

The Pickapeppa Company Limited

Food Safety Management System

Internal Audit Report

CONFORMITY REPORTS – EXTRACTION OF PICKAPEPPA SAUCE AND MIXING OF PICKAPEPPA SAUCE AND TOMATO MIXTURE

Audit of: Extraction of Pickapeppa Sauce and Mixing of Pickapeppa sauce and Tomato Mixture	Auditor: Clayton Berry	Audit Criteria: MS-2180:4.1.1	Auditees: Everton Powell
Audit Evidence:			
Michael gosling			
Evaluation:			
Michael gosling explained that the Tomato mixture is mixed in the Tomato holding tank for blending the transfer in buckets to the kettle.			
Effectiveness:			

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Audit of: Extraction of Pickapeppa Sauce and Mixing of Pickapeppa sauce and Tomato Mixture	Auditor: Clayton Berry	Audit Criteria: MS-2180:4.1.4	Auditees: Everton Powell
Audit Evidence:			
Winston Powell			
Evaluation:			
Winston Powell states that the Pickapeppa mixture is mixed for a time of half an hour to forty five minutes which is in accordance with the procedure MS-2180:4.1.4			
Effectiveness:			

CONFORMITY REPORTS – EXTRACTION OF PICKAPEPPA SAUCE AND MIXING OF PICKAPEPPA SAUCE AND TOMATO MIXTURE

Audit of: Extraction of Pickapeppa Sauce	Auditor: Clayton Berry	Audit Criteria: MS-2180:4.3.1	Auditees: Everton Powell
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and Mixing of Pickapeppa sauce and Tomato Mixture			
Audit Evidence:			
Form no.QC-4001a			
Evaluation:			
The form shows entries for lot 01 to 45 dated 10/1/2022 to 15/7/2022			
Effectiveness:			

CONFORMITY REPORTS – EXTRACTION OF PICKAPEPPA SAUCE AND MIXING OF PICKAPEPPA SAUCE AND TOMATO MIXTURE

Audit of: Extraction of Pickapeppa Sauce and Mixing of Pickapeppa sauce and Tomato Mixture	Auditor: Clayton Berry	Audit Criteria: MS-2180:4.1.2	Auditees: Everton Powell
Audit Evidence:			
Georgette Clark, MIXING OF EXTRACTED PPS AND TOMATO MIXTURE FORM no.2181			
Evaluation:			
Yes it recorded			
Effectiveness:			

CONFORMITY REPORTS – EXTRACTION OF PICKAPEPPA SAUCE AND MIXING OF PICKAPEPPA SAUCE AND TOMATO MIXTURE

Audit of: Extraction of Pickapeppa Sauce and Mixing of Pickapeppa sauce and Tomato Mixture	Auditor: Clayton Berry	Audit Criteria: MS-2180:4.3.1-4.3.3	Auditees: Everton Powell
Audit Evidence:			
Khamisha Williams, Lab Analysis-Pickapeppa Sauce QC-4001a			
Evaluation:			

The responsibility of the quality personnel is to test the finish product and record the results on the Lab Analysis Form. She also signs off on the Final Product Form to indicate that the product is ready.

Effectiveness:

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Audit of: Extraction of Pickapeppa Sauce and Mixing of Pickapeppa sauce and Tomato Mixture	Auditor: Clayton Berry	Audit Criteria: MS-2160:4.1.1	Auditees: Everton Powell
Audit Evidence:			
Michael gosling			
Evaluation:			
Michael explained that the Pickapeppa Barrels are selected in numerical order by the supervisors.			
Effectiveness:			

CONFORMITY REPORTS – EXTRACTION OF PICKAPEPPA SAUCE AND MIXING OF PICKAPEPPA SAUCE AND TOMATO MIXTURE

Audit of: Extraction of Pickapeppa Sauce and Mixing of Pickapeppa sauce and Tomato Mixture	Auditor: Clayton Berry	Audit Criteria: MS-2160:4.1.3	Auditees: Everton Powell
Audit Evidence:			
Carl white			
Evaluation:			
Carl white states that the Barrels are steam and rinse before they are used for extraction.			
Effectiveness:			

CONFORMITY REPORTS – EXTRACTION OF PICKAPEPPA SAUCE AND MIXING OF PICKAPEPPA SAUCE AND TOMATO MIXTURE

Audit of: Extraction of Pickapeppa Sauce and Mixing of Pickapeppa sauce and Tomato Mixture	Auditor: Clayton Berry	Audit Criteria: MS-2160:4.2.3	Auditees: Everton Powell
Audit Evidence:			
Georgette Clark, MIXING OF EXTRACTED PPS AND TOMATO MIXTURE FORM			
Evaluation:			
Mrs Clark explained that the numbers are taken off the Barrels and given to her for recording.			
Effectiveness:			