

The Pickapeppa Company Limited

Food Safety Management System

Internal Audit Report

CONFORMITY REPORTS – BARREL MANAGEMENT

Audit of: Barrel Management	Auditor: Crystal Robinson	Audit Criteria: N/A	Auditees: Carl White
Audit Evidence:			
Carl White, QC-4014			
Evaluation:			
Interview with Carl White. Answer: First the barrels are washed with clean water and steamed for 5 minutes, you then rinse the barrels again, the QA Dept would take a water sample to test and once approved the barrels are drained and stored for use. Answer: Satisfactory			
Effectiveness:			

CONFORMITY REPORTS – BARREL MANAGEMENT

Audit of: Barrel Management	Auditor: Crystal Robinson	Audit Criteria: N/A	Auditees: Carl White
Audit Evidence:			
Carl White			
Evaluation:			
Interview with Carl White, he stated that barrels are check on a day to day basis. Answer: Satisfactory			
Effectiveness:			

CONFORMITY REPORTS – BARREL MANAGEMENT

Audit of: Barrel Management	Auditor: Crystal Robinson	Audit Criteria: N/A	Auditees: Carl White
Audit Evidence:			
Khamisha Williams, Inspection of Barrel storage areas, QC-4014			
Evaluation:			
Interview with Khamisha Williams. Answer: Barrels are tested for extraneous matter after wash, when ready to be used barrels are given a label which has a ID Number, Date and product. Answer: Satisfactory			

Effectiveness:

CONFORMITY REPORTS – BARREL MANAGEMENT

Audit of: Barrel Management	Auditor: Crystal Robinson	Audit Criteria: N/A	Auditees: Carl White
Audit Evidence:			
Carl White			
Evaluation:			
Interview with Carl White, he stated that these barrels are filled with water and left for 1 week. Answer: Satisfactory			
Effectiveness:			

CONFORMITY REPORTS – BARREL MANAGEMENT

Audit of: Barrel Management	Auditor: Crystal Robinson	Audit Criteria: N/A	Auditees: Carl White
Audit Evidence:			
Carl White			
Evaluation:			
Interview with Carl white. Answer: When choosing the barrels we ensure that the barrel head is not dented, hoops are in good condition, croze is intact, inspect for worm holes and ensure barrel is closed. and that staves are in properly aligned. Answer: Satisfactory			
Effectiveness:			

CONFORMITY REPORTS – BARREL MANAGEMENT

Audit of: Barrel Management	Auditor: Crystal Robinson	Audit Criteria: N/A	Auditees: Carl White
Audit Evidence:			
Carl White			
Evaluation:			

Interview with Carl White: Answer: Barrels are thrown out if they are still leaking.
Answer: Satisfactory

Effectiveness: