

# Quality Circle International Limited

Cooking (OPRP 1 and Preventive Control  
Human Food)

Internal Audit Report

Audit Dates: May 3, 2019 - May 3, 2019

Audit Report: Cooking (OPRP 1 and Preventive Control Human Food) Internal Audit Company Limited	Audit: Report No. 101
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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: May 3, 2019 - May 3, 2019

Scope Of Audit: The scope of this audit applies to the cooking process, documentation and activities to ensure conformance to the audit criteria.

Contact Person:

### Summary of Non-Conformities and Opportunities for Improvement Identified in The Internal Audit Process

Process #	Process Names	Non Conformances	Opportunities for Improvements
1	Cooking (OPRP 1 and preventive Control for Human Food)	1	5
	TOTAL	1	5

To audit the cooking process (OPRP 1 and Preventive Control of Human Foods) and to ensure its conforming to the required standards.

## AUDIT BRIEF

Audit Ref	1554997322	Audit of:	Cooking (OPRP 1 and Preventive Control Human Food)
Date Scheduled	May 3, 2019 - May 3, 2019	Locations	Production Areas
Audit Team: Khamisha Williams, Tiffani Stewart, Najorie Jennings-Dawkins, Oshayne Malcolm, Clayton Berry  Audit Team Leader: Khamisha Williams		Process Owner(s):	Najorie Jennings-Dawkins- Production Manager
Purpose:  To ensure the Cooking Process meets the requirement of the HACCP Programme, FSSC 22000 (ISO 22002-1, ISO 22000 and the 5 additional requirements) and FSMA.			
Background and Context:  Scheduled internal audit at The Pickapeppa Company Limited of the Cooking Process which is a part of the HACCP Programme.			
Scope:  The scope of this audit applies to the cooking process, documentation and activities to ensure conformance to the audit criteria.			
Criteria:  • To determine the extent of conformity to the Food Safety Management System, ISO 22000:2005 and ISO/TS 22002-1:2009 • Evaluate the effectiveness of the Cooking Process. • Identify the areas for potential improvement in the Cooking Process.			
Objectives:  To ensure that the Cooking Process is conforming to the requirements, effective and to identify opportunities for improvements.			

## Company Limited Audit Plan

### Opening Meeting:

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

When: Wednesday, `April` `24`, 2019

Where: Board Room

What to cover: TDB

### The Audit

TBD

### Closing Meeting:

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

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	April 24, 2019 10:00 AM - F April 26, 2019 10:00 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: HP-3080:4.1.1.4	Auditees: Everton Powell
<p>Audit Evidence:</p> <p>Cooking Log-Onions, HP-3002, Revision # 7. Records were reviewed from January 15 to February 2, 19 and all the temperatures recorded were within the limits 90 to 112 oC.</p>			
<p>Evaluation:</p> <p>On February 22, 19 the temperature was taken by Oshayne Malcolm and upon interviewing him he stated that the temperature range is 90 to 112 oC.</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: HP-3080:4.1.3.1	Auditees: Everton Powell
<p>Audit Evidence:</p> <p>Vinegar Acidity Log, HP-3001, Revision # 5. The Vinegar Acidity Log was reviewed and on April 10, 2019 a batch of Vinegar was made and verified by Tiffani Stewart, TS.</p>			
<p>Evaluation:</p> <p>Colin Green stated in an interview that the laboratory personnel is responsible for verifying the percentage of the vinegar used in used product.</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: HP-3080:4.1.3.3	Auditees: Everton Powell
<p>Audit Evidence:</p> <p>Steaming of Barrels, QC-4014, Revision #1. The records were checked and on April 4 2019 two barrels B298 and B299 were steamed for Pickapeppa Sauce and the two barrels were found in the storage room with stickers PPS April 4, 19 B298 and PPS April 4, 19 B299.</p>			
<p>Evaluation:</p> <p>Tiffani Stewart, laboratory personnel, stated that the barrels are labelled with product name, date and barrel number.</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: HP-3080:4.1.2.1	Auditees: Everton Powell
<p>Audit Evidence:</p> <p>HP-3080:4.1.2.1</p>			
<p>Evaluation:</p> <p>Everton Powell stated as the supervisor it is his responsibility to ensure that the correct steps are followed for the cooking of all the products.</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: HP-3080:4.1.3.2	Auditees: Everton Powell
<p>Audit Evidence:</p>			

Steaming of Barrels, QC-4014, Revision # 1. On April 25, 2019 Barrel 300 to 319 was tested for Extraneous matter by Tiffani Stewart and the result was Nil.
Evaluation:
Upon interviewing Tiffani Stewart she stated that the barrels are checked for extraneous matter after they are steamed.
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: HP-3080:4.2.1.3	Auditees: Everton Powell
Audit Evidence:			
Cooking Log-Hot Pepper (Stove), HP-3006, Revision # 6 Cooking Log-Hot Pepper (Kettle), HP-3006, Revision # 6			
Evaluation:			
Carl White stated that the peppers for the mango sauces are cooked for 10 minutes in the kettle when the temperature reaches 90 oC and for 20 minutes on the stoves 30 minutes after it starts to boil with a minimum temperature of 85 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: HP-3080:4.3.1.4	Auditees: Everton Powell
Audit Evidence:			
Water from Tomato Tank, QC-4017, Revision # 0. On May 18, 19 Tank 4 was tested for extraneous matter and was approved for use by the laboratory.			
Evaluation:			
Terrence Palmer stated that the tomato tank is washed , rinsed, steam and rinsed and the final rinsing water taken to the laboratory for testing. He explained that the			



tank is not used for storage until it is approved by the laboratory.

