

Juici Beef Company

Scheduled Food Safety Management System Audit

Internal Audit Report

Audit Dates: December 6, 2021 - December 6, 2021

Audit Report: Scheduled Food Safety Management System Audit Internal Audit Company Limited	Audit: Report No. 315
--	-----------------------

Audited Facility: Company Limited
Address:
Audit Team: Elizabeth Fitzgerald
Date Of Audit: December 6, 2021 - December 6, 2021
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	Emergency Procedure	1
2	Recall and Withdrawl	1
	TOTAL	2

Summary of Conformities Identified in The Internal Audit Process

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

29	Transfer & Loading of Hopper	2
30	Warehousing, Storage and Shipping	7
31	Waste Collection and Disposal	3
	TOTAL	91

Summary of Opportunities for Improvement Identified in The Internal Audit Process

Process #	Process Names	Conformances
1	Traceability	1
	TOTAL	1

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	1621023637	Audit of:	Scheduled Food Safety Management System Audit
Date Scheduled	December 6, 2021 - December 6, 2021	Locations	Lot 1 Clarendon Park
Audit Team: Elizabeth Fitzgerald Audit Team Leader: Elizabeth Fitzgerald		Process Owner(s):	Roje Williams-Food Safety Manager Steve Williams-Production Manager Atoy Golding-Abattoir Manager Omar Hayman-Maintenance Manager Daniel Chin-Operations Manager Jason Thomas-Inventory Manager Joseph McPherson-Quality Assurance Manager Raquel Harvey-Customer Relations Officer Jillian Gayle-Human Resource Manager Noel Alcott
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, Juneil Simpson, Venessa Henry, Steve Williams, Elizabeth Fitzgerald, Atoy Golding, Omar Hayman, Daniel Chin, Jason Thomas,

When: Wednesday, `December` `1`, 2021

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, Juneil Simpson, Venessa Henry, Steve Williams, Elizabeth Fitzgerald, Atoy Golding, Omar Hayman, Daniel Chin, Jason Thomas,

When: Friday, `July` `9`, 2021

Where: Juici Patties HQ

AUDIT SCHEDULE

Processes	Auditor	Auditee	Date/Time
Training	Elizabeth Fitzgerald	Roje Williams	November 19, 2021 8:45 AM - F November 19, 2021 9:45 AM
Glass, Ceramic and Brittle Plastic	Elizabeth Fitzgerald	Roje Williams	November 19, 2021 5:10 PM - F November 19, 2021 5:45 PM
Chemical Management	Elizabeth Fitzgerald	Roje Williams	November 19, 2021 4:30 PM - F November 19, 2021 5:00 PM
Management Review	Elizabeth Fitzgerald	Roje Williams	November 19, 2021 10:00 AM - F November 19, 2021 10:45 AM
Sieving of Dry Spice (CCP 1)	Elizabeth Fitzgerald	Roje Williams	November 18, 2021 5:00 PM - F November 18, 2021 5:45 PM
Straining of Dough Water (CCP 2)	Elizabeth Fitzgerald	Roje Williams	November 18, 2021 3:45 PM - F November 18, 2021 4:15 PM
Cooking of Patty Filling (CCP 3)	Elizabeth Fitzgerald	Roje Williams	November 18, 2021 2:45 PM -

			FNovember 18, 2021 3:15 PM
Transfer & Loading of Hopper	Elizabeth Fitzgerald	Roje Williams	November 18, 2021 1:50 PM - FNovember 18, 2021 2:30 PM
Spiral Freezing (CCP 5)	Elizabeth Fitzgerald	Roje Williams	November 18, 2021 1:00 PM - FNovember 18, 2021 1:45 PM
Metal Detection (CCP 6)	Elizabeth Fitzgerald		November 18, 2021 12:00 PM - FNovember 18, 2021 12:45 PM
Baking (CCP 7)	Elizabeth Fitzgerald	Roje Williams	November 18, 2021 11:00 AM - FNovember 18, 2021 11:45 AM
Customer Complaints	Elizabeth Fitzgerald	Roje Williams	November 18, 2021 10:00 AM - FNovember 18, 2021 10:45 AM
Management of Services	Elizabeth Fitzgerald	Roje Williams	November 16, 2021 1:00 PM - FNovember 16, 2021 1:00 PM
Traceability	Elizabeth Fitzgerald	Roje Williams	November 16, 2021 12:00 PM - FNovember 16, 2021 1:00 PM
Raw Materials Receiving	Elizabeth Fitzgerald	Jason Thomas	November 16, 2021 11:00 AM - FNovember 16, 2021 11:45 AM
Context of The Organization	Elizabeth Fitzgerald	Roje Williams	November 11, 2021 4:00 PM - FNovember 11, 2021 4:00 PM
Control of Records and Documents	Elizabeth Fitzgerald	Roje Williams	November 11, 2021 3:45 PM - FNovember 11, 2021 4:15 PM
Emergency Procedure	Elizabeth Fitzgerald	Roje Williams	November 11, 2021 2:30 PM - FNovember 11, 2021 3:15 PM

