

Northern Food Complex Co., Ltd.

AUDIT REPORT

Re-certification (Upgrade to FSSC22000 v6 by
UKAS) (2025)

Northern Food Complex Co., Ltd. AUDIT REPORT

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| Client ID#: | CMPY-082012 |
| Client/Address: | Northern Food Complex Co., Ltd. 99/3 Moo 1, Chiangrai-Dongmada Road, Maekorn, Maung, Chiangrai 57000 Thailand |
| Audit Criteria: | Food Safety System Certification FSSC22000 v6, Food Manufacturing |
| Audit Activity: | Re-certification (Upgrade to FSSC22000 v6 by UKAS) (2025) |
| Date(s) of Audit: | Maung, Thailand: 18-Nov-2024 to 19-Nov-2024 |
| Auditor(s) (level): | Natipa Mekhanurat (Lead Auditor, Maung, Thailand) Pornthavee Ngampanitchayakit (Auditor, Maung, Thailand) |
| Scope of Audit and Scope of Certification: | Site: Northern Food Complex Co., Ltd., Maung, Chiang Rai, Thailand Food Safety System Certification FSSC22000 v6, Food Manufacturing: Manufacture of Japanese Soy Sauce, Chinese Soy Sauce, Japanese Seasoning Sauce, Hoisin Sauce, Dark and Sweet Soy Sauce, and Rice Vinegar. Exclusions from scope: None |

Northern Food Complex Co., Ltd. **AUDIT REPORT**

FINDING DETAIL

| Finding #: | Audit Criteria: | Corrective Action Plan Due Date: | Corrective Action Implementation Date: |
|---------------------|---|---|---|
| Finding 1795230 - 1 | Food Safety System Certification FSSC22000 v6, Food Manufacturing | 10-Dec-2024 | 18-Dec-2024 |
| Issued by: | Classification: | Document Ref#: | Action Required: |
| Natipa M | Minor | NA | Submit Corrective action plan |

Finding:

Lack of the corrective action to NCR was ineffectiveness.

Requirement:

ISO 22000:2018 / 10.1.1

When a nonconformity occurs, the organization shall:a) react to the nonconformity and, as applicable:1) take action to control and correct it;2) deal with the consequences;b) evaluate the need for action to eliminate the cause(s) of the nonconformity, in order that it does not recur or occur elsewhere, by:1) reviewing the nonconformity;2) determining the causes of the nonconformity;3) determining if similar nonconformities exist, or could potentially occur;c) implement any action needed;d) review the effectiveness of any corrective action taken;e) make changes to the FSMS, if necessary.Corrective actions shall be appropriate to the effects of the nonconformities encountered.

Objective Evidence:

- Site inspection Hold material / claim of Plastic bottles PET 1 L. MFG 4/11/2024 near production building 2 pallets do not conform with receiving specification no tag identified status in detail i.e. lot / code receiving / Hold or Reject status.
Ref. FM-QC-100
- No evidence of issue NCR this case in for investigate root cause analysis, correction and corrective action by concern person.

Finding justification

NA

Northern Food Complex Co., Ltd. **AUDIT REPORT**

| Finding #: | Audit Criteria: | Corrective Action Plan Due Date: | Corrective Action Implementation Date: |
|---------------------|---|---|---|
| Finding 1795230 - 2 | Food Safety System Certification FSSC22000 v6, Food Manufacturing | 10-Dec-2024 | 18-Dec-2024 |
| Issued by: | Classification: | Document Ref#: | Action Required: |
| Natipa M. | Minor | NA | Submit Corrective action plan |

Finding:

Lack of storage raw material , WIP , waste , Non-foods chemical in warehouse.

