

# AUDIT REPORT

**Company Name:** Northern Food Complex Co., Ltd.

**Date of Audit:** Monday, March 28, 2022 to Tuesday, March 29, 2022

**Audit Criteria:** Food Safety System Certification FSSC22000 v5.1, Food Manufacturing

**Activity Number:** ACTY-2022-535993

## NORTHERN FOOD COMPLEX CO., LTD. **AUDIT REPORT**

# ORGANIZATIONAL PROFILE

**Registered Legal Name:** Northern Food Complex Co., Ltd.

**Registration:**

**Location:** Northern Food Complex Co., Ltd.  
99/3 Moo 1, Chiangrai-Dongmada Road, Maekorn, Maung, Chiangrai 57000 Thailand

**Contact Person:** Prakaiwan Tepmanee

**General Description of Audited Organization:** Northern Food Complex Co., Ltd. was established in 1995, situated in Chaingrai. Registered company capital 234 million baht with 100% Thai ownership. Total of production area around 6,600 sqm, working 1 shift and total workers 84 persons. Mainly product was soy sauce, seasoning sauce and vinegar in retail packed. Key processing of soy sauce was koji cultivation, fermentation, pressing, filtering, pasteurization and packing in plastic, glass, metal packaging. Key process of seasoning sauce was mixing, filtering, pasteurization and packing in plastic, glass, metal packaging. The factory's building which manufactured the soy sauce and seasoning sauce in the scope are building No.1, No.2, No.3, No.4, No.5. The factory produces 4000 kiloliters annually; mainly raw material was soybean, rice, salt. Product export in retail pack to Asia, EU. The company was GMP, HACCP, ISO 9001:2015, Organic certified. HACCP plan =2 plan  
Registration number is 105529041174.

**Seasonal Activities:** No

## HEAD OFFICE

**Head office location:** As Part of Site Activity

## AUDIT DETAILS

**Certificate number:** 24161809001

**Intertek Certification Local office contact and location:** BA Thailand - Moody International (Thailand) Co.,Ltd.  
Chayasan Jirachanchai  
chayasan.j@intertek.com  
1285/5 Prachachuen Road Wong Sawang, Bangsue  
Bangkok 10800  
Thailand  
+662 837 2992

**Audit language:** ไทย

**Audit Objectives:** Evaluation the continued fulfilment of all the requirements of the relevant management system standard or other normative document for renewal of the certification.  
Evaluation of the effectiveness of the management system in its entirety in the light of internal and external changes and its continued relevance and applicability to the scope of certification, evaluation of demonstrated commitment to maintain the effectiveness and improvement of the management system in order to enhance overall performance as well as the effectiveness of the management system with regard to achieving the certified client's objectives and the intended results of the respective management system(s).

**Audit Criteria:** Food Safety System Certification FSSC22000 v5.1, Food Manufacturing

**Audit Type:** Re-certification + upgrade (100% remote)

**Audit Dates:** Monday, March 28, 2022 to Tuesday, March 29, 2022

**Unannounced audit:** No

**Transition audit:** No

**Audit Complexity:** Standalone FSSC 22000 audit

## OVERALL RESULT

No Action Required

The management system was found to be fully effective. (no nonconformities issued)

## AUDIT SCOPE

**Food category:** C4-03,C4-05

**NORTHERN FOOD COMPLEX CO., LTD.    AUDIT REPORT**

<b>Scope statement:</b>	<b>Food Safety System Certification FSSC22000 v5.1, Food Manufacturing:</b> Manufacture of Japanese Soy Sauce, Japanese Seasoning Sauce, Hoisin Sauce, Dark and Sweet Soy Sauce, Chinese Soy sauce and Rice Vineger.
<b>Exclusions (when appropriate and detailed):</b>	<b>Food Safety System Certification FSSC22000 v5.1, Food Manufacturing:</b> None
<b>Verification of the scope statement:</b>	Scope Verified

## AUDIT PROGRAM AND PLAN

**Audit program:** No changes to Audit Program

**Audit plan:** No changes to Audit Plan

## AUDIT TEAM

**Name 1 (Role):** Pornthavee Ngampanitchayakit (Lead Auditor)

**Name 2 (Role):** Fontip Chuchouysuwan (Auditor)

**Audit dates, times, and locations (where applicable):** 28-29 Mar 2022, 09.00-18.00

## AUDIT DETAILS - PREVIOUS AUDIT

**Audit Type:** Surv audit and upgrade

**Audit date:** 06 Mar 2021

**CB conducting audit:** INTERTEK

**Was previous audit Unannounced?:** No

**Closure of NC's from previous audit:** No finding from previous audit.

**Significant changes since last audit:** No

## EXECUTIVE SUMMARY

<b>Audit summary:</b>	<p>Due to COVID-19 pandemic and this audit is arranged to be remote audit via Microsoft team.</p> <p>And found the site was still maintained the system and the effectiveness of the management system together with evidence relating to</p> <ul style="list-style-type: none"> <li>- target was implemented for food safety and understood by related staff and worker.</li> <li>- basic food safety e.g GHP/PRP, HACCP was maintained by worker and competence supervisor.</li> <li>- there was no critical food safety complaint from previous year.</li> <li>- CCP/oPRP was implemented and maintained covered all food safety hazards.</li> <li>- no product recall.</li> <li>- New version implemented since Dec 2021</li> <li>- Management review result on 27/8/2021</li> </ul>
<b>Conformation that audit objectives have been fulfilled:</b>	All audit objectives stated in the audit plan have been met and the audit was completed as planned.
<b>Unresolved issues:</b>	No

## INTERTEK MATURITY MODEL

The score descriptions are generic to all management systems and cannot be customized by the auditor, thus allowing for the consistency of interpretation and standardization of audit results worldwide. The scores provided to your organisation are for benchmarking purposes only and are based on the audit team's evaluation. Comments located in the score descriptions will appear only if the auditor has provided specific comments in the audit report.

**Management**

Meets Intent

## NORTHERN FOOD COMPLEX CO., LTD. **AUDIT REPORT**

Evidence of management commitment, customer and/or interested party satisfaction, knowledge/awareness of policy and objectives does exist. Responsibility and authority is documented, understood and supported via data, trends and related KPI's. Management reviews are complete and meet the minimum intent.

