 11:16 AM - FJuly 19, 2022 11:16 AM
Pest Control	Tracyann Hibbert	Ricardo Johnson	July 19, 2022 10:50 AM - FJuly 19, 2022 10:50 AM
Callaloo	Elizabeth Fitzgerald	Kadene Wynter	July 18, 2022 3:00 PM - FJuly 18, 2022 3:00 PM
Bammy	Kay Roach	Ricardo Johnson	July 18, 2022 2:00 PM - FJuly 18, 2022 2:00 PM
Sauce	David Gardner		July 18, 2022 1:00 PM - FJuly 18, 2022 1:00 PM
Waste	Christine Laraque		July 18, 2022

Management			11:30 AM - FJuly 18, 2022 11:30 AM
Ackee	Reneece Higgins		July 18, 2022 11:09 AM - FJuly 18, 2022 12:09 PM

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Kay Roach	Audit Criteria: ISO/TS 22002-1:2009 Clause 9.3	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Based on the evidence Cassava Records 8.8.22 Ver 2. Date 11.05.18 Rev 7. Date 06.02.20; raw materials inspected and tested conforms with the requirements used.</p>			
<p>Evaluation:</p> <p>The Cassava Process Step was Audited on November 10, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Kay Roach	Audit Criteria: ISO/TS 22002-1:2009 Section 5.7	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>An inspection of the cassava receival area was conducted. It was observed that items were stored in an orderly manner on pallets and away from walls</p>			
<p>Evaluation:</p> <p>The Input Step of Cassava Process was Audited on November 10, 2022. Interviews conducted and observation confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Kay Roach	Audit Criteria: ISO/TS 22002-1:2009 Section 5.7	Auditees: Ricardo Johnson
Audit Evidence:			
Observation			
Evaluation:			
<p>The Output Step of Cassava Process was Audited on November 10, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009, Section 5.7</p>			
Effectiveness:			

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Kay Roach	Audit Criteria: ISO/TS22002-1:2009 Clause 13.4	Auditees: Ricardo Johnson
Audit Evidence:			
Observation			
Evaluation:			
<p>The Resource Process Step of Personal Protective Equipment for the Bammy Process was audited on November 10, 2022. The Respirators and coats for cold rooms were checked and they conformed to the required standard of ISO/TS22002-1:2009 Clause 13.4</p>			
Effectiveness:			

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Kay Roach	Audit Criteria: ISO 22002-1:2009 Clause 8.1	Auditees: Ricardo Johnson
Audit Evidence:			
Observation			
Evaluation:			

Process was Audited on November 10, 2022; Interviews conducted and observation of equipment confirms that this process step is in conformity with the requirements of ISO 22002-1:2009 Clause 8.1

Effectiveness:

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Kay Roach	Audit Criteria: Bammy Process Flow Narrative Description V.3 (Mar 24, 2022) Re. 7(Mar 24, 2022) Clause 4.3.2	Auditees: Ricardo Johnson
Audit Evidence:			
Observation and records shown in book			
Evaluation:			
The Process flow for Bammy was Audited on November 10, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of Ver.3 Mar 24, 2022) Rev. 7 (Mar 24, 2022) Clause 4.3.2			
Effectiveness:			

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Kay Roach	Audit Criteria: Bammy B-SI-001 Ver. 3 (Mar 24, 2022) Ver. 5 (Mar 24, 2022) Section 4.2.2.5	Auditees: Ricardo Johnson
Audit Evidence:			
Required standard is met according to CCA-001 Ver. 5 (March 24, 2022) Rev. 7 (March 24, 2022) Clause 4.2.6			
Evaluation:			
The Control Step of Bammy Process was Audited on November 10, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of Bammy B-SI-001 Ver. 3 (Mar 24, 2022) Ver. 5			

(Mar 24, 2022) Section 4.2.2.5

Effectiveness:

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Kay Roach	Audit Criteria: Bammy B-B-001 Ver.3 (Mar 24, 2022) Ver. 7 (Mar 24, 2022) Section 4.2.1	Auditees: Ricardo Johnson
Audit Evidence:			
Observation			
Evaluation:			
<p>The Control Step of Bammy Process was Audited on November 10, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of Bammy B-B-001 Ver 1 (Mar 24, 2022) Ver. 7 (Mar 24, 2022) Section 4.2.1</p>			
Effectiveness:			

CONFORMITY REPORTS – CALLALOO

Audit of: Callaloo	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e	Auditees: Kadene Wynter
Audit Evidence:			
<p>Interviewed Kadene Wynter Process Owner who indicated that the sequencing and interactions of the steps in the process, inputs and outputs, end products, intermediate products through out the process are documented in the process flow for Callaloo and the accompanying Process Flow Narrative. This was verified in the document titled: Callaloo Process Flow CAL-PF-001 Rev. 2 (April 5, 2016), Ver. 7 (November 7, 2021) and Callaloo Process Flow Narrative Description CAL-PFND-001 Ver. 2 (April 7, 2016), Rev. 10 (November 7, 2021)</p>			
Evaluation:			
<p>The Input Step of Flow Diagram for the Callaloo Process was audited on November 10, 2022. Interview conducted and documents reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause</p>			

