

Tijule Company Limited

FSSC V5.1 FSMS Audit

Internal Audit Report

Audit Dates: November 2, 2021 - December 8, 2021

Audit Report: FSSC V5.1 FSMS Audit Internal Audit Company Limited	Audit: Report No. 372
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Audited Facility: Company Limited
Address: 30 Paisley Ave. Palmers Cross
Audit Team: Elizabeth Fitzgerald , Sharon Peterson, Anne Marie Henry, Sharlene Williams, Orane Evans, Tracyann Hibbert, Yoniel Edwards, David Gardner, Priscilla Muirhead, Kay Roach
Date Of Audit: November 2, 2021 - December 8, 2021
Scope Of Audit: The full food safety management system of Tijule Company Limited
Contact Person:

Summary of Non-Conformities Identified in The Internal Audit Process

Process #	Process Names	Non Conformances
1	Food Defense and Additional Requirement Food Defense	1
2	Food Fraud and Additional Requirement Food Fraud Prevention	1
3	Personnel Hygiene and Facilities	2
4	Waste Management	1
	TOTAL	5

Summary of Conformities Identified in The Internal Audit Process

Process #	Process Names	Conformances
1	Ackee	3
2	Additional Requirement - Management of Services, ISO 22000:2018 7.1.5, 7.1.6	3
3	Additional Requirement - Use of FSSc Logo/Certification Mark	3
4	Bammy	3
5	Callaloo	3
6	Chemical Management	4
7	Cleaning and Sanitation, Additional Requirement Environmental Monitoring	3
8	Construction and Layout of Buildings	6
9	Context of the Organization	3
10	Continual Improvement	1
11	Control of Records and Documents and Changes	4
12	Correction and Corrective Action	5
13	Customer complaints	3
14	Emergency preparedness and response	3
15	Equipment Suitability, Cleaning and Maintenance	4
16	Food Defense and Additional Requirement Food Defense	3
17	Food Fraud and Additional Requirement Food Fraud Prevention	2
18	Internal and external communication	3
19	Internal audit	4
20	Jam and Jelly	3

21	Jerk Seasoning	3
22	Layout of Premises and Work Station	4
23	Management of Purchased Materials, Control of Non-Conforming Raw Material and Additional Requirements - Management of supplied material	3
24	Management Review	5
25	Performance Evaluation	1
26	Personnel Hygiene and Facilities	2
27	Pest Control	4
28	Planning and Objectives of the food safety management system	2
29	Prevention of Cross Contamination, Additional Requirement Allergen Management	4
30	Product Information and Additional Requirement Product Labeling	3
31	Product Recall	4
32	Quality Laboratory	4
33	Sauce	2
34	Supplier Approval	3
35	Traceability	7
36	Training	3
37	Utilities	7
38	Verification and Validation	3
39	Warehousing	3
40	Waste Management	3
	TOTAL	136

Summary of Opportunities for Improvement Identified in The Internal Audit Process

Process #	Process Names	Conformances
1	Management of Purchased Materials, Control of Non-Conforming Raw Material and Additional Requirements - Management of supplied material	2
	TOTAL	2

Food safety and Quality Manager is scheduling the audit of Tijule's FSSC v5.1 full system audit of the FSMS in the final trimester of the year.

AUDIT BRIEF

Audit Ref	1634936274	Audit of:	FSSC V5.1 FSMS Audit
Date Scheduled	November 2, 2021 - December 8, 2021	Locations	30 Paisley Avenue, Palmers Cross, May Pen
Audit Team: Elizabeth Fitzgerald , Sharon Peterson, Anne Marie Henry, Sharlene		Process Owner(s):	Roy Newell-Managing Director Nicola Valentine-Food Safety Team Leader

Williams, Orane Evans, Tracyann Hibbert, Yoniel Edwards, David Gardner, Priscilla Muirhead, Kay Roach Audit Team Leader: Elizabeth Fitzgerald		Elizabeth Fitzgerald -Research & Development Manager Sharon Peterson-Production Manager Sharlene Williams-Sales and Marketing Rep. Orane Evans-Maintenance Manager Kadene Wynter-Food Safety Coordinator Noel McLean-Factory Manager Ricardo Johnson-Food Safety & Quality Manager
<p>Purpose:</p> <p>The purpose of the audit is to ensure that the FSMS continues to conform to the FSSC 22000 v5.1 regulatory requirements, applicable customer requirements and the company's own internal MS and document requirements.</p>		
<p>Background and Context:</p> <p>The audit is scheduled to meet the internal audit requirements and the requirements of section 9.2 of ISO 22000 standard.</p>		
<p>Scope:</p> <p>The full food safety management system of Tijule Company Limited</p>		
<p>Criteria:</p> <p>ISO 22000:2018 ISO 22002-1:2009 Additional FSSC Requirements Regulatory requirements Customer requirements</p>		
<p>Objectives:</p> <p>To ensure continued conformity, effectiveness and opportunity to improve of the FSMS</p>		

Company Limited Audit Plan

Opening Meeting:

Who: Roy Newell, Nicola Valentine, Deen Welch, Elizabeth Fitzgerald , Sharon Peterson, Anne Marie Henry, Roye Harrison, Sharlene Williams, Orane Evans, Tracyann Hibbert, Yoniel Edwards, David Gardner, Glenford Geohaghan, Kadene

Wynter, Noel McLean, Ricardo Johnson, Priscilla Muirhead, Kay Roach
When: Monday, `October` `25`, 2021
Where: Training Room
What to cover: Audit Scope Audit Criteria Audit Schedule
The Audit TBA
Closing Meeting: Who: Roy Newell, Nicola Valentine, Deen Welch, Elizabeth Fitzgerald , Sharon Peterson, Anne Marie Henry, Roye Harrison, Sharlene Williams, Orane Evans, Tracyann Hibbert, Yoniel Edwards, David Gardner, Glenford Geohaghan, Kadene Wynter, Noel McLean, Ricardo Johnson, Priscilla Muirhead, Kay Roach When: Friday, `November` `19`, 2021 Where: Training Room

AUDIT SCHEDULE

Processes	Auditor	Auditee	Date/Time
Prevention of Cross Contamination, Additional Requirement	Elizabeth Fitzgerald		October 27, 2021 10:00 AM - FOctober 27, 2021 11:00 AM

Allergen Management			
Ackee	Sharlene Williams		October 26, 2021 9:00 AM - FOctober 26, 2021 9:30 AM
Waste Management	Yoniel Edwards		October 26, 2021 4:00 PM - FOctober 26, 2021 4:30 PM
Personnel Hygiene and Facilities	Yoniel Edwards		October 26, 2021 4:00 PM - FOctober 26, 2021 4:30 PM
Bammy	Tracyann Hibbert		October 26, 2021 2:30 PM - FOctober 26, 2021 3:30 PM
Jerk Seasoning	Priscilla Muirhead		October 26, 2021 2:00 PM - FOctober 26, 2021 4:00 PM
Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Elizabeth Fitzgerald		October 26, 2021 2:00 PM - FOctober 26, 2021 4:00 PM
Callaloo	Priscilla Muirhead		October 26, 2021 12:30 PM - FOctober 26, 2021 1:30 PM
Jam and Jelly	Tracyann Hibbert		October 26, 2021 11:00 AM - FOctober 26, 2021 12:00 PM
Sauce	Sharlene Williams		October 26, 2021 10:30 AM - FOctober 26, 2021 11:30 AM
Pest Control	Elizabeth Fitzgerald		October 25, 2021 9:00 AM - FOctober 25, 2021 11:00 AM
Food Fraud and Additional Requirement Food Fraud Prevention	Yoniel Edwards		November 9, 2021 9:30 AM - FNovember 9, 2021 10:30 AM
Quality Laboratory	Elizabeth Fitzgerald		November 9, 2021 9:00 AM - FNovember 9, 2021 10:00 AM

Additional Requirement - Management of Services, ISO 22000:2018 7.1.5, 7.1.6	David Gardner		November 9, 2021 10:30 AM - FNovember 9, 2021 11:30 AM
Internal and external communication	Priscilla Muirhead		November 9, 2021 10:15 AM - FNovember 9, 2021 11:15 AM
Product Information and Additional Requirement Product Labeling	Kay Roach		November 8, 2021 9:30 AM - FNovember 8, 2021 10:30 AM
Emergency preparedness and response	Tracyann Hibbert		November 8, 2021 9:30 AM - FNovember 8, 2021 10:30 AM
Chemical Management	Priscilla Muirhead		November 8, 2021 9:00 AM - FNovember 8, 2021 10:30 AM
Food Defense and Additional Requirement Food Defense	Yoniel Edwards		November 8, 2021 10:00 AM - FNovember 8, 2021 11:00 AM
Supplier Approval	Orane Evans		November 5, 2021 9:30 AM - FNovember 5, 2021 10:30 AM
Correction and Corrective Action	Elizabeth Fitzgerald		November 5, 2021 10:30 AM - FNovember 5, 2021 11:30 AM
Verification and Validation	Elizabeth Fitzgerald		November 4, 2021 9:30 AM - FNovember 4, 2021 10:30 AM
Control of Records and Documents and Changes	Elizabeth Fitzgerald		November 4, 2021 9:00 AM - FNovember 4, 2021 10:00 AM
Training	Orane Evans		November 4, 2021 4:00 PM - FNovember 4, 2021

			5:00 PM
Management of Purchased Materials, Control of Non-Conforming Raw Material and Additional Requirements - Management of supplied material	Yoniel Edwards		November 4, 2021 10:00 AM - FNovember 4, 2021 11:00 AM
Equipment Suitability, Cleaning and Maintenance	David Gardner		November 19, 2021 9:30 AM - FNovember 19, 2021 10:30 AM
Customer complaints	Orane Evans		November 19, 2021 9:00 AM - FNovember 19, 2021 10:00 AM
Product Recall	Orane Evans		November 19, 2021 11:00 AM - FNovember 19, 2021 12:00 PM
Layout of Premises and Work Station	Anne Marie Henry		November 18, 2021 9:00 AM - FNovember 18, 2021 10:00 AM
Utilities	Tracyann Hibbert		November 18, 2021 3:00 PM - FNovember 18, 2021 4:00 PM
Warehousing	Yoniel Edwards		November 18, 2021 12:00 PM - FNovember 18, 2021 2:00 PM
Planning and Objectives of the food safety management system	Sharlene Williams		November 17, 2021 9:00 AM - FNovember 17, 2021 10:00 AM
Construction and Layout of Buildings	Sharon Peterson		November 17, 2021 2:00 PM - FNovember 17, 2021 4:00 PM
Performance Evaluation	Elizabeth Fitzgerald		November 17, 2021 10:00 AM - FNovember 17,

			2021 12:00 PM
Management Review	Priscilla Muirhead		November 16, 2021 9:00 AM - F November 16, 2021 11:00 AM
Context of the Organization	Sharon Peterson		November 16, 2021 3:00 PM - F November 16, 2021 4:00 PM
Additional Requirement - Use of FSSc Logo/Certification Mark	Tracyann Hibbert		November 16, 2021 10:00 AM - F November 16, 2021 11:00 AM
Continual Improvement	Sharon Peterson		November 15, 2021 8:30 AM - F November 15, 2021 10:30 AM
Internal audit	Sharlene Williams		November 15, 2021 2:00 PM - F November 15, 2021 4:00 PM
Traceability	Yoniel Edwards		November 15, 2021 10:00 AM - F November 15, 2021 12:00 PM

CONFORMITY REPORTS – ACKEE

Audit of: Ackee	Auditor: Sharlene Williams	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e	Auditees:
<p>Audit Evidence:</p> <p>Two persons was interviewed; Mrs. Valentine -Mighty the Food Safety Leader and Mr. McLean the Factory Manager. Information was given and documents presented as evidence against the standards ISO 22000:2018 (E) Clause 8.5.1.5. The Ackee Process Flow, Version 3, Version Date September 15, 2020, Revision Number 4, Revision Date Sept 15, 2020, Document Number: AKPF-001.</p>			
<p>Evaluation:</p> <p>Based on the evidence presented it is found to be in conformity with requirements of ISO 22000:2018 Clause 8.5.1.5</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – ACKEE

Audit of: Ackee	Auditor: Sharlene Williams	Audit Criteria: ISO 22000:2018 (E) CLAUSE 8.5.1.5.2	Auditees:
<p>Audit Evidence:</p> <p>Three (3) person was interviewed; Mrs Nicola Valentine Food Safety Leader, Ms Kadene Wynter Food Safety Coordinator and Mr. McLean Factory Manager. Ackee Flow Diagram: Version 4 Version Date: October 5, 2021, Revision Date: October 5, 2021, Revision Number 5, Document Number: AKPF-001. Ackee Hazard Analysis: Version 2, Version Date: January 19, 2018 Revision Date: January 19, 2018, Revision Number:9, Document number: AK-HA-001.</p>			
<p>Evaluation:</p> <p>On Thursday November 10 and November 11, 2021 respectively, an audit was carried out and three (3) persons was interviewed and documents reviewed and was found to be in conform with the standard ISO 22000:2018 (E) 8.5.1.5.2. and ISO 22000:2018 (E) Clause 8.5.2.2.2.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – ACKEE

Audit of: Ackee	Auditor: Sharlene Williams	Audit Criteria: Cleaning, Final Inspection and Sorting AK-CFIS-001 Ver.4 (15/9/2020) Rev. 12 (15/9/2020) Section 4.3.2	Auditees:
<p>Audit Evidence:</p> <p>Three (3) persons was interviewed, Ms Kadene Wynter Food Safety Coordinator and Mrs Nicola Valentine Food Safety Leader and the Warehouse Supervisor Roy Harrison. Documents was represented for evidence that every 10th code of Ackees there is a testing regime. Title: External Lab Testing Schedule; Version 4, Version Date: September 19, 2018, Revision Date: September 30, 2019, Document Number: ELTS-001 Hypoglycin 1 in 10 batches. The HACCP Procedure clause 4.3.2; Cleaning, Final Inspection and Sorting Version 4, Version Date: Sept 15, 2020, Revision#12 Revision Date: September 15, 2020 Test result-Technological Solution Limited (Certificate of Analysis). Non-Acidified Ackees Trace Code: S3LAKN2221 Lab#202108-658172/10 Hypoglycin Result 34ppm Report Date: 26/08/2021 Bureau</p>			

of Standard Jamaica Acidified Canned Ackee: S3AKN0621A Test Report NO. TESR 25/2021/309 Dated Received: 2021/07/13 Hypoglycin A 48 ppm Completed: 24 Aug 2021 Retorting & Cooling CCP 4 & 5 (AK) 2 & 3 (Cal) Monitoring Form Version #6, Version Date: September 15, 2020, Revision # 6 Revision Date: September 15, 2020 Non Acidified Ackee in Brine: Code S3LAKSO121C Min IT 122 F Vent time 7 mins Process time 11 mins Retort Temp 246F Cook Chart Batch S3LAKSO121C CCP4 Cook Chart Batch S3LAKSO121C Oct. 1, 2021 Cook Chart Batch S3LAKN2521G July 25, 2021

Evaluation:

Based on the evidence presented it is found, the " External Lab Testing Schedule" and HACCP Procedure, Cleaning, Final Inspection and Sorting" procedures wording are different that speak about ackee testing regime. Opportunity for Improvement The HACCP Procedure clause 4.3.2; Cleaning, Final Inspection and Sorting Version 4, Version Date: Sept 15, 2020, Revision#12 Revision Date: September 15, 2020 states, Periodic checks on approximately every 10th code of canned ackees are also carried out to ensure that the hypoglycin levels are kept below 100 - 150ppm while the External Lab Testing Schedule Version 4, Version Date Sept 19, 2018 Revision Date Sept 30, 2019 Document #ELTS-001 states Hypoglycin is tested 1 in 10 batches. These two statements does not conform. All documents that refers to this process should contain the same information.

Effectiveness:

CONFORMITY REPORTS – CALLALOO

Audit of: Callaloo	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with Mr. Mclean Factory Manager. Callaloo Process Flow, Document Number CALPF-001, Version 2, Version Date April 5, 2016, Revision Number 6, Revision Date, April 5, 2016 was viewed and shows the sequence and interaction of the steps in the operation, outsourced processes, where raw materials ingredients, processing aids, packaging materials, utilities and intermediate products enter the flow. The Flow Diagram also shows where end products, intermediate products and waste are released or removed.</p>			
<p>Evaluation:</p> <p>The company's Flow Diagram conforms with the Audit Criteria in ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CALLALOO

Audit of: Callaloo	Auditor: Priscilla Muirhead	Audit Criteria: Seaming CAL-S 001 Ver. 5 (15/09/2020), Rev. 7 (15/Sep/2020) Section 4.2.1, 4.2.3.1-6	Auditees:
<p>Audit Evidence:</p> <p>Mr McLean Factory Manager was interviewed on October 26, 2021 and he directed me to Ms Anne Marie Henry Quality Control Officer to view documents to verify conformity. Three records from the Can Seam CCP 1-Callaloo Monitoring Form Document Number CS-F-001, Version 4, Version Date September 15, 2020, Revision Number 4, Revision Date September 15, 2020 dated 7/01/2021, 25/03/2021, 02.06.21.</p>			
<p>Evaluation:</p> <p>This process conforms to the Audit Criteria of Seaming CAL-S 001 Ver. 5 (15/Sep/2020), Rev. 7 (15/Sep/2020) Section: 4.2.1, 4.2.3.1-6 as records pulled verify can seam are checked prior to the start of each batch and that specifications are met.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CALLALOO

Audit of: Callaloo	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.2.2.2	Auditees:
<p>Audit Evidence:</p> <p>Mr McLean Factory Manager was interviewed on October 26, 2021. Further discussion with the Research and Development Manager on October 25 led me to view the Callaloo Hazard Analysis, Document Number CAL-HA-AL, Version 2, Version Date January 19, 2018, Revision Number 3, Revision Date January 19, 2018 which identifies potential food safety hazards introduced, controlled or enhanced at each step.</p>			
<p>Evaluation:</p> <p>This process found to be in conformity to the Audit Criteria ISO 22000:2018 (E) Clause 8.5.2.2.2</p>			
<p>Effectiveness:</p>			

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CONFORMITY REPORTS – SAUCE

Audit of: Sauce	Auditor: Sharlene Williams	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e	Auditees:
<p>Audit Evidence:</p> <p>Three persons were interviewed; Mrs. Nicola Valentine Food Safety Leader, Ms. Kadene Wynter Food Safety Coordinator; Mr. Ricard Johnson Quality Control Manager and Mrs. Sharon Peterson Production Manager and documents seen. SAUCE PROCESS FLOW VERSION #5 VERSION DATE: JUNE 30, 2020 REVISION #8 REVISION DATE: JUNE 30, 2020 DOCUMENT #SPF-001. SAUCES PROCESS FLOW: NARRATIVE DESCRIPTION VERSION #2 VERSION DATE: JULY 27, 2018 REVISION #12 REVISION DATE: JULY 27, 2018 DOCUMENT #S-PFND-001.</p>			
<p>Evaluation:</p> <p>The interview and documents seen was audited against the standard ISO 22000:2018 (E) Clause 8.5.1.5 and was found to be in conformity.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SAUCE

Audit of: Sauce	Auditor: Sharlene Williams	Audit Criteria: ISO 2200:2018 (E) Clause 8.5.3	Auditees:
<p>Audit Evidence:</p> <p>The interview was conducted on Wednesday November 8, 2021. Four (4) persons was interviewed, Mrs. Nicola Valentine, Food Safety Leader, Mr. McLean Factory Manager, Ms Kadene Wynter Food Safety Coordinator, Mrs. Sharon Peterson Production Manager. Records were showed to validate the cooking process. The product that was audited: PRODUCT 1: S3 HHS29MAR2021 and S3HHS12MAY2021 Test reports-CHEMISTRY S3 HHS29MAR2021 REF# CMQ-C/MISC 13264 MICROBIOLOGICAL REPORT #TESR 26/2021/4050 REFERENCE#CM-M/MISC 12480 PRODUCT 2: S3HHS12MAY2021 BUREAU OF STANDARD JAMAICA TEST REPORT#TESR25/2021/4345-CHEMISTRY REFERENCE#CMQ-C/MISC 13417 MICROBIOLOGICAL REPORT: BUREAU OF STANDARD JAMAICA REPORT# 26/2021/4347/A REFERENCE #M/MISC 12508A ALL REPORTS SHOWS TESTING OF THE PRODUCTS WAS SATISFACTORY.</p>			

<p>Evaluation:</p> <p>This was audited against the Procedures and Standard and found to be in conformity.</p>
<p>Effectiveness:</p>

CONFORMITY REPORTS – JERK SEASONING

Audit of: Jerk Seasoning	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with Mr. Mclean Factory Manager. Jerk Season Hot Filled Process Flow, Document Number JSHFPF-001, Version 2, Version Date April 6, 2016, Revision Number 7, Revision Date, April 6, 2016 and Jerk Season Cold Filled Process Flow, Document Number JSCFPF-001, Version 2, Version Date April 6, 2016, Revision Number 7, Revision Date, April 6, 2016 was viewed and shows the sequence and interaction of the steps in the operation, outsourced processes, where raw materials ingredients, processing aids, packaging materials, utilities and intermediate products enter the flow. The Flow Diagram also shows where end products, intermediate products and waste are released or removed.</p>			
<p>Evaluation:</p> <p>The company's Flow Diagram conforms with the Audit Criteria in ISO 22000:2018 (E) Clause 8.5.1.5.1 a-e.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – JERK SEASONING

Audit of: Jerk Seasoning	Auditor: Priscilla Muirhead	Audit Criteria: Jerk Seasoning & Sauces Cooking JS&SC -001 Ver.4 (28/1/2020) Rev. 9 (28/1/2020) Section:4.2.1.1-4	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with Mr McLean Factory Manager. Checks were done on three Cooking CCP 1 Monitoring Form Document Number C - F-001 Version 3, Version Date June 4, 2018, Revision Number 4, Revision Date January 28, 2020</p>			

dates August 31, 2021, September 13, 2021, October 13, 2021

Evaluation:

The Cooking for Jerk Seasoning Process Conforms with the Audit Criteria Jerk Seasoning & Sauces Cooking JS&SC-001 Ver.4 (28/1/2020) Rev. 9 (28/1/2020)
Section: 4.2.1.1-4

Effectiveness:

CONFORMITY REPORTS – JERK SEASONING

Audit of: Jerk Seasoning	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 (E) Clause 8.5.3	Auditees:
Audit Evidence: Interview was conducted with Mr McLean Factory Manager and checks were done on Three Test Report from Bureau of Standards Jamaica. Test Report No. TESR 26/2021/5315 dated 19.07/2021, No. TESR25/2021/5305 dated 13.07.2021, No. TESR26/2021/4049			
Evaluation: The reports from Bureau Of Standards confirms that the cooking process is capable of achieving the intended purpose of preventing the growth of biological microorganisms of public health significance. The process conforms to the Audit Criteria stated in the ISO 22000:2018 (E) Clause 8.5.3			
Effectiveness:			

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Tracyann Hibbert	Audit Criteria: Cassava Receival B-CR-001 Ver. 1(10/May/2018) Rev.3(14/Dec/2020) Section:4.1.1, .4.1.2.1-6.	Auditees:
Audit Evidence: Interviewed Bammy room Supervisor Mrs Goloria King, Miss Fay Thompson and Miss Sharlene williams Import & Export Sale, conducted a walk through of the receival process and reviewed the Cassava order form and of sample Names were			

take from list 19-09-2021 Roy Thompson/1-6-2021 Winston Farquhenson /8-9-2021 Anthony Wallace/11-10-2021 Andrew Johnson /6-8-2021 Leroy Brown / MS form Title:Cassava Receival .Ver.2 (May11,2018) Rev.#7(Feb.6,2020) Doc.# B-CR-TR-F-009/HAccp Process Title:Bammy process flow Narrative description Ver:#5(March 31,2020)Doc.# B- PFND- 001/ Cassava Receival / B-CR-001/Ver.#1(May102018) Rev.#3(14.Dec.2020) Section: 4.1.1, 4.1.2.1-6.

Evaluation:

An audit of the input step of the raw material,ingredients and Product-contact Materials was conducted on Oct.26,2021, Based on the observation and document reviewed the process is conforming to the requirement of Cassava Receival Ver.#1(May10,2018) Rev.#1(14Dec.2020) Section:4.1.1, 4.1.2.1-6

Effectiveness:

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Tracyann Hibbert	Audit Criteria: Sieve Inspection B-SI 001 Ver. 2 (25/Sep/2018) Rev.4 (9/Oct/2018) Section: 4.3.1	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Miss Althea Wright , Miss Shereen Batchelor Bammy room workers and conducted a walk through of the bammy process,reviewed HACCP procedure / Title:Sieve Inspection Ver.#2(Sep.25,2021) Rev.#4(Oct.9,2019) Section:4.3.1, sieve inspection observe during the process Title: Bammy Sieve inpection /Ver.#2(Aug.13,2021) Rev.#3(Apr.13,2021) Doc.#B-SI-F-001(Oct.26,2021)</p>			
<p>Evaluation:</p> <p>An audit of the control step of the Bammy process was conducted on Oct.26,2021, Based on observation and document review process is conforming to requirement of Sieve Inspection B-SI-001 Ver.#2 (Sep.25,2018)Rev.#3(Oct.9,2018) Section: 4.3.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – BAMMY

Audit of: Bammy	Auditor: Tracyann Hibbert	Audit Criteria: Sieve Inspection B-SI 001 Ver. 2 (25/Sep/2018) Rev.4 (25/9/2018)	Auditees:
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	Section: 4.3.2	
<p>Audit Evidence:</p> <p>Interviewed Food coordinator Miss Kadene Wynter, Yoneil Edwards Quality officer, Reviewed the Sieve Inspection B-SI-001 Ver.#2 (25 Sep.2018) Rev.#4(9.Oct.2019) Section:4.3.2 / HACCP form Title: Bammy Sieve inspection CCP1 Monitoring form Ver.#2 (Aug.13,2021) Rev.#3 (Aug.13,20 21) Doc.#B-SI-F-001 Code:S3B13Sep2021 /Code:S3B27Sep2021 /Code:S3B04Oct.2021 /S3B21Oct.2021,</p>		
<p>Evaluation:</p> <p>An audit of the bammy process was conducted on Oct.26,2021, Based on observation and document reviewed the process is conforming to requirements of Sieve Inspection B- SI-001 Ver.#2 (25/9/2019)Rev.#4 (9/Oct/2019) Section:4.3.2</p>		
<p>Effectiveness:</p>		

CONFORMITY REPORTS – JAM AND JELLY

Audit of: Jam and Jelly	Auditor: Tracyann Hibbert	Audit Criteria: Jam and Jellies Cooking J and J -C- 001 Ver. 2 (25/ Sep/2018) Rev.13 (9/Oct/2018) Section: 4.2.1.1	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Production Manager. Mrs Sharon Peterson and Jams & Jellies Supervisor Mrs Lovern Sewell, Conducted walk through of the cooking process and reviewed the CCP monitoring procedure Title: Jams & Jellies Cooking J&J C-001 Ver. 2 (Sep.25.2018) Revision #13 (Oct.9.2019) Section 4.2.1.1.</p>			
<p>Evaluation:</p> <p>An audit of the control step of the Jams& Jellies process was conducted on Oct.26,2021, Based on the observation and document review the process is conforming to the Requirements of CCP monitoring procedure :Title Jams & Jellies Cooking Ver. 2 (25 Sep.2018) Rev.# 13(9 Oct.2019) Section:4.2.1.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – JAM AND JELLY

Audit of: Jam and Jelly	Auditor: Tracyann Hibbert	Audit Criteria: Jams and Jellies Cooking J	Auditees:
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	and J -C- 001 Ver. 2 (25/9/2018) Rev.13(25/9/2018) Section: 4.2.1.2	
<p>Audit Evidence:</p> <p>Interview Production Mangr Sharon Peterson and Jams and Jellies Supervisor Lovern Sewell conducted a walk through of the cooking process and reviewed the CCP monitoring cooking Jams & Jellies -001 Ver. 2 (25.Sep.2018) Rev.#13(Oct.9.2019) Section: 4.2.1.2 / Title: Cooking CCP form monitoring form Ver.3(Jun.4,2018)Revision #4(Jan.28.2020)Doc.C-F-001, and sample of records were reviewed Codes: S3Gm31Aug.2021 /S3GM28Sep.2021/S3GM27sep.2021/S3GY28Apr2021/S3GY14MAY2021</p>		
<p>Evaluation:</p> <p>An audit of the control step of the Jams and Jellies process was conducted on Oct 26,2021 based on observation and document reviewed the process is conforming to requirement of Monitoring procedure - CCP1 :Title Jams& Jellies Cooking Ver. 2 (Sep.25.2018) Rev# 13 (Oct.9,202019) Section: 4.2.1.2</p>		
<p>Effectiveness:</p>		

CONFORMITY REPORTS – JAM AND JELLY

Audit of: Jam and Jelly	Auditor: Tracyann Hibbert	Audit Criteria: ISO 22000:2018 Clause 8.5.3	Auditees:
<p>Audit Evidence:</p> <p>Interview Miss Kadene Wynter Food Safety Coordinator and reviewed Bureau of Standard Jamaica Test report No.TESR25/2021/3346 Sample Code S3Gy28Apr2021/ Report No. TESR25/2021/4489 Sample S3GM19May2021</p>			
<p>Evaluation:</p> <p>An audit of the activity step of Validation of control Measures of the Jams and jellies process was conducted on Oct.26,2021, Based an observation and document reviewed the process is conforming to the requirements of ISO 2200:2018(E) Clause 8.5.3.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest Control	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 12.2	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Kadene Wynter, Food Safety Coordinator and Process Owner on October 26, 2021. Pest Management Program was documented in the Pest Control Procedure PC-001 Ver. 3 (Sep. 19, 2018), Rev. 6 (Sep. 19, 2018) which specifies the scope and purpose of the Program and the Pest Control Mastersheet PCMS-001 Ver. 5 (June 30, 2019), Rev. 11 (Feb. 25, 2021) which documents the Target Pest, Control Measures applied, Frequency of control measure, chemicals needed, records kept and verification</p>			
<p>Evaluation:</p> <p>The input process step of Pest Management Program was audited on October 26, 2021. Interviews with the process owner and review of documents confirm that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause 12.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest Control	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 12.2	Auditees:
<p>Audit Evidence:</p> <p>Interview with Kadene Wynter, Process Owner, Review of Chemical List CL-001 Ver. 5 (Nov. 7, 2019), Rev. 5 (Feb. 6, 2020) which showed a list of chemicals that are used in pest control activities</p>			
<p>Evaluation:</p> <p>The input step of Approved Chemicals was audited on October 26, 2021. Interviews with the process owner and document reviews confirmed that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause 12.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PEST CONTROL

Audit of: Pest	Auditor: Elizabeth	Audit Criteria:	Auditees:
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Control	Fitzgerald	ISO/TS 22002-1:2009 Clause 12.3	
<p>Audit Evidence:</p> <p>Interviews with Orane Evans, Maintenance Manager. A walk through inspection was done on the exterior and interior of the Facility. Inspections were done on doors, windows and drain exits. The buildings was found to be in reasonably good repair</p>			
<p>Evaluation:</p> <p>The resources step of the Pest Control Process was audited on October 26, 2021. Interviews with the Maintenance manager who has direct responsibility for building maintenance as well as physical inspection of the interior and exterior of the facility 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 – PEST CONTROL

Audit of: Pest Control	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 22002-1:2009 Clause 12.2	Auditees:
<p>Audit Evidence:</p> <p>Interview with Ms. Kadene Wynter, Process Owner. Pesticides are applied by licenses Pest Control operators who are contracted by the Company. Review of Spraying records dated October 9, 2021, Pest Control Monthly Spraying Form PC-F-002 Ver. 5 (Sep. 18, 2017), Rev. 11 (Mar. 23, 2020) and Rentokil Initial Pest Prevention Service Report # 50098 Rev. 5. The chemicals used was listed as Lambda-cyhalothrin/DEMAND C.</p>			
<p>Evaluation:</p> <p>The Input Step of Documented Program for the Pest Control Process was audited October 26, 2021. Interviews with the process owner and review of records provides that the process step is in conformity with the requirements of ISO/TS 22002-1:2009 Clause: 12.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CLEANING AND SANITATION,

ADDITIONAL REQUIREMENT ENVIRONMENTAL MONITORING

Audit of: Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.3	Auditees:
<p>Audit Evidence:</p> <p>Interviewed with Kadene Wynter Process Owner. Review of documents: Sanitation Master sheet –Outdoor Sanitation Mater sheet – SOP-OSMO-001 Ver.6 ((Nov. 11, 2019) Rev. 12 (Feb.14 2020) Sanitation Master sheet –In Plant Sanitation Mater sheet – SOP-IPSMS Ver.8 ((April 19, 2021) Rev. 15 (April 19, 2021) These Documents show: the type of sanitation to be done, how it is to be done, chemicals to used, who is responsible, frequency, records, verification</p>			
<p>Evaluation:</p> <p>The input step of Documented Program of the Cleaning and Sanitation, Additional Requirement Environmental Monitoring was audited on October 26, 2021. Interviews conducted and documents reviewed confirms that the process is in conformity with the requirements of ISO/TS 220021:2009 Section:11.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CLEANING AND SANITATION, ADDITIONAL REQUIREMENT ENVIRONMENTAL MONITORING

Audit of: Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO/TS 220021:2009 Section:11.3	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with Kadene Wynter, Process Owner. The Validation of the cleaning procedure is done through microbiological testing the MicroBiological Testing Water and Equipment MBTWE-001 Ver. 3 (Sep. 10, 2018), Rev. 5 (Mar. 23, 2021) procedure outlines that Equipment are tested once per year for Total Plate Count, Coliform, yeast and mould count. Test Results Seen for Equipment Swab Dated: September 17, 2021 Areas Swabbed: Bammy Room Table, Sauce Kettle, Callaloo, Cutting Room Table, Semi Process Grinder, BSJ Test Report #: TESR 26/2021/6929 K, L, M, N, O</p>			
<p>Evaluation:</p>			

The Activity step of Validation for the Cleaning and Sanitation, Additional Requirement Environmental Monitoring was conducted on October 26, 2021. Interviews conducted and review of documents and test results confirms that the process is in conformity with the requirements of ISO/TS 220021:2009 Section:11.3 Effectiveness:

CONFORMITY REPORTS – CLEANING AND SANITATION, ADDITIONAL REQUIREMENT ENVIRONMENTAL MONITORING

Audit of: Cleaning and Sanitation, Additional Requirement Environmental Monitoring	Auditor: Elizabeth Fitzgerald	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Environmental Monitoring	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Kadene Wynter, Process Owner who indicated that environmental monitoring is done at Least once per year in areas with open products. This was verified in the MicroBiological Testing Water and Equipment MBTWE-001 Ver. 3 (Sep. 10, 2018), Rev. 5 (Mar. 23, 2021) Procedure Section 4.5.1.</p>			
<p>Evaluation:</p> <p>The activity step of Environmental Monitoring for the Cleaning and Sanitation, Additional Requirement Environmental Monitoring was audited on October 26, 2021. Interviews conducted and review of records confirms that the process is in conformity with the requirements of FSSC 22000 Version 5.1 Additional Requirements Environmental Monitoring</p>			
Effectiveness:			

CONFORMITY REPORTS – WASTE MANAGEMENT

Audit of: Waste Management	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002-1:2009 Clause 7.1	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Sharon Peterson Production Manager and Process owner. WCD-001 Ver 3 (09/19/2018) Rev 3 (09/09/2018) Clause 4.1.3.1.1.1; 4.1.3.2.1.1.2; 4.1.3..2.1.1;</p>			

4.1.3.2.1.2

Evaluation:

WCD-001 Ver 3 (09/19/2018) Rev 3 (09/09/2018) Clause 4.1.3.1.1.1; Clause 4.1.3.2.1.1.2; Clause 4.1.3.2.1.1; Clause 4.1.3.2.1.2 and a interview was conducted which confirms that the process is in conformity with the ISO/TS 22002-1:2009 Clause 7.1.

Effectiveness:

CONFORMITY REPORTS – WASTE MANAGEMENT

Audit of: Waste Management	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002-1:2009 Section 7.3	Auditees:
Audit Evidence:			
Interviewed Sharon Peterson the Production Manager and Process Owner. Walk Through (Observation).			
Evaluation:			
The inspection was done and there was no accumulation of waste in the food handling or storage areas. The process is in conformity with ISO/TS 22002-1:2009 Clause 7.3.			
Effectiveness:			

CONFORMITY REPORTS – WASTE MANAGEMENT

Audit of: Waste Management	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002-1:2009(E) Clause 7.4	Auditees:
Audit Evidence:			
Interviewed Sharon Peterson the Production Manager and process owner.			
Evaluation:			
A walk through observation was done which confirms that the design, construction and location of drains is set to minimize the risk of contamination of materials and products is in conformity with the ISO/TS 22002-1:2009 Clause 7.4.			
Effectiveness:			

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NONCONFORMITY REPORT		
Incident Identification Number: 000000.00001		
Non-Conformity Report #: 1	Auditor (s): Yoniel Edwards	Date: October 26, 2021
Audit of : Waste Management	Audit Criteria: ISO/TS 22002-1:2009 Clause 7.2 a-e	
<p>Statement of Nonconformity:</p> <p>Of all the waste Seed Buckets that was checked in the cutting room only 1 was labelled. Organization should ensure that all bucket used are label. This is contrary to the requirements of the ISO/TS 22002-1:2009 Clause 7.2 a-e.</p> <p>Responsible Party: Sharon Peterson</p>		
Auditor Signature:		Signature:

CONFORMITY REPORTS – PERSONNEL HYGIENE AND FACILITIES

Audit of: Personnel Hygiene and Facilities	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002:1:2009 Section:13.2	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Sharon Peterson, Production Manager and process owner. And did a walk through and observed that personal hygiene facilities are located close to the points where hygiene requirements apply and are they clearly designated.</p>			
<p>Evaluation:</p> <p>October 27 2021 An internal audit of the Input Process Step (Employee facilities) was done. An interview and physical inspection conducted confirms that the process is in conformity with the ISO/TS 22002-1:2009 Clause 13.2.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PERSONNEL HYGIENE AND FACILITIES

Audit of: Personnel	Auditor: Yoniel	Audit Criteria:	Auditees:
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Hygiene and Facilities	Edwards	ISO/TS22002-1:2009 Clause 13.4
<p>Audit Evidence:</p> <p>Interviewed Sharon Peterson Production Manager and process owner and Marisha Taylor Laundry Assistance</p>		
<p>Evaluation:</p> <p>An interview was conducted with the Laundry Assistance and based on the response (the clothes are laundered with suitable scent free approved soap at the laundry room) which confirms that the process is in conformity with ISO/TS 22002-1:2009 Clause 13.4.</p>		
<p>Effectiveness:</p>		

NONCONFORMITY REPORT		
Incident Identification Number: 000000.00002		
Non-Conformity Report #: 1	Auditor (s): Yoniel Edwards	Date: October 26, 2021
Audit of : Personnel Hygiene and Facilities	Audit Criteria: ISO/TS22002-1:2009 Clause 13.4	
<p>Statement of Nonconformity:</p> <p>As it relates to ISO/TS 22002-1:2009 Clause 13.4 as observed personnel work clothing was clean. However there is one incident where 1 worker was seen in ripped jeans which is not in conformity with ISO/TS 22002-1:2009 Clause 13.4.</p>		
Responsible Party: Sharon Peterson		
Auditor Signature:	Signature:	

NONCONFORMITY REPORT		
Incident Identification Number: 000000.00003		
Non-Conformity Report #: 2	Auditor (s): Yoniel Edwards	Date: October 26, 2021
Audit of : Personnel Hygiene and Facilities	Audit Criteria: ISO/TS22002-1:2009 Clause 13.8	
Statement of Nonconformity:		

GMP-001 Ver 2 (05/24/2020) Rev 2 (07/07/2020) is an Evidence Shown that there is a documented policy that describe the behavior required of personnel in processing, packaging and storage areas for Question A to E. QA Clause 5.2.2 QB Clause 4.1.1 QC Clause 5.2.3 and 5.5.10 QD Clause 5.1.1 and 5.5.6 QE Clause 5.5.5. which is in conformity with ISO/TS 22002-1:2009 Clause 13.8 While there was no evidence of a documented policy that describe the behavior required of personnel in processing, packaging and storage areas for; QF) Maintenance of personal Lockers so that they are kept free from rubbish and soiled clothing and; QG) Prohibition of storage of product contact tools and equipment in personal lockers; hence it is not in conformity with ISO/TS 22002-1:2009 Clause 13.8.

Responsible Party: Sharon Peterson

Auditor Signature:

Signature:

CONFORMITY REPORTS – PREVENTION OF CROSS CONTAMINATION, ADDITIONAL REQUIREMENT ALLERGEN MANAGEMENT

Audit of: Prevention of Cross Contamination, Additional Requirement Allergen Management	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22002-1:2009 Clause 10.1	Auditees:
<p>Audit Evidence:</p> <p>Interview Mrs. Nicola Valentine Mighty, Process Owner. Review of Prevention of Cross Contamination Procedure PCC-001 Ver. 0 (Mar. 18, 2020), Scope: All Areas where physical, chemical and biological contamination might be introduced into foods during processing. It also highlights Personnel Hygiene, Glass and Brittle Policy, Cleaning and Sanitation Equipment Maintenance, Allergen Management and Hygienic zoning as areas where actions are taken to prevent Cross Contamination. Glass Policy GP-001 Ver. 3 (Oct. 7, 2019), Rev. 4 (Feb. 22, 2021) was reviewed the Scope: Covers glass used in the Production Area including Product Containers, Glass Equipment, glass fixtures and Eye Glasses</p>			
<p>Evaluation:</p> <p>The input process of Documented Program for the Prevention of Cross Contamination, Additional Requirement Allergen Management process was audited on October 27, 2021. Interviews with the process owner as well as review of</p>			

documents confirms that the process step is in conformity with the requirements of ISO/TS 22002-1:2009 Specification 10.1

Effectiveness:

CONFORMITY REPORTS – PREVENTION OF CROSS CONTAMINATION, ADDITIONAL REQUIREMENT ALLERGEN MANAGEMENT

Audit of: Prevention of Cross Contamination, Additional Requirement Allergen Management	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22002-1:2009 Clause 10.4	Auditees:
Audit Evidence:			
Interview with Nicola Valentine Mighty, Process Owner. Verifications are scheduled monthly to check Shatter proofing of windows, covering of Light tubes, integrity of Glass equipment. This Verification is done electronically and was seen in the e-platform used by the company			
Evaluation:			
The input step of Documented Program for the Prevention of Cross Contamination, Additional Requirement Allergen Management was audited on October 27, 2021. Interviews with the process owner and review of records on the e-verification platform confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Specification 10.4			
Effectiveness:			

CONFORMITY REPORTS – PREVENTION OF CROSS CONTAMINATION, ADDITIONAL REQUIREMENT ALLERGEN MANAGEMENT

Audit of: Prevention of Cross Contamination, Additional Requirement Allergen	Auditor: Elizabeth Fitzgerald	Audit Criteria: FSSC 22000 Version 4.1 Additional Requirements Allergen Management	Auditees:
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Management			
<p>Audit Evidence:</p> <p>Interviewed Nicola Valentine Mighty, Process Owner. The allergen Management Plan is Documented in the Allergen Policy AP-001 Ver. 2 (Feb. 19, 2018) Rev. 3, (Jan. 11, 2021). This Policy highlights the 8 major types of Allergen , the products made by the organization and what allergens are present and the control measures applied</p>			
<p>Evaluation:</p> <p>The input step of Allergen Management for the Prevention of Cross Contamination, Additional Requirement Allergen Management was audited on October 27, 2021. Interviews conducted and review of documents confirm that the process is in conformity with the requirement of FSSC 22000 Version 5.1 Additional Requirements Allergen Management</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PREVENTION OF CROSS CONTAMINATION, ADDITIONAL REQUIREMENT ALLERGEN MANAGEMENT

Audit of: Prevention of Cross Contamination, Additional Requirement Allergen Management	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22002-1:2009 Clause 10.4	Auditees:
<p>Audit Evidence:</p> <p>Interview with Miss Jean Constable, Production worker assigned to bottle sanitation, Yoniel Edwards, Food Safety Officer, Nicola Valentine Mighty, Process Owner. Glass breakage records were reviewed in the Broken Bottle Book with Headings: Date, Bottle Type, Area and Quantity Broken. Records were seen for April 15, 2021 (2) Jam Jars Broken, August 25, 2021 (2) Jam Jars Broken October 26, 2021 (1) sauce Bottle Broken, Jerk Seasoning and Sauce Line</p>			
<p>Evaluation:</p> <p>The output step of the Records for the Prevention of Cross Contamination, Additional Requirement Allergen Management was audited on October 27, 2021. Interviews and records confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Specification 10.4</p>			
<p>Effectiveness:</p>			

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CONFORMITY REPORTS – CHEMICAL MANAGEMENT

Audit of: Chemical Management	Auditor: Priscilla Muirhead	Audit Criteria: ISO/TS 22002-1:2009 Section:11.2	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with Mrs. Nicola Mighty, Food Safety Team Leader who indicated that cleaning and sanitizing agents are clearly identified, are food grade and stored separately and used in accordance with the manufacturer's instruction. I was directed to the Chemical Storage Room and was accompanied by Mr. Johnson, Food Safety and Quality Control Manager. I visited the storage room which is located in the Production Office. Inspection of the room show that containers clearly identify the cleaning and sanitizing agents. Mrs. Mighty provided me with the Chemical Usage Instruction Document Number CUI-001 Version 3 Version Date September 21, 2021 Revision Number 3 Revision Date September 21, 2021 that indicates that the Chemical are used in accordance with the manufacturer's Diversey who is the supplier of Dufome and Divosan K, their brochure was also viewed to verify. Bleach is used according to the Guidelines for use as a sanitizer in Food Processing Operations using the universal dilution. Food and Agricultural Products Research and Technology, Food Technology Fact sheet was presented which shows the use of chlorine bleach for sanitizing equipment and food handling articles.</p>			
<p>Evaluation:</p> <p>This process conforms with the Audit Criteria in the ISO/TS 22002-f:2009 Section: 11.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CHEMICAL MANAGEMENT

Audit of: Chemical Management	Auditor: Priscilla Muirhead	Audit Criteria: Chemical Management CM-001 Ver. 3 (2/2/2018) Rev. 4 (11/10/2019) Section 4.7.1	Auditees:
<p>Audit Evidence:</p>			

An interview with Mrs. Mighty, Food Safety Team Leader was conducted and she indicates that Dufome, Divosan K, Super Take off and Bleach are used on the production equipment. Inspection of the Chemical Storage room in the Production Office revealed that only Dufome, Divosan K, Super Take off and Bleach were present.

Evaluation:

This process conforms to the Audit Criteria Chemical Management CM-001 Ver. 3 (2/2/2018) Rev. 4 (11/10/2019) Section 4.7.1, evidence revealed that only approved cleaning chemicals are used on production equipment.

Effectiveness:

CONFORMITY REPORTS – CHEMICAL MANAGEMENT

Audit of: Chemical Management	Auditor: Priscilla Muirhead	Audit Criteria: Chemical Management CM-001 Ver. 3 (2/2/2018) Rev. 4 (11/10/2019) Section 4.5	Auditees:
<p>Audit Evidence:</p> <p>An interview was conducted with Mrs, Mighty who stated that the Quality Department issues the Chemicals and if they are not available, someone from the Production office will issue. Yoniel Edwards, Quality Officer was also interviewed who indicates that the Chemicals do not leave the designated storage room.</p>			
<p>Evaluation:</p> <p>As evidence has shown from the interviews conducted, the Audit Criteria Chemical Management CM-001 Ver. 3 (2/2/2018) Rev. 4 (11/10/2019) Section 4.5 conforms as the cleaning chemicals are not removed from the designated storage area.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CHEMICAL MANAGEMENT

Audit of: Chemical Management	Auditor: Priscilla Muirhead	Audit Criteria: Chemical Management CM-001 Ver. 3 (2/2/2018) Rev. 4	Auditees:
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	(11/10/2019) Section 4.1
<p>Audit Evidence:</p> <p>An interview was conducted with Mrs. Nicola Mighty, Food Safety Team Leader who directed me to Yoniel Edwards Quality Officer. Miss Edwards stated that gloves and respirators are worn when transporting chemicals.</p>	
<p>Evaluation:</p> <p>This process conforms with the Audit Criteria as stated in the Chemical Management CM-001 Ver. 3 (2/2/2018) Rev. 4 (11/10/2019) Section 4.1 as the interview confirms that protective gears are worn and the types used.</p>	
<p>Effectiveness:</p>	

CONFORMITY REPORTS – CONTROL OF RECORDS AND DOCUMENTS AND CHANGES

Audit of: Control of Records and Documents and Changes	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 7.5.3.1 a-b	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Mrs. Nicola Valentine Mighty, Food Safety Team Leader and Ms. Kadene Wynter, Food Safety Co-ordinator. They reported that all documented information is kept in a folder on the food safety drive which have limited access. Documents and procedures are updated to reflect changes, these changes are communicated in food safety meeting. Obsolete documents are stored in obsolete folder which is also located on food safety drive. These documents are watermarked with the word obsolete Reviewed Cleaning and Sanitation Operating Procedure CSOP-001 Ver. 8 (Oct. 22, 2021), Rev. 9 (Oct. 22, 2021)</p>			
<p>Evaluation:</p> <p>The input step of Control of Documented Information for the Control of Records and Documents and Changes process was audited on November 4, 2021. Interviews conducted and documents reviewed 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 AND CHANGES

Audit of: Control of Records and Documents and Changes	Auditor: Elizabeth Fitzgerald	Audit Criteria: N/A	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Kadene Wynter, Food Safety Coordinator who indicated the following: Identification and description and Format: She indicated that documents are identified by Title and Document Number. They are also categorized as either HACCP, MS, PRPs and/or (AR) Additional Requirements. Document control information is created using the first letter of each name in the title of the document and 001, this was confirmed with a review of Chemical Management Procedure which conformed to the format CM-001 When documents are created and reviewed are they are brought to the food safety team for approval and then assigned to the appropriate category. The Minutes of Food Safety Meeting held October 21, 2021 where: Internal Audit, Control of Records and Documents and Cleaning and Sanitation were reviewed and the Minutes of Food Safety Meeting September 21, 2021 where Training, Customer Complaint, Correction and Corrective Action Procedures were revised was reviewed as objective evidence. The Customer Complaint, Internal Audit and Training Procedures were verified and the effective date was concurrent with the dates for the meeting held. Camera Monitoring form were also verified</p>			
<p>Evaluation:</p> <p>The input process step of Document Creation for the Control of Records and Documents and Changes Process was audited on November 4, 2021. Interviews conducted and review of documents confirmed 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 AND CHANGES

Audit of: Control of Records and Documents and Changes	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 (E) Clause 7.5.3.2	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Nicola Valentine Mighty, Food Safety Team Leader and Kadene Wynter, Food Safety Coordinator who indicated that documents are distributed by either the Food Safety Team Leader, Food Safety Coordinator, Food Safety and</p>			

Quality Manager. Documents are issued specifically Food Safety and Quality Officers (Yoniel Edwards and Ann Marie Henry) or Supervisors such as Marva Mundle or Maxine Nelson. Records are signed by the operator and any changes made are initialed by said operator. Records are retained for the shelf life of the product. Sanitation records are maintained four years. Records are disposed via shredder. Records are in some instances scanned to the food safety system drive. Documents are scanned on food safety system evidence of this was seen where scanned Process record for Ackee CCP2 dated April 17, 2021 Ackee Cleaning, Final Inspection and Sorting AK-CFIS-F-001 Ver. 4 (Sep. 15, 2020), Rev. 3 (Sep. 15, 2020) was seen in the records folder on the food safety drive

Evaluation:

The input step of Document Control for the Control of Records and Documents and Changes process was audited on November 4, 2021. Interviews conducted and review of documents and records confirms that the process is in conformity with the requirements of ISO 22000:2018 (E) Clause 7.5.3.2

Effectiveness:

CONFORMITY REPORTS – CONTROL OF RECORDS AND DOCUMENTS AND CHANGES

Audit of: Control of Records and Documents and Changes	Auditor: Elizabeth Fitzgerald	Audit Criteria: Control of Records and Documents CRD-001 Ver. 4 (Oct. 21, 2021), Rev. 5 (Oct. 21, 2021) Section 4.1	Auditees:
<p>Audit Evidence:</p> <p>Review of documents was conducted to assess conformity. Three documents were reviewed: Callaloo Inspection Form CI-F-001 Ver. 1 (June 6, 2015), Rev. 1 (July 27, 2015), Retorting and Cooling RC-F-001 Ver. 6 (Sep. 15, 2020), Rev. (Sep. 15, 2020), Can Seam CS-F-001 Ver. 4 (Sep. 15, 2020) Rev. 4 (Sep. 15, 2020). All were in conformity to the numbering format specified in the procedure</p>			
<p>Evaluation:</p> <p>The activity step of Controlled Document for the Control of Records and Documents and Changes process was audited on November 4, 2021. All the documents reviewed were numbered in accordance with the specifications of the procedure, this confirms that the process is in conformity with the requirements of Control of Records and Documents CRD-001 Ver. 4 (Oct. 21, 2021), Rev. 5 (Oct. 21, 2021) Section 4.1</p>			
<p>Effectiveness:</p>			

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CONFORMITY REPORTS – TRAINING

Audit of: Training	Auditor: Orane Evans	Audit Criteria: ISO 22000:2018 section 7.2a	Auditees:
<p>Audit Evidence:</p> <p>An interview was conducted with Mrs Mighty Food safety team leader and miss Winter Food safety coordinator on november 4, 2021, evidence was seen for certificate of competency for external providers used by the company ; (Rentokil, licence pest control operator.'No.KL1651118. issued date(november 22,2018) Expires(october 17,2021). External provider Bureau of standards Jamaica, seen certificate of accreditation for microbiology laboratory.(issued November 5,2019 by JANAAC Accreditation council)</p>			
<p>Evaluation:</p> <p>Based on information seen and recorded from documents provided. It can be concluded that the competency is in requirement to ISO 22000: 2018 section 7.2a</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – TRAINING

Audit of: Training	Auditor: Orane Evans	Audit Criteria: ISO 22000:2018 Section 7.2b	Auditees:
<p>Audit Evidence:</p> <p>interviewed Mrs Mighty food safety team leader, seen certificate for Yoniel Edwards and Ann-Marie Henry for canning and retorting from Agro processing technology, also certificate from the university of the west indies in better processing control (for thermally process foods, closure for double seamed metal and plastic.)</p>			
<p>Evaluation:</p> <p>it can be concluded that based on the evidence presented,competence assessment is in conformity with ISO 22000:2018 section 7.2b.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – TRAINING

Audit of: Training	Auditor: Orane Evans	Audit Criteria: training program TP-001 ver.2(sep.22.2021) rev.2(sep.22,2021) 4.2.5,4.2.1.5-2	Auditees:
<p>Audit Evidence:</p> <p>An interview was conducted with Mrs mighty food safety team leader on november 4, 2021. information provided showed that there were only two customer complain recorded at the time of audit. document seen: title: customer complaint record sheet. ver.1 ver. date(april 27, 2015) rev.1 rev. date(april 27,2015) document#. CCRS-F-01) The Ochi Rios Atlanta Inc, (JULY 5,2021) product; (ackee in brine). product code(S3LAKH2021D) Island Spice Ltd,(October 8, 2021) product(Browning) product code(S3BG19NOV2021). information was also seen in fsscverification platform on quality circle website, for process of verification and validation which October 4, 2021 verified with no issues.</p>			
<p>Evaluation:</p> <p>based on information provided on customer complaint and verification and validation which are used to assess the need for training as triggers. it can be concluded that it conforms to training program TP-001 ver.2(sep.22, 2021) rev.2(sep 22, 2021) 4.2.5, 4.2.1.5.1-2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – ADDITIONAL REQUIREMENT - MANAGEMENT OF SERVICES, ISO 22000:2018 7.1.5, 7.1.6

Audit of: Additional Requirement - Management of Services, ISO 22000:2018 7.1.5, 7.1.6	Auditor: David Gardner	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Management of Services and supplied Materials 2.5.1a	Auditees:
<p>Audit Evidence:</p> <p>Interview Mrs Nicola Valentine Food Safety Team Leader. Certification of Accreditation Bureau of Standards Jamaica Chemistry Laboratory, Accreditation number BSJCCO14/LA/2018/CERT04. Expires 19 September 2022, Scope=sauces and canned Ackee in brine. Technological Limited valid April 30 2022, Certification</p>			

number 5391.02,scope=Hypoglycin in Ackee.

Evaluation:

Audit was conducted on 11.November.2021,The organization ensured that where laboratory analysis services are used for verification and validation of food safety, that these services are conducted by a competent laboratory that has the capability to produce precise and repeatable test results using validated methods and best practices is conformed to the audit criteria FSSC 22000 Version 5.1 Additional Requirements of Services and Supplied Materials 2.5.1a,Bass on the criteria evidence was seen to validate such findings or conformity

Effectiveness:

CONFORMITY REPORTS – ADDITIONAL REQUIREMENT - MANAGEMENT OF SERVICES, ISO 22000:2018 7.1.5, 7.1.6

Audit of: Additional Requirement - Management of Services, ISO 22000:2018 7.1.5, 7.1.6	Auditor: David Gardner	Audit Criteria: ISO 22000:2018 Clause 7.1.6 d	Auditees:
Audit Evidence: Interview Mrs Nicola Valentine Food Safety Team Leader. 1= Ackee Hypoglycin commercial Sterility 2021-Test Report no.tesr 26/2021/5156,{s3lakm2121k=bb.21 jun 2023}25/2021/7373. 2= Ackee Analysis 2021			
Evaluation: Audit was done on 11th.November.2021, Documents retained for the evaluation,selection and monitoring of performance for external providers was conforming to the audit criteria ISO 22000:2018 clause 7.1.6 d			
Effectiveness:			

CONFORMITY REPORTS – ADDITIONAL REQUIREMENT - MANAGEMENT OF SERVICES, ISO 22000:2018 7.1.5, 7.1.6

Audit of: Additional Requirement - Management of Services, ISO 22000:2018 7.1.5,	Auditor: David Gardner	Audit Criteria: ISO 22000:2018 Clause 7.1.6 d	Auditees:
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7.1.6			
<p>Audit Evidence:</p> <p>Interview Mrs Nicola Valentine Food Safety Team Leader.Service Provider Requirement ver 0,ver date dec.16.2019,Revision 0,doc num spr-oo1</p>			
<p>Evaluation:</p> <p>Audit was done on the 11th November 20121 on Providers of process,service or products,the organization established and applied criteria for the evaluation,selection,monitoring of the performance and re-evaluation of external providers of processes; products and or services.was conformed with the audit criteria ISO 22000:2018 clause 7.1.6 d</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PRODUCT INFORMATION AND ADDITIONAL REQUIREMENT PRODUCT LABELING

Audit of: Product Information and Additional Requirement Product Labeling	Auditor: Kay Roach	Audit Criteria: ISO22000:2018 Clause 8.5.1.3	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Elizabeth Fitzgerald, Process Owner who indicated that product descriptions are maintained containing the information required. Evidence of this was seen in product description for Jerk Seasoning Product Description JS - PD - 001 ver. 2 (July 5, 2017), rev. 8 (April 15, 2021)., Ackee in Brine Product Description AK - PD - 001 ver. 2 (November 20, 2017), rev. 6 (April 14, 2021)., Product Description Sweet Pineapple Sauce SPS - PD - 001 ver. 2 (July 5, 2017), rev. 5 (April 15, 2021)., Scotch Bonnet Sauce Product Description SBS - PD - 001 ver. 2 (July 5, 2017), rev. 9 (April 15, 2021).</p>			
<p>Evaluation:</p> <p>The finish product process step of the Product Information and Additional Requirement Product Labeling process was audited on November 8, 2021. Interviews conducted and documents reviewed confirms that the process is in conformity with the requirements of ISO22000:2018 Clause 8.5.1.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PRODUCT INFORMATION AND ADDITIONAL REQUIREMENT PRODUCT LABELING

Audit of: Product Information and Additional Requirement Product Labeling	Auditor: Kay Roach	Audit Criteria: JS CRS:5 2012 Jamaican Standard Specification for Labeling of Packaged Foods Section 4.3.2.4	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Elizabeth Fitzgerald Process Owner who indicated that Potassium Sorbate is added to two products; cassava bammy and dry jerk seasoning. This was confirmed with the review of the labels for these products where a declaration for potassium sorbate was seen in the ingredients listing for both products. Mrs. Sharon Peterson was also interviewed; she confirmed that Potassium Sorbate was added to the Dry Jerk Seasoning; document reviewed Product Material Sheet PMS - TR - F - 001 ver. 5 (April 11, 2017), rev. 6 (February 6, 2021). Product Name Dry Jerk Seasoning Potassium Sorbate Batch No. 032011072.</p>			
<p>Evaluation:</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PRODUCT INFORMATION AND ADDITIONAL REQUIREMENT PRODUCT LABELING

Audit of: Product Information and Additional Requirement Product Labeling	Auditor: Kay Roach	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Management of Supplied Materials	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Elizabeth Fitzgerald Process Owner who confirmed that Product Labelling was according to two standards requirements; Jamaica Standard Specification for Labelling of pre-packaged foods JS CRS 5:2010 ICS 67.230 and FDA Labelling requirement: Name of the food; list of ingredients; net content and drained weight; name and address; country of origin; lot identification; date marking and storage instructions; instructions for use. Reviewed product was Ackee in Brine, everything was listed except storage instructions.</p>			
<p>Evaluation:</p>			

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:
<p>Audit Evidence:</p> <p>Interviewed Nicola Valentine Mighty, Food Safety Team Leader who highlighted that there is a procedure to manage correction and corrective actions. A review of the Correction and Corrective Actions Procedure CCA-001 Ver. 4 (Sep. 21, 2021) Rev. 6 (Sep. 21, 2021) was done. The Purpose of which was stated as: to describe the methods for corrective actions taken on CCPs/PC, PRPS, OPRPs Preventive Controls, Customer Complaints, Internal Audit, External Audit, Verification and non-conforming Raw materials and all food safety issues. The procedure highlights the actions to be taken when deviations are experienced in the process or PRPS, Deviations that occurred during process the corrections are Prescribed by process authority and the are verified at the final review of the product.</p>			
<p>Evaluation:</p> <p>The input step of Documented Program for the Correction and Corrective Action process was audited on November 5, 2021. Interview conducted and review of documents confirmed that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.9.2.1</p>			
Effectiveness:			

CONFORMITY REPORTS – CORRECTION AND CORRECTIVE ACTION

Audit of: Correction and Corrective Action	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.9.2.4	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Nicola Valentine Mighty, Food Safety Team Leader, who indicated that documented information are retained for corrections made for non-conforming products and process. Reviewed System Deviation Report SDR-F-001 Ver. 2 (Feb 5, 2020), Rev. 7 (Mar. 23, 2020) dated April 2021 for Non-Acidified Ackee in Brine S3LAKH2021D. In this record the Nature of the non-conformity is identified as: Low</p>			

Initial Temperature, Cause of the failure: Mechanical Breakdown, The Consequences as a result of the non-conformity: Product released as deviation schedule was followed. On the Verification platform the Corrective Action Resolution History Report Number 1616512787 Dated March 23, 2021 was reviewed. This documented the corrective action for Verification and Validation Process; the Nature of Non-conformity/Reason: One Verification Past Due (training) 34 days. The Cause and the consequence of the non-conformity was not seen as a field on the document

Evaluation:

The input step of Documented Information Retained for the Correction and Corrective Action process was audited on November 5, 2021. Interview conducted and records reviewed confirmed that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.9.2.4

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:
<p>Audit Evidence:</p> <p>Interviewed Nicola Valentine Mighty, Food Safety Team Leader who indicated that the documented information maintained regarding correction and corrective action has been documented in the Correction and Corrective Actions Procedure CCA-001 Ver. 4 (Sep. 21, 2021) Rev. 6 (Sep. 21, 2021) Section 4.5.1.2 of the procedure specifies that information is documented on CAR form. Root Cause is also conducted to identify the cause of the issue and the corrective action plan is developed to address the issue and prevent recurrence. Corrective Action Form # 1628634636 for the Training Nonconformity issued in the March 22, 2021 External Audit was reviewed. The Root Cause analysis, Corrective Action Plan and Plan for Verification of effectiveness were all seen as components of the form.</p>			
<p>Evaluation:</p> <p>The input step of Documented Information Maintained for the Correction and Corrective Action Process was audited on November 5, 2021. Interview conducted and review of documents and records confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.9.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CORRECTION AND CORRECTIVE ACTION

Audit of: Correction and Corrective Action	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.9.1	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Nicola Valentine Mighty Food Safety Team Leader and Kadene Wynter, Food Safety Coordinator who indicated that members of the food safety team are trained in processes and products to be aware of the actions which are to be taken when non- conformities are issued. Training Record was seen for Canning and Retorting Workshop held November 12 and 19 and December 4, 2019 which was conducted by Maurice Lewis Agro Processing Technologies. Training Register seen with participants: Sharon Peterson, Demar Thomas, Yoniel Edwards, Adam Birt, Durran Vassel, Deen Welch, Nicola Mighty, Tracy Hibbert, Shemar Anderson, Ann Marie Henry, Orane Evans, Kadene Wynter, Micheal Brown, Glenford Geohaghan, Elizabeth Fitzgerald. These individuals were process owners, operators or Food Safety and Quality Officer</p>			
<p>Evaluation:</p> <p>The activity step of Monitoring for the Correction and Corrective Action process was audited on November 5, 2021. Interviews conducted, documents and records reviewed confirmed that this process is in conformity with the requirements of ISO 22000:2018 Clause 8.9.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CORRECTION AND CORRECTIVE ACTION

Audit of: Correction and Corrective Action	Auditor: Elizabeth Fitzgerald	Audit Criteria: Correction and Corrective Action CCA-001 Ver. 4 (Sep. 21, 2021), Rev.6 (Sep. 21, 2021) Section 4.1.1.1	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Nicola Valentine Mighty, Food Safety Team Leader, who indicated that the Bammy process has a sieve inspection as a process step prior to the sieving of the flour. This prevents the likely hood of the flour being affected and having to be placed on hold. This information was confirmed in an interview with Gloria Frazer King, supervisor for the bammy baking.</p>			
<p>Evaluation:</p>			

The control step of CCP/PC Bammy Correction for the Correction and Corrective Action process was audited on November 5, 2021. Interviews conducted confirmed that the process is in conformity with the requirements for Correction and Corrective Action CCA-001 Ver. 4 (Sep. 21, 2021), Rev.6 (Sep. 21, 2021) Section 4.1.1.1

Effectiveness:

CONFORMITY REPORTS – FOOD DEFENSE AND ADDITIONAL REQUIREMENT FOOD DEFENSE

Audit of: Food Defense and Additional Requirement Food Defense	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002-1:2009 Clause 18.2	Auditees:
Audit Evidence:			
Interviewed Elizebeth Fitzgerald Research and Development Manager. Walk through observation. Log Book and Locks on door			
Evaluation:			
Potentially sensitive areas within the establishment have been identified, mapped and subjected to access control. These areas are Cold Storage, Spiceroom, Finish Goods Warehouse and Packaging material. Restricted areas were seen with locks on the doors. This is in conformity with the ISO/TS 22002-1:2009 Clause 18.2			
Effectiveness:			

CONFORMITY REPORTS – FOOD DEFENSE AND ADDITIONAL REQUIREMENT FOOD DEFENSE

Audit of: Food Defense and Additional Requirement Food Defense	Auditor: Yoniel Edwards	Audit Criteria: Food Defense FD-001 Ver.3 (22/02/18) Rev.2 (22/02/18) Section: 3.4	Auditees:
Audit Evidence:			
Interviewed Kay Roach Human Resources Manager. Background Check Form FD-F-001 Ver 1 (Mar 7 2016) Rev 0 Daniel Charles Blackwood dated (8.11.2021); Chester George Blake date (20.09.2021); Sharlene Williams (17.05.2016).			
Evaluation:			

Three documents was reviewed and the information seen was current for all three employees. Employee information seen was Sharlene Williams, Dated 17.05.2016, Chester Blake, Dated 20.09.2021 and Daniel Blackwood dated 8.11.2021. This is in conformity with Food Defense/ Food Fraud Plan FD-001 Ver 3 (22.02.18) Rev 2 (22.02.18) Clause 3.4.

Effectiveness:

CONFORMITY REPORTS – FOOD DEFENSE AND ADDITIONAL REQUIREMENT FOOD DEFENSE

Audit of: Food Defense and Additional Requirement Food Defense	Auditor: Yoniel Edwards	Audit Criteria: Food Defense FD-001 Ver 3 (22.02.18) Rev 2 (22.02.18) Section 3.1.2	Auditees:
Audit Evidence:			
Interviewed Mervin Morgan Lifeshield Security. Life Shield Lab Book			
Evaluation:			
Interviewed Mr Mervin Morgan, he said that routine security checks of the premises is done in the evening, in the day it is not feasible due to the task they perform in the day. Lab book evidence Showed Patrol 8:00pm (07.11.2021) M. Morgan 11:45pm (28.10.2021) M. Walters 7:30pm (15.09.2021) M. Walters This is in conformity with Food Defense FD-001 Ver 3 (22.02.18) Rev 2 (22.02.18) Clause 3.1.2.			
Effectiveness:			

NONCONFORMITY REPORT

Incident Identification Number: 000000.00004

Non-Conformity Report #: 1	Auditor (s): Yoniel Edwards	Date: November 8, 2021
Audit of : Food Defense and Additional Requirement Food Defense	Audit Criteria: Food Defense FD-001 Ver 3 (22.02.18) Rev 2 (22.02.18) Section 3.6.2.1	
Statement of Nonconformity:		
No evidence was presented to support the question.		