### **Auditor Comments:**

Seen high commitment of Top management and management team into maintaining and improving the food safety management system effectiveness from observed policy and related objectives/ programs, including evidences of periodically review the progress and achievement of them. Seen appropriately and adequacy resources provision in order to meet customer requirements and expectation, legal compliance, and improving the organization performances. Resources are covering human, equipment, infrastructure, facilities, etc.

The management review procedure was planned meeting at least 1 time per year and found the process was reviewed by Top management/FSTL and FST with 14 persons attended which seen last review result on 27/8/2021 in FM-GR-02. Review input such as analysis of the results of verification activities related to PRPs and the hazard control plan, the performance of external providers, the adequacy of resources, etc. and shown decision outputs and action plan, responsible person with due date to improvement to the effectiveness of FSMS and company performance.

### **Internal Audits**

Meets Intent

Internal audits are being performed at planned intervals and are based on status and importance of the Management System. Data is being collected on regular basis. Audit teams are trained, impartial and objective in their approach. Audit reports are clear, concise with respect to content. Actions are being taken as a result of audit findings and timely responses are provided.

### **Auditor Comments:**

The internal audit procedure was established. Internal audit plan on 11/3/2022 and October 2022 for FSSC 22000 v5.1 now on process. previous audit on 1-27/3/2021, 1-29/10/2021 for FSSC 22000 v5. Internal audit plan for 2 time/ year defined base on importance and status. Seen the checklist defined FM-GR-14 which sampling QMR, QC, warehouse, production, RD and HR and justified criteria for C, NC and OBS. Result from internal audit can identify weak point of organization. Result found 22 NC, sampling NC no. I10/10/64-01/02 record in FM-GR-07. Found taken the action and follow the progressive by auditor and summary audit report. Found many continual improvement points decisions from many channels e.g. Vision, KPIs, Management review, Internal audit, Analysis of data, Corrective & Preventive action and monitoring result that found these information were used for improvement. The internal audit auditor Msr. Chadaporn trained on 21-22/9/2560 for internal audit, FSSC 22000 v5.1 trained on 14/3/2021.

### **Corrective Action**

Meets Intent

The corrective action process meets the minimum requirements as defined by the standard. Data does exist from such sources such as customer and/or interested party complaints, internal audits, warranty analysis, defects, internal metrics and supplier performance. The process includes a review of the effectiveness of the actions taken. There is evidence of problem solving tools being used to support the process.

### **Auditor Comments:**

The corrective action process meets the minimum requirements as defined by the standard. Data does exist from such sources such as customer and/or interested party complaints, internal audits, warranty analysis, defects, internal metrics and supplier performance. The process includes a review of the effectiveness of the actions taken. There is evidence of problem solving tools being used to support the process.

### **Continuous Improvement**

Meets Intent

## NORTHERN FOOD COMPLEX CO., LTD. **AUDIT REPORT**

Data streams are being used as sources to drive continual improvement over time. These may include management system policy, objectives, and audit results, analysis of data, CAPA and management reviews.

### **Auditor Comments:**

Data streams are being used as sources to drive continual improvement over time. These may include management system policy, objectives, and audit results, analysis of data, CAPA and management reviews.

### **Operational Control**

Meets Intent

Operational Controls are planned and developed. Planning is consistent with many of the other Management processes. Objectives, process requirements, needs for appropriate additional documents and resources, verification and monitoring activities and records requirements have been determined, as appropriate. Processes and activities run consistently. Some data is collected to verify the adequacy of operational controls with evidence of some improvement trends.

### **Auditor Comments:**

- Product description: sauce product, glass/plastic/tin can/mini pack/plastic drum/bulk pack 1000l, 3 months - 3.0 years, retail pack/OEM/bulk, allergen, for industry/shop/restaurant.
- Specification with chemical, micro, heavy metal, RM spec SP-QC-32;
- Process flow for sauce product is receiving, sieving, cleaning, steaming, cooling, milling, mixing, seeding, koji production, fermentation, squeeze, pasteurized/sterilization, filtration, filling
- Process flow for vinegar is receiving, mixing, cooking, fermentation, pasteurization, filtration and filling.

FM-GR-99 hazard analysis, and seen the hazard was analysed for B/C/P/A/F update 20/07/2020  
Decision tree as standard new version as QM-03.

### **PRPs verified**

- Water and daily check for pH and chlorine and seen the weekly micro test FM-QC-88 (coliform, EC) and test on 06/05/21, daily check pH with 1, 7, 15, 21 /03/22, hardness and Chlorine FM-QC-87, steam check 17/06/21
- WI-GR-08 Glass and plastic was control and seen the record for filling room FM-GR-54 at packing area for Dec 21-Feb 22, FM-QC-101 check glass control and potential before start production.
- WI-GR-09 Waste control and during factory inspection and then found that
- WI-GR-11 Cleaning program and swab test ST-QC-06 on monthly and seen the bottle washing step was verified at monthly with method and monitoring of microorganism e.g.TPC, staphylococcus, salmonella. Seen the partial CIP system for sauce process line at pasteurization step by chemical (NaOH, mixed phosphoric and nitric acid) seen record on 2-3 Feb 2022
- WI-GR-07 Pest controls that effective handling sub-contractor "ADVANCE" every 3 months for in-deep survey and seen the contract with detail of method and chemical. And seen report on 24 Jan 2022
- WI-GR-06 Personal hygiene was checked weekly FM-GR-26 by QC as policy for personal hygiene in place and record and seen the record for fermentation area, packing room, preparation room and pasturization area.
- WI-GR-10 Chemical control and chemical control procedure in place

### **Resources**

Meets Intent



## NORTHERN FOOD COMPLEX CO., LTD. **AUDIT REPORT**

Resources required for the effective maintenance and improvement of the management system have been defined and deployed. Customer and/or interested party satisfaction and overall stability of the management system has been demonstrated. Competency requirements have been defined and implemented.

### Auditor Comments:

#### Maintenance

Procedure was in place also maintenance and repair process. Machine list PM-EN-01 and PM plan defined FM-EN-07 (-76) and checking as plan monthly. Machine list was registered in and seen the new and exist machine were registered in those. Sampling the check record for machine e.g. dicing machine U-128, peeling machine U-130, cooker C-2, vacuum cooling device C-7, plate type heat exchange no. 2 U-2, packing machine U-35, botte machine 1 head no. 1 U-44, etc. which found PM record in FM-EN-07 (-76) as planned clearly.