8.5.1.5.1 a-e

Effectiveness:

CONFORMITY REPORTS – CALLALOO

Audit of: Callaloo	Auditor: Elizabeth Fitzgerald	Audit Criteria: Seaming CAL-S 001 Ver. 7 (March 24, 2022), Rev. 13 (March 24, 2022) Section: 4.2.1 4.2.3.1-6	Auditees: Kadene Wynter
Audit Evidence: Reviewed Process Records on Document Titled: HACCP Form Can Seam CS-F-001 Ver. 4 (September 15, 2020), Rev. 5 (November 26, 2021) which documents Production Date, Product Type, Can Size, Number of Testing, Time, Product Code, Seam Length, Seam Thickness, Cover Hook, Body Hook, TB (Body Plate Thickness), Tightness Rating and Actual Overlap. Records reviewed November 1, 2022, October 20, 2022, October 13, 2022, September 29, 2022, July 19, 2022. where all parameters for Seam length, seam thickness, body hook, cover hook, tightness rating, Overlap were in range			
Evaluation: The Control step of Seaming CCP-1 for the Callaloo process was audited on November 10, 2022. Review of documents and records confirm that the process is in conformity with the requirements of Seaming CAL-S 001 Ver. 7 (March 24, 2022), Rev. 13 (March 24, 2022) Section: 4.2.1, 4.2.3.1-6			
Effectiveness:			

CONFORMITY REPORTS – CLEANING AND SANITATION, ADDITIONAL REQUIREMENT ENVIRONMENTAL MONITORING

Audit of: Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.3	Auditees: Ricardo Johnson
Audit Evidence:			

Internal and External Sanitation Mastersheet Cleaning and Sanitation - Outdoor Sanitation Mater sheet – CSOMS -001 Ver.7 (July 19, 2022) Rev. 14 (July 19, 2022) Cleaning and Sanitation In Plant Sanitation Mater sheet – CSIPMS-001 Ver.10 ((July 19, 2022) Rev. 17 (July 19, 2022) These Documents show: The type of sanitation to be done, How it is to be done, Chemicals to Used, Who is responsible, Frequency, Records, Verification Interviews were conducted with Kadene Wynter Food Safety Team Leader and Ricardo Johnson Food Safety and Quality Control Manager
<p>Evaluation:</p> <p>The input step of Documented Program for Cleaning and Sanitation and Additional Requirement Environmental Monitoring was audited on November 12, 2022. Interviews conducted and documents reviewed confirms that the process is in conformity with the requirements of ISO/TS 220021:2009 Section: 11.3</p>
Effectiveness:

CONFORMITY REPORTS – CLEANING AND SANITATION, ADDITIONAL REQUIREMENT ENVIRONMENTAL MONITORING

Audit of: Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.3	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Reviewed Cleaning and Sanitation Outdoor Master sheet – CSOMS-001 Ver.7 (July 19, 2022) Rev. 14 (July 19, 2022), Cleaning and Sanitation In Plant Sanitation Mater sheet – CSIPMS-001 Ver.10 (July 19, 2022), Rev. 17 (July 19, 2022). Documents highlight the type of sanitation to be done, How it is to be done, Chemicals to Used, Who is responsible, Frequency, Records, Verification. Interviewed Kadene Wynter (Food Safety Team Leader) and Ricardo Johnson (Food Safety and Quality Control Manager)</p>			
<p>Evaluation:</p> <p>The Input Step Documented Program for the Cleaning and Sanitation and Additional Requirement Environmental Monitoring was audited on November 12, 2022. Interviews conducted and documents reviewed confirms that this process is in conformity with the requirements of ISO/TS 220021:2009 Section: 11.3</p>			
Effectiveness:			

CONFORMITY REPORTS – CLEANING AND SANITATION, ADDITIONAL REQUIREMENT ENVIRONMENTAL MONITORING

Audit of: Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.3	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Interviewed Ricardo Johnson, Food Safety and Quality Control Manager who indicated that Validation of the cleaning procedure is done through microbiological testing. This was verified with the review of the External Lab Testing ELT-001 Ver. 6 (Mar. 24, 2022), Rev. 7 (Mar. 24, 2022) Equipment Swab conducted by Bureau of Standards, Jamaica , parameters measured, Aerobic Plate Count, Coliform Count, Yeast Count and Mould Count. Report Number: TESR26/2022/10092/D Kettle, Sauce Kettle less than 5 for all parameters tested, Report Number: TESR26/2022/10092/B Jerk Seasoning Kettle - Aerobic Plate Count 3.3x10, all other parameters less than 5 Report Number: TESR26/2022/10092/A Cutting Room Table All Parameters Less than 5 These results were satisfactory.</p>			
<p>Evaluation:</p> <p>The Activity Step of Validation for the Cleaning and Sanitation and Additional Requirement of Environmental Monitoring was Audited on November 12, 2022. Interviews conducted and documents reviewed confirmed that the process is in conformity with the requirements of ISO/TS 220021:2009 Section:11.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CLEANING AND SANITATION, ADDITIONAL REQUIREMENT ENVIRONMENTAL MONITORING

