

Juici Beef Company

Scheduled Food Safety Management System Audit

Internal Audit Report

Audit Dates: December 13, 2022 - December 13,
2022

Audit Report: Scheduled Food Safety Management System Audit Internal Audit Company Limited	Audit: Report No. 495
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Audited Facility: Company Limited

Address:

Audit Team: Elizabeth Fitzgerald

Date Of Audit: December 13, 2022 - December 13, 2022

Scope Of Audit: All processes and activities related to the FSMS certification.

Contact Person:

Summary of Non-Conformities Identified in The Internal Audit Process

Process #	Process Names	Non Conformances
1	Baking (CCP 7)	1
2	Control of Records and Documents	1
	TOTAL	2

Summary of Conformities Identified in The Internal Audit Process

Process #	Process Names	Conformances
1	Allergen Management	2
2	Baking (CCP 7)	4
3	Chemical Management	1
4	Context of The Organization	2
5	Control of Records and Documents	2
6	Cooking of Patty Filling (CCP 3)	2
7	Correction and Corrective Action	2
8	Customer Complaints	1
9	Emergency Procedure	3
10	Environmental Monitoring, Utilities, Air & Water	6
11	Food Defense & Food Fraud	6
12	Glass, Ceramic and Brittle Plastic	3
13	GMP	4
14	Internal & External Communication	3
15	Internal Audit	2
16	Management of Services	3
17	Management Review	2
18	Metal Detection (CCP 6)	3
19	Pest Control	3
20	Preventative and Corrective Maintenance	2
21	Purchasing	3
22	Raw Materials Receiving	2
23	Recall and Withdrawal	3
24	Sanitation	3
25	Sieving of Dry Spice (CCP 1)	2
26	Spiral Freezing (CCP 5)	3
27	Straining of Dough Water (CCP 2)	2
28	Traceability	2

29	Training	2
30	Transfer & Loading of Hopper	2
31	Warehousing, Storage and Shipping	5
32	Waste Collection and Disposal	4
	TOTAL	89

Summary of Opportunities for Improvement Identified in The Internal Audit Process

Process #	Process Names	Conformances
	TOTAL	0

The Company is seeking to implement the GFSI standard (FSSC 22000 v5.1) to improve the efficiency of its food safety management system and to seek export opportunities.

AUDIT BRIEF

Audit Ref	1669411523	Audit of:	Scheduled Food Safety Management System Audit
Date Scheduled	December 13, 2022 - December 13, 2022	Locations	Lot 1 Clarendon Park
Audit Team: Elizabeth Fitzgerald	Process Owner(s):		
Audit Team Leader: Elizabeth Fitzgerald			
Purpose: To ensure that the Food Safety Management System conforms to the FSSC v5.1 Requirements, Regulatory and Customers requirements where applicable and any improvement opportunities.			
Background and Context: This is a regularly scheduled audit prior to the initial certification audit.			
Scope: All processes and activities related to the FSMS certification.			
Criteria: The FSMS documentation, FSSC 22000:v5.1 which includes ISO 2200:2018, ISO/TS 22002-1:2009 and the Additional and applicable Regulatory requirements			
Objectives:			

Is ensure the FSMS conforming, effective and is there any opportunity to improve.

Company Limited Audit Plan

Opening Meeting:

Who: Roje Williams, Miguel Allen, Venessa Henry, Steve Williams, Elizabeth Fitzgerald, Atoy Golding, Omar Hayman, Daniel Chin, Jason Thomas,

When: Monday, `November` `28`, 2022

Where: Juici Patties HQ

What to cover: To launch the initial internal audit and to discuss the processes, activities, time, and personnel allocated for the during the audit.

The Audit

TBD

Closing Meeting:

Who: Roje Williams, Miguel Allen, Venessa Henry, Steve Williams, Elizabeth Fitzgerald, Atoy Golding, Omar Hayman, Daniel Chin, Jason Thomas,

When: Friday, `December` `2`, 2022

Where: Juici Patties HQ

AUDIT SCHEDULE

Processes	Auditor	Auditee	Date/Time
GMP	Elizabeth Fitzgerald	Roje Williams	December 7, 2022 9:20 AM - FDecember 7, 2022 9:50 AM
Glass, Ceramic and Brittle Plastic	Elizabeth Fitzgerald	Roje Williams	December 7, 2022 8:40 AM - FDecember 7, 2022 9:10 AM
Food Defense & Food Fraud	Elizabeth Fitzgerald	Roje Williams	December 7, 2022 8:00 AM - FDecember 7, 2022 8:30 AM
Waste Collection and Disposal	Elizabeth Fitzgerald		December 7, 2022 1:00 PM - FDecember 7, 2022 1:30 PM
Traceability	Elizabeth Fitzgerald	Roje Williams	December 7, 2022 12:00 PM - FDecember 7, 2022 12:40 PM
Raw Materials Receiving	Elizabeth Fitzgerald	Jason Thomas	December 7, 2022 11:20 AM - FDecember 7, 2022 11:50 AM
Preventative and Corrective Maintenance	Elizabeth Fitzgerald	Omar Hayman	December 7, 2022 10:40 AM - FDecember 7, 2022

			11:10 AM
Pest Control	Elizabeth Fitzgerald	Roje Williams	December 7, 2022 10:00 AM - FDecember 7, 2022 10:30 AM
Training	Elizabeth Fitzgerald	Roje Williams	December 6, 2022 9:45 AM - FDecember 6, 2022 10:25 AM
Context of The Organization	Elizabeth Fitzgerald	Roje Williams	December 6, 2022 8:45 AM - FDecember 6, 2022 9:30 AM
Management of Services	Elizabeth Fitzgerald	Roje Williams	December 6, 2022 8:00 AM - FDecember 6, 2022 8:30 AM
Environmental Monitoring, Utilities, Air & Water	Elizabeth Fitzgerald	Roje Williams	December 6, 2022 4:10 PM - FDecember 6, 2022 4:40 PM
Chemical Management	Elizabeth Fitzgerald	Roje Williams	December 6, 2022 3:20 PM - FDecember 6, 2022 3:50 PM
Purchasing	Elizabeth Fitzgerald	Noel Alcott	December 6, 2022 2:40 PM - FDecember 6, 2022 3:10 PM
Allergen Management	Elizabeth Fitzgerald	Roje Williams	December 6, 2022 2:05 PM - FDecember 6, 2022 2:35 PM
Warehousing, Storage and Shipping	Elizabeth Fitzgerald	Jason Thomas	December 6, 2022 1:30 PM - FDecember 6, 2022 2:00 PM
Control of Records and Documents	Elizabeth Fitzgerald	Roje Williams	December 6, 2022 12:45 PM - FDecember 6, 2022 1:20 PM
Management Review	Elizabeth Fitzgerald	Roje Williams	December 6, 2022 11:30 AM - FDecember 6, 2022 12:15 PM
Recall and	Elizabeth	Roje Williams	December 6, 2022

Withdrawal	Fitzgerald		10:40 AM - FDecember 6, 2022 11:30 AM
Spiral Freezing (CCP 5)	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 9:45 AM - FDecember 5, 2022 10:30 AM
Metal Detection (CCP 6)	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 8:45 AM - FDecember 5, 2022 9:30 AM
Customer Complaints	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 7:45 PM - FDecember 5, 2022 8:15 PM
Baking (CCP 7)	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 7:45 AM - FDecember 5, 2022 8:30 AM
Emergency Procedure	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 6:45 PM - FDecember 5, 2022 7:30 PM
Internal & External Communication	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 5:45 PM - FDecember 5, 2022 6:30 PM
Correction and Corrective Action	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 3:30 PM - FDecember 5, 2022 4:15 PM
Internal Audit	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 2:30 PM - FDecember 5, 2022 3:10 PM
Sanitation	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 1:45 PM - FDecember 5, 2022 2:30 PM
Sieving of Dry Spice (CCP 1)	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 1:45 PM - FDecember 5, 2022 2:30 PM
Straining of Dough Water (CCP 2)	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 12:15 PM - FDecember 5, 2022

			1:15 PM
Cooking of Patty Filling (CCP 3)	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 11:15 AM - December 5, 2022 12:00 PM
Transfer & Loading of Hopper	Elizabeth Fitzgerald	Roje Williams	December 5, 2022 10:45 AM - December 5, 2022 11:15 AM

CONFORMITY REPORTS – SIEVING OF DRY SPICE (CCP 1)

Audit of: Sieving of Dry Spice (CCP 1)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.1.2	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Food Safety Team Leader, Roje Williams, who indicated that the organization has a Raw Material Specifications Document. Reviewed of Raw Material Specification RMS-001 Ver#1 (June 25, 2021), Rev.# June 25, 2021. The raw materials that are used in the production are specified in this document. Specifications are done in terms of physical appearance and characteristics. A picture is also provided for ease of reference. The storage temperature is also specified as well as whether or not the material is allergenic. Specification details seen for spices such as curry powder, garlic powder, cayenne pepper, black Pepper</p>			
<p>Evaluation:</p> <p>The input step of Characteristics of Raw Materials, ingredient and product contact materials for the Sieving of Dry Spice (CCP 1) process was audited on December 5, 2022. Interview conducted and document reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.1.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SIEVING OF DRY SPICE (CCP 1)

Audit of: Sieving of Dry Spice (CCP 1)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.4.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Food Safety Team Leader, Roje Williams, the control measures employed to reduce or minimize the hazard are described in the HACCP Master Plan –HMP-001 Ver#1 (June 25, 2021), Rev#4 (Oct. 27, 2022). Review of this document</p>			

confirmed that the control measure used for the physical hazard identified was sieving of the spices through sieves with sizes too small to allow the passage of anything other than spices. The sieve size employed is 1.6mm or 1/16 of an inch.