Internal & External Communication	Elizabeth Fitzgerald	Roje Williams	November 11, 2021 1:45 PM - F November 11, 2021 2:15 PM
Internal Audit	Elizabeth Fitzgerald	Roje Williams	November 11, 2021 1:00 PM - F November 11, 2021 1:30 PM
Allergen Management	Elizabeth Fitzgerald	Roje Williams	June 4, 2021 9:15 AM - F June 4, 2021 9:45 AM
Warehousing, Storage and Shipping	Elizabeth Fitzgerald		June 4, 2021 8:30 AM - F June 4, 2021 9:00 AM
Sanitation	Elizabeth Fitzgerald		June 4, 2021 5:00 PM - F June 4, 2021 5:30 PM
Waste Collection and Disposal	Elizabeth Fitzgerald		June 4, 2021 4:15 PM - F June 4, 2021 4:45 PM
Food Defense & Food Fraud	Elizabeth Fitzgerald		June 4, 2021 2:45 PM - F June 4, 2021 3:15 PM
Correction and Corrective Action	Elizabeth Fitzgerald	Roje Williams	June 4, 2021 1:45 PM - F June 4, 2021 2:15 PM
Pest Control	Elizabeth Fitzgerald		June 4, 2021 1:30 PM - F June 4, 2021 2:00 PM
Environmental Monitoring, Utilities, Air & Water	Elizabeth Fitzgerald	Roje Williams	June 4, 2021 1:00 PM - F June 4, 2021 1:30 PM
Recall and Withdrawal	Elizabeth Fitzgerald	Roje Williams	June 4, 2021 12:15 PM - F June 4, 2021 12:45 PM
GMP	Elizabeth Fitzgerald	Roje Williams	June 4, 2021 11:30 AM - F June 4, 2021 12:00 PM
Preventative and Corrective Maintenance	Elizabeth Fitzgerald	Omar Hayman	June 4, 2021 10:45 AM - F June 4, 2021 10:45 AM
Purchasing	Elizabeth Fitzgerald	Noel Alcott	June 4, 2021 10:00 AM - F June 4, 2021 10:30 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 November 18, 2021. 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#3 (June 25, 2021). Review of this document 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.</p>			
<p>Evaluation:</p> <p>The control step of Control Measures for the Sieving of Dry Spice (CCP 1) process was audited on November 18, 2021. 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</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 8.5.2.2.1	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. 3 (June 25, 2021) 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 November 18, 2021. 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 Master Plan. Review of the HACCP Master Plan –HMP-001 Ver#1 (June 25, 2021), Rev#3 (June 25, 2021) confirms that the limits for the Hazard establish is non. No extraneous matter is set as the acceptable limit</p>			
<p>Evaluation:</p> <p>The control step of Determination of acceptable Limits for the Straining of Dough Water (CCP 2) was audited on November 18, 2021. 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</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: 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 Beef Patty Production. Beef Patty Process Flow –BPPF-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 November 18, 2021. 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: ISO 22000:2018 (E) Clause 8.5.2.2.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Roje William Food Safety, Team Leader, who indicated that the Hazard Identification are documented in the Hazard Analysis document. Review of Hazard Analysis HA-001 Ver. 1 (June 25, 2021), Rev. 3 (June 25, 2021) confirmed that for the process step of Cooking of Filling the hazards identified are Biological, (E. Coli, S. aureus, Listeria sp. Salmonella sp., Staph aureus, Clostridium, Bacillus, campylobacter, Vibrio), Physical Hazards were identified as Metal, Plastic, string from ingredient packages.</p>			
<p>Evaluation:</p> <p>The control step of Hazard Identification for the Cooking of Patty Filling (CCP 3) process was audited on November 18, 2021. Interviews conducted and review of document confirmed that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.2.1</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: ISO 22000:2018 (E) Clause 8.5.2.4.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Roje Williams, Food Safety Team Leader, who indicated that the control measures for the Hazards Identified have been documented in the HACCP MASTER PLAN HMP-001 Ver#1 (June 25, 2021), Rev#3 (June 25, 2021). Review of this document confirmed that control measures applied are that of time and temperature. Cooking is done at greater than 180oF and for Greater than or equal to 10 minutes</p>			
<p>Evaluation:</p> <p>The control step of Control Measures for the Cooking of Patty Filling (CCP 3) process was audited on November 18, 2021. Interview conducted and document review confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.4.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – TRANSFER & LOADING OF HOPPER

Audit of: Transfer & Loading of Hopper	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Food Safety Team Leader , Roje Williams, who indicated that the Hazard Analysis document contains the hazard identification for each process step. Review of Hazard Analysis HA-001 Ver. 1 (June 25, 2021), Rev. 3 (June 25, 2021) Confirmed that for the Process step denoted transfer Biological Hazards have been identified as E. Coli, S. Aureus, Physical Hazard have been identified as Plastic. No Chemical Hazards have been identified.</p>			
<p>Evaluation:</p> <p>The control step of Hazard Identification for the Transfer & Loading of Hopper CCP 4 process was audited on November 18, 2021. Interview conducted and review of documents confirm that the process is in conformity with the requirement of ISO 22000:2018 (E) Clause 8.5.2.2.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – TRANSFER & LOADING OF HOPPER

Audit of: Transfer & Loading of Hopper	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 Roje Williams, Food Safety Team Leader who indicated that the acceptable limits for each hazard identified is documented in the HACCP Master Plan. Review of the HACCP Master Plan –HMP-001 Ver#1 (June 25, 2021), Rev#3 (June 25, 2021) confirmed that for the process step of Transfer & Loading of Filling Hopper the growth of pathogens including E. Coli and Listeria are the hazard to be controlled. The limits established are that of time and temperature. The filling process is confined to 1.5 hours between 130-180oF</p>			
<p>Evaluation:</p> <p>The control step of Determination of acceptable Limits for the Transfer & Loading of Hopper CCP 4 process was audited on November 18, 2021. Interview conducted and review of document confirms 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 – SPIRAL FREEZING (CCP 5)

Audit of: Spiral Freezing (CCP 5)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader who indicated that the food safety hazards identified are documented in the Hazard Assessment document. Reviewed Hazard Analysis Document. Reviewed Hazard Analysis HA-001 Ver.# 1 (June 25, 2021), Rev. # 3 (June 25, 2021) For the Process Step of Freezing in Spiral, biological Hazard of E. Coli, S. aureus and Listeria sp. has been identified as microorganism of concern.</p>			
<p>Evaluation:</p> <p>The control step of Hazard Identification for the Spiral Freezing (CCP 5) process was audited on November 18, 2021. Interview conducted and document review done confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.2.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SPIRAL FREEZING (CCP 5)

Audit of: Spiral Freezing (CCP 5)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.3	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed Roje Williams Food Safety Team Leader who indicated that the acceptable limits for the hazards identified are stated in the HACCP Master Plan. Reviewed HACCP Master Plan HMP-001 Ver.# 1 (June 25, 2021), Rev# 3 (June 25, 2021). The absence of the growth of E. Coli and Listeria.</p>			
<p>Evaluation:</p> <p>The control step of Determination of acceptable Limits for the Spiral Freezing (CCP 5) process was audited on November 18, 2021. Interviews 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</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SPIRAL FREEZING (CCP 5)

Audit of: Spiral Freezing (CCP 5)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.4.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader Roje Williams who indicated that the control measure applied at the process step of Freezing in spiral is temperature of less than or equal to 30oF within 2 hours Reviewed Daily Spiral Production Chart –CCP 5 CCP5-F-001 Ver.# 1 (Nov. 12, 2021), Rev. # 5 (Nov. 12, 2021) which shows the product and the times and temperature for the freezing process. It also specifies the temperature of the incoming product. Record dated November 16, 2021</p>			
<p>Evaluation:</p> <p>The control step of Control Measures for the Spiral Freezing (CCP 5) process was audited on November 18, 2021. Interview conducted, document and records reviewed confirmed that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.4.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – METAL DETECTION (CCP 6)

Audit of: Metal Detection (CCP 6)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.1	Auditees:
<p>Audit Evidence:</p> <p>Interview with Roje Williams Food Safety Team Leader who indicated that this information is documented in the HACCP Analysis. Reviewed Hazard Analysis HA-001 Ver.#1 (Jun 25, 2021), Rev# 3 (June 25, 2021). The physical hazard of metal has been identified at the process steps of: Mixing & Sheeting, Storage of Chilled Dough, Deboned Chicken Breast, Cooking of filling and Cooling of Filling</p>			
<p>Evaluation:</p> <p>The control step of Hazard Identification for the Metal Detection (CCP 6) was audited on November 18, 2021. Interview conducted and document reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.2.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – METAL DETECTION (CCP 6)

Audit of: Metal Detection (CCP 6)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.3	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Roje Williams Food Safety Team Leader who indicated that the limits for the CCP identified are defined in the HACCP Plan. Review of HACCP Master Plan HMP-001 Ver.#1 (June 25, 2021), Rev. 3 (June 25, 2021) confirms that for the process step of Metal Detection the critical limits established is no metal</p>			
<p>Evaluation:</p> <p>The control step of Determination of acceptable Limits for the Metal Detection (CCP 6) was audited on November 18, 2021. Interview conducted and documents reviewed confirms 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 – METAL DETECTION (CCP 6)

Audit of: Metal	Auditor: Elizabeth	Audit Criteria: ISO	Auditees:
-----------------	--------------------	---------------------	-----------

Detection (CCP 6)	Fitzgerald	22000:2018 (E) Clause 8.5.2.4.1	
<p>Audit Evidence:</p> <p>Interview with Roje Williams Food Safety Team Leader who confirmed that the control measure employed at CCP 6 is to pass product through metal detector for every batch of at intervals of 1 hour. Positive products will be searched for the metal and the findings recorded. Reviewed HACCP Master Plan HMP-001 Ver.#1 (June 25, 2021), Rev. 3 (June 25, 2021) and Metal Detector Test Form –CCP 6 CCP 6-F-001 Ver#1 (Nov. 12, 2021), Rev.# 5(Nov. 12, 2021) which shows the times metal detector checks are conducted. Test are conducted for Ferrous Metal 1.5mm, Non-Ferrous Metal 2.0mm, Stainless 2.5mm</p>			
<p>Evaluation:</p> <p>The control step of Control Measure for the Metal Detection (CCP 6) Process was audited on November 18, 2021. Interview conducted and review of records done confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.4.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – BAKING (CCP 7)

Audit of: Baking (CCP 7)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>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. # 3 (June 25, 2021) 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.</p>			
<p>Evaluation:</p> <p>The control step of Hazard Identification for the Baking (CCP 7) was audited November 18, 2021. 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</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – BAKING (CCP 7)

Audit of: Baking (CCP 7)	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.4.1	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader and Review of Hazard Assessment HA-001 Ver.# 1 (June 25, 2021), Rev. # 3 (June 25, 2021), where the control measure applied is seen to be time and temperature. Reviewed Baking and Cooling Log CCP7-F-001 Ver. #1 (Nov. 12, 2021) Rev.# 2 (Nov. 12, 2021) which shows that for each batch of product made the Temperature of the oven and product are recorded as well as the time from the start of the baking process to the end. November 15, 2021 for Product Code BP 13.11.2186 the oven Temperature was recorded as 350oF, the cooking time was 50 minutes, the product temperature was recorded as 211.4oF</p>			
<p>Evaluation:</p> <p>The control step of Control Measures for the Baking (CCP 7) process was audited November 18, 2021. Interview and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 8.5.2.4.1</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 October 29, 2021 was reviewed. Samples were analyzed for E. Coli (CFU/g), Total Aerobic Plate Count (CFU/g), Salmonella (in 25g). All results were in the acceptable limits for the parameters tested Product Code CP121021B2K3, CP121021B3K2</p>			
<p>Evaluation:</p> <p>The activity step of Validation of Control Measures for the Baking (CCP 7) process</p>			

was audited on November 18, 2021. 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

Effectiveness:

CONFORMITY REPORTS – SANITATION

Audit of: Sanitation	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.1	Auditees:
<p>Audit Evidence:</p> <p>Review of Sanitation Procedure S-PR-001 Ver. 0 (Sep. 30, 2020) the purpose of which was to ensure that a hygienic environment for Food manufacturing before during and after preprocessing and preprocessing are maintained. Interview was also conducted with the Food Safety Team Leader Mr. Roje Williams</p>			
<p>Evaluation:</p> <p>The input step of Documented Procedure for the Sanitation Process was audited. 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:11.3	Auditees:
<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 Post clean Inspection: Weekly Pre-Operational sanitation Inspection checklist Manufacturing Plant PR-SAN-MP-059 Highlights Area, Item or Equipment, Status of area as satisfactory or not. How was the person responsible for the corrective action informed?</p>			
<p>Evaluation:</p> <p>The input step of Cleaning and Sanitation Program for the Sanitation Process was audited. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009</p>			

Clause:11.3
Effectiveness:

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. 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>			
Effectiveness:			

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. 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>			
Effectiveness:			

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. 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 – 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 received June 14, 2021, Eskellion Received June 15, 2021, Cabbage and Pak Chow Received June 15, 2021. The form listed the name of the supplier, the type of material, the quantity received as well as the lot number assigned. The distribution of end products is documented on the Daily Delivery Chart and the Prerequisite Program Transportation, Storage and Traceability, Inspection of Export Food Carrier, Temperature, Packaging and Traceability log. Daily Delivery Chart (PR-TAB&S-MP-008) dated November 16, 2021 for Beef Patties Delivered to several stores with lot numbers. The Cooking (CCP 3-F-001 Ver. 1 (November 12, 2021, Rev.5 (November 12, 2021)) and Dough Mixing Forms provide a list of ingredients and the corresponding batch codes, were also reviewed. Prerequisite Program Transportation, Storage and Traceability, Inspection of Export Food Carrier, Temperature, Packaging and Traceability log PR-T&S-MP-019 Issue # 1 (August 13, 2010), Rev # 3 (November 1, 2019) Records were seen for November 9, 2021 for</p>			

shipment of Beef Patties with lot numbers: BP041021B7K3BP041021B8K4, BP121021B8K2, BP121021B9K3 and Chicken Patties CP201021B1K1, CP201021B2K2

Evaluation:

The control step of Traceability System for the Traceability process was audited November 16, 2021. Interview conducted and review of records done confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.3

Effectiveness:

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Elizabeth Fitzgerald	Audit Criteria: Traceability T- MS-001 Ver. 0 (Sep. 14, 2020) Section: 4.1.1.2-3	Auditees: Roje Williams
Audit Evidence:			
This was verified by the review of Receival & Inspection Log For Farm Produce PR-TS&T-MP-018 Issue 1 (October 15, 2009), Rev.#1 (August 14, 2018) It was seen that for June 6, 2021 Eskellion received was assigned the code ES14621, Callaloo Received was assigned the code CA 14621, Pak Choy Received was assigned the code PC 14621			
Evaluation:			
The activity step of Receival of Raw and Packaging Material for the Traceability Process was audited on November 16, 2021. Review of records conducted confirms that the process is in conformity with the requirements of Traceability T-MS-001, Ver. 0 (Sep. 14, 2020) Section: 4.1.1.2-3			
Effectiveness:			

OPPORTUNITY REPORT

Incident Identification Number: 000000.00001

Opportunity Report #: 1	Auditor (s): Elizabeth Fitzgerald	Date: November 16, 2021
Audit of : Traceability	Audit Criteria: ISO 22000:2018 Clause 8.3	
Statement of Opportunity:		

The activity step of Verification of Traceability System for the Traceability process was audited on November 16, 2021. 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.