Requirement:

ISO.TS 22002.1 / Food / 5.7

Facilities used to store ingredients, packaging and products shall provide protection from dust, condensation, drains, waste and other sources of contamination. Storage areas shall be dry and well ventilated. Monitoring and control of temperature and humidity shall be applied where specified. Storage areas shall be designed or arranged to allow segregation of raw materials, work in progress and finished products. All materials and products shall be stored off the floor and with sufficient space between the material and the walls to allow inspection and pest control activities to be carried out. The storage area shall be designed to allow maintenance and cleaning, prevent contamination and minimize deterioration. A separate, secure (locked or otherwise access controlled) storage area shall be provided for cleaning materials, chemicals and other hazardous substances. Exceptions for bulk or agricultural crop materials shall be documented in the food safety management system.

Objective Evidence:

Some nonconformities regarding by site inspection at warehouse Finished product found stored WIP , Raw material , waste were not clearly separated Lack / location for storage in warehouse.

Finding justification

NA

Northern Food Complex Co., Ltd. **AUDIT REPORT**

| Finding #: | Audit Criteria: | Corrective Action Plan Due Date: | Corrective Action Implementation Date: |
|---------------------|---|---|---|
| Finding 1795230 - 3 | Food Safety System Certification FSSC22000 v6, Food Manufacturing | 10-Dec-2024 | 18-Dec-2024 |
| Issued by: | Classification: | Document Ref#: | Action Required: |
| Pornthavee | Minor | NA | Submit Corrective action plan |

Finding:

Refer to CCP of MISO product at manual capping and then there was no evidence of validation to ensure that eliminate hazard.

Requirement:

ISO 22000:2018 / 8.5.3

The food safety team shall validate that the selected control measures are capable of achieving the intended control of the significant food safety hazard(s). This validation shall be done prior to implementation of control measure(s) and combinations of control measures to be included in the hazard control plan (see 8.5.4) and after any change therein (see 7.4.2, 7.4.3, 10.2 and 10.3). When the result of validation shows that the control measures(s) is (are) not capable of achieving the intended control, the food safety team shall modify and re-assess the control measure(s) and/or combination(s) of control

measure(s). The food safety team shall maintain the validation methodology and evidence of capability of the control measure(s) to achieve the intended control as documented information.

Objective Evidence:

MISO HACCP plan

Finding justification

NA

Northern Food Complex Co., Ltd. **AUDIT REPORT**

| Finding #: | Audit Criteria: | Corrective Action Plan Due Date: | Corrective Action Implementation Date: |
|---------------------|---|---|---|
| Finding 1795230 - 4 | Food Safety System Certification FSSC22000 v6, Food Manufacturing | 10-Dec-2024 | 18-Dec-2024 |
| Issued by: | Classification: | Document Ref#: | Action Required: |
| Pornthavee | Minor | NA | Submit Corrective action plan |

Finding:

According to target of packaging loss and there was no evidence of data collecting and no target of loss control for vinegar process. And there was no action plan to reduce the loss for soy sauce and vinegar process.

Requirement:

Others: 2.5.16

Equipment management

Objective Evidence:

KPI document and food loss policy

Finding justification

NA

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EVIDENCE SUMMARY

The state of the management system is summarized below:

Have there been any changes to Scope?

Yes

Change scope to be : Manufacture of Japanese Soy Sauce, Chinese Soy Sauce, Seasoning Sauce, Fermented Vinegar, Hoisin Sauce, Dark & Sweet Soy Sauce and Fermented Soybean Paste.

Change contact person to be :

Supawish Jumlong // E-Mail : GM@northernfoodcomplex.com

Change scope to relate the main process : No effective to CAT/CODE

Have there been any changes to Headcount?

No

Have there been any Address Changes?

No

Have there been any Sites Added / Removed?

No

Have there been any Other Changes?

No

This report is based on a sample of evidence collected during the audit; therefore the results and conclusions include an element of uncertainty. This report and all its content is subject to an independent review prior to a decision concerning the awarding or renewal of certification.

This report and all its content is confidential and remains the property of Intertek.
Report issued at 23:00 GMT on 24-Nov-2024