Evaluation:

The control step of Control Measures for the Sieving of Dry Spice (CCP 1) process was audited on December 5, 2022. Interview conducted and document reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.4.1

Effectiveness:

CONFORMITY REPORTS – STRAINING OF DOUGH WATER (CCP 2)

Audit of: Straining of Dough Water (CCP 2)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader, Roje Williams, who indicated that hazard identification has been done in the Hazard Analysis Document. Review of the Hazard Analysis HA-001 Ver. 1 (June 25, 2021), Rev. 4 (October 28, 2022) confirms that the Hazards identified for the dough water preparation are Biological (Listeria, E. Coli, Staph Aureus, Bacillus Cereus), Physical Hazard identified are Sticks, stones, plastic, metal. No Chemical Hazards were identified.</p>			
<p>Evaluation:</p> <p>The control step of Hazard Identification for the Straining of Dough Water (CCP 2) process was audited on December 5, 2022. Interview conducted and document reviewed confirms that this process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.2.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – STRAINING OF DOUGH WATER (CCP 2)

Audit of: Straining of Dough Water (CCP 2)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader, Roje Williams, who indicated that the acceptable limits for each Hazard identified have been established on the HACCP</p>			

Master Plan. Review of the HACCP Master Plan –HMP-001 Ver#1 (June 25, 2021), Rev#4 (October 27, 2022) confirms that the limits for the Hazard establish is non. No extraneous matter is set as the acceptable limit

Evaluation:

The control step of Determination of acceptable Limits for the Straining of Dough Water (CCP 2) was audited on December 5, 2022. Interview conducted and document reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.2.3

Effectiveness:

CONFORMITY REPORTS – COOKING OF PATTY FILLING (CCP 3)

Audit of: Cooking of Patty Filling (CCP 3)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Review of Process flow diagram for Vegetable Patty Production. Vegetable Patty Process Flow – VPPF-001 Ver. 0 (April 27, 2021), Rev. 2 (July 6, 2021). The sequence of steps for the process is clearly identified, waste streams are clearly highlighted. Intermediate products have been identified.</p>			
<p>Evaluation:</p> <p>The input step of Flow Diagrams for the Cooking of Patty Filling (CCP 3) process was audited on December 5, 2022. Review of documents confirmed that the process conforms to the requirement of ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – COOKING OF PATTY FILLING (CCP 3)

Audit of: Cooking of Patty Filling (CCP 3)	Auditor: Elizabeth Fitzgerald	Audit Criteria: CCP 3 - Cooking of Patty Filling CCP 3 PR-001 Ver. 0 (May 7, 2021), Rev. 1 (Sep. 29, 2022) Section 4.1.3, 4.1.4, 4.1.5	Auditees: Roje Williams
<p>Audit Evidence:</p>			

Records of Cook Time, Cook Temperature, Cooling Time and Temperature for the Cooking Process at CCP 3 is recorded on Cooking Form which is labeled according to the product type. Reviewed records on Beef Cooking Form - CCP3 CCP3-F-001 Ver. 1 (Nov. 12, 2021), Rev. 5 (Nov. 12, 2021). This form details the Ingredients contained in the batch, the source of the ingredients, the Kettle number and the associated batch. The Cook Time and Temperature. Records reviewed Dated December 2, 2022.

Evaluation:

The Activity Step of Process Monitoring For the Cooking of Patty Filling -CCP 3 Process was audited on December 5, 2022. Review of records and interview conducted confirms that this process step is in conformity with the requirements of CCP 3 - Cooking of Patty Filling CCP 3 PR-001 Ver. 0 (May 7, 2021), Rev. 1 (Sep. 29, 2022) Section 4.1.3, 4.1.4, 4.1.5

Effectiveness:

CONFORMITY REPORTS – TRANSFER & LOADING OF HOPPER

Audit of: Transfer & Loading of Hopper	Auditor: Elizabeth Fitzgerald	Audit Criteria: CCP 4 -Transfer & Loading of Filling Hopper CCP 4--PR-001 Section 4.1.2.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader, who indicated that records are made for the time and temperature of the first and last container leaving the kitchen. This information is documented on the Cooling Data & Transfer Sheet- CCP 4 CCP4-F-001 Ver. 1 (Nov. 12, 2021), Ver. 6 (Nov.12, 2021). This information is represented in the Transfer of Filling to Hopper section where From Cooling to Meat Pump (Production) Start represents the first container leaving the kitchen and From Cooling to Meat Pump (Production) End represents the last container leaving the Kitchen. Records seen for Beef Filling December 1, 2022</p>			
<p>Evaluation:</p> <p>The Activity Step of Process Monitoring for the Transfer & Loading of Hopper CCP 4 was audited on December 5, 2022. Interviews conducted and records review confirms that this process step is in conformity with the requirements of the Procedure Transfer & Loading of Filling Hopper CCP 4--PR-001 Section 4.1.2.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – TRANSFER & LOADING OF HOPPER

Audit of: Transfer & Loading of Hopper	Auditor: Elizabeth Fitzgerald	Audit Criteria: CCP 4 -Transfer & Loading of Filling Hopper CCP 4--PR-001 Section 4.1.2.4	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>This was seen on the forms titled: Cooling Data & Transfer Sheet -CCP4 CCP 4 - F-001 Ver. 1 (Nov. 12, 2022), Rev. 6 (Nov. 12, 2021), CCP 4-F-001 Ver.1 (Nov. 12, 2021), Rev. 6 (Nov.12, 2022), CCP 4 -F-003 Ver. 1 (Nov. 12, 2021), Rev.2 (Nov. 12, 2021). The forms capture the following: CCP 4 - F-001 is used for Beef Filling from the Kitchen. It details the Kettle Number, Cooling and Transfer of filling to Hopper Data, CCP4-F-002 captures the same information as CCP4 -F-001 but in relation to Chicken, Vegetable, Callaloo, Soy Shrimp, Filling. CCP 4 - F-003 Captures the information at the Coulbourne. Completed records were reviewed for Beef Filling December 1, 2022</p>			
<p>Evaluation:</p> <p>The Activity Step of Process Monitoring for the Transfer & Loading of Hopper process was audited on December 5, 2022. Interviews conducted and review of records confirms that this process step is in conformity with the requirements of the Procedure CCP 4 -Transfer & Loading of Filling Hopper CCP 4--PR-001 Section 4.1.2.4</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SPIRAL FREEZING (CCP 5)

Audit of: Spiral Freezing (CCP 5)	Auditor: Elizabeth Fitzgerald	Audit Criteria: CCP 5 -Freezing in Spiral CCP5 -PR-001 Ver. 0 (May 12, 2021), Rev. 1 (September 29, 2022) Section 4.1.2.1 - 4.1.2.2	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview conducted with Roje Williams, Food Safety Team Leader who indicated that records made for the product at the entrance and exit of the spiral Freezer as well as for the different pallets coming off the line. This was verified through the</p>			

review of process records documented on: Daily Spiral Production Chart-CCP 5 - CCP5-F-001 Ver. 1 (Nov. 12, 2021), Rev. 5 (Nov. 12, 2021). The form documents the product type, Information on the Filling and Production of the product, Exit Time From Spiral, Set Finish Time, Temperature and Packaging: Dates Reviewed: November 11, 2022, November 21, 2022, November 29, 2022

Evaluation:

The Activity Step of Process monitoring for the Process of Spiral Freezing (CCP5) was audited on December 5, 2022. Interview conducted and review of records confirms that the process step is in conformity with the requirements of CCP 5 -Freezing in Spiral CCP5 -PR-001 Ver. 0 (May 12, 2021), Rev. 1 (September 29, 2022) Section 4.1.2.1 - 4.1.2.2

Effectiveness:

CONFORMITY REPORTS – SPIRAL FREEZING (CCP 5)

Audit of: Spiral Freezing (CCP 5)	Auditor: Elizabeth Fitzgerald	Audit Criteria: CCP 5 -Freezing in Spiral CCP5 -PR-001 Ver. 0 (May 12, 2021), Rev. 1 (September 29, 2022) Section 4.1.2.3	Auditees: Roje Williams
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Audit Evidence:

Reviewed Process record for November 11, 2022 documented on the Daily Spiral Production Chart-CCP5 CCP5-F-001 Ver.1 (Nov. 12, 2021), Rev. 5 (Nov. 12, 2021) Products were: Beef Patty Production Codes: BP101122B30K1, BP101122B22K3, BP101122B23K4, BP111122B1K2, BP111122B2K3, BP111123B3K4. All times for the spiral freezer were within the 2 hours and temperatures were less than the 30oF

Evaluation:

The Control Step of Critical Limits for the Process of Spiral Freezing (CCP 5) was audited on December 5, 2022. Records review confirms that the process step is in conformity with the requirements of CCP 5 -Freezing in Spiral CCP5 -PR-001 Ver. 0 (May 12, 2021), Rev. 1 (September 29, 2022) Section 4.1.2.3

Effectiveness:

CONFORMITY REPORTS – SPIRAL FREEZING (CCP 5)

Audit of: Spiral	Auditor: Elizabeth	Audit Criteria: CCP	Auditees: Roje
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Freezing (CCP 5)	Fitzgerald	5 -Freezing in Spiral CCP5 -PR-001 Ver. 0 (May 12, 2021), Rev. 1 (September 29, 2022) Section 4.3.1.2, 4.3.1.3	Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams Food Safety Team Leader who indicated that spot checks and record review are conducted by the Food Safety and Quality Assurance Officers. This was confirm through the review of records on Daily Spiral Production Chart -CCP 5 CCP5 -F-001 Ver.. 1 (Nov. 12, 2021), Rev. 5 (Nov. 12, 2021) Production Date: November 11, 2022, November 21, 2022, November 29, 2022. All records were reviewed weekly</p>			
<p>Evaluation:</p> <p>The Activity Step of In Process Spot Check for the Spiral Freezer (CCP 5) process was audited on December 5, 2022. Interviews conducted and records reviewed confirms that the process is in conformity with the requirements of Freezing in Spiral CCP5 -PR-001 Ver. 0 (May 12, 2021), Rev. 1 (September 29, 2022) Section 4.3.1.2, 4.3.1.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – METAL DETECTION (CCP 6)

Audit of: Metal Detection (CCP 6)	Auditor: Elizabeth Fitzgerald	Audit Criteria: CCP 6 - Metal Detection CCP 6 -PR-001 Ver. 0 (May 13, 2021), Rev. 1 (Sep. 29) Section 4.1.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview was conducted with Roje Williams, Food Safety Team Leader who indicated that checks on the metal detector are conducted at the start of the process, approximately every hour and after any power outages. This was verified with the review the Metal Detector Test Form-CCP6 CCP6-F-001 Ver.5 (Nov 12, 2021), Rev.5 (Nov. 12, 2021). The form captures: Description of Time Relative to Start Up Time, Actual Time of Inspection, The type of metal being checked for namely Ferrous 1.5mm, Non-Ferrous 2.0mm, Stainless Steel 2.5mm, comments and the signature of the individual that is executing the expectation. Records reviewed for November 14, 2022, November 15, 2022, November 16, 2022, November 17, 2022, November 18, 2022, November 28, 2022, November 29, 2022, November 30, 2022, December 1,</p>			

2022, December 2, 2022. There was no metal detection failure found on these records

Evaluation:

The Activity Step of Metal Detector Checks for CCP 6 Metal Detection was audited on December 5, 2022. Interviews conducted and records reviewed confirms that the process step is in conformity with the requirements of CCP 6 - Metal Detection CCP 6 -PR-001 Ver. 0 (May 13, 2021), Rev. 1 (Sep. 29) Section 4.1.3

Effectiveness:

CONFORMITY REPORTS – METAL DETECTION (CCP 6)

Audit of: Metal Detection (CCP 6)	Auditor: Elizabeth Fitzgerald	Audit Criteria: CCP 6 - Metal Detection CCP 6 -PR-001 Ver. 0 (May 13, 2021), Rev. 1 (Sep. 29) Section 4.1.5 - 4.1.6	Auditees: Roje Williams
Audit Evidence:			
Interview was conducted with Roje Williams Food Safety Team Leader who indicated that to date there has been no failed metal detector test and hence there is no record to available for this event.			
Evaluation:			
The Activity step of Failed Metal Detector Checks for the CCP 6 Metal Detection process was audited on December 5, 2022. Interviews conducted and records reviewed confirms that the process is in conformity with the requirements of CCP 6 - Metal Detection CCP 6 -PR-001 Ver. 0 (May 13, 2021), Rev. 1 (Sep. 29) Section 4.1.5-4.1.6			
Effectiveness:			

CONFORMITY REPORTS – METAL DETECTION (CCP 6)

Audit of: Metal Detection (CCP 6)	Auditor: Elizabeth Fitzgerald	Audit Criteria: CCP 6 - Metal Detection CCP 6 -PR-001 Ver. 0 (May 13, 2021), Rev. 1 (Sep. 29) Section 4.3.1.3	Auditees: Roje Williams
Audit Evidence:			

Reviewed Metal Detection Test Form- CCP6 CCP6 -F-001 Ver. 1 (Nov. 12, 2021), Rev. 5 (Nov. 12, 2021) records for November 28, 2022, November 29, 2022, November 30, 2022, December 1, 2022. All records were reviewed within one week.

Evaluation:

The Control Step of CCP Review was audited on December 5, 2022. Interviews conducted and records reviewed confirms that this process step is in conformity with the requirements of CCP 6 - Metal Detection CCP 6 -PR-001 Ver. 0 (May 13, 2021), Rev. 1 (Sep. 29) Section 4.3.1.3

Effectiveness:

CONFORMITY REPORTS – BAKING (CCP 7)

Audit of: Baking (CCP 7)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.1	Auditees: Roje Williams
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Audit Evidence:

Interview with Food Safety Team Leader Roje Williams who indicate that the identification of Hazards, related to product, process and production environment has been done and is documented in the Hazard Analysis Document. Reviewed Hazard Analysis HA-001 Ver.# 1 (June 25, 2021), Rev. # 4 (October 27, 2022) The document contains an assessment table with the following headings: Ingredient o Process Step, Hazard (Identify potential hazards, introduced, controlled or enhanced at this step.), Are any of the potential food safety hazards significant, notes regarding the significance of the hazard. For Baking Biological Hazards is identified with microorganisms of concern being Clostridium, Listeria, Ecoli.

Evaluation:

The control step of Hazard Identification for the Baking (CCP 7) was audited December 5, 2022. Interviews conducted and review of documents done confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.2.1

Effectiveness:

CONFORMITY REPORTS – BAKING (CCP 7)

Audit of: Baking (CCP 7)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.3	Auditees: Roje Williams
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<p>Audit Evidence:</p> <p>The critical limits for Baking CCP 7 has been established in the HACCP Master Plan HMP-001 Ver.# 1 (June 25, 2021), Rev# 4 (October 27, 2022). The limits of time and temperature are monitored and are established at 350oF/177oC for 35-40 minutes.</p>
<p>Evaluation:</p> <p>The control step of Determination of acceptable Limits for the Baking (CCP 7) was audited December 5, 2022. Review of documents conducted confirm that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.2.3</p>
<p>Effectiveness:</p>

CONFORMITY REPORTS – BAKING (CCP 7)

Audit of: Baking (CCP 7)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Food Safety Team Leader who indicated that Validation of control measures applied is done through external laboratory testing. Certificate of Sample Analysis CSA#:JB21101416-25 ESL Quality & Environmental Health Laboratory dated November 8, 2022 was reviewed. Samples were analysed for E. Coli (CFU/g), Total Aerobic Plate Count (CFU/g), Salmonella (in 25g) for baked product. All results were in the acceptable limits for the parameters tested Product Code CP311016 B3K3</p>			
<p>Evaluation:</p> <p>The activity step of Validation of Control Measures for the Baking (CCP 7) process was audited on December 5, 2022. Interview and review of records and documents conducted confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – BAKING (CCP 7)

Audit of: Baking (CCP 7)	Auditor: Elizabeth Fitzgerald	Audit Criteria: CCP 7-Baking CCP 7 -PR-001 Ver. 0 (May 13, 2021) Rev. 1 (Sep. 29, 2022)	Auditees: Roje Williams
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	Section 4.1.1 - 4.1.4
<p>Audit Evidence:</p> <p>Interview conducted with Roje Williams, Food Safety Team Leader, indicated that the baking time and temperature established for products is 350oF and 30-40 minutes. This detailed was verified with the review of records detailed on the Baking and Cooling Log-CCP 7; CCP 7-F-001 Ver.1 (November 12, 2021), Rev. (November 12, 2021).Records were seen for Beef Patty: November 7, 2022 Lot# BP3112217, BP3112218, Chicken Patty: November 9, 2022: Lot Number: CP0711226, Vegetable Patty: November 7, 2022 VP0411222</p>	
<p>Evaluation:</p> <p>The Control Step of Critical Limits for Baking CCP 7 was audited on December 5, 2022. Interviews conducted , document and record reviews confirms that this process step is in conformity with the requirements of CCP 7-Baking CCP 7 -PR-001 Ver. 0 (May 13, 2021) Rev. 1 (Sep. 29, 2022) Section 4.1.1 - 4.1.4</p>	
<p>Effectiveness:</p>	

NONCONFORMITY REPORT		
Incident Identification Number: 000000.00001		
Non-Conformity Report #: 1	Auditor (s): Elizabeth Fitzgerald	Date: December 5, 2022
Audit of : Baking (CCP 7)	Audit Criteria: CCP 7-Baking CCP 7 -PR-001 Ver. 0 (May 13, 2021) Rev. 1 (Sep. 29, 2022) Section 4.3.1.3	
<p>Statement of Nonconformity:</p> <p>The Activity Step of Process Monitoring For Baking CCP7 was audited on December 5, 2022. This process was not found to be in conformity with the requirements of CCP 7-Baking CCP 7 -PR-001 Ver. 0 (May 13, 2021) Rev. 1 (Sep. 29, 2022) Section 4.3.1.3 which states that: Review the CCP weekly. Objective evidence: Baking and Cooling Log CCP7 - F - 001 Ver. 1 (Nov. 12, 2021), Rev. 2 (Nov. 12, 2021) for November 9, 2022 (12 sets of data for Product Codes: BP811221 did not have signature for the baker and 3 data set did not have Product Temperature, time Placed in Oven or the yield. This document was reviewed on November 14, 2022, For Production Date November 7, 2022. Product Code V.P.4.11.222 the Product temperature field, Time Placed in Packaging, Yield and Bakers Signature Field were not completed. This document was not reviewed.</p>		
Responsible Party: Steve Williams		
Auditor Signature:		Signature:

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CONFORMITY REPORTS – SANITATION

Audit of: Sanitation	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview was conducted with Roje Williams, he Food Safety Team Leader and review of Sanitation Procedure S-PR-001 Ver. 0 (Sep. 30, 2020), Rev. 1 (Oct. 3, 2022) the purpose of which was to ensure that a hygienic environment for Food manufacturing before during and after preprocessing and preprocessing are maintained.</p>			
<p>Evaluation:</p> <p>The input step of Documented Procedure for the Sanitation Process was audited December 7, 2022. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:11.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SANITATION

Audit of: Sanitation	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.2	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Chemical Storage area seen on walk through, MSDS seen for Chemicals Stored. Divo San K seen used for sanitizer, liquid Bleach, Detergent etc</p>			
<p>Evaluation:</p> <p>The input step of Cleaning and Sanitizing Agents for the Sanitation Process was audited December 7, 2022. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:11.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SANITATION

Audit of: Sanitation	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Master Sanitation Schedule seen detailing: Area, item or equipment, Frequency, Chemicals to be used, Responsible parties, cleaning and Sanitizing method used and method for Monitoring and verification program Reviewed Weekly Sanitation Monitoring Form Manufacturing Plant S-F-001 Ver. 2 (Mar. 25, 2010), Rev. 2 (Aug. 18, 2021). The form list Area, Item or Equipment, Cleaning Performed by, Date Cleaned, If there was evidence of improper cleaning, if the cleaning was Satisfactory, Verified by. Date of Inspection September 26 - October 2, 2022.</p>			
<p>Evaluation:</p> <p>The input step of Cleaning and Sanitation Program for the Sanitation Process was audited December 7, 2022. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:11.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – WASTE COLLECTION AND DISPOSAL

Audit of: Waste Collection and Disposal	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 7.1	Auditees:
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader Mr. Roje Williams and review of Waste Collection & Disposal Procedure WCD-PR-001 Ver. 0 (September 21, 2020) was conducted</p>			
<p>Evaluation:</p> <p>The input step of Waste Identification for the Waste Disposal Process was audited December 7, 2022. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause: 7.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – WASTE COLLECTION AND DISPOSAL

Audit of: Waste Collection and Disposal	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 7.2 a-e	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with the Food Safety Team Leader Mr. Roje Williams and site walk through conducted. Waste container were observed to be made from hard plastic and were located in Designated area. Bins are colour coded to identify the type of waste which should be collected. The coding is as follows: Blue- Plastic Yellow – paper Brown – Garden</p>			
<p>Evaluation:</p> <p>The input step of Waste Containers for the Waste Disposal Process was audited December 7, 2022. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause: 7.2 a-e</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – WASTE COLLECTION AND DISPOSAL

Audit of: Waste Collection and Disposal	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 7.3	Auditees:
<p>Audit Evidence:</p> <p>No accumulation seen on production area during site walk through conducted. Interview with Food Safety Team Leader Mr. Roje Williams confirmed that garbage is removed, before each break or as container is filled</p>			
<p>Evaluation:</p> <p>The activity step of Waste Removal for the Waste Disposal Process was audited December 7, 2022. Interviews conducted and site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause: 7.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – WASTE COLLECTION AND DISPOSAL

Audit of: Waste	Auditor: Elizabeth	Audit Criteria:	Auditees:
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Collection and Disposal	Fitzgerald	ISO/TS22002-1:2009 Clause 7.4	
<p>Audit Evidence:</p> <p>All drains holes are covered and piped underground. This was verified during the walk through</p>			
<p>Evaluation:</p> <p>The output step of Drains and Drainage for the Waste Disposal Process was audited December 7, 2022. Site walkthrough conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:7.4</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader who indicated that the receipt of ingredients and Material are documented and that the lot numbers are recorded on the receipt form. Reviewed Receipt & Inspection Log For Farm Produce PR-TS&T-MP-018 Issue 1 (October 15, 2009), Rev.#1 (August 14, 2018) The record showed the receipt of Farm Produce Cabbage, Pak Choy and Callaloo, E</p>			
<p>Evaluation:</p> <p>The control step of Traceability System for the Traceability process was audited December 7, 2022. Interview conducted and review of records done confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with the process owner Mr. Roje Williams indicated that Traceability test are conducted. Records were seen for Traceability exercise conducted for Beef</p>			

Patties on December 1, 2022. The details are documented on: Mock Recall Form MR-F-001 Ver. 0 (Jul 30, 2021),

Evaluation:

The activity step of Verification of Traceability System for the Traceability process was audited on December 7, 2022. Interviews conducted and records review confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.3. There is however an opportunity for improvement in that the procedure for conducting the testing of the Traceability system is not documented and a specific frequency has not been established.

Effectiveness:

CONFORMITY REPORTS – RAW MATERIALS RECEIVING

Audit of: Raw Materials Receiving	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 9.1	Auditees: Jason Thomas
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Audit Evidence:

Interviewed Mr. Jason Thomas, Process Owner and Roje Williams, Food Safety Team Leader. Reviewed Inspection of Incoming Food Carrier and Raw Material & Packaging Receival Log PR-TS&T-MP-019 Issue # 2 (Jan. 16, 2009), Rev. 1 (Aug. 14, 2018). Incoming raw materials are checked for Temperature, size and lot numbers are recorded. An inspection is also done and the compliance of the load is determined, which is recorded as either satisfactory or unsatisfactory. The action taken and the supplier name and invoice number is also recorded. Reviewed Prerequisite Program Transportation, Storage and Traceability Ground Beef (Local and Imported) Delivery & Storage Form – PR-TS&T-MP -007 Issue # 1 (March 22, 2020), Rev. #2 (April 15, 2019)

Evaluation:

The input step of Incoming Raw Materials for the Raw Materials Receiving process was audited on December 7, 2022. Interviews conducted and reviewed of records confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause 9.1

Effectiveness:

CONFORMITY REPORTS – RAW MATERIALS RECEIVING

Audit of: Raw Materials Receiving	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009	Auditees: Jason Thomas
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	Clause 9.3	
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader, who indicated that the procedure for handing non-conforming incoming raw materials is covered under the Correction and Corrective Action Procedure – CCA-PR-001 Ver. 0 (Mar. 9, 2020), Rev. 1 (Nov. 1, 2022) section 4.3.1.1.1 of said procedure states that Once pest, pesticide residue, excess dirt, gnawing or holes, faeces (droppings) urine stain, insect carcass, odd smell is observed the delivery is rejected, documented and reported to the receiving supervisor. It also states that if raw materials are not delivered in covered vehicles they will be rejected. No records were available for non-conforming raw materials which were rejected as there were no occurrence during the period.</p>		
<p>Evaluation:</p> <p>The input step of Documented Procedure for the Raw Materials Receiving process was audited on December 7, 2022. Interview conducted and review of documents done confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause 9.3</p>		
<p>Effectiveness:</p>		

CONFORMITY REPORTS – PREVENTATIVE AND CORRECTIVE MAINTENANCE

Audit of: Preventative and Corrective Maintenance	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Section:8.6	Auditees: Omar Hayman
<p>Audit Evidence:</p> <p>Hygienic designs of equipment was verified from sit walk through. The food contact surfaces of various processing equipment was seen to be of stainless steel construction as well as free from pitting</p>			
<p>Evaluation:</p> <p>The Resource step of Equipment for the Preventative and Corrective Maintenance Process was audited December 7, 2022. Site walkthrough conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Section:8.6</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PREVENTATIVE AND CORRECTIVE MAINTENANCE

Audit of: Preventative and Corrective Maintenance	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Section:8.2 a, c	Auditees: Omar Hayman
<p>Audit Evidence:</p> <p>Interview with Process Owner Omar Hayman as well as review of Preventative Maintenance Schedule and Equipment List (PMSEL – F-001) Ver. 1 (Oct. 7, 2019), Rev. 1 (Feb. 8, 2021). This document list Equipment Name, Equipment #, Location, Maintenance Frequency, Responsibility. Reviewed 2021 List of Scales: Juice Beef Limited which indicated: Manufacturer, Location of Equipment, Serial number. Equipment Number, Range and sensitivity Reviewed Preventative & Corrective Maintenance (PCM-PR-001) Ver. 0 (Sep. 21, 2020), Quarterly Maintenance Checklist PMCS –F-002 Ver.0 (Sep. 21, 2020), Monthly Maintenance Checklist PMCS –F-004 Ver.0 (Sep. 21, 2020), Weekly Maintenance Checklist PMCS –F-003 Ver.0 (September 21, 2020)</p>			
<p>Evaluation:</p> <p>The input step of Documented Program for the Equipment Monitoring, Preventative and Corrective Maintenance Process was audited December 7, 2022. Site walkthrough conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Section:8.2 a, c</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest Control	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 12.2	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader, Mr. Roje Williams and review of Pest Control Procedure PC-PR-001 Ver.1 (Nov.18, 2015), Rev. 2 (October 3, 2022) was conducted. Pest control procedure highlights the responsibilities of individuals in the pest management program as well as the activities such as spraying baiting etc, which are to be executed</p>			
<p>Evaluation:</p> <p>The input step of Pest Management Program for the Pest Control Process was audited December 7, 2022. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of</p>			

ISO/TS 22002-1:2009 Clause:12.2
Effectiveness:

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest Control	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 12.2	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader, Mr. Roje Williams review of documents and records was conducted. Service Report Forms from pest control provider Orkin for General Pest Control - Commercial PV. Service date October 2, 2022. The report details the material/product to be used, the quantity for usage, EPA#, Active %, Application Rate.</p>			
<p>Evaluation:</p> <p>The input step of Documented Program for the Pest Control Process was audited December 7, 2022. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:12.2</p>			
Effectiveness:			

