

# The Pickapeppa Company Limited

Cooking (OPRP 1 and Preventive Control  
Human Food)

Internal Audit Report

Audit Dates: July 28, 2021 - September 29, 2021

Audit Report: Cooking (OPRP 1 and Preventive Control Human Food) Internal Audit Company Limited	Audit: Report No. 332
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Audited Facility: Company Limited

Address:

Audit Team: Khamisha Williams, Tiffani Stewart, Najorie Jennings-Dawkins, Oshayne Malcolm, Clayton Berry

Date Of Audit: July 28, 2021 - September 29, 2021

Scope Of Audit: The Cooking (OPRP 1) process at The Pickapeppa 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	Cooking (OPRP 1 and preventive Control for Human Food)	9
	TOTAL	9

### Summary of Opportunities for Improvement Identified in The Internal Audit Process

Process #	Process Names	Conformances
	TOTAL	0

## AUDIT BRIEF

Audit Ref	1627496405	Audit of:	Cooking (OPRP 1 and Preventive Control Human Food)
Date Scheduled	July 28, 2021 - September 29, 2021	Locations	The Pickapeppa Company Limited
Audit Team: Khamisha Williams, Tiffani Stewart, Najorie Jennings-Dawkins, Oshayne Malcolm, Clayton Berry  Audit Team Leader: Khamisha Williams	Process Owner(s):	Khamisha Williams-Quality Assurance Manager Tiffani Stewart-Product Development Specialist Najorie Jennings-Dawkins-Production Manager Dianna Tomlinson-General Manager	
Purpose:  To determine if the cooking process is conforming to accepted criteria, to determine if the process is effective and if there maybe any opportunities of improvement.			
Background and Context:  This is a scheduled audit in keeping with our mandate to audit our processes based on the potential risks they pose to the product.			
Scope:  The Cooking (OPRP 1) process at The Pickapeppa Company Limited.			
Criteria:  HP-3080: Cooking (OPRP 1) ISO/TS 22002-1 ISO 22000:2018: 8.5.4 Hazard Control Plan (HACCP/OPRP Plan)			
Objectives:  To identify conformities, effectiveness and opportunities for improvement and report any bob- conformities where they may exist.			

## Company Limited Audit Plan

### Opening Meeting:

Who: Khamisha Williams, Tiffani Stewart, Najorie Jennings-Dawkins, Oshayne Malcolm, Clayton Berry, Dianna Tomlinson, Everton Powell, Georgette Clarke

When: Tuesday, `August` `3`, 2021

Where: Board Room

What to cover: Audit Plan

### The Audit

### Audit Plan

### Closing Meeting:

Who: Khamisha Williams, Tiffani Stewart, Najorie Jennings-Dawkins, Oshayne Malcolm, Clayton Berry, Dianna Tomlinson, Everton Powell, Georgette Clarke

When: To be determined

Where: Board Room

## AUDIT SCHEDULE

Processes	Auditor	Auditee	Date/Time
Cooking (OPRP 1 and preventive Control for Human Food)	Khamisha Williams	Everton Powell	August 12, 2021 9:00 AM - F August 12, 2021 9:00 AM

## CONFORMITY REPORTS – COOKING (OPRP 1 AND PREVENTIVE CONTROL FOR HUMAN FOOD)

Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: N/A	Auditees: Everton Powell
<p>Audit Evidence:</p> <p>HP-3002, Cooking Log Onion, Rev # 7 records the cooking time of the raw materials and the time. The Onion formulation log, MS-2121, Rev # 3 contains the lot number and quantity of each raw material used to cook the onion.</p>			
<p>Evaluation:</p> <p>Oshayne Malcolm stated that the temperature of the Onions are taken and recorded on the cooking log and the lot number of the raw materials and the quantity are recorded on the Onion formulation log.</p>			
<p>Effectiveness:</p>			