Seen the repair report was check by owner area for hygiene after maintenance. Then seen the effectiveness with the COA and control for preventing chemical and physical contaminated. Seen install new machine on 2021 i.e. dicing machine U-128, peeling machine U-130 was maintain and trining of work instruction and PM plan.

#### Human resource and training

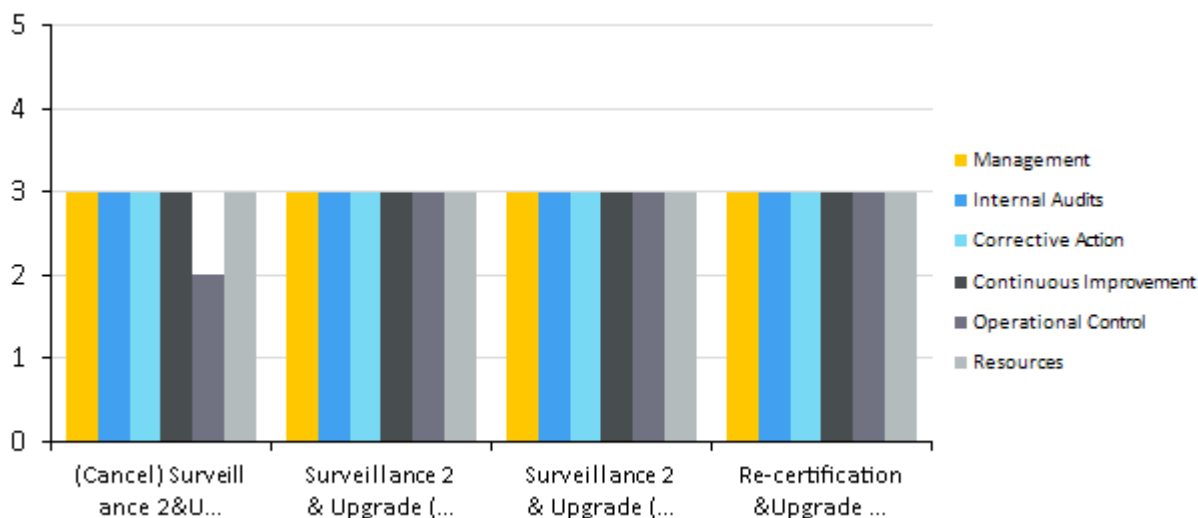
-Found that training evaluation defined the method in procedure which was record all position affected to product.

-training plan FM-GR-17 was checked and found that was proper plan for exist and new employee.

-Sampling training record FM-GR-21 for FSSC ver5.1 on 14/06/21, CCP/oPRP 15/08/21, food allergen 15/06/21, food defense 07/04/21

-health exam on 23 Feb 2022 for stool culture passed 100%

### Intertek Maturity Model



Rating: 5= Outstanding | 4= Mature | 3= Meets Intent | 2= Beginning | 1= Not Evident

## FINDING SUMMARY

	Minor	Major	Critical
Issued during current activity	0	0	0
Closed from previous activities	0	0	0

## LEAD AUDITOR RECOMMENDATION

### Lead Auditor's Recommendation for Food Safety System Certification FSSC22000 v5.1, Food Manufacturing

The management system is in conformity with the audit criteria and can be considered effective in assuring that objectives will be met. Continued certification is therefore recommended.

## OTHER OR ADDITIONAL LEAD AUDITOR RECOMMENDATION

No

# FSSC CHECKLIST

## Checklist for ISO 22000:2018

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>4.Context of the organization</b>			
<b>4.1-Understanding the organization and its context</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>4.2-Understanding the needs and expectations of interested parties</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>4.3-Determining the scope of the food safety management system</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>4.4-Food safety management system</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  Conclusions regarding context of the organization  Conclusion regarding context of the organization: Interview the Top management and QMR understanding the organization and context needs and expectation of interested parties. Seen the organization has implemented and maintained to determine external and internal issue that it is relevant to quality management system. Top management and QMR by determined internal and external issue and SWOT (Strong, weakness, opportunity and treat) detail in document as below ;  Determined in quality manual use analysis SWOT & TOWS Matrix in FM-GR-173. Update on 3/5/2021.  Internal issue; - Corporate Values, Employees, Owners, Shareholders  External issue; - Customer, Marketing, Law, Technology, Environment  Conclusion regarding context of the organization: Interview the Top management and QMR understanding the organization and context needs and expectation of interested parties. Seen the			

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ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<p>organization has implemented and maintained to determine external and internal issue that it is relevant to quality management system. Top management and QMR by determined internal and external issue and SWOT (Strong, weakness, opportunity and treat) detail in document as below ;</p> <p>Needs and Expectations of Interested parties : defined in FM-GR-174 update on 3/5/2021</p> <ul style="list-style-type: none"> <li>- Customer; Delivery on time, High quality of product.</li> <li>- Employees; Salary, Safety environmental , Bonus , Safety equipment support.</li> <li>- Government; needs Comply with laws</li> <li>- Supplier; needs Order continual, High order, Comply with specification</li> </ul> <p>Risk/ Opportunity</p> <p>Risk and Opportunity including assessment criteria was defined in FM-GR-175 and last reviewed on 19/1/2022. Scoring monitoring established in QM-01, High 10-25 score for established action plan to manage in FM-GR-175</p> <p>In this period there were high topic defined in FM-GR-175 such as</p> <ol style="list-style-type: none"> <li>1. PM plan of machine, action plan by PM with MRP program</li> <li>2. Covid-19 management, action plan by update Covid-19 new, body temperature check, etc.</li> </ol> <p>The action of risk and opportunity maintain in FM-GR-175 and report result in next management review. Previous action report result in management review last on 27/8/2021 the result was not achieved target, action was maintain again on 2022.</p>			

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>5.Leadership</b>			
<b>5.1-Leadership and commitment</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>5.2-Policy</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>5.3-Organizational roles, responsibilities, and authorities</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<p><b>Summary:</b></p> <p>Management System Performance (Objectives / Targets / KPIs / Trend Analysis)</p> <p>Seen high commitment of Top management and management team into maintaining and improving the food safety management system effectiveness from observed policy and related objectives/ programs,</p> <p>including evidences of periodically review the progress and achievement of them. Seen appropriately and adequacy resources provision in order to meet customer requirements and expectation, legal compliance,</p> <p>and improving the organization performances. Resources are covering human, equipment, infrastructure, facilities, etc.</p> <p>Responsibility and authority</p> <p>Director defined responsibility and authority in the JD and communicated to related person.</p> <p>Food safety team leader is assigned for problem reported and review the problem by team in monthly meeting. Food safety culture plan in 2021-2022 (FM-GR-111) with detail of action for awareness of food safety and GHP effectiveness such as install in-direct contact hand open, install sieve, using alcohol gel, etc. and evalatuaed result by set up KPI.</p> <p>Policy announced on 10/12/2561 approve by Mr. Suchai F. (Executive Chairman)</p> <p>Food safety manual QM-01, rev. 28 update on 12/2/2022 for FSSC 22000 v5.1 requirement</p> <p>Top management has reviewed when have new/ change from customer or change policy/ mission of company and defined appropriately.</p>			

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>6.Planning</b>			
<b>6.1-Actions to address risks and opportunities</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

**NORTHERN FOOD COMPLEX CO., LTD. AUDIT REPORT**

ISO 22000:2018 CLAUSE AND REQUIREMENT	CONFORM*		REMARK IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
	YES	NO	
6.2-Objectives of the food safety management system and planning to achieve them	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
6.3-Planning of changes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p><b>Summary:</b></p> <p>Risk/ Opportunity</p> <p>Risk and Opportunity including assessment criteria was defined in FM-GR-175 and last reviewed on 19/1/2022. Scoring monitoring established in QM-01, High 10-25 score for established action plan to manage in FM-GR-175</p> <p>In this period there were high topic defined in FM-GR-175 such as</p> <ol style="list-style-type: none"> <li>1. PM plan of machine, action plan by PM with MRP program</li> <li>2. Covid-19 management, action plan by update Covid-19 new, body temperature check, etc.</li> </ol> <p>The action of risk and opportunity maintain in FM-GR-175 and report result in next management review. Previous action report result in management review last on 27/8/2021 the result was not achieved target, action was maintain again on 2022.</p> <p>Seen high commitment of Top management and management team into maintaining and improving the</p> <p>food safety management system effectiveness from observed policy and related objectives/ programs,</p> <p>including evidences of periodically review the progress and achievement of them. Seen appropriately and</p> <p>adequacy resources provision in order to meet customer requirements and expectation, legal compliance,</p> <p>and improving the organization performances. Resources are covering human, equipment, infrastructure,</p> <p>facilities, etc.</p> <p>Top management has reviewed when have new/ change from customer or change policy/ mission of company and defined appropriately.</p>			

**NORTHERN FOOD COMPLEX CO., LTD. AUDIT REPORT**

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES

**7.Support**

7.1-Resources	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
7.2-Competence	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
7.3-Awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
7.4-Communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
7.5-Documented information	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

**Summary:**

Human resource and training

- Found that training evaluation defined the method in procedure which was record all position affected to product.
- training plan FM-GR-17 was checked and found that was proper plan for exist and new employee.
- Sampling training record FM-GR-21 for FSSC ver5.1 on 14/06/21, CCP/oPRP 15/08/21, food allergen 15/06/21, food defense 07/04/21
- health exam on 23 Feb 2022 for stool culture passed 100%

Internal and external communication

The system set up as procedure P-P/25/F for Internal communication and External communication, review

and updated of related legal requirement by QC and communicated to related person/department by email.

List of legal/statutory/regulatory or customer requirements was controlled and continuing applied as MoPH 414, MoPH 416 in management review last on 27/8/2021.



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ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<p>Documented Information Control Process</p> <p>The company has been established of control document including internal and external document. The Master list FM-GR-04 shown as procedure, WI, Standard etc. Sampling document such as QM-01 rev. 28 update on 12/2/2022 etc. Seen effectiveness of DAR record , approval, distribution and recall the obsolete version by document position and Web server. Records remain legible, readily identifiable and retrievable include retention time with shelf life plus 1 year and location use. All documents and records have implemented to up-date revision and provided adequately to operation and backed up clearly. Electronic file back up every week by IT in FM-GR-144 last on 25/3/2022</p> <p>Maintenance and Utility</p> <p>PM-EN-01</p> <p>Machine list FM-ST-02</p> <p>-PM plan FM-EN-26 was covered</p> <p>-Monthly check as FM-EN-04</p> <p>-checklist FM-EN-06; Maintenance process has implemented and maintained as follow the document to preventive maintenance for all infrastructure such as machines and equipment in the organization.</p> <p>-Seen the machine and equipment that were done the preventive maintenance as PM plan e.g., conveyor screw, wheat roaster, moromi ferment tank, soy sauce pump, soy mixing tank, wrapping machine, filter air, 12 head bottle asher.</p> <p>-Outsource control by engineer for performance evaluation.</p> <p>purchasing and outsource control process</p> <p>Seen process of supplier and outsource selection, purchasing process and supplier evaluation in PM-PC-02. Selection was done before approved and registered to supplier list by criteria that specify in documented procedure. Purchasing requisitions including, specification, quantity and needed date were received from user through store section and then purchasing order issued by purchasing staff and approved by authorized person finally ordered to supplier. Sampling purchasing order of raw material and packaging were found purchasing request, purchasing order and raw material receiving clearly complied with raw material specification. Main raw material and packaging were handle directly by purchase department make decision and communication to supplier and monitored by store staff before using reference with raw material specification. By sampling PO for raw material such as soybean, rice, glass bottle, PE tank 200L, etc. Evaluation performance was performed monthly which analysis of evaluation data of supplier performance follow with the procedure and record in</p>			

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<p>FM-PC-12, last conducted on 31/12/21. Supplier provider was maintained. Externally provided service was included laboratory testing service (SGS, AVL, Central laboratory), Pest control (Advance Pest Service), calibration (YOKOGAWA), etc. Evaluation performance was performed monthly in in FM-PC-12, last conducted on 31/12/21.</p> <p>Emergency purchasing process was arranged as in procedure PM-PC-02 and seen the detail of incoming inspection checked by by QC with detail of test report, company certificate, and trial test. After that the process was reviewed by food safety team and then approved by plant manager.</p>			

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>8.Operation</b>			
8.1-Operational planning and control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8.2-Prerequisite programs (PRPs)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8.3-Traceability system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8.4-Emergency preparedness and response	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8.5-Hazard control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8.6-Updating the information specifying the PRPs and the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8.7-Control of monitoring and measuring	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8.8-Verification related to PRPs and the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
8.9-Control of product and process nonconformities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p><b>Summary:</b></p> <p>Emergency preparedness and response</p> <p>The procedures and standard support SP-GR-127 also focus on preventing and mitigating the environmental impacts that may be associated with accidents or emergency situations.</p> <p>Specific procedure and it have been good implemented and maintained, review of equipment performance</p>			

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ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<p>to testing, checking as define on plan i.e. fire drill, electricity failure, water shortage, flooding, emergency of delivery vehicle, chemical leakage, epidemic, etc. No actual emergency effected product occurred from last audit until now and seen test on 26/2/2022 for fire drill and chemical leak and trained staff.</p> <p>Production process SD-120</p> <p>-Food safety team FM-GR-92</p> <p>-HACCP study FM-GR-93 = Japanese Soy Sauce, Vinegar</p> <p>-Product description: sauce product, glass/plastic/tin can/mini pack/plastiv drum/bulk pack 1000l, 3 months - 3.0 years, reatail pack/OEM/bulk, allergen, for industry/shop/restaurant.</p> <p>-Sepecification with chemical, micro, heavy metal, RM spec SP-QC-32;</p> <p>-Process flow for sauce product is receiving, sieving, cleaning, steaming, cooling, milling, mixing, seeding, koji production, fermentation, squeeze, pasteurized/sterilization, filtration, filling</p> <p>-Process flow for vinegar is receiving, maixing, cooking, fermentation, pasteurization, filtration and filling.</p> <p>FM-GR-99 hazard analysis, and seen the hazard was analysed for B/C/P/A/F update 20/07/2020</p> <p>Decision tree as standard new version as QM-03</p> <p>FM-GR-100 HACCP plan and oPRP plan</p> <p>CCP; bottle washing with control pressure <math>\geq 1</math> psi, 15 Hz or 10 sec, check every 12 bottle by PD staff, 30 minute or 12 bottles</p> <p>CCP; sterilization 100-110 C and 15-20 minutes for chilli sauce, temp<math>&gt;90</math> C and time<math>&gt;15</math> min for dark and sweet soy sauce, temp 70-80 C time 15-20 minutes for vinegar, Temp 90-95 C flow rate <math>\leq 53</math> L/min for Chinese soy sauce, temp 95-100 C flow<math>\leq 53</math> L/min for Japanese soy sauce and temp<math>&gt;100</math> C time<math>&gt;15</math> min for hoisin sauce and all record at start ad very 10 minute.</p> <p>CCP; filtration with screen diameter<math>&lt;5</math> mm, at before and after working by PD&amp;QC staff</p> <p>oPRP; pasteurized for vinegar, temp<math>&gt;70</math> C and time<math>&gt;15</math> minute,</p> <p>oPRP; pasteurized temp 105-110 C time 40 Hz for Japanese soy sauce, record every 40 minutes.</p>			

**NORTHERN FOOD COMPLEX CO., LTD. AUDIT REPORT**

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<p>oPRP; pasteurized 2 at temp 90-95 C time 15-20 minute for Japanese soy sauce</p> <p>oPRP; magnetic with strength &gt;10000 gauss, and check start and stop process.</p> <p>- HACCP Plan: Validation was maintained for light color soy sauce (10/02/22), extra chinese soy sauce on 07/03/22, sweet soy sauce on 01/03/22) hoisin 15/03/2022, organic rice vinegar 10/02/2022, magnetic test on 17/01/22</p> <p>Verification</p> <p>-incoming inspection FM-QC-xx for raw material, ingredient and packaging against SD-QC-xx such as; organic white rice, white sesame, organic sesame oil, soy bean, organic soy bean, organic cassava flour, 220 ml glass bottle, PE cap, soy bean, wheat, brown hom mali rice, orgnic fresh garlic, organic fresh onion, 10 L PET and check specification</p> <p>-bottle wasing step was verified at monthly with method ST-QC-06 against AOAC 2000 and monitoring of microorganism e.g.TPC, staphylococcus, salmonella</p> <p>-200 L plastic drum was test in migration on 10/08/21</p> <p>- Raw material test for verification of hazard: wheat (17/05/21, for pesticide and toxin), organic fresh chili (23/03/21)</p> <p>-seen certificate of organic for fresh chili</p> <p>-Challenge product "Organic rice vinegar lot V038/21 mfg 19/11/21, glass bottle 600 ml, raw vinegar=1898 liter"</p> <p>Seen the record process and CCP for product "Organic rice vinegar lot V038/21",FM-QC-60 CCP record/OPRP, pasteurization record FM-PD-72, rice cooking record FM-PD-69, filling record and volume FM-QC-04</p> <p>-Product was test at annual: mixed soy sauce 18/05/21, vinegar 09/06/21, miso 08/06/21, seasoning sauce 18/05/21, result of melamine 14/03/22, 3-MCPD 15/03/22, gluten 11/03/22, pesticide 20/05/21, sorbic acid &amp; benzoic 15/03/22, GMO test 19/11/21</p> <p>Parameter; aflatoxin, heavy metal, As, Cd, Cu, Pb, Sn, Bacillus, Clostridium, Coliform, EC, Salmonella, Staphylococcus, and YM</p> <p>Calibration</p>			

**NORTHERN FOOD COMPLEX CO., LTD. AUDIT REPORT**

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<p>-equipment list FM-EN-32</p> <p>-Check plan FM-QC-07 and during the site inspection and seen the evidence of calibrated tag.</p> <p>-Result FM-QC-64 for inhouse verification</p> <p>-FM-QC-64 for equipment in inhouse laboratory and seen the certificate and acceptance criteria then checked, digital thermometer (09/02/22), pressure gauge (31/07/21), weight balance at WH (10/12/22), alarm temperature (17/12/21), cooker (18/09/21), thermometer at mxining 2000 L, thermo-recorder (01/03/22), resistance bulb at pasteurization (04/12/21), dial thermometer at bottle washer 12 head (12/06/21), thermometer at washer (01/12/21), magnet (17/12/21), autoclave (09/11/21), incubator 09/11/21, pressure gauge at steam header (23/09/21), roaster (18/09/21) and standard weight 03/10/21</p> <p>Inhouse Lab</p> <p>-See the procedure and Color, pH, Bx, %Salt, %Alc, TA, SG, viscosity, TKN, TPC, YM, Staphylococcus, Coli, EC, Salmonella, Bacillus,</p> <p>-final inspection and seen the test with micro method by petri film and COLI-ID, and complete media</p> <p>-shelf-life was study at incubate 35 C and sampling; rich soy sauce exp 080421, Chinese soy sauce in metal can exp 220220, organic Chinese soy sauce exp 220221, organic brown rice vinegar exp 090421, filtration was valid by SP-GR-138, validate on 25/01/19 washer with pressure</p> <p>-PT-test with third party for 2021: pH, APC, salinity as plan FM-QC-102</p> <p>PRPs verified</p> <p>-Water and daily check for pH and chlorine and seen the weekly micro test FM-QC-88 (coliform, EC) and test on 06/05/21, daily check pH with 1, 7, 15, 21 /03/22, hardness and Chlorine FM-QC-87, steam check 17/06/21</p> <p>-WI-GR-08 Glass and plastic was control and seen the record for filling room FM-GR-54 at packing area for Dec 21-Feb 22, FM-QC-101 check glass control and potential before start production.</p> <p>-WI-GR-09 Waste control and during factory inspection and then found that</p> <p>-WI-GR-11 Cleaning program and swab test ST-QC-06 on monthly and seen the bottle wasing step was verified at monthly with method and monitoring of microorganism e.g.TPC, staphylococcus, salmonella. Seen the partial CIP system for sauce process line at pasteurization step by chemical (NaOH, mixed phosphoric and nitric acid) seen record on 2-3 Feb 2022</p>			

**NORTHERN FOOD COMPLEX CO., LTD. AUDIT REPORT**

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<p>-WI-GR-07 Pest controls that effective handling sub-contractor "ADVANCE" every 3 months for in-deep survey and seen the contract with detail of method and chemical. And seen report on 24 Jan 2022</p> <p>-WI-GR-06 Personal hygiene was checked weekly FM-GR-26 by QC as policy for personal hygiene in place and record and seen the record for fermentation area, packing room, preparation room and pasteurization area.</p> <p>-WI-GR-10 Chemical control and chemical control procedure in place</p>			

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>9. Performance evaluation</b>			
<b>9.1-Monitoring, measuring, analysis and evaluation</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>9.2-Internal audit</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>9.3-Management review</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p><b>Summary:</b></p> <p>Internal audit</p> <p>The internal audit procedure was established. Internal audit plan on 11/3/2022 and October 2022 for FSSC 22000 v5.1 now on process. previous audit on 1-27/3/2021, 1-29/10/2021 for FSSC 22000 v5. Internal audit plan for 2 time/ year defined base on importance and status. Seen the checklist defined FM-GR-14 which sampling QMR, QC, warehouse, production, RD and HR and justified criteria for C, NC and OBS. Result from internal audit can identify weak point of organization. Result found 22 NC, sampling NC no. I10/10/64-01/02 record in FM-GR-07. Found taken the action and follow the progressive by auditor and summary audit report. Found many continual improvement points decisions from many channels e.g. Vision, KPIs, Management review, Internal audit, Analysis of data, Corrective &amp; Preventive action and monitoring result that found these information were used for improvement. The internal audit auditor Msr. Chadaporn trained on 21-22/9/2560 for internal audit, FSSC 22000 v5.1 trained on 14/3/2021.</p> <p>Management review</p>			

**NORTHERN FOOD COMPLEX CO., LTD. AUDIT REPORT**

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
The management review procedure was planned meeting at least 1 time per year and found the process was reviewed by Top management/FSTL and FST with 14 persons attended which seen last review result on 27/8/2021 in FM-GR-02. Review input such as analysis of the results of verification activities related to PRPs and the hazard control plan, the performance of external providers, the adequacy of resources, etc. and shown decision outputs and action plan, responsible person with due date to improvement to the effectiveness of FSMS and company performance.			

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>10.Improvement</b>			
<b>10.1-Nonconformity and corrective action</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>10.2-Continual improvement</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>10.3-Update of the food safety management system</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  NC, Corrective and preventive action  The company has maintained procedure defined for handling non-conformances identified include clear documentation of the non-conformity by a suitably competent and authorised person, identification of the corrective action to address the immediate issue and timescale. And sampling internal CAR which found effectiveness control. SNCR (FM-QC-13) date 30/11/2021 for light color soy sauce was investigate and action, the product was reprocess and approve by QMR or General manager.  Customer Performance / Satisfaction/ Complaint  Customer complaint was control procedure. There were 4 food safety complaint and 6 food quality customer complaint for product with in certified scope on year 2021-2022. Customer complaint was summarized and corrective action feedback to customer shown to be satisfied. Complaint was raised and inform to related person such as; sale and QC. Seen the follow-up action that prevent the occurrence of problem. The customer feedback (complaint and satisfaction data) was collect and analyses to improvement company performance achieved from customer satisfaction. Sampling food safety complaint no. 002, 005, 009, 010 for microbiological (B. cereus, TPC) not met specification, the complaint was investigate root cause and action in FM-GR-27.			

# NORTHERN FOOD COMPLEX CO., LTD. **AUDIT REPORT**

ISO 22000:2018	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<p>In this audit found continuous improvement and maintain all equipment, building facility. All staff support all their job for compliance with new requirement FSSC V.5.1. And found update of the food safety management system on monthly meeting, legal updating by QA manager and found follow up all action with related update and change requirement on document and implementation by Food safety team leader.</p>			

\* indicate compliance (Yes), non-conformance (No), nonconformities to be detailed in nonconformity table;

## FSSC Category wise Checklist

- Category C, DII (cats and dogs) or K ISO/TS 22002:1: 2009

ISO/TS 22002:1: 2009	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>4-Construction and layout of buildings</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p><b>Summary:</b></p> <p>the site was cleaned and finish condition, prevent cross contamination from external. Door entrance was always closed and prevent to cross contamination from outside. no temporary repair and building was made form concrete and ISO wall that non-toxic. Site was located far from contaminant and waste.</p>			
<b>5-Layout of premises and workspace</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p><b>Summary:</b></p> <p>Not found temporary structure. Storage area was separated and cleaned. Work area and human flow was adequate and not cross contamination. Air ventiation was maintained and change filter as PM plan. Storage area for ingredient and packaging material was cleaned, dry and prtected from contamination.</p>			
<b>6-Utilities – air, water, energy</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<p><b>Summary:</b></p> <p>-Water and daily check for pH and chlorine and seen the weekly micro test FM-QC-88 (coliform, EC) and test on 06/05/21, daily check pH with 1, 7, 15, 21 /03/22, hardness and Chlorine FM-QC-87, steam check 17/06/21. Air ventilation and Compressed air used in manufacturing was maintained to</p>			



**NORTHERN FOOD COMPLEX CO., LTD. AUDIT REPORT**

ISO/TS 22002:1: 2009	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
prevent contamination with filter and chnged as plan. Lighting and bulb were covered and prevent broken.			
<b>7-Waste disposal</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b> waste was collected and seen the evidence of cross contamination and waste was proper kept. Drainage was suitable for installed and flow from high risk area to low risk area.			
<b>8-Equipment suitability, cleaning and maintenance</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b> Procedure was in place also maintenance and repair process. Machine list PM-EN-01 and PM plan defined FM-EN-07 (-76) and checking as plan monthly. Machine list was registered in and seen the new and exist machine were registered in those. Sampling the check record for machine e.g. dicing machine U-128, peeling machine U-130, cooker C-2, vacuum cooling device C-7, plate type heat exchange no. 2 U-2, packing machine U-35, bottle machine 1 head no. 1 U-44, etc. which found PM record in FM-EN-07 (-76) as planned clearly.			
<b>9-Management of purchased materials</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b> Seen process of supplier and outsource selection, purchasing process and supplier evaluation in PM-PC-02. Selection was done before approved and registered to supplier list by criteria that specify in documented procedure. Purchasing requisitions including, specification, quantity and needed date were received from user through store section and then purchasing order issued by purchasing staff and approved by authorized person finally ordered to supplier. Sampling purchasing order of raw material and packaging were found purchasing request, purchasing order and raw material receiving clearly complied with raw material specification. Main raw material and packaging were handle directly by purchase department make decision and communication to supplier and monitored by store staff before using reference with raw material specification. By sampling PO for raw material such as soybean, rice, glass bottle, PE tank 200L, etc. Evaluation performance was performed monthly which analysis of evaluation data of supplier performance follow with the procedure and record in FM-PC-12, last conducted on 31/12/21. Supplier provider was maintained. Externally provided service was included laboratory testing service (SGS, AVL, Central laboratory), Pest control (Advance Pest Service), calibration (YOKOGAWA), etc. Evaluation performance was performed monthly in FM-PC-12, last conducted on 31/12/21.			
<b>10-Measures for prevention of cross-contamination</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

**NORTHERN FOOD COMPLEX CO., LTD.    AUDIT REPORT**

ISO/TS 22002:1: 2009	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>Summary:</b> -WI-GR-08 Glass and plastic was control and seen the record for filling room FM-GR-54 at packing area for Dec 21-Feb 22, FM-QC-101 check glass control and potential before start production. -WI-GR-09 Waste control and during factory inspection and then found that effectiveness. WI-GR-10 Chemical control and chemical control procedure in place			
<b>11-Cleaning and sanitizing</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b> WI-GR-11 Cleaning program and swab test ST-QC-06 on monthly and seen the bottle wasing step was verified at monthly with method and monitoring of microorganism e.g.TPC, staphylococcus, salmonella. Seen the partial CIP system for sauce process line at pasteurization step by chemical (NaOH, mixed phosphoric and nitric acid) seen record on 2-3 Feb 2022. Swab test for hand, utensil, filling machine at monthly FM-QC-32			
<b>12-Pest control</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b> WI-GR-07 Pest controls that effective handling sub-contractor "ADVANCE" every 3 months for in-deep survey and seen the contract with detail of method and chemical. And seen report on 24 Jan 2022.			
<b>13-Personal hygiene and employee facilities</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b> WI-GR-06 Personal hygiene was checked weekly FM-GR-26 by QC as policy for personal hygiene in place and record and seen the record for fermentation area, packing room, preparation room and pasturization area.			
<b>14-Rework</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b> there was no rework and re-process applied in process.			
<b>15-Product recall procedures</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b> Traceability and identification procedure and Recall procedure was established, procedure including responsibility person, recall procedure and frequency of recall test. Identification control cover identification lot No. material, product in process.			
<b>16-Warehousing</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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ISO/TS 22002:1: 2009	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>Summary:</b>  Warehouse and storage Delivery process was maintained. Raw material and finished goods was stored in dry condition. No evidence of cross-contamination and clearly segregation with physical barrier. All raw material and products were stored in house. Transportation truck was checked as plan.			
<b>17-Product information/consumer awareness</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  All products shall be labelled to meet legal requirements for the designated country of use and shall include information to allow the safe handling, display, and storage. Label was maintained and approved before used by QC, food safety team leader and customer.			
<b>18-Food defence, biovigilance and bioterrorism</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  Food defense established and implemented as Food defense assessment PM-GR-27. Food defense program was established and implemented i.e. control external staff, inspected restrict area by CCTV, locked water tank.			

\* indicate compliance (Y), non-conformance (N), nonconformities to be detailed in nonconformity table; detail any not-applicable clauses with reasons

### Checklist for FSSC 22000, Additional Requirements

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>2.5.1-Management of services</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  Seen process of supplier and outsource selection, purchasing process and supplier evaluation in PM-PC-02. Selection was done before approved and registered to supplier list by criteria that specify in documented procedure. Purchasing requisitions including, specification, quantity and needed date were received from user through store section and then purchasing order issued by purchasing staff and approved by authorized person finally ordered to supplier. Sampling purchasing order of raw material and packaging were found purchasing request, purchasing order and raw material receiving clearly complied with raw material specification. Main raw material and packaging were handle directly by purchase department make decision and communication to supplier and monitored by store staff before using reference with raw material specification. By sampling PO for raw material			

**NORTHERN FOOD COMPLEX CO., LTD. AUDIT REPORT**

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
such as soybean, rice, glass bottle, PE tank 200L, etc. Evaluation performance was performed monthly which analysis of evaluation data of supplier performance follow with the procedure and record in FM-PC-12, last conducted on 31/12/21. Supplier provider was maintained. Externally provided service was included laboratory testing service (SGS, AVL, Central laboratory), Pest control (Advance Pest Service), calibration (YOKOGAWA), etc. Evaluation performance was performed monthly in in FM-PC-12, last conducted on 31/12/21.			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
2.5.2-Product labelling	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  Onsite audit: All products shall be labelled to meet legal requirements for the designated country of use and shall include information to allow the safe handling, display, storage, preparation, shelf-life and use of the product within the food supply chain or by the customer. Sampling product John gluten free found nutrition fact complied with product labelling.			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
2.5.3-Food defence			
2.5.3.1 - Threat Assessment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
2.5.3.2 - Plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  Food defense established and implemented as Food defense assessment PM-GR-27. Food defense program was established and implemented i.e. control external staff, inspected restrict area by CCTV, locked water tank.			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
2.5.4-Food fraud mitigation			

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FSSC 22000, ADDITIONAL REQUIREMENTS CLAUSE AND REQUIREMENT	CONFORM*		REMARK IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
	YES	NO	
2.5.4.1 - Vulnerability Assessment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
2.5.4.2 - Plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  Food fraud prevention procedure was established. Food fraud assessment was considered for all raw material including packaging. Vulnerability assessment in FM-GR-147, 149 was done last on 10/7/2021 covered Likelihood occurrence (1-5), Likelihood of Fraud Detection (A-E), Risk Significant of the Hazard (Low-High). Overall risk are low risk. Food fraud prevention was considered in FM-GR-149 by verified raw material, Ingredient by confirmed by Non-GMO testing, rice certify. By sampling as soybean Non-GMP tested on 8/6/2021 (1997786-1).			

FSSC 22000, ADDITIONAL REQUIREMENTS CLAUSE AND REQUIREMENT	CONFORM*		REMARK IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
	YES	NO	
2.5.5-Logo use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  As intertek's requirement.			

FSSC 22000, ADDITIONAL REQUIREMENTS CLAUSE AND REQUIREMENT	CONFORM*		REMARK IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
	YES	NO	
2.5.6-Management of allergens (C, E, FI, G, I & K)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  Allergen verification was test for soy 10/02/22, sesame 10/02/22, wheat 10/02/22 and seen the record of pipe flashing with FM-PD-08 on 06/03/22 -swab test for hand, utensil, filling machine at monthly FM-QC-32			

FSSC 22000, ADDITIONAL REQUIREMENTS CLAUSE AND REQUIREMENT	CONFORM*		REMARK IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
	YES	NO	
2.5.7-Environmental monitoring (C, I & K)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>			

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FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
environmental monitoring program SP-QC-102 was maintained with swab test and air test and seen risk evaluation (1-6 point). If it's out-of-spec then raise NCR. And seen record at quarterly Jan-Dec in 2021			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
2.5.8-Formulation of products (D)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not applicable
Summary:			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
2.5.9-Transport and delivery (FI)	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Not applicable
Summary:			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
2.5.10 - Storage and Warehousing (All Food Chain Categories)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
Summary:  Warehouse and storage Delivery process was maintained. Raw material and finished goods was stored in dry condition. No evidence of cross-contamination and clearly segregation with physical barrier. All raw material and products were stored in house. Transportation truck was checked as plan.			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
2.5.11 - Hazard Control and Measures for preventing cross-contamination (Food Chain Category C & I)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	

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FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>Summary:</b>  Hazard control and measure was maintained as in PRPs such as: pest control, cleaning or glass control.			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>2.5.12 - PRP Verification (Food Chain Categories C, D, G, I &amp; K)</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  PRP verification was maintained monthly by 5 <sup>th</sup> inspection in FM-GR-179 for hygiene of warehouse, production room, packing room, external production site, waste area, etc. Conclusion target was depended on area and set up to KPI i.e. external production site score >90.35% (2021 = 91.16%, Feb 22 = 95.24%), production area i.e. B4 packing area score >91.81% (2021 = 93.89%, Feb 22 = 94.92%), warehouse score >90% (2021 = 91.57% Feb = 83.72%), when the score not achieved target was action and monitor by 5 <sup>th</sup> team. Safety site inspection by external inspector, last on 29/7/2021.			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>2.5.13 - Product Development (Food Chain Categories C, D, E, F, I &amp; K)</b>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	
<b>Summary:</b>  Product development PM-RD-01 -seen the data new -organic spring roll sauce and seen FM-RD-01 and properly design input by review by FSTL -FM-RD-09 with detail design, specification benchmark, review capacity, legal applicable, hazard related product in FM-RD-36 -FM-RD-04 formula checked record and done by RD staff. -FM-RD-12 process review by production. -First lot and confirmation by RD, QC, PD with FM-RD-16 -Shelf-life study was studied FM-RD-13 start 26/11/2021			

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY "NOT APPLICABLE" CLAUSES
<b>2.5.14 - Health Status (Food Chain Category D)</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	not applicable
<b>Summary:</b>			

## NORTHERN FOOD COMPLEX CO., LTD. **AUDIT REPORT**

FSSC 22000, ADDITIONAL REQUIREMENTS	CONFORM*		REMARK
CLAUSE AND REQUIREMENT	YES	NO	IF NO - DETAIL NC REF. JUSTIFY “NOT APPLICABLE” CLAUSES
2.5.15 - Requirements for Organizations with Multi-site Certification (Food Chain Category A, E, FI & G)			
2.5.15.1 - Central Functions	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
2.5.15.2 - Internal Audit Requirements	<input type="checkbox"/>	<input checked="" type="checkbox"/>	
Summary:			
Not applicable			

## CLIENT ACKNOWLEDGEMENT

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**Client Representative Name and Mailing Address:** Prakaiwan Tepmanee,  
prakaiwan4213@gmail.com

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**Acknowledged By:** Prakaiwan Tepmanee,

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## Annex

### AUDIT DURATION

Assigned on-site time:	3.0				
Assigned off-site time:	0.75				
Additional time for off-site activities:					
Additional time for head office:					
<b>Data for audit time calculation</b>					
<b>TD</b>	<b>TH</b>	<b>TMS</b>	<b>TFTE</b>	<b>FSSC additional</b>	<b>FSSC upgrade</b>
1.5	0.5	0.25	1.5	0.75	
Other standards:	None				
Number of HACCP studies:	2				
Number of employees (FTE):	93				
Number of shifts:	1				
Description of activities per shift if different from main shift:	none				
Employees per main shift:	93				
Multisite calculation and sampling:	none				