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest Control	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 12.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Site walk through was conducted it was observed that the Production Area is enclosed in a manner that successful minimizes potential pest entry points into the area.</p>			
<p>Evaluation:</p> <p>The Resource step of Infrastructure for the Pest Control Process was audited December 7, 2022. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:12.3</p>			
Effectiveness:			

CONFORMITY REPORTS – GMP

Audit of: GMP	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 13.2	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Hand wash stations are placed in every work area and closely located to workstations. They were appropriately labeled. This was verified during site walk through. Restrooms located in general area and outside of production area</p>			
<p>Evaluation:</p> <p>The input step of Employee Facilities for the GMP Process was audited December 7, 2022. Interviews conducted and site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:13.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – GMP

Audit of: GMP	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 13.4	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Production workers all wear lab coat which are issued by the company. Shirts do not have pockets to prevent holding of items. General area with closet seen where workers pass through to get to production. Verified on site walk through</p>			
<p>Evaluation:</p> <p>The input step of Work Wear and Protective Clothing for the GMP Process was audited December 7, 2022. Interviews conducted and site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause 13.4</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – GMP

Audit of: GMP	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 13.4	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader Mr. Roje Williams and site walk through were conducted. Clothes issued are Laundered daily after use in laundry room. Shirts and pants are also issued to employees.</p>			
<p>Evaluation:</p> <p>The input step of Work Wear and Protective Clothing for the GMP Process was audited December 7, 2022. Interviews conducted and site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:13.4</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – GMP

Audit of: GMP	Auditor: Elizabeth Fitzgerald	Audit Criteria: N/A	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Process Owner Mr. Roje Williams and site walk through was conducted. Designated canteens were seen for administration staff, maintenance staff and production staff. Appropriate storage for ingredients seen in staff kitchen.</p>			
<p>Evaluation:</p> <p>The resource step of Staff Canteen and Designated Areas for the GMP Process was audited December 7, 2022. Interviews conducted and site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:13.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – GLASS, CERAMIC AND BRITTLE PLASTIC

Audit of: Glass, Ceramic and Brittle Plastic	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 10.4	Auditees: Roje Williams
<p>Audit Evidence:</p>			

Interviewed Roje Williams Process Owner who indicated that this inspection is done quarterly. This was verified with the review of Glass, Brittle or Hard Plastics Inventory and Inspection Form GBHPH- F-001 Ver. 0 (Sep. 1, 2021), Rev. 1 (Sep. 1, 2021) Dated April 8, 2022. This records indicates all areas that have Glass, Brittle or Hard Plastics. It identifies the specific item in the area that would contain the material. This is checked against the question of “if the Glass, Brittle or Hard Plastic is Broken or Cracked. If the response is yet then the corrective action taken is recorded. It also ask ‘If there is any brittle or hard plastic broken in a location where it could jeopardize the product. The name of the inspector and the date of the inspection are also recorded

Evaluation:

The input step of Documented Program for the Glass, Ceramic and Brittle Plastic process was audited on December 7, 2022. Interview and review of records conducted confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause 10.4

Effectiveness:

CONFORMITY REPORTS – GLASS, CERAMIC AND BRITTLE PLASTIC

Audit of: Glass, Ceramic and Brittle Plastic	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 10.4	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Roje Williams process owner indicated that the organization has a Procedure Glass, Ceramic and Brittle Plastic GCBP-PR-001 Ver. 1 (May 29, 2013) Rev. 2 (Sep. 23, 2022) which covers breakage incidents of glass or brittle plastic or ceramic that are located or used on the production floor. (It Covers eye glasses, windows, fixtures, equipment). Review of the above named procedure confirmed its content</p>			
<p>Evaluation:</p> <p>The input step of Documented Procedure for the Glass, Ceramic and Brittle Plastic was audited on December 7, 2022. Interview and review of document conducted confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause 10.4</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – GLASS, CERAMIC AND BRITTLE PLASTIC

Audit of: Glass, Ceramic and Brittle Plastic	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 10.4	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Roje Williams, Process Owner, who indicated that no records were available for review. Glass and Brittle Plastic usage in the facility is confined to eye glasses, windows, fixture, Equipment (Thermometer and Metal Detector). Glass packaging is not used hence the incidence of breakage is very low</p>			
<p>Evaluation:</p> <p>The output step of Records for the Glass, Ceramic and Brittle Plastic process was conducted on December 7, 2022. Interview and review of record conducted confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause 10.4</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD DEFENSE & FOOD FRAUD

Audit of: Food Defense & Food Fraud	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 18.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader Roje Williams and review of Food Defense and Food Fraud Procedure FDF-PR-001 Ver.0 (March 12, 2020), Rev. 1 (Nov. 25, 2022) highlights sensitive area which have been identified in the system</p>			
<p>Evaluation:</p> <p>The output step of Protective Measures for the Food Defense and Food Fraud Process was audited December 7, 2022. Interviews conducted and documents review confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:18.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD DEFENSE & FOOD FRAUD

Audit of: Food	Auditor: Elizabeth	Audit Criteria:	Auditees: Roje
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Defense & Food Fraud	Fitzgerald	ISO/TS 22002-1:2009 Clause 18.2	Williams
<p>Audit Evidence:</p> <p>Evidence of restricted access was verified on factory walkthrough. The organization utilizes card keys access doors which prevents access to unauthorized persons in specific areas</p>			
<p>Evaluation:</p> <p>The output step of Access Control for the Food Defense/Food Fraud Process was audited December 7, 2022. Site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:18.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD DEFENSE & FOOD FRAUD

Audit of: Food Defense & Food Fraud	Auditor: Elizabeth Fitzgerald	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Fraud Prevention	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>The FDA Food Defense Plan Builder was seen where assessments are being done</p>			
<p>Evaluation:</p> <p>The activity step of Food Fraud Prevention for the Food Defense/Food Fraud Process was audited December 7, 2022. Document review conducted confirms that this process step is in conformity with the requirements of FSSC 22000 Version 5.1 Additional Requirements, Food Fraud Prevention</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD DEFENSE & FOOD FRAUD

Audit of: Food Defense & Food Fraud	Auditor: Elizabeth Fitzgerald	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Fraud Prevention	Auditees: Roje Williams
<p>Audit Evidence:</p>			

The implementation of preventative measures is currently ongoing as was seen in the FDA Food Defense Plan Builder software

Evaluation:

The activity step of Food Fraud Prevention for the Food Defense/Food Fraud Process was audited December 7, 2022. Document review conducted confirms that this process step is in conformity with the requirements of FSSC 22000 Version 5.1 Additional Requirements, Food Fraud Prevention

Effectiveness:

CONFORMITY REPORTS – FOOD DEFENSE & FOOD FRAUD

Audit of: Food Defense & Food Fraud	Auditor: Elizabeth Fitzgerald	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Defence	Auditees: Roje Williams
Audit Evidence:			
Threat assessment conducted was seen in the FDA Food Defense Plan Builder software			
Evaluation:			
The activity step of Food Defense for the Food Defense/Food Fraud Process was audited December 7, 2022. Document review conducted confirms that this process step is in conformity with the requirements of FSSC 22000 Version 5.1 Additional Requirements, Food Defense			
Effectiveness:			

CONFORMITY REPORTS – FOOD DEFENSE & FOOD FRAUD

Audit of: Food Defense & Food Fraud	Auditor: Elizabeth Fitzgerald	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Defence	Auditees: Roje Williams
Audit Evidence:			
The implementation of preventative measures is currently ongoing as seen in the FDA Food Defense Plan Builder Software			

Evaluation:

The activity step of Food Defense for the Food Defense/Food Fraud Process was audited December 7, 2022. Document review conducted confirms that this process step is in conformity with the requirements of FSSC 22000 Version 5.1 Additional Requirements, Food Defense

Effectiveness:

CONFORMITY REPORTS – ENVIRONMENTAL MONITORING, UTILITIES, AIR & WATER

Audit of: Environmental Monitoring, Utilities, Air & Water	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.2	Auditees: Roje Williams
Audit Evidence: Interview with Process Owner Mr. Roje Williams and review of records were conducted. Water testing was reported to be conducted monthly, this was confirmed by reports seen from Environmental Services Limited. Water is analysed for: E. Coli, Total Coliform, Pseudomonas aeruginosa, Total Aerobic, Plate Count, Enterococci. Report Number: JB 22110323 Potable water Samples Review of Microbiological Testing (Water, Products Equipment) MBT-PR-001 Ver: 0, Ver. Date (Oct. 1, 2020) Procedure validates the effectiveness of cleaning procedures, testing of water portability and products based on approved frequencies.			
Evaluation: The input of Water Quality for the Environmental Monitoring, Utilities, Air & Water was audited December 6, 2022. Interviews conducted and site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.2			
Effectiveness:			

CONFORMITY REPORTS – ENVIRONMENTAL MONITORING, UTILITIES, AIR & WATER

Audit of: Environmental Monitoring, Utilities, Air & Water	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.2	Auditees: Roje Williams
Audit Evidence:			

Interview with Process Owner Mr. Roje Williams as well as site walk through confirmed that water catchment tank with estimated capacity of 100,000 gallon was present

Evaluation:

The input of Water Supply for the Environmental Monitoring, Utilities, Air & Water was audited December 6, 2022. Interviews conducted and site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.2

Effectiveness:

CONFORMITY REPORTS – ENVIRONMENTAL MONITORING, UTILITIES, AIR & WATER

Audit of: Environmental Monitoring, Utilities, Air & Water	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.3	Auditees: Roje Williams
Audit Evidence:			
Designated Chemical Storage area for chemical location verified on site walk through			
Evaluation:			
The Resource Step of Boiler Chemicals the Environmental Monitoring, Utilities, Air & Water Process was audited December 6, 2022. Site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.3			
Effectiveness:			

CONFORMITY REPORTS – ENVIRONMENTAL MONITORING, UTILITIES, AIR & WATER

Audit of: Environmental Monitoring, Utilities, Air & Water	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.4	Auditees: Roje Williams
Audit Evidence:			
HVAC system seen in processing areas as confirmed on site walk through.			