## CONFORMITY REPORTS – COOKING (OPRP 1 AND PREVENTIVE CONTROL FOR HUMAN FOOD)

Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: N/A	Auditees: Everton Powell
<p>Audit Evidence:</p> <p>HP-3080:4.1.3.3. In barrel storage area 1 PPS, June 16, 2021, B1614.</p>			
<p>Evaluation:</p> <p>Tiffani Stewart stated that the barrels are labelled with the product name, barrel number and date cooked.</p>			
<p>Effectiveness:</p>			

## CONFORMITY REPORTS – COOKING (OPRP 1 AND PREVENTIVE CONTROL FOR HUMAN FOOD)

Audit of: Cooking	Auditor: Khamisha	Audit Criteria: N/A	Auditees: Everton
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(OPRP 1 and preventive Control for Human Food)	Williams		Powell
Audit Evidence:			
HP-3004, Cooking Log-Mango Sauces Rev # 9			
Evaluation:			
Everton Powell stated that the mango sauces are cooked for 20 minutes when the temperature reaches 90 oC.			
Effectiveness:			

### CONFORMITY REPORTS – COOKING (OPRP 1 AND PREVENTIVE CONTROL FOR HUMAN FOOD)

Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: N/A	Auditees: Everton Powell
Audit Evidence:			
HP-3004, Cooking Log-Mango Sauce, Rev # 9			
Evaluation:			
Everton Powell stated the following information is recorded on the Cooking Log-Mango Sauce: Mango sauce lot # Mango concentrate drum # Vinegar lot # Cooking time Cooking temperature			
Effectiveness:			

### CONFORMITY REPORTS – COOKING (OPRP 1 AND PREVENTIVE CONTROL FOR HUMAN FOOD)

Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: N/A	Auditees: Everton Powell
Audit Evidence:			
HP-3080:4.3.2.4-4.3.1.6			
Evaluation:			

Michael Gosling stated that the tomato tank is washed, steam and rinsed. The final rinse water is taken to the lab for approval.

Effectiveness:

## CONFORMITY REPORTS – COOKING (OPRP 1 AND PREVENTIVE CONTROL FOR HUMAN FOOD)

Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: N/A	Auditees: Everton Powell
Audit Evidence:			
HP-3080:4.3.1.3, HP-3003, Cooking Log: Tomato Mixture, Rev # 9			
Evaluation:			
Everton Powell stated that the tomato is cooked for 15 minutes when the temperature reaches 90 oC.			
Effectiveness:			

## CONFORMITY REPORTS – COOKING (OPRP 1 AND PREVENTIVE CONTROL FOR HUMAN FOOD)

Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: N/A	Auditees: Everton Powell
Audit Evidence:			
The process of cooking the peppers was observed. HP-3080:4.4.1			
Evaluation:			
Terrence Palmer stated that the peppers are inspected, sorted, weighed, washed and chopped. The peppers are placed in pots on the stoves where the other raw materials are added. Peppers are cooked for 1 hour after they starts to boil. The cooking temperature is recorded 30 mins after the peppers starts to boil. Peppers are then transferred to barrel which was approved by lab.			
Effectiveness:			



## CONFORMITY REPORTS – COOKING (OPRP 1 AND PREVENTIVE CONTROL FOR HUMAN FOOD)

Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: N/A	Auditees: Everton Powell
Audit Evidence:			
HP-3080:4.5.1.4			
Evaluation:			
Everton Powell noted that the peppers are cooked for 45 minutes in the kettle when the temperature reaches 90 oC.			
Effectiveness:			

## CONFORMITY REPORTS – COOKING (OPRP 1 AND PREVENTIVE CONTROL FOR HUMAN FOOD)

Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: N/A	Auditees: Everton Powell
Audit Evidence:			
QC-4001b, Lab Analysis-Hot Pepper Sauce, Rev # 3 QC-4001g, Lab Analysis-Yeast Test, Rev # 0.			
Evaluation:			
The tests carried out on the hot pepper sauce before bottling are pH, Acidity, Sensory Evaluation, Extraneous Matter, Brix, Viscosity, Howard Mould Count and Yeast.			
Effectiveness:			