Audit of: Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009(E) Clause 11.5	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Interviews was conducted with Yoniel Edwards, Food Safety and Quality Officer The Weekly Sanitation Audit Form WSA-F-001 Ver. 10 (June 3, 2022), Rev. 19 (June 3, 2022) is used to verify sanitation effected throughout the facility on a weekly frequency. The areas assessed are: Water Systems, Processing Equipment and</p>			

Utensils, Physical Condition of Plant Surroundings and Vehicles and Cold Storage. Records reviewed : June 3, 2022, June 10, 2022, June 17, 2022, June 24, 2022, July 1, 2022, July 8, 2022, July 15, 2022, July 22, 2022, July 29, 2022, August 5, 2022, August 12, 2022, August 19, 2022, August 26, 2022, September 2, 2022, September 9, 2022, September 16, 2022, September 23, 2022, September 30, 2022, October 7, 2022, October 14, 2022
<p>Evaluation:</p> <p>Weekly Sanitation Audit Form over a period of twenty consecutive weeks . All forms were completed in full and and reviewed within the stipulated 1 week period. The effectiveness of this process step is rated at 100% based on this sampling</p> <p>Effectiveness:</p>

CONFORMITY REPORTS – CLEANING AND SANITATION, ADDITIONAL REQUIREMENT ENVIRONMENTAL MONITORING

Audit of: Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Auditor: Elizabeth Fitzgerald	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Environmental Monitoring	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Interviewed Kadene Wynter, Food Safety Team Leader, who indicated that Environmental monitoring is done at least once yearly, to test the air quality in the process environment for Total Plate Count, Feacal and Total Coliform in the area of open products. This was confirmed by the procedure External Lab Testing ELT-001 Ver. 6 (Mar. 24, 2022), Rev. 7 (Mar. 24, 2022) section 4.2.1.2 Environmental Plating Testing is carried out by the Bureau of Standards, Jamaica. Parameters Tested Environmental Colony Count (Bacterial and Fungal), Environmental Yeast Count and Environmental Mould Count. Test Results seen: Test Number TESR26/2022/10456/B Sauce Line: Bacterial and Fungal - 9.40 x10, Yeast count 3.0, Mould Count - 7.7 x 10</p> <p>Evaluation:</p> <p>The Activity Step of Environmental Monitoring for the Cleaning and Sanitation and Additional Requirement Environmental Monitoring was audited on November 12, 2022. Interviews conducted and documents reviewed confirms that this process is in conformity with the requirements of FSSC Version 5.1 Additional Requirements Environmental Monitoring</p> <p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD FRAUD AND ADDITIONAL REQUIREMENT FOOD FRAUD PREVENTION

Audit of: Food Fraud and Additional Requirement Food Fraud Prevention	Auditor: Yoniel Edwards	Audit Criteria: FSSC 22000 Version 5.1 Additional requirements Food Fraud Mitigation Plan Clause 2.5.4.1	Auditees: Elizabeth Fitzgerald
<p>Audit Evidence:</p> <p>Interviewed Elizebeth Fitzgerald Managing Director. Food Fraud Mitigation Plan FFMP-001 Ver 3 (jul 19 2022) Rev 3 (jul 19 2022), Vulnerability Assessment</p>			
<p>Evaluation:</p> <p>There is a documented procedure in place to conduct a food fraud vulnerability assessment to identify and assess potential vulnerabilities and to develop and implement measures for significant vulnerabilities this is in conformance with FSSC version 5.1 Additional requirements food fraud mitigation plan, Clause 2.5.4.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD FRAUD AND ADDITIONAL REQUIREMENT FOOD FRAUD PREVENTION

Audit of: Food Fraud and Additional Requirement Food Fraud Prevention	Auditor: Yoniel Edwards	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Fraud Mitigation 2.5.4.2	Auditees: Elizabeth Fitzgerald
<p>Audit Evidence:</p> <p>Interviewed Elizebeth Fitzgerald Managing Director. Food Fraud Mitigation Plan FFMP-001 Ver 3 (jul 19 2022) Rev 3 (jul 19 2022)</p>			
<p>Evaluation:</p> <p>A documented food fraud mitigation plan was seen which specify the mitigation measures covering the process and products with in FSMS scope of the organization this is in conformance with FSSC 22000 Version 5.1 Additional requirements food fraud mitigation Clause 2.5.4.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD FRAUD AND ADDITIONAL REQUIREMENT FOOD FRAUD PREVENTION

Audit of: Food Fraud and Additional Requirement Food Fraud Prevention	Auditor: Yoniel Edwards	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Fraud Mitigation Clause 2.5.4.2	Auditees: Elizabeth Fitzgerald
<p>Audit Evidence:</p> <p>Interviewed Elizebeth Fitzgerald Managing Director Regulatory List RL-001 Ver 1 (04 May 2015) Rev 4 (dec 4 2021) Food Fraud Mitigation Plan FFMP-001 Ver 3 (jul 19 2022) Rev 3 (jul 19 2022)</p>			
<p>Evaluation:</p> <p>The food fraud mitigation plan is in compliance with applicable legislation and is kept up to date this is conforming to the FSSC 22000 version 5.1 Additional requirements food fraud mitigation plan Clause 2.5.4.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD DEFENSE AND ADDITIONAL REQUIREMENT FOOD DEFENSE

Audit of: Food Defense and Additional Requirement Food Defense	Auditor: Yoniel Edwards	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Defence	Auditees: Elizabeth Fitzgerald
<p>Audit Evidence:</p> <p>Interviewed Elizebeth Fitzgerald General Manager Food Defense Plan FDP-001 Ver 4 (jul 19 2022) Rev 4 (jul 19 2022)</p>			
<p>Evaluation:</p> <p>Preventive measures have been implemented for threats identified and is in conformance with FSSC 22000 Version 5.1 Additional Requirements Food Defense</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD DEFENSE AND ADDITIONAL REQUIREMENT FOOD DEFENSE

Audit of: Food Defense and Additional Requirement Food Defense	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002-1:2009 Clause 18.2	Auditees: Elizabeth Fitzgerald
<p>Audit Evidence:</p> <p>Interviewed Elizebeth Fitzgerald General Manager Food Defense Plan FDP-001 Ver 4 (jul 19 2022 Rev 4 (jul 19 202)</p>			
<p>Evaluation:</p> <p>Potentially sensitive areas within the establishment has been identified, mapped and subjected to access control which conforms to ISO/TS 22002-1:2009 Clause 18.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – JAM AND JELLY

Audit of: Jam and Jelly	Auditor: Christine Laraque	Audit Criteria: ISO/TS 22002-1:2009 Section 3.16	Auditees: Kadene Wynter
<p>Audit Evidence:</p> <p>Interview was conducted with Kadene Wynter , Food Safety Team Leader and Review product labels which indicates: The Product Name, Net Content</p>			
<p>Evaluation:</p> <p>The Input Step of Labels for the Jams and Jellies Process was audited on November 10, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Section 3.16</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – JAM AND JELLY

Audit of: Jam and Jelly	Auditor: Christine Laraque	Audit Criteria: N/A	Auditees: Kadene Wynter
<p>Audit Evidence:</p>			

Evidence seen on the CCP 1 Monitoring from, Title Cooking, Version 3, Version Date June 4, 2018 Revision number 5 Revision 26, 2021 Document Number C-F-001, CODE- S3GM 11 OCT 2022, Date 11 October 2022 Product Guava Jam Batch A=PH 3.18, Batch B=PH 3.20
<p>Evaluation:</p> <p>Audit was done on the November 10, 2022 and the finished PH of Guava jam dated 07 April 2022, Batch code S3GM 07Apr 2022 Finish PH 3.18 was Conformed with the CCP Monitoring Procedure CCP 1, Ver 3 Ver Date 24/03/2022 Rev 14, Rev Date 24/03/2022, Doc Num J&JC-001 Section 4.2.1.4</p>
Effectiveness:

CONFORMITY REPORTS – JERK SEASONING

Audit of: Jerk Seasoning	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e	Auditees: Sharon Peterson
<p>Audit Evidence:</p> <p>Interviewed Sharon Peterson Process owner who indicated that there is an established process flow with accompanying process flow narrative which describes in details the steps that are involved in the production of Jerk Season, all the Inputs, Outputs and interconnectivity of the process steps. This was verified through the review of the documents titled: Jerk Season Hot Filled Process Flow JSHFPF-001 Ver. 3 (November 17, 2021), Rev. 8 (November 17, 2021) and Jerk Season (HOT) Process Flow Narrative Description JSH-PFND-001 Ver.4 (Nov. 17, 2021), Rev. 1 (November 17, 2021)</p>			
<p>Evaluation:</p> <p>The Input Step of Flow Diagram for the Jerk Season Process was Audited on November 10, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e</p>			
Effectiveness:			

CONFORMITY REPORTS – JERK SEASONING

Audit of: Jerk Seasoning	Auditor: Elizabeth Fitzgerald	Audit Criteria: Sauce and Seasoning Cooking SS-C-001 Ver. 5	Auditees: Sharon Peterson
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	(March 24 2022) Rev. 10 (March 24 2022) Section 4.2.1.1-4	
<p>Audit Evidence:</p> <p>Reviewed CCP Monitoring Form Titled HACCP Monitoring Form: Cooking C-F-001 Ver. 3 (June 4, 2018), Rev. 5 (November 26, 2021) which documents the following parameters for each batch of product produced: Product Code, Production Date, Product Name, Batch Code, Kettle #, Initial Brix, Start Time, Stop Time, Process Time, Start Temperature, Finished Temperature, Finished Brix, Initial pH, Finished pH, Bottling Temperature. Records were reviewed to assess conformity to the parameters of cook time, Final pH, Cook Temperature , Finished temperature. The following records were reviewed for Mild Jerk Seasoning (S3MJS) - June 8, 2022, June 9, 2022, June 10, 2022, July 5, 2022, July 6, 2022, July 21, 2022 . Regular Jerk Season (S3RJS) - June 21, 2022, June 22, 2022 (where product was filled cold for bulk packaging), September 5, 2022. All parameters were in conformity for records reviewed</p>		
<p>Evaluation:</p> <p>The Control Step of Cooking -CCP 1 for the Jerk Season process was Audited on November 10, 2022. The review of records conducted confirms that this process step is in conformity with the requirements of Sauce and Seasoning Cooking SS-C-001 Ver. 5 (March 24 2022) Rev. 10 (March 24 2022) Section 4.2.1.1-4</p>		
<p>Effectiveness:</p>		