Packaging warehouse was fitted with exhaust fans which facilitated appropriate ventilation

Evaluation:

The Activity step of Air Quality and Ventilation for the Environmental Monitoring, Utilities, Air & Water was audited December 6, 2022. Site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.4

Effectiveness:

CONFORMITY REPORTS – ENVIRONMENTAL MONITORING, UTILITIES, AIR & WATER

Audit of: Environmental Monitoring, Utilities, Air & Water	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.6	Auditees: Roje Williams
Audit Evidence:			
Verified on site walk through conducted. Light intensity was appropriate for the activity being performed in the area. All lights were seen to be adequately shielded			
Evaluation:			
The Resource Step of Lighting Fixtures for the Environmental Monitoring, Utilities, Air & Water was audited December 6, 2022. Site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.6			
Effectiveness:			

CONFORMITY REPORTS – ENVIRONMENTAL MONITORING, UTILITIES, AIR & WATER

Audit of: Environmental Monitoring, Utilities, Air & Water	Auditor: Elizabeth Fitzgerald	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Environmental Monitoring	Auditees: Roje Williams
Audit Evidence:			
Interview with Process Owner Roje Williams confirmed that Environmental			

Monitoring is done through open plate testing. Review of Environmental Monitoring Utilities, Air and Water EMUAW-PR-001Ver.0 (Aug. 11, 2020), Rev. 1 (Nov. 4, 2022) Section: 4.2 confirmed this requirement.

Evaluation:

The Activity step of input of Environmental Monitoring for the Environmental Monitoring, Utilities, Air & Water was audited December 6, 2022. Interviews conducted and documents reviewed confirms that this process step is in conformity with the requirements of FSSC 22000 Version 5.1 Additional Requirements Environmental Monitoring

Effectiveness:

CONFORMITY REPORTS – CHEMICAL MANAGEMENT

Audit of: Chemical Management	Auditor: Elizabeth Fitzgerald	Audit Criteria: N/A	Auditees: Roje Williams
Audit Evidence:			
Interview with Mr. Jason Thomas, process owner confirmed that the company maintains a list of chemicals. Review of Chemical List CI-001 Ver. 0 (October 29, 2020). Physical inspection of chemical storage area confirmed that all chemicals were clearly labeled for identification			
Evaluation:			
The input step of Cleaning Chemicals for the Chemical Management process was audited on December 6, 2022. Interview, documents reviewed and physical inspection of the storage area confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Section: 11.2			
Effectiveness:			

CONFORMITY REPORTS – PURCHASING

Audit of: Purchasing	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 9.1	Auditees: Noel Alcott
Audit Evidence:			
Interview with Process Owner Noel Alcott confirmed that there was a system implemented as well as that incoming materials are verified by receiving team			
Evaluation:			

The input step of Defined Program for the Purchasing Process was audited December 6, 2022. Interviews conducted and review of documented confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:9.1

Effectiveness:

CONFORMITY REPORTS – PURCHASING

Audit of: Purchasing	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 9.2	Auditees: Noel Alcott
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader, Roje Williams and Process owner Noel Alcott as well as review of records were conducted. Reviewed Raw material and Ingredient Hazard Assessment document Ingredient Hazard Analysis HA-HMP-GEN-001 Issue#1 (Mar. 30, 2016). This document list ingredients such as: Grounded Beef and Suet, Chicken Deboned and Frozen Shrimp. As well as Fresh Vegetables, Spices, Curry Powder, Flour, Water and Bakers salt. It also includes packaging such as Corrugated box. The document list: Ingredients, Hazard Identification, Severity, Likelihood included in Plan, Hazard Evaluation, Frequency of testing Risk assessment for suppliers</p>			
<p>Evaluation:</p> <p>The input step of Supplier Approval for the Purchasing Process was audited December 6, 2022. Interviews conducted and review of documented confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:9.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PURCHASING

Audit of: Purchasing	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 9.3	Auditees: Noel Alcott
<p>Audit Evidence:</p> <p>Interviews with Process Owner Noel Alcott confirmed that Agricultural ingredients are rejected on spot if they are not conforming. As well as that COA are received for Ingredients Review of Purchasing procedure Purchasing P-PR-001 Ver. 0 March 5, 2020 , Rev. 1 (Nov. 1, 2022) was conducted</p>			

Evaluation:
The activity step of Incoming Raw Material for the Purchasing Process was audited. Interviews conducted and review of documented confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:9.3
Effectiveness:

CONFORMITY REPORTS – ALLERGEN MANAGEMENT

Audit of: Allergen Management	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Specification 10.3	Auditees: Roje Williams
Audit Evidence:			
Review of document Allergen Ingredient and Supplier List A-L-003 Ver.0 (Jan.12, 2021). This document lists the of allergens present in plant and the suppliers for these allergenic material			
Evaluation:			
The input step of Allergen Declaration for the Allergen Management Process was audited December 6, 2022. Interview with the Food Safety Team Leader and review of documents confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:10.3			
Effectiveness:			

CONFORMITY REPORTS – ALLERGEN MANAGEMENT

Audit of: Allergen Management	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Specification 10.3	Auditees: Roje Williams
Audit Evidence:			
Review of Allergen Management Procedure A-PR-001 Ver. 0 (October 2021), Rev. 2 (Nov. 4, 2022). The purpose of this procedure is: To Provide information and guiding principles to all employees regarding risk management and the importance of a food safety hazard			
Evaluation:			
The input step of Documented Information for Allergen Management was audited			

December 6, 2022. Interviews conducted and review of documented confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:16.3

Effectiveness:

CONFORMITY REPORTS – WAREHOUSING, STORAGE AND SHIPPING

Audit of: Warehousing, Storage and Shipping	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:16.1	Auditees: Jason Thomas
Audit Evidence: Interview was conducted with process owner Mr. Jason Thomas, site walkthrough was conducted			
Evaluation: The resources step of Infrastructure and Environment for the Warehousing Process was audited December 6, 2022. Interview with process owner and site walk through confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:16.1			
Effectiveness:			

CONFORMITY REPORTS – WAREHOUSING, STORAGE AND SHIPPING

Audit of: Warehousing, Storage and Shipping	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:16.2	Auditees: Jason Thomas
Audit Evidence: Chemical storage areas were verified through site walk through conducted. Chemicals are stored orderly and labelled. MSDS were on hand for ease of reference. The area is also restricted by access control. Designated area for waste material was also verified by site walk through			
Evaluation: The resources step of Infrastructure for the Warehousing Process was audited December 6, 2022. Site walk through conducted confirms that this process step is in			

conformity with the requirements of ISO/TS 22002-1:2009 Clause:16.2
Effectiveness:

CONFORMITY REPORTS – WAREHOUSING, STORAGE AND SHIPPING

Audit of: Warehousing, Storage and Shipping	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:16.2	Auditees: Jason Thomas
Audit Evidence:			
Site walk through conducted and the Isolating area for non-conforming products was identified. Agricultural raw materials are rejected at receipt.			
Evaluation:			
The resources step of Infrastructure for the Warehousing Process was audited December 6, 2022. Site walk through confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:16.2			
Effectiveness:			

CONFORMITY REPORTS – WAREHOUSING, STORAGE AND SHIPPING

Audit of: Warehousing, Storage and Shipping	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:16.2	Auditees: Jason Thomas
Audit Evidence:			
Site Walk through was conducted where electrically powered forklifts and battery operated pallet jacks used for transportation in storage areas were seen.			
Evaluation:			
The resources step of Transportation for the Warehousing Process was audited December 6, 2022. Site walk through confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:16.2			
Effectiveness:			

CONFORMITY REPORTS – WAREHOUSING, STORAGE AND SHIPPING

Audit of: Warehousing, Storage and Shipping	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:16.2	Auditees: Jason Thomas
<p>Audit Evidence:</p> <p>Interview with Process Owner Mr. Jason Thomas confirm that FIFO is the method of stock rotation that is practised extensively</p>			
<p>Evaluation:</p> <p>The activity step of Stock Rotation for the Warehousing Process was audited December 6, 2022. Interview with process owner confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:16.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CONTROL OF RECORDS AND DOCUMENTS

Audit of: Control of Records and Documents	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 7.5.3.1 a-b	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams Process Owner. Who indicated that the Control of Records and Documents Procedure [CRD-PR-001 Ver.0 (Mar. 30, 2020), Rev. 1 (December 2, 2022) highlights how documents are controlled by the organization.</p>			
<p>Evaluation:</p> <p>The input step of Control of Documented Information for the Control of Records and Documents process was audited on December 6, 2022. Interview and document review conducted confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 7.5.3.1 a-b</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CONTROL OF RECORDS AND DOCUMENTS

Audit of: Control of	Auditor: Elizabeth	Audit Criteria: ISO	Auditees: Roje
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Records and Documents	Fitzgerald	22000:2018 (E) Clause 7.5.3.2	Williams
<p>Audit Evidence:</p> <p>Interview with Roje Williams, Food Safety Team Leader indicates that records once generated are reviewed and filed in the Food Safety Department. A review of Metal Detector Test Form - CCP6 CCP6-F-001 Ver.1 (Nov. 12, 2022), Rev.5 (Nov. 12, 2022) for November 30, 2022, December 1, 2022, December 2, 2022. Records were completed and filed in the food safety department</p>			
<p>Evaluation:</p> <p>The input step of Document Retained for the Control of Records and Documents process was audited December 6, 2022. Interview conducted and review of records confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 7.5.3.2</p>			
<p>Effectiveness:</p>			

NONCONFORMITY REPORT		
Incident Identification Number: 000000.00002		
Non-Conformity Report #: 1	Auditor (s): Elizabeth Fitzgerald	Date: December 6, 2022
Audit of : Control of Records and Documents	Audit Criteria: ISO 22000:2018 Clause 7.5.2	
<p>Statement of Nonconformity:</p> <p>The input step of Document Creation for the Control of Records and Document process was audited December 6, 2022. This process step was not in conformity with the requirements of: ISO 22000:2018 Clause 7.5.2 which states that:" When creating and updating documented information the organization shall ensure appropriate: a) identification and description (eg. Title, Date, Author, or Reference number), b) Format (eg. Language, software version, graphics) and Media (paper, electronic) c) Review and approval for suitability and adequacy" and the Requirements of Control of Records & Documents CRD - PR -001 Ver. 0 (Mar. 3, 2020), Rev. 1 (Dec. 2, 2022) Section 4.1.1 which states that: Ensures that the controlled documents will be numbered in accordance with the numbering system established by Juici Beef Limited. and 4.3 Objective Evidence: Master Sanitation Schedule, Daily Temperature Log For Temperature Controlled Equipment & Areas Manufacturing Plant</p>		
Responsible Party: Roje Williams		
Auditor Signature:	Signature:	

CONFORMITY REPORTS – CORRECTION AND CORRECTIVE ACTION

Audit of: Correction and Corrective Action	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.9.2.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Review of Correction and Corrective Action Procedure CCA-PR-001 Ver. 0 (Mar. 9, 2020), Rev. 1 (Nov. 1, 2022) was conducted. The procedure indicates the process for handling affected potentially unsafe products in section 4.2.3.1-4.2.3.6.</p>			
<p>Evaluation:</p> <p>The activity step of Documentation for the Correction and Corrective Action Process was audited on December 5, 2022. A review of documented procedure and interview with process Owner confirms that this process step is in conformity with the requirements of ISO 22000:2018 Clause 8.9.2.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CORRECTION AND CORRECTIVE ACTION

Audit of: Correction and Corrective Action	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.9.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Manager who indicated that documented information retained for Corrective actions taken for PRP's are logged on the verification platform (https://www.fsscverificationsoftware.com), for CCPs is log on the automated https://www.isoimplementationsoftware.com. for Internal Audits is logged on the https://isoprocessbasedauditexperts.com. The Corrective Action Resolution history was seen for on the Audit Platform where two non-conformities from Internal Audit 2021 was documented. Report Number 1638772289 (Emergency Procedure), Report Number 1623393272 (Product Recall), These corrective actions were verified as effective.</p>			
<p>Evaluation:</p> <p>The activity step of Documentation for the Correction and Corrective Action Process was audited on December 5, 2022. A review of documented procedure and interview with process Owner confirms that this process step is in conformity with the requirements of ISO 22000:2018 Clause 8.9.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CUSTOMER COMPLAINTS

Audit of: Customer Complaints	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 7.4.3 J	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Roje Williams, Food Safety Team Leader who stated that the Customer Complaint are handled as per the documented procedure Customer Complaint CC-PR-001 Ver.0 (Mar.3, 2020), Rev. 1 (December 2, 2022). The purpose of the procedure states that: It is to ensure that the company is able to collect assess, resolve the complaint when applicable and respond appropriately to the customer. Review of records conducted for Customer Complaint Number: 106-22. This complaint is concerning a \$10 coin allegedly found in a cheese patty. The location of the restaurant is Port Henderson. The date of the complaint is October 24, 2022. The incident was investigated and it was found that there was no metal in the product and the complaint was deem invalid. The date of the finding November 2, 2022.</p>			
<p>Evaluation:</p> <p>The input step of Documented Procedure for the Customer Complaint process was audited on December 5, 2022. Interview conducted and the review of documents and records done confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 7.4.3 J</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – EMERGENCY PROCEDURE

Audit of: Emergency Procedure	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.4.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Processss owner, who indicated that there is a documented procedure Emergency Procedure EP-PR-001 Ver. 0 (Mar. 9, 2020), Rev. 7 (Oct. 31, 2022). The purpose of the procedure states that: To ensure that there are mitigating strategies in place to protect against potential risk to employees and the product in the event of an emergency.</p>			
<p>Evaluation:</p> <p>The input step of Documented Procedure for the Emergency Procedure Process was audited on December 5, 2022.. Review of documents and interview conducted confirms that the process is in conformity with the requirements of ISO 22000:2018</p>			

Clause 8.4.1
Effectiveness:

CONFORMITY REPORTS – EMERGENCY PROCEDURE

Audit of: Emergency Procedure	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.4.2 c	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Process Owner Roje Williams who indicated that a test of the emergency preparedness and response procedure has been conducted. Reviewed Emergency Periodic Testing E-F-001 Ver. 0 (Mar. 9, 2020) dated September 23, 2022. This documented an Hurricane Warning Issued by the Meteorological (MET) Office.</p>			
<p>Evaluation:</p> <p>The activity step of Verification of Emergency Procedure for the Emergency Procedure Process was audited on December 5, 2022. Interviews and records review conducted confirms that this process step is in conformity with the requirements of ISO 22000:2018 Clause 8.4.2C which states that “The organization shall periodically test procedures (For the Handling of emergencies and incidents) where practical</p>			
Effectiveness:			

CONFORMITY REPORTS – EMERGENCY PROCEDURE

Audit of: Emergency Procedure	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.4.2 d	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Roje Williams, Process Owner indicated that no emergency situation has arise within the last 12 months hence there were no records available for review.</p>			
<p>Evaluation:</p> <p>The activity step of Revision for the Emergency Procedure Process was audited on December 5, 2022. Interview conducted confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.4.2 d</p>			
Effectiveness:			

CONFORMITY REPORTS – INTERNAL & EXTERNAL COMMUNICATION

Audit of: Internal & External Communication	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause:7.4.1 a-e	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>The Internal and External communication is described in Internal and External Communication IEC-PR-001 Ver. 0 (Mar. 03, 2020). The document was reviewed and found to describes what is to be communicated, who is responsible for the communication. How communication is done and when Communication is done.</p>			
<p>Evaluation:</p> <p>The input step of Communication for the Internal and External Communication Process was audited on December 5, 2022. Interview conducted and review of document confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause:7.4.1 a-e</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – INTERNAL & EXTERNAL COMMUNICATION

Audit of: Internal & External Communication	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause:7.4.2 a-d	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Roje Williams, Food Safety Team Leader who indicated that External Providers and Contractors are contacted by the Food Safety Team leader and Purchasing Manager. This was confirmed upon the review of Internal and External Communication IEC-PR-001 Ver. 0 (Mar. 03, 2020) Section 4.1 .1 - 4.3. Product information is communicated on labels: Label Specimen seen: Juici Authentic Jamaican Patties. Frozen package. Information</p>			
<p>Evaluation:</p> <p>The input step of External Communication for the Internal and External Communication Process was audited December 5, 2022. Interview conducted, documents and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause:7.4.2 a-d</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – INTERNAL & EXTERNAL COMMUNICATION

Audit of: Internal & External Communication	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause:7.4.2 a-d	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader, Roje Williams indicate that communication with accredited laboratories and regulatory bodies are done via email. This was confirmed by email communication seen between food safety team leader and Environmental Services Laboratories Limited.</p>			
<p>Evaluation:</p> <p>The output step of Documented Information Retained for the Internal and External Communication Process was audited on December 5, 2022. Interviews conducted and review of records confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause:7.4.2 a-d</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – INTERNAL AUDIT

Audit of: Internal Audit	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2005 Clause:9.2.2a	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview Roje Williams, Food Safety Team Leader who indicated that there is an Internal Audit Program implemented. Reviewed internal Audit Procedure IA-PR-001 Ver. 0 (Mar. 3, 2020), Rev.2 (Oct. 31, 2022). Internal Audit report dated June 4, 2021 - November 19, 2021, was also reviewed</p>			
<p>Evaluation:</p> <p>The input step of Internal Audit Program for the Internal Audit Process was audited on December 5, 2022. Interview conducted and review of procedure confirms that the process is in the requirements of ISO 22000:2005 Clause:9.2.2a</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – INTERNAL AUDIT

Audit of: Internal Audit	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2005 Clause:9.2.2d	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Roje Williams, Food Safety Team Leader, who indicated that the results of the internal audit are used as input into the Management Review. Review of the Management Review Procedure MR-PR-001 Ver.0 (Mar. 3, 2020) Rev. (Nov. 1, 2022) confirms in Section 4.1.2.1.7. This was also seen upon the review of the Minutes of the Management Review meeting held December 2, 2022, where notes were seen for the discussion of the findings of the internal audit are highlighted</p>			
<p>Evaluation:</p> <p>The output step of Audit Findings for the Internal Audit Process was Audited on December 5, 2022. Interview conducted and review of documents confirm that the process is in conformity with the requirements of ISO 22000:2005 Clause:9.2.2d</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – MANAGEMENT REVIEW

Audit of: Management Review	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause: 9.3.2 e	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader, who indicated that emergency situation and recall are review as inputs into the management review meeting. Review of Management Review Procedure MR-PR-001 Ver. 0 (Mar. 03, 2020) Rev. 1 (Nov. 1, 2022) Section 4.1.2.1.13-14 confirmed that Emergency Situations and Withdrawal/Recall are stated inputs into the management review. The minutes of the Management Review conducted December 2, 2021 was also reviewed. It was seen that was an agenda item and was discussed in the management review</p>			
<p>Evaluation:</p> <p>The input step of Emergency Situation, Incident or Withdrawal/recall for the Management Review process was audited on December 5, 2022. Interview conducted and review of document confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause: 9.3.2 e</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – MANAGEMENT REVIEW

Audit of: Management Review	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause: 9.3.2 c3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader who indicated that the analysis of the results of verification activities for implemented PRPs, as well as results of verification of CCPs are used as inputs into the Management review. Reviewed Management Review Procedure MR-PR-001 Ver. 0 (Mar. 03, 20210), Rev. 1 (Nov. 1, 2022) Section 4.1.2.1.5 which confirms the information provided by Mr. Williams. This was also verified with the review of the Minutes of Management Review held December 2, 2022 where the Analysis of the Results of Verification Activities was presented and discussed</p>			
<p>Evaluation:</p> <p>The Activity step of Evaluations for the Management Review Process was audited on December 5, 2022. Interview conducted and document reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause: 9.3.2 c3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – RECALL AND WITHDRAWAL

Audit of: Recall and Withdrawal	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 15.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview was conducted with the Process Owner Mr. Roje Williams. The Recall and Withdrawal Procedure RW-PR-001 Ver. 1 (Dec. 17, 2009), Rev. 5 (Nov. 1, 2022) was reviewed. The Scope of the procedure was stated as: All Juici Patties Restaurants, Export and Local customers and consumers. It also identifies the members of the Recall Team as: Managing Director, Customer Service Representative, Food Safety Manager/Export Manager, Production Manager, Compliance/Public, Relations Coordinator, Operation Manager Operation Officer, Quality Manager, Inventory manager</p>			
<p>Evaluation:</p> <p>The input step of Documented Programs for the Withdrawal and Recall Process was audited December 6, 2022. A review of documented procedure and interview with process Owner confirms that this process step is in conformity with the requirements</p>			

of ISO/TS22002-1:2009 Clause 15.1

Effectiveness:

CONFORMITY REPORTS – RECALL AND WITHDRAWAL

Audit of: Recall and Withdrawal	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS22002-1:2009 Clause 15.2	Auditees: Roje Williams
Audit Evidence: Interview was conducted with process owner Mr. Roje Williams. The Recall and Withdrawal Key Contact List RWKCL-001 Ver. 0 (Sep. 14, 2020) was reviewed. The important contacts listed were: Regulator Body Bureau of Standards Jamaica (BSJ) as well as all Major Media Houses			
Evaluation: The input step of Documents Retained for the Withdrawal and Recall Process was audited December 6, 2022. A review of documents retained and interview with process Owner confirms that this process step is in conformity with the requirements of ISO/TS22002-1:2009 Clause 15.2			
Effectiveness:			

CONFORMITY REPORTS – RECALL AND WITHDRAWAL

Audit of: Recall and Withdrawal	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.9.5	Auditees: Roje Williams
Audit Evidence: Interview with Process Owner, Mr. Roje Williams who indicated the verification of effectiveness for the implemented system is done via Mock Recall. This was verified through the review of Record Mock Recall Form MR-F-001 Ver.0 (Jul. 30, 2021). The record details Mock Recall Conducted (December 1, 2022) on Product: Beef Patty, Code BP301121B4K2 with Production Date: November 30, 2021.			
Evaluation: The activity step of Verification of Effectiveness for the Withdrawal and Recall Process was audited on December 6, 2022. A review of documented procedures and records as well as interview with process Owner were conducted. This process step was not found to be in conformity with the requirements of requirements of ISO 22000:2018 Clause 8.9.5 which states that: "The organization shall verify the			

implementation and effectiveness of withdrawals / recalls through the use of the appropriate techniques (eg. Mock withdrawal/ recall or practice withdrawals/recall) and retain documented information"

Effectiveness:

CONFORMITY REPORTS – TRAINING

Audit of: Training	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Section 7.2a	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader who indicated that for Service providers such as ESL certificate of accreditation are required. Reviewed JANAAC Certification Quality and Environmental Health Laboratory #ESL003/LA/2020/CERT11 (Exp. Nov.23, 2024),</p>			
<p>Evaluation:</p> <p>The activity step of Competency Assessment for the Training Process was audited on December 6, 2022. Interview conducted and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Section 7.2a</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – TRAINING

Audit of: Training	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Section 7.2b	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader, who indicated that the Food safety team consists of Managers, Legal and compliance representative, maintenance, inventory manager, food safety team leader, quality assurance and food safety officer. Who received introduction FSSC 22000 Training.</p>			
<p>Evaluation:</p> <p>The input step of Food Safety Team for the Training process was audited December 6, 2022. Interviews conducted indicated that the process is in conformity with the requirements of ISO 22000:2018 Section 7.2b</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CONTEXT OF THE ORGANIZATION

Audit of: Context of The Organization	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause:4.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader who indicated that Internal and external Issues have been identified through the use of STEEPLMRCCFF (Social, Technological, Economical, Environmental, Political, Legal, Market and Regulatory factors, Culture, Cyber Security, Food Defence, Food Fraud). The issues identified were taken through a SWOT analysis where strengths and opportunities, were denoted as internal issues and threats and weakness were denoted as external issues. These were discussed in the Management Reviewed meeting held December 2, 2021 was reviewed in which the analysis was done. The internal and external issues identified by the organization have been placed in the ISO implementation software where they are managed.</p>			
<p>Evaluation:</p> <p>The input step of Internal and external Issues for the Context of the Organization Process was audited December 6, 2022. Interviews conducted and records reviewed confirmed that the process is in conformity with the requirements of ISO 22000:2018 Clause:4.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CONTEXT OF THE ORGANIZATION

Audit of: Context of The Organization	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause:4.2	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader who indicated that a stake holder analysis meeting was conducted March 6, 2020 where the needs and expectations of the interested parties were identified. Interested parties include: team members, senior management, vendors, regulatory bodies. The Minutes of said meeting was reviewed</p>			
<p>Evaluation:</p> <p>The input step of Interested Parties of the Context of the Organization process was audited on December 6, 2022. Interviews conducted and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause:4.2</p>			

Effectiveness:

CONFORMITY REPORTS – MANAGEMENT OF SERVICES

Audit of: Management of Services	Auditor: Elizabeth Fitzgerald	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Management of Services and Supplied Materials 2.5.1a	Auditees: Roje Williams
Audit Evidence: Interviewed Roje Williams, Food Safety Team Leader. Who stated that analytical services are conducted by externally accredited Laboratory. Certificates of accreditation was seen for Environmental Solutions Limited JANAAC Certification Quality and Environmental Health Laboratory #ESL003/LA/2020/CERT11 (Exp. Nov.23, 2024),			
Evaluation: The input step of Laboratory Analytical Services of the Management of Services Process was audited on December 6, 2022. Interviews conducted and documents reviewed confirms that the process is in conformity with the requirements of FSSC 22000 Version 5.1 Additional Requirements Management of Services and Supplied Materials 2.5.1a			
Effectiveness:			

CONFORMITY REPORTS – MANAGEMENT OF SERVICES

Audit of: Management of Services	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 7.1.6 a	Auditees: Roje Williams
Audit Evidence: Interviewed Roje Williams, Food Safety Team leader who indicated that the criteria for selection and evaluation for external service suppliers such as: Pest Control and Garbage Disposal are established by the as per the requirement of the Regulatory List RL-001 Ver. 0 (Jan. 8, 2021), Rev. 1 (June 8, 2021) Pesticide Act Section 10 (1) Licence Required For Paid Pest Control Services, Section 11 (1). Registry of Licensed Operators. National Solid Waste Authority Act NSWMA 2001 Part IV 23B –			

License/Operating Certificate Required for the Transfer of Solid Waste . An assessment of the performance of service providers was also seen in the Minutes of Management Review Meeting held December 2, 2021. This is detailed under the section Performance of External Providers

Evaluation:

The input step of Providers of Process, Service or Products for the Management of Services Process was audited December 6, 2022. Interview conducted and review of documents confirmed that the process is conformity with the requirements of ISO 22000:2018 Clause 7.1.6 a

Effectiveness:

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Audit of: Management of Services	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 7.1.6 d	Auditees: Roje Williams
Audit Evidence:			
interviewed Roje Williams, Food Safety Team Leader, who indicated that this is an activity which is set to be done in the company's management review. This was seen in Management Review Procedure MR-PR-001 Ver. 0 (Mar. 03, 20210). The Management review is scheduled to occur on December 2, 2021, hence no documented evidence was available for review			
Evaluation:			
The output step of Documents Retained of the Management of Services Process was audited on November 16, 2021. Interviews conducted and review of documents confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 7.1.6 d			
Effectiveness:			