Responsible Party: Roy Newell	
Auditor Signature:	Signature:

CONFORMITY REPORTS – EMERGENCY PREPAREDNESS AND RESPONSE

Audit of: Emergency preparedness and response	Auditor: Tracyann Hibbert	Audit Criteria: ISO 22000:2018 Clause 8.4.1	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Nicola Valentine Mighty, Food Safety Team Leader, who explained that the company has a Emergency response plan which is detailed in the Emergency Response Plan ERP-001 Ver. 3 (Jan. 26, 2021), Rev. 10 (Jan 26, 2021). The scope of the document is applicable to all potential emergency situations or incidences that could have an impact on Food Safety at Tijule Company Limited. Emergencies addressed: Fire, Person Injuries in the Form of Burns cut, falls etc. Hurricane, Earthquake, Public health emergencies such as: Epidemic and Pandemic</p>			
<p>Evaluation:</p> <p>The input step of Documented Procedure for the Emergency preparedness and response process was audited on November 8, 2021. Interview conducted and document reviewed confirmed that the process is in conformity with the requirement of ISO 22000:2018 Clause 8.4.1</p>			
Effectiveness:			

CONFORMITY REPORTS – EMERGENCY PREPAREDNESS AND RESPONSE

Audit of: Emergency preparedness and response	Auditor: Tracyann Hibbert	Audit Criteria: ISO 22000:2018 Clause 8.4.2 c	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Nicola Valentine Mighty, Food Safety Team Leader who stated that currently the company verifies the fire preparedness, through Fire Drills. Review of report on the Fire Drill conducted May 14, 2021 was reviewed. The report was prepared by the Jamaica Fire Brigade who observed the Drill being conducted. The</p>			

recommendations that were given for actions to be taken to improve the system in place have been scheduled as follow up actions. The report was signed by Emrick Needham Deputy Superintendent (Acting) Divisional Head

Evaluation:

The activity step of Verification of Emergency Procedures for the Emergency preparedness and response process was audited on November 8, 2021. Interview conducted and documents reviewed confirmed that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.4.2 c

Effectiveness:

CONFORMITY REPORTS – EMERGENCY PREPAREDNESS AND RESPONSE

Audit of: Emergency preparedness and response	Auditor: Tracyann Hibbert	Audit Criteria: ISO 22000:2018 Clause 8.4.2 d	Auditees:
Audit Evidence:			
Interviewed Nicola Valentine Mighty, Food Safety Team Leader who stated that the Emergency response plan was updated in January 2021 to address the on-going COVID 19 pandemic and its effects on the operational. This information is documented under Public Health Emergencies in Emergency Response Plan ERP-001 Ver. 3 (Jan. 26, 2021), Rev. 10 (Jan 26, 2021)			
Evaluation:			
The activity step of Revision for the Emergency preparedness and response was audited on November 8, 2021. Interview conducted and document review confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.4.2 d			
Effectiveness:			

CONFORMITY REPORTS – INTERNAL AND EXTERNAL COMMUNICATION

Audit of: Internal and external communication	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 Clause 7.4.1 a-e	Auditees:
Audit Evidence:			

Mr. Newell was unavailable hence an interview was conducted with Mrs. Nicola Mighty Food Safety Leader. Mrs. Mighty said the organization has determine the internal and external communication that is relevant to the food safety management system. She stated the organization communicates changes to the Food safety system, requirements from external stakeholders such as FDA, Bureau of Standards etc, feedback from customers. Once there is an update from external stakeholders or any major change within the Food Safety System, members of the food safety team are informed and where applicable general production. Meetings are usually held by the Food Safety Team Leader who passes the information to supervisors who in turn passes it to line personnel or general workers. Minutes from a meeting dated July 2, 2021 was viewed as evidence for a Customer Complaint meeting in regards to ackees that were received by an customer that was soft and mushy and in attendance was Managers, Supervisors and Line Leaders from different areas of Production and Marketing personnel. Communication via letters dated July 5, 2021 was also sent via email to ten customers (Distributors) to inform them of the effect of the rainy season on the product (Ackee). A copy of the company's Internal and External Communication Procedure Version 4 Version Date November 2, 2021 Revision Number 3 Revision Date November 2, 2021 was also presented which specifies the requirements for Internal and External Communication.

Evaluation:

Communication within the organization conforms to the Audit Criteria in the ISO 22000:2018 Clause: 7.4.1 a-e standard as organization has identified and demonstrated what it will communicate, when to communicate, with whom to communicate, how to communicate and who communicates.

Effectiveness:

CONFORMITY REPORTS – INTERNAL AND EXTERNAL COMMUNICATION

Audit of: Internal and external communication	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 Clause: 7.4.2 a-d	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with Mrs. Nicola Mighty Food Safety Team Leader who said that the organization has established, implemented and maintained effective communication with: a) External Providers and contractors. An evidence presented was communication with Rentokil who provides the company with Pest Control services. Email were viewed starting on April 29, 2021 to October 19, 2021 in regards to Bait Stations. b) customer and/or consumers in relation to: 1. Product information relating to Food safety, handling and display, storage, preparation and usage are visible on the labels of the products. For example, the Jerk BBQ Dip label displays</p>			

allergen information that the product contains soy and wheat and the Sweet Pineapple Pepper sauce label has information that the item should not be used if the band around the cap is broken or missing and that the item should be store in a cool dry place and stored in refrigerator after opening. suggested usage is also displayed on the label. 2) Food safety hazards has been identified that need to be controlled by other organization in the food chain, evidence provided is the recall of Hell Hot Pepper sauce in January 2020 for a suspected case of metal contamination and was declared unfit for sale to consumers. Communication between the company and National Compliance and Regulatory Authority and Bureau of Standards with letters and reports and minutes of meeting held was presented in a folder (Withdrawal Jan 16, 2020) which was viewed. 3) Contractual arrangements, enquiries and orders including amendments are dealt with by Ms. Sharlene Williams Marketing and Export Officer who I was directed to by Mrs. Mighty. she showed emails between herself and distributors with orders and revised orders, one particular customer is Finese Foods with Ackee order #129 which shows communication from July 7, 2021 to November 8, 2021 re Ackee order #129 and revision for that particular order. 4) Ms Williams said communication in regards to customer and/or customer complaints are received through various channels such as website, emails or telephone and are maintained effectively. Evidence shown in regards to this was a complaint from Ocho Rios Atlanta who complained about Ackee being soft and mushy on July 1, 2021. emails show that communication was between the company and the customer in regards to the complaint from July 1st to 5th, 2021 when the complaint was closed off c) Mrs Mighty stated that communication are established, implemented and maintained with Statutory and Regulatory authorities. Evidence presented was an email between the company and National Compliance and Regulatory Authority on August 5, 2021 for Registration exercise for August 24, 2021 d) Communication is also established, implemented and maintained with organization that have an impact on or will be affected by the effectiveness or updating of the FSMS. Evidence shown by Mrs Mighty was an email on June 30, 2020 to Intertek (Auditing Body) addressed to Ms. Castenada informing her of the changes made to the Food Safety Team.

Evaluation:

Evidence presented shows that this process conforms with the Audit Criteria in the ISO 22000:2018 Clause: 7.4.2 a-d.

Effectiveness:

CONFORMITY REPORTS – INTERNAL AND EXTERNAL COMMUNICATION

Audit of: Internal and external communication	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 Clause: 7.4.2 a-d	Auditees:
Audit Evidence:			

Interview conducted with Mrs. Mighty showed that the organization retained documented information on external communication with its external providers and contractors, customers and/ or consumers, statutory and regulatory authorities using emails, and in folders (Withdrawal, customer feedback, recall
Evaluation:
This process conforms with the Audit Criteria in the ISO 22000:2018 Clause 7.4.2 a-d
Effectiveness:

CONFORMITY REPORTS – VERIFICATION AND VALIDATION

Audit of: Verification and Validation	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause: 8.8.1	Auditees:
Audit Evidence:			
Interviewed Ms. Kadene Wynter, Process Owner who indicated that the results of verification are in Food Safety Meetings. She indicated that CCPs are verified through monitoring checks as external lab analysis such as Microbial Analysis and extraneous Matter. PRPs are verified using the Verification Software provided by Quality Circle international fsscverificationsoftware.com. Individual processes are assessed for non-conformities			
Evaluation:			
The Output Process Step of Records for the Verification and Validation Process was audited November 4, 2021. Interviews conducted and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause: 8.8.1			
Effectiveness:			

CONFORMITY REPORTS – VERIFICATION AND VALIDATION

Audit of: Verification and Validation	Auditor: Elizabeth Fitzgerald	Audit Criteria: Verification and Validation Planning VVP-001 Ver. #1 (July 7, 2015). Rev. 2 (Dec. 23. 2020)	Auditees:
Audit Evidence:			

Reviewed Completed Corrective action form seen in FSSC Software on Quality Circle Platform Incident Identification Number 1616512787 Process Verification and Validation dated March 23, 2021 Effective Closed out date April 20, 2021
<p>Evaluation:</p> <p>The Output Set of Non-conformities for the Verification and Validation Process was audited November 4, 2021. Review of corrective action reports confirms that the process is in conformity with the requirements of Verification and Validation Planning VVP-001 Ver. #1 (July 7, 2015). Rev. 2 (Dec. 23. 2020)</p> <p>Effectiveness:</p>

CONFORMITY REPORTS – VERIFICATION AND VALIDATION

Audit of: Verification and Validation	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause: 8.8.2, 9.2 a-e	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Kadene Wynter, Process Owner who indicate that analysis of verification activities are conducted. These results are presented in meetings such as the management review. The Minutes of Management review Meeting held January 13, 14, 19, 21 & 26, 2021 was reviewed Section Seen for Analysis of Verification Activities detailing results of the analysis conducted was seen</p> <p>Evaluation:</p> <p>The Output Step of Analysis of Results of Verification for the Verification and Validation Process was audited on November 4, 2021. Interviews conducted and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause: 8.8.2, 9.2 a-e</p> <p>Effectiveness:</p>			

CONFORMITY REPORTS – FOOD FRAUD AND ADDITIONAL REQUIREMENT FOOD FRAUD PREVENTION

Audit of: Food Fraud and Additional Requirement Food Fraud Prevention	Auditor: Yoniel Edwards	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Fraud Mitigation 2.5.4.1	Auditees:
Audit Evidence:			

Interviewed Elizebeth Fitzgerald Research and Development Manager. Food Fraud/Defense FF-001 Ver 2 (sep 15 2020) Rev 2 (sep 15 2020) Clause 4.0

Evaluation:

An internal Audit was conducted on the Vulnerability Assessment process step; Does the organization have a documented procedure in place to: (a) Conduct a food fraud vulnerability assessment to identify and assess potential vulnerabilities. (b) Develop and implement measures for significant vulnerabilities. Based on the evidence reviewed, it was seen that the Vulnerability Assessment of each Product Process Flow was listed, process step broken down, and score assessment for (V) Vulnerability and (A) Assessment was seen. which is in conformity with the FSSC 22000 Version 5.1 Additional Requirements Food Fraud Mitigation 2.5.4.1

Effectiveness:

CONFORMITY REPORTS – FOOD FRAUD AND ADDITIONAL REQUIREMENT FOOD FRAUD PREVENTION

Audit of: Food Fraud and Additional Requirement Food Fraud Prevention	Auditor: Yoniel Edwards	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Fraud Mitigation 2.5.4.2	Auditees:
Audit Evidence:			
Interviewed Elizebeth Fitzgerald Research and Development Manager. Food Fraud/Defense FF-001 Ver 2 (sep 15 2020) Rev 2 (sep 15 2020) Clause 4.0			
Evaluation:			
The organization has a documentation of elements of the Food Fraud mitigation plan included in the Food Fraud/ Defense Procedure but there is no stand alone documented plan specifying mitigation measures covering the process and products within the FSMS scope of the organization, which is in conformity with the FSSC 22000 Version 5.1 Additional Requirements Food Fraud Mitigation 2.5.4.2. I recommend that a Stand alone documented Food Fraud mitigation plan be implemented.			
Effectiveness:			

NONCONFORMITY REPORT

Incident Identification Number: 000000.00005		
Non-Conformity Report #: 1	Auditor (s): Yoniel Edwards	Date: November 9, 2021
Audit of : Food Fraud and Additional Requirement Food Fraud Prevention	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Food Fraud Mitigation 2.5.4.2	
<p>Statement of Nonconformity:</p> <p>The Food Fraud mitigation plan is in compliance with applicable legislation but it is not up to date. Steps of the process flow are not included in the Food Fraud/ Defense Procedure, the Steps are (Packed in bags and weighed, Seaming, Rejected Cans, returned goods and shipping and sales). Distribution was seen in the Food Fraud/ Defense Procedure but not in the process flow. this section of the Process is not in conformity with the FSSC 22000 Version 5.1 Additional Requirements Food Fraud Mitigation 2.5.24.2</p> <p>Responsible Party: Roy Newell</p>		
Auditor Signature:		Signature:

CONFORMITY REPORTS – SUPPLIER APPROVAL

Audit of: Supplier Approval	Auditor: Orane Evans	Audit Criteria: ISO/TS 22002-1:2009 Clause 9.1	Auditees:
<p>Audit Evidence:</p> <p>interviewed Mrs might food safety team leader on November 8, 2021. information seen: for raw material ackee(title: ackee depot check audit checklist , Ver.3, Ver date: august 29,2017. Rev.1. Rev date: August 29, 2017. Doc.# : AK-DAC-F-001. information seen (title: ackee suppliers: requirements ver.3. ver. date june 19. 2020, Rev.9, Rev date: june 19, 2020. Doc# AK-SR-001) Training information seen: (title : training register VER.0. Ver date. Rev. 0. Rev date. Doc #. TR-F-002) Training date: July 28, 2021)</p>			
<p>Evaluation:</p> <p>Based on the information seen, it can be concluded that the process is in conformity with ISO 22002-1:2009 clause 9.1.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SUPPLIER APPROVAL

Audit of: Supplier Approval	Auditor: Orane Evans	Audit Criteria: ISO 22002-1:2009 Clause 9.2	Auditees:
<p>Audit Evidence:</p> <p>interviewed miss winter on November 8, 2021 Food Safety Coordinator. information seen: Title; suppliers approval process, ver.3 ver.date: January 28, 2021. rev.#. 3 rev. date: January 28,2021. Doc#. SAP-001.</p>			
<p>Evaluation:</p> <p>Based on information seen supplier selection and monitoring conforms to to ISO /TS 22002-1:2009 clause 9.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – SUPPLIER APPROVAL

Audit of: Supplier Approval	Auditor: Orane Evans	Audit Criteria: ISO 22002-1:2009 Clause 9.2	Auditees:
<p>Audit Evidence:</p> <p>interviewed miss winter on November 8,2021, documented information seen; Title: Ackee- Hazard Analysis, Ver. 3 Ver date: sept 15 2020, Rev.10, Rev date:sept 15,2020. Doc #. AK-HA-001(Potential hazard; hypoglycin) document title: Ackee depot checklist Ver.2. Ver.date: August 29,2017, Rev.1 Rev.1. Rev. date: August 29,2017. Doc #. AK-DAC-F-001. Information seen: Title: Ackee Receival, sampling, shelling and sorting (CCP 1 monitoring form) ver.6 ver. date: july 30,2021. Rev. 6. Rev date. july 30, 2021. Doc.#: AK-RSSS-F-001. date seen (october 4, 2021) information seen: (Title: Ackee suppliers guarantee, Ver.2. Ver, date: Nov. 23, 2015. Rev.7, Rev date: Nov. 23, 2015, Doc #: AK-SG-F-001)</p>			
<p>Evaluation:</p> <p>Based on the information that was presented. It can be concluded that supplier selection and monitoring is in conformity with ISO 22002-1:2009 Clause 9.2.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – QUALITY LABORATORY

Audit of: Quality Laboratory	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.7 a-e	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Mr. Ricardo Johnson, Process Owner, who indicated that instruments in used for monitoring and measuring are indicated on the Calibration inventory Log-CIL-001 Ver. 6 (Aug. 12, 2021) Rev. 5 (August 5, 2021). This document states the: Name of equipment, Serial or ID Number Range/Sensitivity, Location, Last date of calibration and expiry date. Calibration Reports were seen for instruments such as: Can Seam Micrometer (T.C.L 5MM) CALR22/2021/4085A Calibrated by BSJ and Digital Thermometer Wahl Meter #: DST6001/2102368.001 Probe Number: DST607B21303B/2102368.002 Calibrated by Palmer Wahl Instruments Inc. Report Number: 36323, pH Meter by Apera Instruments Report# 07/09/2020 PH20 Value pocket pH Tester, Serial Number T213385070. No Adjustments are done internally. Access is restricted to these instruments and only quality control personnel are able to access. All instruments are used under the supervision of a Food Safety personnel. Stored in secure and safe location with minimal exposure to the environment.</p>			
<p>Evaluation:</p> <p>The Input Process Step of Measuring Equipment for the Quality Control Laboratory Process was audited on November 9, 2021. Interview conducted and review of records confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.7 a-e</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – QUALITY LABORATORY

Audit of: Quality Laboratory	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.7	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Mr. Ricardo Johnson, Process Owner, who indicated that calibration are conducted by external laboratory where traceable standards are used. The applicable standard for each calibration is stated on the calibration report supplied by the Testing Lab. The following records were reviewed: pH Calibration report contained the following Statement: Apera Instruments certifies that this product has been produced under ISO9001: 2015 Quality Management System (00917Q11358R25), calibrated and tested to meet all applicable Apera procedures, using standards and reference instruments, the accuracy of which is traceable to National Institute of Standards (NIST) in USA or internationally acceptable standards. Micrometer Report states that traceability as: To SI Through NIST and Mahr Inc. Calibration. Report #</p>			

338463, Documentation of standards seen on reports and Certificate of Approval of Quality Management seen for Bureau of Standards Jamaica Limited for Thermometry
Expiry date: 01. October 2022

Evaluation:

The Activity Step of Calibration for the Quality Control Lab Process Was audited on November 9, 2021. Interview conducted and documents reviewed confirms that the process is in conformance with the requirements of ISO 22000:2018 Clause 8.7

Effectiveness:

CONFORMITY REPORTS – QUALITY LABORATORY

Audit of: Quality Laboratory	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause 8.7	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Mr. Ricardo Johnson, Process Owner who indicated that Routine test are conducted to as a part of the verification of the results obtained internally. Reviewed Process Records for Jerk Sauce Production Date September 10, 2021 S3JS10SEP 2021 Final pH reported as 3.34 BSJ Test Report: TESR25/2021/7300 Product Jerk Sauce (S3JS10SEP2021) pH reported as 3.55</p>			
<p>Evaluation:</p> <p>The Activity Step of the Assessment of Results for the Quality Control Lab Process was audited on November 9, 2021. Interview conducted and records reviewed confirms that the process is inconformity with the requirements of ISO 22000:2018 Clause 8.7</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – QUALITY LABORATORY

Audit of: Quality Laboratory	Auditor: Elizabeth Fitzgerald	Audit Criteria: Additional Requirement Management of Services and Purchased Materials 2.5.1 a	Auditees:
<p>Audit Evidence:</p>			

Interviewed Mr. Ricardo Johnson, Process Owner who indicated that the Internal Methods of Measurement used by the Quality Control Laboratory have been compared to External Labs. The results of these were found to be comparable. A report on the Comparative Study under taken June 14-July 14, 2021 was reviewed. Four sets of samples were dispatched for testing as a part of the exercise. Statistical analysis was applied to each result and Z- Scores used to describe to determine the precision of the results. The best-score Is zero while a z-score close to zero means that the results corresponds well with other laboratories

Evaluation:

The Control Step of Capability for the Quality Control Process was audited on November 9, 2021. Interview conducted and review of records confirm that the process is inconformity with the requirements of Additional Requirement Management of Services and Purchased Materials 2.5.1 a

Effectiveness:

CONFORMITY REPORTS – MANAGEMENT OF PURCHASED MATERIALS, CONTROL OF NON-CONFORMING RAW MATERIAL AND ADDITIONAL REQUIREMENTS - MANAGEMENT OF SUPPLIED MATERIAL

Audit of: Management of Purchased Materials, Control of Non- Conforming Raw Material and Additional Requirements - Management of supplied material	Auditor: Yoniel Edwards	Audit Criteria: Non- Conforming Raw Material NCRM-001 Ver1 (Jan/28/2020) Rev1 (Jan/28/2020)	Auditees:
Audit Evidence:			
Interviewed Sharon Peterson Production Manager, Nicola Mighty Food Safety Team Leader. Raw Material Receival Monitoring form RMRM-TR-F-002 Ver 4 (08.02.2019) Rev 5 (02.06.2020).			
Evaluation:			
There is a section for Fresh produce that if it does not meet specification at inspection on the Raw Material Receival Monitoring Form Heading (Quantity Rejected), However conducted checks did not show any Quantity of rejected Raw Material for the past 2 months Dated September 01 2021 up until October 04 2021 which is in conformity with the Non Conformity Raw Material NCRM-001 Ver 1 (Jan			

28. 2020) Rev 1 (Jan 28 2020).

Effectiveness:

**CONFORMITY REPORTS – MANAGEMENT OF PURCHASED
MATERIALS, CONTROL OF NON-CONFORMING RAW MATERIAL AND
ADDITIONAL REQUIREMENTS - MANAGEMENT OF SUPPLIED
MATERIAL**

Audit of: Management of Purchased Materials, Control of Non- Conforming Raw Material and Additional Requirements - Management of supplied material	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002-1:2009 Clause 9.1	Auditees:
Audit Evidence: Interviewed Sharon Peterson Production Manager and Kadene Wynter Food Safety Coordinator. Ackee Receival, Sampling, Shelling & Sorting AK-RSSS-F-001 Ver 6 (jul 30 20201) Rev 6 (jul 30 2021) Date Checks are Oct 4 2021, Oct 07 2021, Jul 20 2021 and Jul 18 2021.			
Evaluation: Ackee Receival, Sampling, Shelling & Sorting AK-RSSS-F-001 Ver 6 (jul 30 20201) Rev 6 (jul 30 2021) Date Checked are Oct 4 2021, Oct 07 2021, Jul 20 2021 and Jul 18 2021 and Cassava Receival B-CR-TR-009 Ver2 (may 11 2018) Rev 7 (feb 06 2020) Date Checked are 13.09.2021, 15.09.2021, 4.05.2021 and 20.10.2021 is an evidence which shows that the conformity of incoming materials which specified purchase requirements are being verified and is inconformity with the ISO/TS 22002-1:2009 Clause 9.1			
Effectiveness:			

**CONFORMITY REPORTS – MANAGEMENT OF PURCHASED
MATERIALS, CONTROL OF NON-CONFORMING RAW MATERIAL AND
ADDITIONAL REQUIREMENTS - MANAGEMENT OF SUPPLIED
MATERIAL**

Audit of: Management of Purchased Materials, Control of Non- Conforming Raw Material and Additional Requirements - Management of supplied material	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002-1:2009 Clause 9.3	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Kadene Wynter Food Safety Coordinator and Sharon Peterson Production Manager. Non Conforming Raw Material NCRM-001 Ver 1 (jan 28 2020) Rev 1 (jan 28 2021) Clause 2.2, Clause 4.1.1.1.1, Clause 4.1.2.1.1, Clause 4.1.2.2.1, Clause 4.1.3.1.1</p>			
<p>Evaluation:</p> <p>Materials that do not conform to the relevant specifications are handled under a documented procedure which ensures they are prevented from unintended use. An inspection was conducted and the Non Conforming Raw Material NCRM-001 Ver 1 (jan 28 2020) Rev 1 (jan 28 2021) Clause 2.2, Clause 4.1.1.1.1, Clause 4.1.2.1.1, Clause 4.1.2.2.1, Clause 4.1.3.1.1 is an evidence which verifies that the process is in conformity with the ISO/TS 22002-1:2009 Clause 9.3.</p>			
<p>Effectiveness:</p>			

OPPORTUNITY REPORT		
Incident Identification Number: 000000.00001		
Opportunity Report #: 1	Auditor (s): Yoniel Edwards	Date: November 4, 2021
Audit of : Management of Purchased Materials, Control of Non- Conforming Raw Material and Additional Requirements - Management of supplied material	Audit Criteria: ISO/TS 22002-1:2009 Clause 9.3	
<p>Statement of Opportunity:</p> <p>Based on the evidence reviewed it cannot be definitively concluded that the process is in full conformity with requirements ISO/TS 22002-1:2009 Clause 9.3, It was seen that the Ingredients and Semi Processed Receiving Form only checks for Appearance and Colour while the product specification check for colour, appearance</p>		

odour, chemical properties and receival conditions, so both forms should be checking for the same thing. Some of the parameters listed in the Product specification sheet is not listed on the COA. This is an area of concern as if its not addressed it could escalate into a non conformity. therefore its an opportunity for improvement.

Responsible Party: Noel McLean

Auditor Signature:	Signature:
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OPPORTUNITY REPORT

Incident Identification Number: 000000.00002

Opportunity Report #: 2	Auditor (s): Yoniel Edwards	Date: November 4, 2021
Audit of : Management of Purchased Materials, Control of Non-Conforming Raw Material and Additional Requirements - Management of supplied material	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements Management of Supplied Materials	
<p>Statement of Opportunity:</p> <p>Based on the evidence reviewed it cannot be definitively concluded that the process is in full conformity with requirements FSSC 22000 Version 5.1 Additional Requirements Management of Supplied Materials. it was seen that the Specification sheet for cassava specified (colour, flavour, microbiological, packaging) while Cassava Receival specified (colour, flavour, moisture, starch, texture, odour and vehicle condition, both document are not in correspondence. this is an area of concern as if its not addressed it could escalate into a non conformity. Pleased addressed.</p> <p>Responsible Party: Noel McLean</p>		
Auditor Signature:	Signature:	

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Yoniel Edwards	Audit Criteria: ISO 22000:2018 Clause 8.3	Auditees:
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<p>Audit Evidence:</p> <p>Interviewed Sharon Peterson Production Manager and Process Owner. Mock Recall Form Ver 0 (jan 28 2016) Rev 0</p>
<p>Evaluation:</p> <p>The Mock Recall is a system in place that is used to verify and test the effectiveness of the Traceability System. This is in conformance with the ISO 22000:2018 Clause 8.3</p>
<p>Effectiveness:</p>

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Yoniel Edwards	Audit Criteria: Traceability T-001 Ver 3 (22.08.2017) Rev 3 (22.08.2017) Section 3.1.3.2	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Sharon Peterson Production Manager and Process owner. Physical Inspection of the Semi process storage area.</p>			
<p>Evaluation:</p> <p>A visual inspection was carried out and verified that the Semi Processed Drums were labeled with the following information: * Supplier Name * Date of Delivery * Quantity and type of raw materials This is in conformance with the Traceability T-001 Ver 3(22.08.2017) Rev 3 (22.08.2017) Section 3.1.3.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Yoniel Edwards	Audit Criteria: Traceability T-001 Ver 3 (22.08.2017) Rev 3 (22.08.2017) 3.1.3.3, 3.1.3.4	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Sharon Peterson Production Manager and Process owner. Product Materials Sheet PMS-TR_F-001 Ver 5 (apr 11 2017) Rev 6 (feb 6 2020)</p>			

Evaluation:

The Product Material Sheet that was reviewed contain the product name and code, as well as information relating to the ingredients and raw materials which are used in that product. Product Materials Sheet PMS-TR_F-001 Ver 5 (apr 11 2017) Rev 6 (feb 6 2020) Non Acidified Ackee, S3LAKP2321A-C. This is in conformance with Traceability T-001 Ver 3 (22.08.2017) Rev 3 (22.08.2017) Section 3.1.3.3, 3.1.3.4.

Effectiveness:

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Yoniel Edwards	Audit Criteria: Traceability T-001 ver 3 (22.08.2017) Rev 3 (22.08.2017) Section 3.1.7.1	Auditees:
Audit Evidence: Interviewed Sharon Peterson Production Manager and Process owner. Finished Goods Inventory Sheet Ver 1 (apr 25 2017) Rev 1 (jan 24 2020)			
Evaluation: A reviewed of the Finished Goods Inventory Sheet was carried out for if the Warehouse functional personnel keeps record indicating product name, product code, quantity and date of receival for products coming from production and it confirm that the process is in conformance with Traceability T-001 Ver 3 (22.08.2017) Rev 3 (22.08.2017) Section 3.1.7.1			
Effectiveness:			

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Yoniel Edwards	Audit Criteria: ISO 22000:2018 Clause 8.3	Auditees:
Audit Evidence: Interviewed Sharon Peterson Production Manager and process owner. Mock Recall MR-001 Ver 1 (mar 3 2021) Rev 1 (mar 3 2021)			
Evaluation: The Mock Recall is a system used to verify and test for the effectiveness of the			

Traceability system and the form reviewed confirms that the process is in conformance with ISO 22000:2018 Clause 8.3.

Effectiveness:

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Yoniel Edwards	Audit Criteria: Traceability T-001 Ver 3 (22.08.2017) Rev 3 (22.08.2017) Section 3.1.7.2	Auditees:
Audit Evidence:			
Interviewed Sharon Peterson Production Manager. Packing Slip (Nov 11 2021)			
Evaluation:			
Packing slips are generated to show * The name and address of the consignee- Bill to/ship to * The product name- Description * Quantity of products being Distributed- Quantity, this is in conformance with Traceability T-001 Ver 3 (22.08.2017) Rev 3 (22.08.2017).			
Effectiveness:			

CONFORMITY REPORTS – TRACEABILITY

Audit of: Traceability	Auditor: Yoniel Edwards	Audit Criteria: ISO 22000:2018 Clause 8.3	Auditees:
Audit Evidence:			
Interviewed Sharon Peterson Production Manager and process owner. Product Material Sheet PMS-TR-F-001 Ver 5 (apr.11.2017) Rev 6 (feb.06.2020). Packing Slip (Nov 11 2021). Finished Goods Inventory Sheet FGIS-F-001 Ver 1 (apr.25.2017) Rev 1 (jan.24.2020)			
Evaluation:			
The Traceability System is establish to consider the following at minimum: * Relation of lots or received materials, ingredients and intermediate products to end products. The Product Material Sheet. * Reworking of materials/products.....is not applicable * Distribution of end products. The packaging Slip and Production Records. This is in conformance with ISO 22000:2018 Clause 8.3.			
Effectiveness:			

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CONFORMITY REPORTS – CONTINUAL IMPROVEMENT

Audit of: Continual Improvement	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 Clause: 10.2	Auditees:
<p>Audit Evidence:</p> <p>Interviewed the Research and Development Manager Ms. Elizabeth Fitzgerald. Communication Activities Notice: To all Staff : Dated 04.11.21 and Email: To Industrial Chemical Company(Re: Certification of Analysis) Dated November 04,2021. Management review output, Food Safety Management Meeting Dated January 13, 14, 19, 21 26, 2021. Sec 5. Audit results; Internal Audit, Title Corrective Action Plan, Ver. 1 Ver, Date Dec 21, 2020, Revision # 2, Rev. Date Dec, 21, 2020. Document # CAR- F 001 Audit Date December 15, 2020. Individual verification result. Food Safety Management Review Meeting Jan. 13, 14 ,19,21, 26 , 2020. Analysis of verification results, Food Safety Management Review Meeting Dated January 13, 14, 19, 21 ,26, 2021 Sec. 20 Update to Management system . Food safety Management Review Meeting January 13, 14 19 21 26, 2021.</p>			
<p>Evaluation:</p> <p>An Audit of the Food Safety Management System Process Step was conducted on Continual Improvement on the source of information being used to continually improve the Food Safety Management System: Communication activities, management review output, audit results, individual verification results, analysis of verification results, and update to the Food Safety Management System. Evidence reviewed and Interview conducted is in conformance with the Audit criteria ISO 2200:2018 Clause: 10.2.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – INTERNAL AUDIT

Audit of: Internal audit	Auditor: Sharlene Williams	Audit Criteria: INTERNAL AUDIT VERSION 1 VERSION DATE: OCTOBER 21,2021 REVISION #2 REVISION DATE:OCTOBER 21,2021	Auditees:
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	DOCUMENT#IA-001
<p>Audit Evidence:</p> <p>An interview was carried out on Friday November 19, 2021. Ms Elizabeth Fitzgerald the Auditor Leader as well as the General Manager of Tijule Company Limited was interviewed and document were seen. She explained the process of conducting an audit and all the processes that involved from the scheduling, planning, preparing, conducting to doing the report and most importantly following up to verify the conformity effectiveness and if there is any opportunity for improvement of the system. Ms Fitzgerald further explained that the frequency of conducting an internal audit dependent on the risk that associated with each process (e.g) PRP, MS, HACCP.</p>	
Evaluation:	
Effectiveness:	

CONFORMITY REPORTS – INTERNAL AUDIT

Audit of: Internal audit	Auditor: Sharlene Williams	Audit Criteria: ISO 22000:2005 CLAUSE:9.2.2d	Auditees:
<p>Audit Evidence:</p> <p>Ms Elizabeth Fitzgerald was interviewed she mentioned that once an audit is conducted a summary of the findings would be presented in either a Food Safety meeting or Management Review meeting. EVIDENT OF LAST INTERNAL AUDIT MEETING FOOD SAFETY MANAGEMENT REVIEW DATE OF MEETINGS: JANUARY 13,14,19,21,26, 2021. DISCUSSED THE NUMBER OF PROCESSES, NUMBER OF NON-CONFORMITY RECEIVED ETC.</p>			
Evaluation:			
Effectiveness:			

CONFORMITY REPORTS – INTERNAL AUDIT

Audit of: Internal audit	Auditor: Sharlene Williams	Audit Criteria: ISO 22000:2005 CLAUSE:9.2.2	Auditees:
Audit Evidence:			

Ms Elizabeth Fitzgerald was interviewed and following are: Corrective Action Report Version 1 Version Date: December 21, 2020 Revision # 2 Revision Date: December 21, 2020 Document number CAR-F-001 Category: FSSC Internal Audit 2020 Audit Date: December 15, 2020 Correction Action# FIA2020#1 Shows evident that the audit was closed out and the date it was closed.

Evaluation:

Effectiveness:

CONFORMITY REPORTS – INTERNAL AUDIT

Audit of: Internal audit	Auditor: Sharlene Williams	Audit Criteria: N/A	Auditees:
<p>Audit Evidence:</p> <p>Ms Elizabeth explained that members of the audit team is made up of persons from different department of the operation. She also add that these persons are engage in external training conducted by certified consultant as well as internal training that is done as a fresher before conducting an audit. Certificate-Quality Circle International Limited LLC Orane Evans-participate in a completed of Process Based Internal Audit Date:2019-06-05 1 CEU Certificate Number 00001111 Certificate-Quality Circle International Limited LLC Sharon Peterson Participated in and completed:Process Based Internal Date: 2019-06-05 1 CEU Certificate Number 00001111 Quality Circle International Limited Elizabeth Fitzgerald-Has successfully completed Food Safety Management System Internal Audit Date: 25.8.2021 Certificate number:5001 FSMS_190 Consultant Owen Glave (Mr.) MBA-TQM PECB/DNV CERTIFIED TRAINER PECB, SENIOR FOOD SAFETY LEAD AUDITOR CERTIFIED ISO 9001 & 22000 LEAD IMPLEMENTOR EXEMPLAR GLOBAL; LEAD MANAGEMENT CONSULTANT (FSMS, QMS & EMS) LEAD AUDITOR (FSMS & QMS) PRINICPAL AUDITOR (EMS) FSMA LEAD INSTRUCTOR (HUMAN FOOD, ANIMAL FOOD & FSVP) PCQI (HUMAN FOOD, ANIMAL FOOD & FSVP).</p>			
<p>Evaluation:</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – MANAGEMENT REVIEW

Audit of:	Auditor: Priscilla	Audit Criteria: ISO	Auditees:
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Management Review	Muirhead	22000:2018 Clause: 9.3.2 a	
<p>Audit Evidence:</p> <p>Interview was conducted with Mrs. Nicola Mighty Food Safety Team Leader. Mrs. Mighty presented an Agenda from Food Safety Management Review from meetings held on January 13, 14, 19, 21 & 26, 2021. Meeting was called by Process Owner Roy Newell. Page 2 of the Food Safety Management Review heading Matters arising from last meeting indicates that status of actions from previous management reviews are used as inputs into Management Review.</p>			
<p>Evaluation:</p> <p>Based on the evidence presented this process conforms with the Audit Criteria in the ISO 22000:2018 Clause 9.3.2 a</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – MANAGEMENT REVIEW

Audit of: Management Review	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 Clause: 9.3.2 e	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with Mrs. Nicola Mighty Food Safety Team Leader. Mrs. Mighty presented an Agenda from Food Safety Management Review from meetings held on January 13, 14, 19, 21 & 26, 2021. Meeting was called by Process Owner Roy Newell. Page 5, 6, 7 of the Food Safety Management Review headings Recall/Withdrawal, Customer Feedback/Complaints/Communication and Emergency Situations shows that the management review considers any emergency situation, incident or withdrawal/recall that has occurred.</p>			
<p>Evaluation:</p> <p>Evidence presented shows that the process confirms with the Audit Criteria in the ISO 22000:2018 Clause:9.3.2 e</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – MANAGEMENT REVIEW

Audit of: Management Review	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 Clause: 9.3.2 c3	Auditees:
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<p>Audit Evidence:</p> <p>Interview was conducted with Mrs. Nicola Mighty Food Safety Team Leader. Mrs. Mighty presented an Agenda from Food Safety Management Review from meetings held on January 13, 14, 19, 21 & 26, 2021. Meeting was called by Process Owner Roy Newell. Page 8 of the Food Safety Management Review section "Analysis of results of Verification" shows that the analysis of the results of verification activities for PRPs and the Hazard Control Plan are used as inputs into the management review.</p>
<p>Evaluation:</p> <p>Evidence shown indicates that this process conforms with the Audit Criteria in the ISO 22000:2018 Clause 9,3,2 c3</p>
<p>Effectiveness:</p>

CONFORMITY REPORTS – MANAGEMENT REVIEW

Audit of: Management Review	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 Clause 9.3.3 a	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with Mrs. Nicola Mighty Food Safety Team Leader. Mrs. Mighty presented an Agenda from Food Safety Management Review from meetings held on January 13, 14, 19, 21 & 26, 2021. Meeting was called by Process Owner Roy Newell. Page 8 and 9 of the Food Safety Management Review heading "Recommendations for Improvement " speaks to the decisions and actions related to continual improvement opportunities.</p>			
<p>Evaluation:</p> <p>This process conforms with the Audit Criteria in the ISO 22000:2018 Clause: 9.3.3 a</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – MANAGEMENT REVIEW

Audit of: Management Review	Auditor: Priscilla Muirhead	Audit Criteria: ISO 22000:2018 Clause 9.3.3 b	Auditees:
<p>Audit Evidence:</p> <p>Interview was conducted with Mrs. Nicola Mighty Food Safety Team Leader. Mrs.</p>			

Mighty presented an Agenda from Food Safety Management Review from meetings held on January 13, 14, 19, 21 & 26, 2021. Meeting was called by Process Owner Roy Newell. Pages 7-8 of the Food Safety Management Review heading "Changes that could affect the FSMS (to include COVID 19)" speaks to the updates and changes to the FSMS, including resource needs and revision of the food safety policy and objectives of the FSMS.

Evaluation:

This process conforms to the Audit Criteria in the ISO 22000:2018 Clause: 9.3.3 b

Effectiveness:

CONFORMITY REPORTS – ADDITIONAL REQUIREMENT - USE OF FSSC LOGO/CERTIFICATION MARK

Audit of: Additional Requirement - Use of FSSc Logo/Certification Mark	Auditor: Tracyann Hibbert	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements FSSC Logo Use 2.5.5 a	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Priscilla Muirhead, Business Development Manager who indicated that the FSSC Logo is currently used on Product Catalogue only. This digital copy of this document was reviewed and the Logo seen</p>			
<p>Evaluation:</p> <p>The activity step of Use of FSSC Logo/Certification Mark for the Use of Logo and Certification Mark process was Audited on November 16, 2021. Interview conducted and review of documents confirms that the process is in conformity with the requirements of FSSC 22000 Version 5.1 Additional Requirements FSSC Logo Use 2.5.5 a</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – ADDITIONAL REQUIREMENT - USE OF FSSC LOGO/CERTIFICATION MARK

Audit of: Additional Requirement - Use of FSSc Logo/Certification Mark	Auditor: Tracyann Hibbert	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements FSSC Logo Use 2.5.5 b	Auditees:
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<p>Audit Evidence:</p> <p>The digital product catalogue was reviewed where it was observed that the FSSC logo used was compliant with the specification FSSC Logo Guidelines from the certification body on the basis of colour</p>
<p>Evaluation:</p> <p>The Control Process Step of Specification For Logo for the Use of Logo and Certification Mark was audited on November 16, 2021. Review of records conducted confirms that the process is in compliance with the requirements of FSSC 22000 Version 5.1 Additional Requirements FSSC Logo Use 2.5.5 b</p>
<p>Effectiveness:</p>

CONFORMITY REPORTS – ADDITIONAL REQUIREMENT - USE OF FSSC LOGO/CERTIFICATION MARK

Audit of: Additional Requirement - Use of FSSC Logo/Certification Mark	Auditor: Tracyann Hibbert	Audit Criteria: FSSC 22000 Version 5.1 Additional Requirements FSSC Logo Use 2.5.5 c	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Priscilla Muirhead, Business Development Manager who indicated that the Logo was used only on promotional material such as the catalogue. Inspection of product labels and other company documents confirmed the information provided by Miss Muirhead</p>			
<p>Evaluation:</p> <p>The Control Process Step of Logo Use for the Use of Logo and Certification Mark Process was Audited on November 16, 2021. Interview conducted and review of documents confirms that the process is inconformity with the requirements of FSSC 22000 Version 5.1 Additional Requirements FSSC Logo Use 2.5.5 c</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CONTEXT OF THE ORGANIZATION

Audit of: Context of the Organization	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 Clause: 4.1	Auditees:
<p>Audit Evidence:</p>			

The organisation has assess the Internal and External issues in term of : Social, Technological, Environmental, Economic . Political, Legal, Market and Regulatory issues.For each issue it was categorise as Internal and external .Reviewed Procedure. Title: Strategic Risk, Ver.,0, Ver. Date May 12, 2020,Document #SR-001 . Interviewed Ms. Elizabeth Fitzgerald Research and Development Manager.

Evaluation:

An Audit was conducted on the Process Step on the Context of the organisation and is in Conformance with the Audit Criteria ISO 22000:2018 Clause : 4.1.

Effectiveness:

CONFORMITY REPORTS – CONTEXT OF THE ORGANIZATION

Audit of: Context of the Organization	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 Clause: 4.1	Auditees:
Audit Evidence:			
Interviewed Ms. Elizabeth Fitzgerald Research and Development Manager. Procedure seen Title Strategic Risk' Ver. Date 0, Version Date May 12, 2020, Document Number SR-001 PRP Title SWOT analysis Ver. 0 Ver. Date February 11,2020 Document # SA-001			
Evaluation:			
Audit conducted on Process Step Internal and External Issues been identified and reviewed is identified as strengths, weakness, opportunities or Threats for the organisation . This is in conformance with the Audit Criteria ISO 22000:20218			
Effectiveness:			

CONFORMITY REPORTS – CONTEXT OF THE ORGANIZATION

Audit of: Context of the Organization	Auditor: Sharon Peterson	Audit Criteria: ISO 22000:2018 Clause: 4.2	Auditees:
Audit Evidence:			
Interviewed Ms. Elizabeth Fitzgerald. Risk List isoimplementationsoftware.com			
Evaluation:			
For all interested parties identified, the risk,potential hazard associated are			

highlighted and the risk identified. Hence the Process step internal and external issues is in conformance with the audit Criteria ISO 22000:2018 Clause 4.2.

Effectiveness:

CONFORMITY REPORTS – PLANNING AND OBJECTIVES OF THE FOOD SAFETY MANAGEMENT SYSTEM

Audit of: Planning and Objectives of the food safety management system	Auditor: Sharlene Williams	Audit Criteria: ISO 22000:2018 Clause:6.1.2	Auditees:
Audit Evidence: Interviewed Kadene Wynter, Food Safety Coordinator. The organization plan actions which address risk and opportunities associated with internal and external issues. These actions that are taken are monitored on the ISO implementation software			
Evaluation: The input step of Assessment of Risk and Opportunities for the Planning and Objectives of the food safety management system process was audited on November 17, 2021. Interview conducted confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause:6.1.2			
Effectiveness:			

CONFORMITY REPORTS – PLANNING AND OBJECTIVES OF THE FOOD SAFETY MANAGEMENT SYSTEM

Audit of: Planning and Objectives of the food safety management system	Auditor: Sharlene Williams	Audit Criteria: ISO 22000:2018 Clause:6.1.2	Auditees:
Audit Evidence: Interviewed Kadene Wynter, Food Safety Coordinator, the actions identified to address risk and opportunities have been integrated and implemented into the Food Safety Management System. These actions have been drawn from the procedure associated with the FSMS			
Evaluation: The activity step of Actions to address Assessment of Risk and Opportunities for the Planning and Objectives of the food safety management system process was audited			

on November 17, 2021. Interview conducted confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause:6.1.2

Effectiveness:

CONFORMITY REPORTS – PERFORMANCE EVALUATION

Audit of: Performance Evaluation	Auditor: Elizabeth Fitzgerald	Audit Criteria: ISO 22000:2018 Clause:9.1.1	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Mrs. Nicola Valentine Mighty, Food Safety Team Leader who indicated that monitoring and measuring are done through the monitoring of Critical Control Points (CCPs), verifications and external testing The frequency for monitoring of CCPs is specified in the individual procedure and the frequency for external testing is documented in the External Lab Testing Schedule ELTS-001 Ver. 4 (Sep. 19, 2018) Rev. 5(Sep. 30, 2019). The lab result are presented in Management review: evaluations are currently being done by Food Safety Coordinator. Reviewed Ackee Analysis 2020 data which shows the Hypoglycin results over the course of 2020 in the Management Review Minutes dated January 2021</p>			
<p>Evaluation:</p> <p>The input step of Monitoring, Measuring, Analysis and Evaluation for the Performance Evaluation Process was Audited on November 17, 2021, Interview conducted and records reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause:9.1.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CONSTRUCTION AND LAYOUT OF BUILDINGS

Audit of: Construction and Layout of Buildings	Auditor: Sharon Peterson	Audit Criteria: ISO/TS 22002-1:2009 Section 4.2	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Elizabeth Fitzgerald . A Physical walk through of the facility was done and the following observation was made . The processing area is in a commercial area free from Potential contamination such as waste</p>			
<p>Evaluation:</p>			

Observation and Physical walk through of the area that the building is located is not a source of potential contamination. The processing area is in

Effectiveness:

CONFORMITY REPORTS – CONSTRUCTION AND LAYOUT OF BUILDINGS

Audit of: Construction and Layout of Buildings	Auditor: Sharon Peterson	Audit Criteria: ISO/TS 22002-1:2009 Section 4.2	Auditees:
Audit Evidence:			
Interviewed Ms. Elizabeth Fitzgerald. Research and Development Manager and a Physical Walk through was done			
Evaluation:			
Observation and Physical walk through of the area that the building is located is not a source of potential contamination. The processing area is in a commercial area free contamination'			
Effectiveness:			

CONFORMITY REPORTS – CONSTRUCTION AND LAYOUT OF BUILDINGS

Audit of: Construction and Layout of Buildings	Auditor: Sharon Peterson	Audit Criteria: ISO/TS 22002-1:2009 Section 4.3	Auditees:
Audit Evidence:			
Interviewed Ms. Elizabeth Fitzgerald. Research and Development Manager. Physical Walk Through and observation.			
Evaluation:			
Based on walk through and observation of the Premises Boundaries of the facility are clearly established and access sites limited and controlled with boundaries clearly established with concrete walls and perimeter fencing. The facility only has one main entrance to the facility. The main entrance has a Certified Security personnel. The Process step Premises is in conformance with the Audit Criteria ISO/TS 22002-1:			

2009 Section 4.3.
Effectiveness:

CONFORMITY REPORTS – CONSTRUCTION AND LAYOUT OF BUILDINGS

Audit of: Construction and Layout of Buildings	Auditor: Sharon Peterson	Audit Criteria: ISO/TS 22002-1:2009 Section 4.3	Auditees:
Audit Evidence:			
Interviewed Ms. Elizabeth Fitzgerald. Physical walk through was done,			
Evaluation:			
General walk through was done and the general condition of the facilities is in good standing .Vegetation was low, parking area was clear of debris and general Grounds was clean. The Process step Premises is in conformance with the Criteria ISO/TS 22002-1:2009 Section 4.3.			
Effectiveness:			

CONFORMITY REPORTS – CONSTRUCTION AND LAYOUT OF BUILDINGS

Audit of: Construction and Layout of Buildings	Auditor: Sharon Peterson	Audit Criteria: ISO/TS 22002-1:2009 Section 5.1	Auditees:
Audit Evidence:			
Interviewed Ms. Elizabeth Fitzgerald. Research and Development Manager. Physical Walk through was done.			
Evaluation:			
The Process step Facility Layout was audited and the movement patterns of materials, products, people and the layout of equipment minimize the potential of contamination hence the Process Step Facility Layout is conformance with the Criteria ISO/TS 22002-1:2009 Section 5.1.Raw Material are separated from finished products and semi process by location.			
Effectiveness:			

CONFORMITY REPORTS – CONSTRUCTION AND LAYOUT OF BUILDINGS

Audit of: Construction and Layout of Buildings	Auditor: Sharon Peterson	Audit Criteria: ISO/TS 22002-1:2009 Section 5.7	Auditees:
Audit Evidence:			
Interviewed Ms. Elizabeth Fitzgerald. Physical Walk through was done.			
Evaluation:			
<p>Audit was conducted on Process Step Building and the material and products is stored off the floor with sufficient space between the material and the wall to allow for the execution of pest control activities . Walk through the Finished Goods ware house Products were on Pallets and there was a easy walk between Rows which will enable execution for pest control activities. The Process step is conforming to the Audit Criteria ISO/TS 22002-1:2009 Section 5.7</p>			
Effectiveness:			

CONFORMITY REPORTS – LAYOUT OF PREMISES AND WORK STATION

Audit of: Layout of Premises and Work Station	Auditor: Anne Marie Henry	Audit Criteria: ISO/TS 22002-1:2009 Clause 5.2	Auditees:
Audit Evidence:			
Interviewed Ms. Elizabeth Fitzgerald. Research and Development Manager. Walk through and observation,			
Evaluation:			
<p>Walk through was conducted on the Process Step Facility Layout and the following, observation was made Raw Material taken from Semi Process to the grinding area. then to Production Line , the finished good was taken to the warehouse. Based on the observation of the Process step Facility Layout is in Conformance with the Audit Criteria ISO/TS 22002-1:2009 Clause 5,2.</p>			
Effectiveness:			

CONFORMITY REPORTS – LAYOUT OF PREMISES AND WORK STATION

Audit of: Layout of Premises and Work Station	Auditor: Anne Marie Henry	Audit Criteria: ISO/TS 22002-1:2009 Section 5.3	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Elizabeth Fitzgerald Research and Development Manager. Walk through was done.</p>			
<p>Evaluation:</p> <p>The process wall and floor is washable. Observation was done in the Finished Goods Warehouse . The Structure is made of concrete which is painted with epoxy paint which is washable and cleanable. The Process Step Internal Structures and Fittings is in Conformance with the Audit Criteria ISO/TS 22002-1:2009 Section 5.3.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – LAYOUT OF PREMISES AND WORK STATION

Audit of: Layout of Premises and Work Station	Auditor: Anne Marie Henry	Audit Criteria: ISO/TS 22002-1:2009 Section 5.3	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Elizabeth Fitzgerald . Research and Development.Manager.</p>			
<p>Evaluation:</p> <p>Wall floor junction is designed to facilitate cleaning base on walk through and observation done in the Cutting Room. . The corner of the wall is Coved to prevent easy accumulation of debris or dirt in the corner of the wall. The Process Step Internal Structure and Fittings(Floor) is in Comformance with the Audit Criteria ISO/TS 22002-1:2009 Section 5.3.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – LAYOUT OF PREMISES AND WORK STATION

Audit of: Layout of Premises and Work Station	Auditor: Anne Marie Henry	Audit Criteria: ISO/TS 22002-1:2009 Section 5.7	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Elizabeth Fitzgerald. Research and Development Manager. Walk through and Observation.</p>			
<p>Evaluation:</p> <p>Storage areas are designed or arranged to allow segregation of raw material work in progress and finished products based on observation and walk through done in the Packaging Rooms #3 , Spice Storage Room and non Food Chemical in the Boiler room .Designated storage area are assigned. When items are stored out of the designated area they are segregated from the other material in the area. Sited in the finished Goods Warehouse where Bottles are stored on one side and Finished goods on the other side. The Process step is in Conformance with the ISO/TS 22002-1:2009 Section 5.7.</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – WAREHOUSING

Audit of: Warehousing	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002-1:2009 Clause 16.1	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Roy Harrison Warehouse Supervisor. Observation (Physical Inspection) of Th e Warehouse</p>			
<p>Evaluation:</p> <p>A physical inspection was conducted which confirms that the process is in conformity with ISO/TS22002-1:2009 Clause 16.1</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – WAREHOUSING

Audit of: Warehousing	Auditor: Yoniel Edwards	Audit Criteria: ISO/TS 22002-1:2009	Auditees:
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	Clause 16.2	
Audit Evidence:		
Interviewed Sharon Peterson Production Manager. Boiler Room Chemical Storage Area. Food Grade Chemical Storage Area		
Evaluation:		
A physical inspection was conducted which confirms that waste materials, chemicals (cleaning and maintenance chemicals) are stored separately. This is in conformity with ISO/Ts22002-1:2009 Clause 16.2		
Effectiveness:		

CONFORMITY REPORTS – WAREHOUSING

Audit of: Warehousing	Auditor: Yoniell Edwards	Audit Criteria: ISO/TS 22002-1:2009 Clause 16.2	Auditees:
Audit Evidence:			
Interviewed Jacqueline Williams Stores Supervisor. Product Material Sheet PMS-TR-F-001 Ver 5 (apr 11 2017) Rev 6 (Feb 06 2020). Guava Jam S3GM27sep2021 and Hell Hot Sauce S3HHS12may2021.			
Evaluation:			
Product Material Sheet PMS-TR-F-001 Ver 5 (apr 11 2017) Rev 6 (Feb 06 2020). For Guava Jam S3GM27sep2021 and Hell Hot Sauce S3HHS12may2021 was the used. And base on these evidence ingredient (white sugar) was audited for FIFO. For Hell Hot Sause S3HHS12may2021 White Sugar code (Lot # 28R29 was received on 23 Apr 2021) and Gauva Jam S3GM27sep2021 White sugar code (Lot# 28R723 received 30 Jul 2021. These shows that the First in First out is being practiced. This is in conformance with ISO/TS 22002-1:2009 Clause 16.2.			
Effectiveness:			

CONFORMITY REPORTS – UTILITIES

Audit of: Utilities	Auditor: Tracyann Hibbert	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.2	Auditees:
Audit Evidence:			

Interviewed Mr. Michael Brown, Maintenance Technician who indicated that water is supplied to the facility from the Municipal supply (NWC) and there is additional storage Tank (Operational Fill Volume 4500 gallons). Water is transferred from Storage tank to facility when required. Storage tank and piping system into the facility was confirmed during plant walk through

Evaluation:

The Resource Step of Water Supply for the Utilities Process was audited on November 18, 2021. Interview and site walk through conducted confirm that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.2

Effectiveness:

CONFORMITY REPORTS – UTILITIES

Audit of: Utilities	Auditor: Tracyann Hibbert	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.2	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Kadene Wynter, Food Safety Coordinator who indicated that samples of water are sent for testing at external laboratory for: Residual Chlorine, Total Plate Count, Coliform and Feacal Coliform. Reviewed records: Potability Certificate issued by the National Water Commission (NWC), No. PC-July 2, 2021-1 For the Period January –June 2021. Bureau of Standards, Jamaica TEST Report No. TESR 26/2021/4794/A& C for water samples taken in the facility Dated July 13, 2021. and TESR 26/2021/2261/A Dated March 30, 2021. Results were within required limits for all parameters examined</p>			
<p>Evaluation:</p> <p>The Resource Step process step of Water Quality for the Utilities process was audited November 18, 2021. Interviews conducted and records reviewed confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – UTILITIES

Audit of: Utilities	Auditor: Tracyann Hibbert	Audit Criteria: ISO/TS	Auditees:
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	22002-1:2009 Clause:6.3	
<p>Audit Evidence:</p> <p>Interview with Mr. Michael Brown, Maintenance Technician, who indicated that the boiler Chemicals used are B1000L,, B6000L and B8000L. These chemicals are supplied by Chemquip Limited. Material Data Safety Sheet (MSDS) were seen on file for chemicals.</p>		
<p>Evaluation:</p> <p>The Resource process step of Boiler Chemicals for the Utilities Process was audited on November 18, 2021. Interviews conducted and review of records confirmed that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.3</p>		
<p>Effectiveness:</p>		

CONFORMITY REPORTS – UTILITIES

Audit of: Utilities	Auditor: Tracyann Hibbert	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.3	Auditees:
<p>Audit Evidence:</p> <p>Chemicals are stored in a locked cupboard in the Boiler room This was verified in walk through of the area</p>			
<p>Evaluation:</p> <p>The Resource Process Step of Boiler Chemicals Storage for the Utilities process was audited on November 18, 2021. Inspection conducted of the designated storage area for boiler chemicals confirmed that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.3</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – UTILITIES

Audit of: Utilities	Auditor: Tracyann Hibbert	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.4	Auditees:
<p>Audit Evidence:</p>			

Interview with Mr. Michael Brown, Maintenance Technician, who indicated that, extractor fans are used to assist in the ventilation. The facility has 7 such fans located in the Bammy room, Canning, Generally factory floor, Jerk Seasoning line, Finished goods warehouse. The location of the fans was verified on walkthrough of the facility

Evaluation:

The Input step of Air Quality and Ventilation for the Utilities process was audited on November 18, 2021. Interview conducted and site walk through confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.4

Effectiveness:

CONFORMITY REPORTS – UTILITIES

Audit of: Utilities	Auditor: Tracyann Hibbert	Audit Criteria: ISO/TS 22002-1:2009 Clause:6.6	Auditees:
Audit Evidence:			
It was observed throughout the facility that Light Fixtures are shielded to prevent contamination as a result of breakage.			
Evaluation:			
The input process step of Fixtures for the Utilities process was audited on November 18, 2021. Inspection of the light fixtures throughout the facility confirms that the process is in conformity with the requirements of ISO/TS 22002-1:2009 Clause:6.6			
Effectiveness:			

CONFORMITY REPORTS – UTILITIES

Audit of: Utilities	Auditor: Tracyann Hibbert	Audit Criteria: Utilities UT-001 Ver. 1(24/4/2018) Section: 4.4.1	Auditees:
Audit Evidence:			
Interview with Mrs. Jacqueline Williams Francis, Stores Supervisor (includes cold storage), who indicated that a daily log is maintained for Cold Storage. Records of the log were seen in the Cold Storage log book. Reading are recorded twice daily in the morning just at the start of production and the end of the production day. Records			

were reviewed for November 11, 2021: 8:27 am – 3 Deg C & 5:32 pm – 8Deg C
November 12, 2021: 8:16 am – 5Deg C & 6:15 pm – 6 Deg C

Evaluation:

The Activity Step of Temperature Monitoring for the Utilities process was audited November 18, 2021. Interviews conducted and records reviewed confirms that the process is in conformity with the requirements of Utilities UT-001 Ver. 1(24/4/2018)
Section: 4.4.1

Effectiveness:

CONFORMITY REPORTS – CUSTOMER COMPLAINTS

Audit of: Customer complaints	Auditor: Orane Evans	Audit Criteria: ISO 22000:2018 Clause 7.4.3 J	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Ms. Sharlene Williams, process owner, who indicated that when Customer Complaints are received a response is provided within two days. Customer Complaint Form is sent to be completed. Once all the information is received a customer complaint meeting is convened. Typical response time is within 5 days. This information was confirmed in Customer Complaint Procedure CC-001 Ver.2 (Sep. 21, 2021), Rev. 2 (Sep. 21, 2021) Section:4.1.4.1-3Section 4.1.1.1-4 & 4.1.2, 4.1.2.1 Reviewed the Customer Complaint Record Sheet CCRS-F-001 Ver. 1 (Apr. 27, 2015) Rev. 1 (Apr. 27, 2015) which is sent to the customer for completion.</p>			
<p>Evaluation:</p> <p>The input set of Documented Information for the Customer Complaint Process was Audited on November 19, 2021. Interviews conducted, records and documents reviewed confirms that the process is in conformity with the requirements of ISO 22000:2018 Clause 7.4.3 J</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – CUSTOMER COMPLAINTS

Audit of: Customer complaints	Auditor: Orane Evans	Audit Criteria: Customer Complaint CC-001 Ver.2 (Sep. 21, 2021), Rev. 2 (Sep. 21, 2021) Section:4.1.4.1-3	Auditees:
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Audit Evidence:

Interviewed Ms. Sharlene Williams, process Owner Customer Complaint, who indicated that the customer complaint team determines if the complaint is valid. Evidence was seen in the customer complaint records file. The details of the determination of the validity of the complaint and investigation ensuing is document in the minutes of the meeting held November 9, 2021 and November 17, 2021 for customer complaint received from Jamaica Export Trading Co. Limited (JETCO) regarding the lids of 5 gallon Jerk Seasoning Pails which were broken during storage

Evaluation:

The activity process step of Customer Complaint Team for the Customer Complaint Process was Audited on November 19, 2021. Interview conducted and records reviewed confirms that the process is in conformity with the requirements of Customer Complaint CC-001 Ver.2 (Sep. 21, 2021), Rev. 2 (Sep. 21, 2021) Section:4.1.4.1-3

Effectiveness:

CONFORMITY REPORTS – CUSTOMER COMPLAINTS

Audit of: Customer complaints	Auditor: Orane Evans	Audit Criteria: Customer Complaint CC-001 Ver.2 (Sep. 21, 2021), Rev. 2 (Sep. 21, 2021) Section:4.1.4.1-3	Auditees:
Audit Evidence: Interviewed Ms. Sharlene Williams, Process Owner, who indicated that Corrective action form is completed for root cause analysis done on valid customer complaints. Evidence seen on Corrective Action No. 1637261106 detailing corrective action plan for Customer Complaint from Jamaica Export and Trading Company Limited for 5 gallon Jerk Seasoning Bucket on November 8, 2021			
Evaluation: The Activity Step of Response to Customers for the Customer Complaint process was audited on November 19, 2021. Interview conducted and evidence reviewed confirms that the process is in conformity with the requirements of Customer Complaint C-001 Ver.2 (Sep. 21, 2021), Rev. 2 (Sep. 21, 2021) Section:4.1.4.1-3			
Effectiveness:			

CONFORMITY REPORTS – PRODUCT RECALL

Audit of: Product Recall	Auditor: Orane Evans	Audit Criteria: ISO/TS22002-1:2009 Clause 15.2	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Mrs. Nicola Valentine Mighty Food Safety Team Leader who indicated that there is a list of key contacts retained by the organization. Evidence Seen: Emergency Contact EC-001 Ver. 3 (November 17, 2021), Rev. 2 (November 17, 2021)</p>			
<p>Evaluation:</p> <p>An audit of the Documented Programs and input step for the Product Recall Process was conducted on November 19, 2021. Interviews conducted and the evidence reviewed indicated confirms that the process is in conformity with the requirements of ISO/TS22002-1:2009 Clause 15.2</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PRODUCT RECALL

Audit of: Product Recall	Auditor: Orane Evans	Audit Criteria: ISO 22000:2018 Clause 8.9.5 a-c	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Mrs. Nicola Valentine Mighty, Food Safety Team Leader who indicated that the company has a written procedure to notify relevant interested parties, handling Withdrawals and the actions to be taken in a recall. Evidence was seen in the Withdrawals Procedure W-001 Ver. 2 (January 11, 2021), Rev. 2 (January 11, 2021) Section 4.2.3.1 -4.2.3.3</p>			
<p>Evaluation:</p> <p>The input process step of Documented Information Maintained for the Product Recall Process was audited on November 19, 2021. Interviews conducted and review of documented confirm that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.9.5 a-c</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PRODUCT RECALL

Audit of: Product	Auditor: Orane	Audit Criteria: ISO	Auditees:
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Recall	Evans	22000:2018 Clause 8.9.5	
<p>Audit Evidence:</p> <p>Interviewed Mrs. Nicola Valentine Mighty Food Safety Team Leader, who indicated that the extent and results of recalls and withdrawals are reported to Top Management in scheduled Management Review meetings. Evidence was seen in the Minutes of Management Review meeting held January 13-26, 2021 on Page 5 under Recall/Withdrawal</p>			
<p>Evaluation:</p> <p>The Output Step of Product Recall Results for the Product Recall Process was audited on November 19, 2021. Interviews conducted and records reviewed confirmed that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.9.5</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – PRODUCT RECALL

Audit of: Product Recall	Auditor: Orane Evans	Audit Criteria: ISO 22000:2018 Clause 8.9.5	Auditees:
<p>Audit Evidence:</p> <p>Interviewed Mrs. Nicola Valentine Mighty, Food Safety Team Leader who indicated that the Organization has a Product Recall Team whose members have assigned responsibilities in the event of a Recall/Withdrawals. Evidence was seen in the Withdrawals Procedure W-001 Ver. 2 (January 11, 2021) Rev. 2 (January 11, 2021)</p>			
<p>Evaluation:</p> <p>The Resource Step of Personnel for the Product Recall Process was audited on November 19, 2021. Interviews conducted and documents reviewed confirmed that the process is in conformity with the requirements of ISO 22000:2018 Clause 8.9.5</p>			
<p>Effectiveness:</p>			

CONFORMITY REPORTS – EQUIPMENT SUITABILITY, CLEANING AND MAINTENANCE

Audit of: Equipment Suitability, Cleaning and Maintenance	Auditor: David Gardner	Audit Criteria: ISO/TS 22002-1;2009	Auditees:
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	Section:8.5	
Audit Evidence:		
Interviewed Elizabeth Fitzgerald Research & Development manager evidence seen in cleaning & sanitation operation procedure ver 9,ver date November 02.2021,rev number 10, rev date November 02.2021,doc num CSOP 001		
Evaluation:		
Documented Programs for wet and and dry cleaning programs are documented to ensure that all plant,utensils and equipment are cleaned at defined frequencies and conform to the audit criteria ISO/TS 22002-1;2009 Section:8.5		
Effectiveness:		

CONFORMITY REPORTS – EQUIPMENT SUITABILITY, CLEANING AND MAINTENANCE

Audit of: Equipment Suitability, Cleaning and Maintenance	Auditor: David Gardner	Audit Criteria: ISO/TS 22002-1;2009 SECTION:8.6	Auditees:
Audit Evidence:			
Interview Elizabeth Fitzgerald Research & development Manager Preventative Maintenance and Equipment list version 6,version date January 15.2021,Revision 6,Revision date January 15. 2021 PMEL.F.001 Calibration Inventory Log version date 7,version date November 15.2021,revision number 6,revision date November 15.2021 Doc number CIL-001			
Evaluation:			
And audit was conducted on November 19.2021 on the process step input Preventative of the process ;Equipment Suitability,Cleaning and maintenance. Preventative maintenance program implemented include all devices used to monitor and/or control food safety hazards is conformed to the audit criteria ISO/TS 22002-1;2009 Section:8.6			
Effectiveness:			

CONFORMITY REPORTS – EQUIPMENT SUITABILITY, CLEANING AND MAINTENANCE

Audit of: Equipment Suitability, Cleaning	Auditor: David Gardner	Audit Criteria: ISO/TS	Auditees:
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and Maintenance	22002-1;2009 SECTION:8.6	
<p>Audit Evidence:</p> <p>Interview Elizabeth fitzgerald Research & Development Manager Preventative and corrective maintenance version 6,version date January 20.2020,revision number 6,revision date January 20.2020,document number PCM.001 section 4.1.1.8 Work order form version 1,version date may 12.2020,document number wo-f 001 asset=spice grinder may 17-18-2021/pump 15.3.2021</p>		
<p>Evaluation:</p> <p>An audit was done on the November 19.2021 on the process step activity release of maintained equipment. Procedure for releasing maintained equipment back into production include clean up,sanitizing,where specified in procedures and pre-inspection is in conformance to the ISO/TS 22002-1:2009 Section:8.6</p>		
<p>Effectiveness:</p>		

CONFORMITY REPORTS – EQUIPMENT SUITABILITY, CLEANING AND MAINTENANCE

Audit of: Equipment Suitability, Cleaning and Maintenance	Auditor: David Gardner	Audit Criteria: ISO/TS 22002-1;2009 Section;8.2 a,c	Auditees:
<p>Audit Evidence:</p> <p>Interview Elizabeth Fitzgerald Research & development manager Interview Michael Brown Maintenance Personnel Did a physical walk through and on these equipment,48 callaloo blancher,49 callaloo cutting machine,20,21 sauce kettle,38 exhaust box and 6 cassava grinder</p>			
<p>Evaluation:</p> <p>Audit conducted on November 19.2021,on process step Resources ;Equipment Process name;Equipment Suitability,Cleaning and Maintenance walk through was done to check Equipment to see if they are conforming to the ISO/TS 22002-1;2009 Section:8.2 A,C Equipment check on 6 cassava grinder,38 exhaust box,20,21 sauce kettle all was in conformity</p>			
<p>Effectiveness:</p>			