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: HP-3080:4.5.1	Auditees: Everton Powell
Audit Evidence:			
Cooking Log -Hot Pepper (Kettle), HP-3005, Revision # 3.			
Evaluation:			
Carl white stated that the he ensures that all the utensils are clean and sanitized. He washes and sanitizes the peppers as well, cut and place in the kettle along with other raw materials. Peppers are cooked for 45 minutes when the temperature reaches 90 oC. The quantity and lot numbers for the raw materials and the cooking time and temperature are recorded on the cooking log.			
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: HP-3080:4.6.2.4	Auditees: Everton Powell
Audit Evidence:			
Cooking Log-Hot Pepper Sauce, HP-3021, revision # 1. On April 5, 19 a Hot Pepper Sauce was cooked, D05N001, for 10 mins with initial temperature 90 oC and final temperature 93.2 oC.			
Evaluation:			
Everton Powell stated that the Hot Pepper Sauce is cooked for 10 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: HP-3080:4.6.3.1	Auditees: Everton Powell
<p>Audit Evidence:</p> <p>Lab Analysis-Pickapeppa Sauce-1 Gallon, QC-4001a, Revision #3 Lab Analysis-Pickapeppa Sauce, QC-4001a, Revision #3 Lab Analysis-Pickapeppa Spicy Mango Sauce, QC-4001e, Revision #3 Lab Analysis-Yeast Test, QC-4001g, Revision #0 Lab Analysis-Tomato Mixture, QC-4001f, Revision #2 Lab Analysis-Pickapeppa Hot Pepper Sauce, QC-4001b, Revision #3 Lab Analysis-Pickapeppa Hot Mango Sauce, QC-4001d, Revision #3 Lab Analysis-Pickapeppa Gingery Mango Sauce, QC-4001c, Revision #3 These records showed that the tests that are done on the sauces.</p>			
<p>Evaluation:</p> <p>Tiffani Stewart stated that the tests done on the Pickapeppa products are pH, Acidity, Organoleptic Evaluation, Extraneous Matter, Percentage Brix Viscosity, Howard Mold Count and Yeast.</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: HP-3100	Auditees: Everton Powell
<p>Audit Evidence:</p> <p>OPRP and HACCP Plan, HP-3010, Revision # 9</p>			
<p>Evaluation:</p> <p>Upon reviewing the OPRP and HACCP Plan it was shown that it entails the cooking time and cooking temperature for all the products: Pickapeppa Sauce 90-112 oC for 4-5 hours, Tomato Mixture 90-110 oC for 15 minutes, Hot Pepper (Kettle) 90-112 oC for 45 minutes, Hot Pepper (Stove) 85-112 oC for 60 minutes, Mango Sauces 90-110 oC for 20 minutes and Hot Pepper Sauce 90-100 oC for 10 minutes. It also states that the time and temperature is recorded for every batch of products cooked and the Corrective actions that must be taken if the sauce is non-conforming which is either to</p>			

dispose or extends the cooking time. It has a list of all the records that must be kept.

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: Food Safety Plan	Auditees: Everton Powell
Audit Evidence:			
Food Safety Plan			
Evaluation:			
The process preventive control for the cooking of the Gingery Mango Sauce is to control the Time and temperature when cooking. The sauce should be cooked for 20 minutes within a 90-110 oC temperature range and if there is a deviation then the cooking time is extended or the product is disposed.			
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: Food Safety Plan	Auditees: Everton Powell
Audit Evidence:			
Food Safety Plan-Process Preventive Control			
Evaluation:			
The records that will be used to verify the cooking process for the mango sauces are Cooking Log-Mango sauces, Internal and External Calibration Records, Corrective Actions and verification records.			
Effectiveness:			

### NONCONFORMITY REPORT

Incident Identification Number: 000000.00001		
Non-Conformity Report #: 1	Auditor (s): Khamisha Williams	Date: April 26, 2019
Audit of : Cooking (OPRP 1 and preventive Control for Human Food)	Audit Criteria: ISO 22000:2005 clause 6.2.2	
<p>Statement of Nonconformity:</p> <p>Upon reviewing the Training records, three employees, Neiko Robinson, Kevin Ashley and Marlon Bailey were not trained in the cooking process. but were involved in the cooking of the onions on April 25 and 26, 19.</p> <p>Responsible Party: Najorie Jennings-Dawkins</p>		
Auditor Signature:		Signature: