

Tijule Company Limited

FSSC V5.1 FSMS Audit

Internal Audit Report

CONFORMITY REPORTS – JAM AND JELLY

Audit of: Jam and Jelly	Auditor: Tracyann Hibbert	Audit Criteria: Jam and Jellies Cooking J and J -C- 001 Ver. 2 (25/ Sep/2018) Rev.13 (9/Oct/2018) Section: 4.2.1.1	Auditees:
<p>Audit Evidence:</p> <p>Interview Production Manager. Mrs Sharon Peterson and Jams & Jellies Supervisor Mrs Lovern Sewell, Conducted walk through of the cooking process and reviewed the CCP monitoring procedure Title: Jams & Jellies Cooking J&J C-001 Ver. 2 (Sep.25.2018) Revision #13 (Oct.9.2019) Section 4.2.1.1.</p>			
<p>Evaluation:</p> <p>An audit of the control step of the Jams& Jellies process was conducted on Oct.26,2021, Based on the observation and document review the process is conforming to the Requirements of CCP monitoring procedure :Title Jams & Jellies Cooking Ver. 2 (25 Sep.2018) Rev.# 13(9 Oct.2019) Section:4.2.1.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – JAM AND JELLY

Audit of: Jam and Jelly	Auditor: Tracyann Hibbert	Audit Criteria: Jams and Jellies Cooking J and J -C- 001 Ver. 2 (25/9/2018) Rev.13(25/9/2018) Section: 4.2.1.2	Auditees:
<p>Audit Evidence:</p> <p>Interview Production Mangr Sharon Peterson and Jams and Jellies Supervisor Lovern Sewell conducted a walk through of the cooking process and reviewed the CCP monitoring cooking Jams & Jellies -001 Ver. 2 (25.Sep.2018) Rev.#13(Oct.9.2019) Section: 4.2.1.2 / Title: Cooking CCP form monitoring form Ver.3(Jun.4,2018)Revision #4(Jan.28.2020)Doc.C-F-001, and sample of records were reviewed Codes: S3Gm31Aug.2021 /S3GM28Sep.2021/S3GM27sep.2021/S3GY28Apr2021/S3GY14MAY2021</p>			
<p>Evaluation:</p> <p>An audit of the control step of the Jams and Jellies process was conducted on Oct</p>			

26,2021 based on observation and document reviewed the process is conforming to requirement of Monitoring procedure - CCP1 :Title Jams& Jellies Cooking Ver. 2 (Sep.25.2018) Rev# 13 (Oct.9,202019) Section: 4.2.1.2

Effectiveness:

CONFORMITY REPORTS – JAM AND JELLY

Audit of: Jam and Jelly	Auditor: Tracyann Hibbert	Audit Criteria: ISO 2200:2018 (E) Clause 8.5.3	Auditees:
<p>Audit Evidence:</p> <p>Interview Miss Kadene Wynter Food Safety Coordinator and reviewed Bureau of Standard Jamaica Test report No.TESR25/2021/3346 Sample Code S3Gy28Apr2021/ Report No. TESR25/2021/4489 Sample S3GM19May2021</p>			
<p>Evaluation:</p> <p>An audit of the effectiveness of the Jams and jellies process was conducted on Oct.26,2021, Based an observation and document reviewed the process is conforming to the requirements of ISO 2200:2018(E) Clause 8.5.3.</p>			
<p>Effectiveness:</p>			