Responsible Party: Roje Williams

Auditor Signature:

Signature:

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
<p>Audit Evidence:</p> <p>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) for November 11, 2021 which shows the quantity of beef, the incoming temperature of the raw material, the batch code for both local and imported delivery</p>			
<p>Evaluation:</p> <p>The input step of Incoming Raw Materials for the Raw Materials Receiving process was audited on November 16, 2021. 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</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – RAW MATERIALS RECEIVING

Audit of: Raw	Auditor: Elizabeth	Audit Criteria:	Auditees: Jason
---------------	--------------------	-----------------	-----------------

Materials Receiving	Fitzgerald	ISO/TS22002-1:2009 Clause 9.3	Thomas
<p>Audit Evidence:</p> <p>Interviewed Roje Williams, Food Safety Team Leader, who indicated that the procedure for handling non-conforming incoming raw materials is covered under the Correction and Corrective Action Procedure – CCA-PR-001 Ver. 0 (Mar. 9, 2020). 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 November 16, 2021. 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. 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. 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:
<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 (November 18, 2015), Rev. 1 (October 1, 2020) 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. Interviews conducted and review of documents conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009</p>			

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:
<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 Treatment that was executed on May 30, 2021 Reviewed Pest Control Monitoring Form Green Area which the RBS (Rodent Bait Station) Location/Area Activity Level, Re-bait, Recharge clean Notes on form: 0- no activity 1 light & 2 severe activity reviewed for Date March 22, 2021 Review of Insectocutor service log Doc#PCM-000-5-JB Issue#3 Date Issued December 13, 2011 Revision # 3 January 25, 2016</p>			
<p>Evaluation:</p> <p>The input step of Documented Program for the Pest Control Process was audited. 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: N/A	Auditees:
<p>Audit Evidence:</p> <p>Interview with Food Safety Team Leader and review of Chemical list seen CL-001 Ver. 0 (October 29, 2020) was conducted. Chemical list highlights pest control chemicals used as: Listing Klerat, Fogicide, Rideocide, Raid Insect Spray</p>			
<p>Evaluation:</p> <p>The input step of Approved Chemicals for the Pest Control Process was audited. 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:
<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. 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>			
<p>Effectiveness:</p>			

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. 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	Auditees: Roje Williams
---------------	-------------------------------	-------------------------------------	-------------------------

	Clause 13.4	
<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. 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. Laundry records seen</p>			
<p>Evaluation:</p> <p>The input step of Work Wear and Protective Clothing for the GMP Process was audited. 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 – 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 Ver. 0 (Sep. 1, 2021), Rev. 1 (Sep. 1, 2021) Dated September 3, 2021. 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 November 19, 2021. 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. 1 (September 18, 2020) 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 November 19, 2021. 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 November 19, 2021. 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:
<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) 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. 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 Defense & Food	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS	Auditees:
-------------------------------	-------------------------------	------------------------	-----------

Fraud	22002-1:2009 Clause 18.2	
<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. 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:
<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. 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:
<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. 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:
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. 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:
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. 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
<p>Audit Evidence:</p> <p>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: JB21033003-09 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.</p>			
<p>Evaluation:</p> <p>The input of Water Quality for the Environmental Monitoring, Utilities, Air & Water was audited. 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</p>			
<p>Effectiveness:</p>			

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
<p>Audit Evidence:</p>			

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
<p>Evaluation:</p> <p>The input of Water Supply for the Environmental Monitoring, Utilities, Air & Water was audited. 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</p>
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
<p>Audit Evidence:</p> <p>Designated Chemical Storage area for chemical location verified on site walk through</p>			
<p>Evaluation:</p> <p>The Resource Step of Boiler Chemicals the Environmental Monitoring, Utilities, Air & Water Process was audited. Site walk through conducted confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.3</p>			
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
<p>Audit Evidence:</p> <p>HVAC system seen in processing areas as confirmed on site walk through. Packaging warehouse was fitted with exhaust fans which facilitated appropriate ventilation</p>			

Evaluation:

The Activity step of Air Quality and Ventilation for the Environmental Monitoring, Utilities, Air & Water was audited. 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. 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) Section: 4.211 confirmed this requirement.			

Evaluation:

The Activity step of input of Environmental Monitoring for the Environmental Monitoring, Utilities, Air & Water was audited. 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 – 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. 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
Audit Evidence: 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			
Evaluation:			

The input step of Supplier Approval 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:9.2

Effectiveness:

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>Interview with Process Owner Noel Alcott and review of records were conducted. Receival & Inspection Log For Farm Produce PR-TS&T-MP-018 Issue# 1, (October 15, 2009) Revision# 1 (August 14, 2018). This form details: Delivery date, Carrier Type and License Number, Inspection Finding, Satisfactory or unsatisfactory, Action taken, Supplier, Crop Quantity, Source of material and Date Sprayed, Name of Pesticide, Fungicide Used & Suppliers Signature as well as Lot Number assigned for traceability and the signature of the receiving personnel. Records were reviewed for March 8, 23, & 26, 2021</p>			
<p>Evaluation:</p> <p>The activity step of Incoming Raw Materials 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</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 was conducted</p>			
<p>Evaluation:</p>			

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. 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 (Sep. 8, 2020)			
Evaluation:			
The input step of Documented Information for Allergen Management 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:16.3			
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
<p>Audit Evidence:</p> <p>Review of Allergen Management Procedure A-PR-001 Ver. 0 (Sep. 8, 2020), Interviews with Food Safety Team Leader, Mr. Roje Williams</p>			
<p>Evaluation:</p> <p>The activity step of Training for Allergen Management 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:16.3</p>			
<p>Effectiveness:</p>			

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:
<p>Audit Evidence:</p> <p>Interview was conducted with process owner Mr. Jason Thomas, site walkthrough was conducted</p>			
<p>Evaluation:</p> <p>The resources step of Infrastructure and Environment for the Warehousing Process was audited. 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</p>			
<p>Effectiveness:</p>			

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:
<p>Audit Evidence:</p> <p>Review of Daily Temperature Log for Temperature Controlled Equipment and Areas Manufacturing Plant PR-T&S-MP-009 dated May 4, 2021. The record shows: Item Number, Equipment/Area, Standard Temperature, Time, Temperature and Comments. A total of 43 items are listed for monitoring</p>			
<p>Evaluation:</p> <p>The resources step of Infrastructure and Environment for the Warehousing Process was audited. Interview with process owner and review of records 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 – WAREHOUSING, STORAGE AND SHIPPING

Audit of: Warehousing, Storage and Shipping	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:16.2	Auditees:
<p>Audit Evidence:</p> <p>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</p>			
<p>Evaluation:</p> <p>The resources step of Infrastructure for the Warehousing Process was audited. Site walk through conducted 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 – WAREHOUSING, STORAGE AND SHIPPING

Audit of: Warehousing, Storage and Shipping	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause:16.2	Auditees:
Audit Evidence:			
Site walk through conducted and the Isolating area for non-conforming products was identified. Agricultural raw materials are rejected at receival.			
Evaluation:			
The resources step of Infrastructure for the Warehousing Process was audited. 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:
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. 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:
Audit Evidence:			

Interview with Process Owner Mr. Jason Thomas confirm that FIFO is the method of stock rotation that is practised extensively

Evaluation:

The activity step of Stock Rotation for the Warehousing Process was audited. Interview with process owner 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:16.3	Auditees:
<p>Audit Evidence:</p> <p>Review of Temperature log records for the vehicles that are dispatched. Daily Temperature Monitoring form seen for Truck Licence#: CL6161 and CL8868 The form details: Branch Number, Driver Name, Time arrived, Date, Truck Number and Time departed The Daily Temperature Log for Temperature controlled Equipment and Areas Manufacturing Plant PR-T&S-AB &MP -005 Issue#: 3 Issue date: February 14, 2013, Revision# 2 Date March 30, 2016 was reviewed for: May 31, 2021, May 17, 2021, May 6, 2021, April 21, 2021 The Daily Temperature Log for Temperature controlled Equipment and Areas (Abattoir and Meat Processing Plant and Clarendon Park Services PR-T&S-AB &MP -005 Issue#: 3 Issue date: February 14, 2013, Revision# 2 Date March 30, 2016 for May 4, 2021 & May 5, 2021 were also reviewed</p>			
<p>Evaluation:</p> <p>The activity step for the Warehousing Process was audited. Review of records confirms that this process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:16.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CONTROL OF RECORDS AND DOCUMENTS

Audit of: Control of Records and	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause	Auditees: Roje Williams
-------------------------------------	----------------------------------	--	----------------------------

Documents	7.5.3.1 a-b	
<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) 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 November 11, 2021. 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 Records and Documents	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 7.5.2	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interviewed: Roje Williams Process and review of document indicates that Document Format is: Control Header, Scope, Definition if applicable purpose Procedure with responsibilities outline other related documents along with approval authority.</p>			
<p>Evaluation:</p> <p>The input step of Document Creation for the Control of Records and Document process was audited November 11, 2021. Interview and inspection conducted confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 7.5.2</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 (E) Clause 7.5.3.2	Auditees: Roje Williams
<p>Audit Evidence:</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 Daily Sanitation Monitoring Form –Manufacturing Plant S-F-001 Ver. 1 (Mar. 25, 2010, Rev. 4 (Aug. 18, 2021) Dated October 29, 2021, October 25, 2021, Weekly Sanitation Monitoring Form Manufacturing Plant S-F-007 Ver. 2 (Mar. 25, 2010), Rev. 2 (Aug 18, 2021)

Evaluation:

The input step of Document Retained for the Control of Records and Documents process was audited November 11, 2021. 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

Effectiveness:

CONFORMITY REPORTS – CORRECTION AND CORRECTIVE ACTION

Audit of: Correction and Corrective Action	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.9.4.2	Auditees: Roje Williams
Audit Evidence:			
Interview with Process Owner, Mr. Roje Williams and review of Correction and Corrective Action Procedure CCA-PR-001 Ver. 0 (Mar. 9, 2020) Section 4.2.3.3 which details the action to be taken for potentially unsafe products identified.			
Evaluation:			
The activity step of Handling Potentially Unsafe products for the Correction and Corrective Actions was audited. 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 8.9.4.2			
Effectiveness:			

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
Audit Evidence:			
Review of Correction and Corrective Action Procedure CCA-PR-001 Ver. 0 (Mar. 9,			

2020) was conducted. The procedure indicates the process for handling affected products when CCPs are exceeded

Evaluation:

The activity step of Documentation for the Correction and Corrective Action Process was audited. 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

Effectiveness:

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
Audit Evidence: Correction and Corrective Action Resolution Logs seen in https://www.isoimplementationsoftware.com , which details the records of corrective actions taken			
Evaluation: The activity step of Documentation for the Correction and Corrective Action Process was audited. 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			
Effectiveness:			

CONFORMITY REPORTS – CUSTOMER COMPLAINTS

Audit of: Customer Complaints	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 7.4.3 J	Auditees: Roje Williams
Audit Evidence: Interview with Roje Williams, Food Safety Team Leader who indicated that the procedure for handling customer complaint is documented in Customer Complaint Procedure CC-PR-001 Ver.0 (Mar.3, 2020) Scope: Applies to customer service Representative, Food Safety Team Leader, Production Manager, Compliance & Corporate Service Associate, Quality Manager and Retail and Operations Manager. Issued highlighted in customer complaints are addressed by individuals from the			

appropriate department. A summary is made of the incident and the possible cause of the occurrence. A Corrective Action plan is created. Dated July 31, 2020 Regarding Jelly Like Substance in Vegetable Patties, Complaint #2: Piece of Tooth Allegedly Found While Eating a Beef Patty October 5, 2021 at Old Harbour Restaurant Possible Causes Listed with conclusion. Complaint was ruled as not valid.

Evaluation:

The input step of Documented Procedure for the Customer Complaint process was audited on November 18, 2021. 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

Effectiveness:

CONFORMITY REPORTS – EMERGENCY PROCEDURE

Audit of: Emergency Procedure	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.4.1	Auditees: Roje Williams
Audit Evidence:			
Interviewed Roje Williams, Process owner, who indicated that there is a documented procedure Emergency Procedure EP-PR-001 Ver. 0 (Mar. 9, 2020), Rev. 6 (July 7, 2021). Review of the procedure confirms that it considers natural disasters, public health emergency, withdrawal/ recall, fire as emergency situations. Fire extinguishers seen on the premise with March 2021 last date of service. Evacuation Map seen posted at various sections of the facility. It indicates/highlights the evacuation route based on the location of the map. Team Members trained in First Aid, however have not been renewed since the onset of COVID			
Evaluation:			
The input step of Documented Procedure for the Emergency Procedure Process was audited on November 11, 2021. Review of documents and interview conducted confirms that the process is in conformity with the requirements of ISO 22000:2018 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 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 November 11, 2021. Interview conducted confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.4.2 d</p>
<p>Effectiveness:</p>

NONCONFORMITY REPORT		
Incident Identification Number: 000000.00001		
Non-Conformity Report #: 1	Auditor (s): Elizabeth Fitzgerald	Date: November 11, 2021
Audit of : Emergency Procedure	Audit Criteria: ISO 22000:2018 Clause 8.4.2 c	
<p>Statement of Nonconformity:</p> <p>The activity step of Verification of Emergency Procedure for the Emergency Procedure Process was audited on November 11, 2021. No Evidence was presented to support that the Emergency procedures are being tested periodically where practical (eg. Fire drill, earthquake drill etc). This is contrary to 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>		
Responsible Party: Roje Williams		
Auditor Signature:	Signature:	

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>Interviewed Mr. Roje Williams who indicated that Internal and External communication is described in Internal and External Communication IEC-PR-001 Ver.</p>			

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.

Evaluation:

The input step of Communication for the Internal and External Communication Process was audited on November 11, 2021. 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

Effectiveness:

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 (IEC-001), 4.3. Customer Services Representative who is responsible for communicating with customers with regards to complaints and compliments. Production information is sent via emails to customers when requested by the Food Safety Team Leader. Email seen of Beef and Chicken Patty Product Information sent to HadCo LTD dated November 17, 2020. Product information is also communicated on labels: Label Specimen seen: Juici Authentic Jamaican Patties. Frozen pacakage. Information Letter seen dated July 10, 2020 to Ms. Ursula Joseph John of HADCO Ltd- Food and Beverage Division Trinidad and Tobago. The Food Safety Team leader advised the customer that the shelf life of the product can be extended for a further 60 days once the temperature was maintained below -18 Deg C.</p>			
<p>Evaluation:</p> <p>The input step of External Communication for the Internal and External Communication Process was audited November 11, 2021. 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 November 11, 2021. 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), which verified the information provided by Mr. Williams</p>			
<p>Evaluation:</p> <p>The input step of Internal Audit Program for the Internal Audit Process was audited on November 11, 2021. 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) confirms in Section 4.1.2.1.7 that results of the internal audit is listed as input to management review.</p>
<p>Evaluation:</p> <p>The output step of Audit Findings for the Internal Audit Process was Audited on November 11, 2021. 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, 20210) Section 4.1.2.1.13-14 confirmed the information provided by Mr. Williams</p>			
<p>Evaluation:</p> <p>The input step of Emergency Situation, Incident or Withdrawal/recall for the Management Review process was audited on November 19, 2021. 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</p>			

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) Section 4.1.2.1.5 which confirms the information provided by Mr. Williams.

Evaluation:

The Activity step of Evaluations for the Management Review Process was audited on November 19, 2021. Interview conducted and document reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause: 9.3.2 c3

Effectiveness:

CONFORMITY REPORTS – MANAGEMENT REVIEW

Audit of: Management Review	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause: 9.3.3 a	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>Interview Roje Williams, Food Safety Team Leader who indicated that based on the inputs of the management reviews then decisions can be made regarding opportunities for the system to improve and also continual improvement. The Management Review Procedure MR-PR-001 Ver. 0 (Mar. 03, 20210) was reviewed, Section 4.1.2.2.1 states that Decisions and actions related to continual improvement opportunities is an output of the management review</p>			
<p>Evaluation:</p> <p>The output step of Output of Management Review for the Management Review Process was audited on November 19, 2021. Interviews conducted and review of documents done confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause: 9.3.3 a</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – RECALL AND WITHDRAWL

Audit of: Recall and Withdrawl	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</p>			

Withdrawal Procedure RW-PR-001 Ver. 1 (Dec. 17, 2009), Rev. 4 (Sep. 14, 2020) 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

Evaluation:

The input step of Documented Programs for the Withdrawal and Recall Process was audited. A review of documented procedure and interview with process Owner confirms that this process step is in conformity with the requirements 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
<p>Audit Evidence:</p> <p>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</p>			
<p>Evaluation:</p> <p>The input step of Documents Retained for the Withdrawal and Recall Process was audited. 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</p>			
<p>Effectiveness:</p>			

NONCONFORMITY REPORT

Incident Identification Number: 000000.00002

Non-Conformity Report #: 1	Auditor (s): Elizabeth Fitzgerald	Date: June 4, 2021
Audit of : Recall and Withdrawal	Audit Criteria: ISO 22000:2018 Clause 8.9.5	

Statement of Nonconformity:	
<p>The activity step of Verification of Effectiveness for the Withdrawal and Recall Process was audited. 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"</p>	
Responsible Party: Roje Williams	
Auditor Signature:	Signature:

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), Quality and Environmental Health Laboratory, Food Testing Laboratory ESL003/LA/2019/Cert. 13 (Exp. August 7, 2021) Extension of certificate letter seen for dated August 11, 2021. Extension granted for December 31, 2021 Scope document seen for Water Testing, and food Testing</p>			
<p>Evaluation:</p> <p>The activity step of Competency Assessment for the Training Process was audited on November 19, 2021. Interview conducted and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Section 7.2a</p>			
Effectiveness:			

CONFORMITY REPORTS – TRAINING

Audit of: Training	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Section 7.2b	Auditees: Roje Williams
Audit Evidence:			

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.

Evaluation:

The input step of Food Safety Team for the Training process was audited November 19, 2021. Interviews conducted indicated that the process is in conformity with the requirements of ISO 22000:2018 Section 7.2b

Effectiveness:

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
---------------------------------------	-------------------------------	---	-------------------------

Audit Evidence:

Interviewed Roje Williams, Food Safety Team Leader who indicated that Internal and external Issues have been identified through the use of STEEPLMR (Social, Technological, Economical, Environmental, Political, Legal, Market and Regulatory factors). 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. Minutes of meeting held March 5, 2020 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.

Evaluation:

The input step of Internal and external Issues for the Context of the Organization Process was audited November 11, 2021. Interviews conducted and records reviewed confirmed that the process is in conformity with the requirements of ISO 22000:2018 Clause:4.1

Effectiveness:

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 stakeholder 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 November 11, 2021. Interviews conducted and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause:4.2</p>
<p>Effectiveness:</p>

CONFORMITY REPORTS – MANAGEMENT OF SERVICES

<p>Audit of: Management of Services</p>	<p>Auditor: Elizabeth Fitzgerald</p>	<p>Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Management of Services and Supplied Materials 2.5.1a</p>	<p>Auditees: Roje Williams</p>
<p>Audit Evidence:</p> <p>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), Quality and Environmental Health Laboratory, Food Testing Laboratory ESL003/LA/2019/Cert. 13 (Exp. August 7, 2021) Extension of certificate letter seen for dated August 11, 2021. Extension granted for December 31, 2021</p>			
<p>Evaluation:</p> <p>The input step of Laboratory Analytical Services of the Management of Services Process was audited on November 16, 2021. 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</p>			
<p>Effectiveness:</p>			

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
<p>Audit Evidence:</p> <p>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</p>			
<p>Evaluation:</p> <p>The input step of Providers of Process, Service or Products for the Management of Services Process was audited November 16, 2021. Interview conducted and review of documents confirmed that the process is conformity with the requirements of ISO 22000:2018 Clause 7.1.6 a</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – MANAGEMENT OF SERVICES

Audit of: Management of Services	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 7.1.6 d	Auditees: Roje Williams
<p>Audit Evidence:</p> <p>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</p>			
<p>Evaluation:</p> <p>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</p>			
<p>Effectiveness:</p>			