CONFORMITY REPORTS – JERK SEASONING

Audit of: Jerk Seasoning	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.3	Auditees: Sharon Peterson
<p>Audit Evidence:</p> <p>Interviewed Sharon Peterson Process Owner who indicated that the validation of control Measures is done through lab testing carried out by Accredited External Labs. Chemistry and Microbiological Reports were reviewed for Mid and Regular Jerk Season. Report # TESR25/2022/7099, 25/2022/6193, 25/2022/4652 where all pH obtained were within 3.2-4 range. Microbiological Parameters assessed: Aerobic Plate Count/g, Coliform Count/g, Yeast Count/g, Mould Count/g, Yeast Viability. Report #: TESR26/2022/4641, 26/2022/7120/J, 26/2022/7120/I All parameters were less than 1.0x10 and yeast viability negative</p>			
<p>Evaluation:</p>			

The Activity Step for the Jerk Seasoning Process was Audited on November 10, 2022. Interviews conducted and review of records confirmed that this process step is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.3

Effectiveness:

CONFORMITY REPORTS – ADDITIONAL REQUIREMENT- MANAGEMENT OF SERVICES

Audit of: Additional Requirement-Management of Services	Auditor: Yoniel Edwards	Audit Criteria: ISO 22000:2018 Clause 7.1.6d	Auditees: Kadene Wynter
<p>Audit Evidence:</p> <p>Interviewed Kadene Wynter Food Safety Team Leader. Test Report No.TESR 26/2022/6191/G, Product Guava Jam Reference: CM-M/MISC 13182 Date Received 2022-06-30 RESULTS Howard Mould Count 16% Extraneous Matter in 100g Free Satisfactory</p>			
<p>Evaluation:</p> <p>During a check of the Management of Services for documented information, it was noted that the organization retain documented information of control of externally provided processes, products or services and any necessary actions as a result of the evaluations and re-evaluations. This is in conformance with ISO22000:2018 Clause 7.1.6d</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – ADDITIONAL REQUIREMENT- MANAGEMENT OF SERVICES

Audit of: Additional Requirement-Management of Services	Auditor: Yoniel Edwards	Audit Criteria: FSSC Additional requirement Version 5.1 Management of Services Clause 2.5.1a	Auditees: Kadene Wynter
<p>Audit Evidence:</p> <p>Interviewed Kadene Wynter Food Safety Team Leader Jamaica National Agency for Accreditation, Certificate of Accreditation, Bureau of Standards Jamaica. Chemistry Laboratory, Expires 19th Sep 2022, Given 20th Sept 2018 Accreditation Number:</p>			

Evaluation:

During a check of the Verification and Validation process step where laboratory analysis services are used for verification and/or validation of food safety, they are conducted by a competent laboratory, this is in conformance with FSSC Additional requirement version 5.1 Management of Services Clause 2.5.1a

Effectiveness:

CONFORMITY REPORTS – INTERNAL AND EXTERNAL COMMUNICATION

Audit of: Internal and External Communication	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 Clause 7.2	Auditees: Ricardo Johnson
Audit Evidence:			
Record Review conducted: Training Record TR-001 Ver. 1 (May 3, 2021), Rev. 1 (May 3, 2021) which indicates that FSSC 22000 V. 5.1 Was conducted on July 13, 2022.			
Evaluation:			
The Input step of Competence was audited on November 14, 2022. The records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 7.2, 7.5			
Effectiveness:			

CONFORMITY REPORTS – INTERNAL AND EXTERNAL COMMUNICATION

Audit of: Internal and External Communication	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 Clause 7.4.1 A-E	Auditees: Ricardo Johnson
Audit Evidence:			
Interview with Ricardo Johnson Food Safety and Quality Manager and review of Internal and External Communication IEC-001 Ver. 5 (Nov. 11, 2022), Rev. 4. (Nov. 11, 2022) indicates that the organization has established internal and external communication relevant to the Food Safety Management System			
Evaluation:			

The Activity Step of Communication for the Internal and External Communication Process was audited on November 14, 2022. Interview conducted and review of documents confirms that this process is in conformity with the requirements of ISO 22000:2018 7.4.1 A-E

Effectiveness:

CONFORMITY REPORTS – INTERNAL AND EXTERNAL COMMUNICATION

Audit of: Internal and External Communication	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 Clause 7.4.2	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Interviewed Elizabeth Fitzgerald, General Manager, Kay Roach Human Resource Manager, Ricardo Johnson, Food Safety and Quality Control Manager. Reviewed Internal and External Communication Procedure IEC-001 Ver. 5 (November 11, 2022), Rev. 4 (November 11, 2022). Reviewed Job Description for Food Safety and Quality Control Manager, Food Safety Team Leader.</p>			
<p>Evaluation:</p> <p>The Resource Process Step for Internal and External Communication was audited on November 14, 2022. Interviews conducted and document reviewed confirms that this process step is in conformity with the requirements of ISO 22000:2018 Clause 7.4.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – INTERNAL AND EXTERNAL COMMUNICATION

Audit of: Internal and External Communication	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 Clause 7.4.2	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Interviews conducted with Kay Roach, Human Resource Coordinator, Ricardo Johnson, Food Safety and Quality Control Manager who indicated that documented information is retained in the form of Letters and Email</p>			
<p>Evaluation:</p>			

The Output Process of External Communication Evidence for the Internal and External Communication Process was audited November 14, 2022. Interviews conducted and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 7.4.2, 7.5

Effectiveness:

CONFORMITY REPORTS – INTERNAL AND EXTERNAL COMMUNICATION

Audit of: Internal and External Communication	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 Clause 7.4.2	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Interviews with Ricardo Johnson, Food Safety and Quality Control Manager and Elizabeth Fitzgerald, General Manager who indicated that the means by which the organization handles communication is documented in the Internal and External Communication Procedure. This was verified with the review of said Procedure: Internal and External Communication Procedure ICE-001 Rev.5 (November 11, 2022), Ver. 4 (November 11, 2022)</p>			
<p>Evaluation:</p> <p>The Activity Step of Handling Communication for the Internal and External Communication Process was audited on November 14, 2022. Interviews conducted and review of documents confirms that this process is in conformity with the requirements of ISO 22000:2018 Clause 7.4.2, 7.5.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest Control	Auditor: Tracyann Hibbert	Audit Criteria: ISO/TS 22002-1;2009 Clause 12.3	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Interview Food Safety & Quality Control Manager Mr. Ricardo Johnson. Walk through observation</p>			
<p>Evaluation:</p> <p>An audit of the process step Pest entry point was conducted on November 11, 2022.</p>			

Base on observation it is in conformity with ISO/TS 22002-1;2009 Clause 12.3

Effectiveness:

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest Control	Auditor: Tracyann Hibbert	Audit Criteria: Pest Control PC-001 ver:4 (24/03/2022) Rev.7 (24/03/2022) Section 4.3.4 / Section 4 .3.2	Auditees: Ricardo Johnson
Audit Evidence: Walk through observation of bait stations and fly traps Internal bait station pest trending activity seen for each internal bait station per fortnightly from January to October 2022			
Evaluation: An audit of the process step control Measures was conducted on November 11, 2022. Based on observation it is in conformity with the procedure Pest Control PC-001 ver:4 (24/03/2022) Rev.7 (24/03/2022) Section 4.3.4 / Section 4 .3.2			
Effectiveness:			

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest Control	Auditor: Tracyann Hibbert	Audit Criteria: Pest Control PC-001 ver:4 (24/03/2022) Rev.7 (24/03/2022) Section 2.1.	Auditees: Ricardo Johnson
Audit Evidence: Procedures Seen Title: Pest Control Version 4/ Version Date: March 24,2022/ Revision 7/ Revision Date: March 24,2022/ Doc.Number PC-001 Pest Control Master Sheet/ Version 5/ Version Date: June 30,2019 Revision Number 12 / Revision March 24,20202 Doc.Number PCMS -001			
Evaluation: An audit of the process step Control Pest Activities was conducted on November 11, 2022. Base on evidence it is in conformity with Procedures Title Pest Control Version 4/ Version Date: March 24,2022/Revision 7/ Revision Date: March 24,2022/ Doc.Number PC-001/ Section 2.1			

Effectiveness:

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest Control	Auditor: Tracyann Hibbert	Audit Criteria: Pest Control PC-001 ver:4 (24/03/2022) Rev.7 (24/03/2022) Section 4.1.1	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Document seen Title Pest control Monthly Spraying Monitoring form version 5/Version Date: Sept.18,20229 (Revision Number 11) Revision Date: March 24,2022 Sample of Monthly Spraying Monitoring forms were look at dates April 9,2022/ May 21,2022/ July 23,2022 Pest Preventive Service Report seen form external pest control operator Rentokill, Report 52977 Date of visit May 21,2022 Report 52260 Date of visit April 4,2022 Report 5458 Date of visit July 23,2022</p>			
<p>Evaluation:</p> <p>An audit of the process step scheduled monthly application for spraying pest control chemicals was conducted on November 11, 2022. Based on observation and evidence it is in conformity with procedure Pest Control Version 4/ Version Date: March 24,2022/Revision 7 Revision March 24,2022 Doc. Number: PC-001 Section 4.1.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SAUCE

Audit of: Sauce	Auditor: David Gardner	Audit Criteria: Condiments JS&SC-001 Ver. 5 (March 24 2022) Rev. 10 (March 24 2022) Section 4.2.1.2	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Sharon Petterson Production Manager and Process Owner and Shamar Anderson Kettle operator on July.25 2022 HACCP Monitoring form CCP1 Monitoring form,Cooking,Ver.3 June.4.2018,Rev.5 November.26.2021,C-F-001 Code:S3SMS 15.July.2022,Date15.July.2022 ,product Sweet Monguave sauce, Code S3HHS</p>			

08.july.2022,Date 08.July.2022,Product Hell Hot sauce

Evaluation:

The control process of sauce was audited on November 10, 2022,interview the process owner Kettle operator review of documents confirm that the process is in conformity with the requirements of condiment ver.5 March.24 2022 rev.10.March 24.2022 JS/SC-001 Section 4.2.1.2

Effectiveness:

CONFORMITY REPORTS – SAUCE

Audit of: Sauce	Auditor: David Gardner	Audit Criteria: Condiments Ver.5 March 24 2022 Rev.10 March 2022 JS&SC_001 Section 4.2.1.3	Auditees:
Audit Evidence: Interviewed Shamar Anderson Kettle Operator on the July.25.2022 and the finish hp was observed on the HACCP Monitoring form,ccp1 Monitoring form,cooking,ver.3.june.4.2018,Rev 5 November.26 .2021 C-F-001 Code:S3HHS 08 July 2022,Date 08 July 2022, product Hell Hot sauce,Code S3SBS 25 May 2022,Date 25 May 2022 Profuct Scotch Bonnet Sause			
Evaluation: The resources process of sauce was audited on November 10, 2022,interview kettle operator and review of documents confirm that the process is in conformity with the requirements of condiment ver.5 March.24 2022 rev.10.March 24.2022 JS/SC-001 Section 4.2.1.3			
Effectiveness:			

CONFORMITY REPORTS – SAUCE

Audit of: Sauce	Auditor: David Gardner	Audit Criteria: Condiments Ver.5 March 24 2022 Rev.10 March 24 2022 JS&SC-001 Section 4.2.1.4	Auditees:
Audit Evidence:			

HACCP Monitoring form CCP1 Monitoring form,cooking Ver.3,June.4.2018,Rev 5
 Nemember.26.2021,C-F-001,Code S3SBS 25.May 2022,Date 25.May.2022,Product
 Scotch Bonnet Sause,Code S3SMS 15.July.2022,Date 15 July.2022 Product Sweet
 Monguave sauce

Evaluation:

The output process of sauce was audited on November 10, 2022. Interview the
 process owner and review of documents confirm that the process is in conformity with
 the requirements of condiment ver.5 March.24 2022 rev.10.March 24.2022
 JS/SC-001 Section 4.2.1.4

Effectiveness:

CONFORMITY REPORTS – SAUCE

Audit of: Sauce	Auditor: David Gardner	Audit Criteria: ISO+ TS+22002-1-2009 Section 9.3	Auditees:
Audit Evidence:			
Evidence on the Certificate of Analysis (Food Grade) Acetic Acid Glacial 99.85%Min *IMDG CLASS 8,UN NO.2789.Production Date:02/11/2020 ---Expiry Date ;02/11/2022 (Lot) No, LTBP 02 11 20 NARTUREADY PUREES LTD			
Evaluation:			
On audit was done on November 10, 2022 on the input process step of raw material for the sauce process. Based on the audit criteria ISO/TS 22002-1-2009 Section 9.3 it was in conformance			
Effectiveness:			

CONFORMITY REPORTS – WASTE MANAGEMENT

Audit of: Waste Management	Auditor: Christine Laraque	Audit Criteria: ISO/TS 22002-1:2009(E) Clause 7.1	Auditees:
Audit Evidence:			
OBSERVATION This audit was conducted on July 26th 2022. During a walk through of the premises it was seen where waste material were stored separately and disposed of accordingly.			

Evaluation:
This is deemed a conformity as it is in agreement with the standard.
Effectiveness:

CONFORMITY REPORTS – WASTE MANAGEMENT

Audit of: Waste Management	Auditor: Christine Laraque	Audit Criteria: ISO/TS 22002-1:2009 Clause 7.2 a-e	Auditees:
<p>Audit Evidence:</p> <p>OBSERVATION This audit was conducted on the 26th of July 2022. During a walk through of the premises it was seen where drums were labelled as waste and were indeed used for this particular purpose. Hence this was in agreement with the standard and is deemed a non-conformity.</p>			
<p>Evaluation:</p> <p>This was deemed a non-conformity as it is in agreement with the standard.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SUPPLIER APPROVAL AND CONTROL OF NON-CONFORMING RAW MATERIALS

Audit of: Supplier Approval and Control of Non-Conforming Raw Materials	Auditor: Kay Roach	Audit Criteria: Supplier Approval Process Section 5.1.2. SAP - 001 Ver. 3 (Jan 28, 2021) Rev. 4 (July 19, 2022)	Auditees: Ricardo Johnson
<p>Audit Evidence:</p> <p>Interview with Ricardo Johnson Food Safety and Quality Control Manager was conducted. A review of the specifications for 5oz bottles and 17oz bottles</p>			
<p>Evaluation:</p> <p>The Input Step of Supplier Approval Process was Audited on November 17, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of Supplier Approval Process Section 5.1.2 SAP -</p>			

001 Ver. 3 (Jan 28, 2021) Rev. 4 (July 19, 2022).

Effectiveness:

CONFORMITY REPORTS – SUPPLIER APPROVAL AND CONTROL OF NON-CONFORMING RAW MATERIALS

Audit of: Supplier Approval and Control of Non-Conforming Raw Materials	Auditor: Kay Roach	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Transport and delivery Clause 2.5.9	Auditees: Ricardo Johnson
Audit Evidence: Condition of transportation conformed with required standard as seen on Raw Material Form Ver. 5, dated Nov. 26, 2021. Revision no. 6, revision date Nov. 26, 2021 Doc # RMRM-F-001			
Evaluation: Interviews conducted on November 17, 2022 and review of records confirms that this process step is in conformity with the requirements of FSSC 22000 Ver 5.1, Additional Requirements Transport and delivery, clause 2.5.9			
Effectiveness:			

CONFORMITY REPORTS – SUPPLIER APPROVAL AND CONTROL OF NON-CONFORMING RAW MATERIALS

Audit of: Supplier Approval and Control of Non-Conforming Raw Materials	Auditor: Kay Roach	Audit Criteria: ISO/TS 22002-1:2009 Clause 9.3	Auditees: Ricardo Johnson
Audit Evidence: Interview was conducted with Quality Officers and Raw Material Receival Form ver. 5 date Nov 26, 2021 rev no. 6, rev. date Nov. 26, 2021 doc no. RMRM - F- 001 showed 20% raw materials rejected. Lorraine Lindsay on 31.05.22 brought 711 lbs. red pepper, amount rejected 35 lbs; Yonie Smith brought 338 lbs. of pineapple on 31.05.22; amount rejected was 38lbs.			
Evaluation: Interviews conducted on November 17, 2022 and review of records confirms that			

this process step is in conformity with the requirements of ISO/TS 22002-1:2009, Clause 9.3

Effectiveness:

CONFORMITY REPORTS – SUPPLIER APPROVAL AND CONTROL OF NON-CONFORMING RAW MATERIALS

Audit of: Supplier Approval and Control of Non-Conforming Raw Materials	Auditor: Kay Roach	Audit Criteria: ISO/TS 22002-1:2009 Clause 9.3	Auditees: Ricardo Johnson
Audit Evidence: Interview was conducted with Production Manager and condition seen on Raw Material Receival Form ver. 5, date Nov. 26, 2021, rev no. 6, rev date Nov 26, 2021, doc no. RMRM-F-001 was clean.			
Evaluation: Supplier Approval Process was Audited on November 17, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of ISO/TS22002-1:2009			
Effectiveness:			

CONFORMITY REPORTS – SUPPLIER APPROVAL AND CONTROL OF NON-CONFORMING RAW MATERIALS

Audit of: Supplier Approval and Control of Non-Conforming Raw Materials	Auditor: Kay Roach	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements PRP Verification Clause 2.5.12	Auditees: Ricardo Johnson
Audit Evidence: Interview with Ricardo Johnson , Food Safety and Quality Control Manager was conducted. Ackee Depot Audit Records were also reviewed			
Evaluation: This Process was Audited on November 17, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of FSSC 22000 Ver. 5, Additional requirements PRP Verification Clause 2.5.12			

Effectiveness:

CONFORMITY REPORTS – VERIFICATION AND VALIDATION, ADDITIONAL REQUIREMENTS PRP VERIFICATION

Audit of: Verification and Validation, Additional Requirements PRP Verification	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018(E) Clause 8.8. 1	Auditees: Kadene Wynter
Audit Evidence: Ms. Kadene Wynter, the Food Safety Team Leader was interviewed ,Verification & Validation Procedure Ver #.2 , Ver. Date May 02 2022 ,Revision Date May 02, 2022 Doc. # VV-001 was seen. Verification Activities results was seen in Management Review Meeting Held March 28-30 2022.			
Evaluation: Audit exercise was conducted on November 12, 2022. Bases on Audit Criteria ISO 2200:2018 Clause 8.8.1 the input Process step is in conformance.			
Effectiveness:			

CONFORMITY REPORTS – VERIFICATION AND VALIDATION, ADDITIONAL REQUIREMENTS PRP VERIFICATION

Audit of: Verification and Validation, Additional Requirements PRP Verification	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 (E) Clause 9.1.2	Auditees: Kadene Wynter
Audit Evidence: Kaydene Wynter Food Safety Team Leader was interviewed.. Food Safety Management Review Meeting Minutes Dated : March 29 & 30, 2022 was seen.			
Evaluation: An Audit exercise was conducted on November 12, 2022 . Based on Audit Criteria ISO 22000: 2018M (E) Clause 9.12 the Process step is In Conformance.			
Effectiveness:			

CONFORMITY REPORTS – VERIFICATION AND VALIDATION, ADDITIONAL REQUIREMENTS PRP VERIFICATION

Audit of: Verification and Validation, Additional Requirements PRP Verification	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018(E) Clause 8.8. 1	Auditees: Kadene Wynter
<p>Audit Evidence:</p> <p>Interview was done with Kaydene Wynter Food Safety Team Leader Verification & Validation Procedure Ver. 2, Ver. Date May 02, 2022, Revision Date May 02, 2022 Doc. # VV-001 was seen.</p>			
<p>Evaluation:</p> <p>Conducting Audit exercise on November 12, 2022 and based on Audit Criteria ISO 22000: 2018(E)Clause 8.8.1 the control process step is in conformity.</p>			
<p>Effectiveness:</p>			