

# The Pickapeppa Company Limited

Cooking (OPRP 1 and Preventive Control  
Human Food)

Internal Audit Report

## 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-3080:4.1.1.9	Auditees: Oshayne Malcolm
<p>Audit Evidence:</p> <p>Onion Formulation Log, MS-2121, Revision #3, October 21, 2020</p>			
<p>Evaluation:</p> <p>Oshayne Malcolm stated that the Onion formulation log is used to record the quantity and lot number for the raw materials used in the onion cooking. It was observed that for shift 1 on October 21, 2020 the lot numbers for the sugar was used in the onion cooking, 12121901 and 10121901. Both lot numbers were seen on the Onion Formulation Log.</p>			
<p>Effectiveness:</p>			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP-3080:4.2.1.8	Auditees: Oshayne Malcolm
<p>Audit Evidence:</p> <p>Cooking Log - Mango Sauce, HP-3004, Rev. # 9. On September 10, 2020 Hot Mango Sauce I10O04H was cooked for 20 mins from 12:10pm to 12:30pm with start and end temperature of 90 oC and 102 oC respectively.</p>			
<p>Evaluation:</p> <p>I was informed by Everton Powell that the Mango Sauces are cooked for 20 mins when the temperature reaches 90 oC. Temperature range is 90-110 oC.</p>			
<p>Effectiveness:</p>			

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### CONTROL FOR HUMAN FOOD)

Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: MS-3080:4.3.2	Auditees: Oshayne Malcolm
<p>Audit Evidence:</p> <p>Cooking log-Tomato Mixture, HP-3003, Rev # 9. On September 22, 2020 Lot 24 Tomato mixture was cook from 2:30pm to 2:45 pm. with start temperature of 90 oC and end temperature of 95.7 oC. Tomato Mixture Production Form, HP-3010, Rev #4. On September 22, 2020 the tomato that was cooked used 818 lbs of brown sugar with lot # 05012020 and 90 lbs of salt with lot # 231202.</p>			
<p>Evaluation:</p> <p>Everton Powell stated that the tomato mixture is cooked for 15 mins with a start temperature of 90 oC and is recorded on the cooking log. He also stated that the quantity and lot number for the raw materials are recorded on the production sheet.</p>			
<p>Effectiveness:</p>			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP-3080:4.4.1	Auditees: Oshayne Malcolm
<p>Audit Evidence:</p> <p>Cooking Log-Hot Pepper (Stove), HP-3006, Rev # 8. On September 10, 2020 204 lbs of red peppers were cooked with lot # Marchelleck-8-9-20 from 3:05 pm to 4:05pm with temperatures ranging from 88.1 oC to 96.9 oC.</p>			
<p>Evaluation:</p> <p>Carl White stated that the peppers are washed diced and placed in the pots. The other raw materials are added and the stoves are lit. When the peppers start to boil they are cooked for 1 hr. 30 mins after the peppers start to boil the temperature is taken and ranges from 85 oC to 112 oC. The lot number and quantity for all raw materials are recorded.</p>			
<p>Effectiveness:</p>			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP-3080:4.1.1.4	Auditees: Oshayne Malcolm
Audit Evidence:			
Cooking Log-Onions, HP-3002, Rev #7			
Evaluation:			
The temperature for the cooking of the onions is recorded on the Cooking Log-Onions. On October 9 shift 1 the temperature was taken at 1:00 pm for 60 pots by Oshayne Malcolm.			
Effectiveness:			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP-3080:4.1.3.3	Auditees: Oshayne Malcolm
Audit Evidence:			
Cooking (OPRP), HP-3080:4.1.3.3			
Evaluation:			
Barrels in the warehouse were observed to be labelled with Name of Product, Cooking Date and assigned barrel number. PPS, October 15, 2020, B1136.			
Effectiveness:			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP-3080:4.2.1.3	Auditees: Oshayne Malcolm
Audit Evidence:			

Cooking (OPRP), HP-3080:4.2.1.3
Evaluation:
Peppers are cook in kettle forn10 minus at 90 to 112 and on stove 85 to 112
Effectiveness:

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP-3080:4.3.1.4	Auditees: Oshayne Malcolm
Audit Evidence:			
Cooking, HP-3080:4.3.1.4-4.3.1.6			
Evaluation:			
Everton Powell stated that the tomato tank is washed, rinsed and steamed and the water taken to lab for testing. The laboratory gives permission to use the tank if it is clean.			
Effectiveness:			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP-3080:4.6.2.4	Auditees: Oshayne Malcolm
Audit Evidence:			
Cookin (OPRP), HP-3080:4.6.2.4			
Evaluation:			
Everton Powell stated that the hot pepper sauce is cooked for 10 mins when the temperature reaches 90 oC and the temperature range is 90 oC to 110 oC			
Effectiveness:			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP-3080:4.6.3.1	Auditees: Oshayne Malcolm
<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-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 show the tests that are done on the finished products.</p>			
<p>Evaluation:</p> <p>The tests done on the finished products are pH, Acidity, sensory evaluation, Brix, viscosity, mold and yeast.</p>			
<p>Effectiveness:</p>			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP 3100	Auditees: Oshayne Malcolm
<p>Audit Evidence:</p> <p>OPRP and HACCP Plan, HP-3100</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 dispose or extends the cooking time. It has a list of all the records that must be kept.</p>			

Effectiveness:

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: HP-3080:4.2.2.1 - 4.2.2.2	Auditees: Oshayne Malcolm
Audit Evidence:  Mango Sauce Production Form -400 Gallon, HP-3020 a and Mango Sauce Production Form -300 Gallon, HP-3020 b, Revision # 2.			
Evaluation:  The lot number and quantities for the raw materials used are recorded on the Mango Sauce Production Form.			
Effectiveness:			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: ISO 22000:2018:7.2, 7.3	Auditees: Oshayne Malcolm
Audit Evidence:  Attendance Record, MS-2041, Rev #9, Marchh 13, 2020			
Evaluation:  It was observed on October 21, 2020 that Onions were being cooked. Persons involved in the cooking process at the time of the audit were CArl White, Domaine Virgin, Everton Powell and Lennox Morgan which were all trained in Onion Cooking on March 13, 2020.			
Effectiveness:			

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Audit of: Cooking (OPRP 1 and preventive Control for Human Food)	Auditor: Khamisha Williams	Audit Criteria: N/A	Auditees: Oshayne Malcolm
Audit Evidence:			
Cooking (OPRP), HP-3080:4.1.3.1			
Evaluation:			
I was informed by Collin Green that he measures, mixes and test the vinegar and the laboratory personnel verifies the concentration.			
Effectiveness:			