



## FOOD SAFETY SYSTEM CERTIFICATION

AUDIT TYPE : RECERTIFICATION

FSSC 22000 Version 6.0 | April 2023

# 1 ORGANIZATION DETAILS

## 1.1 ORGANIZATION PROFILE

Registered legal name	0105529041174
Legal or official company registration number	Northern Food Complex Co., Ltd.
COID	THA-1-4777-862856
Location	99/3 Moo 1, Chiangrai-Dongmada Road, Maekorn, Maung, Chiangrai 57000 Thailand
Technical contact name*	Supawish Jumlong
Technical contact Email*	GM@northernfoodcomplex.com
Commercial contact name*	Supawish Jumlong
Commercial contact Email*	GM@northernfoodcomplex.com
General description of the audited organization	The site has established and implemented FSSC 22000 V 6.0 Food manufacturing cover all process. This audit results 4 minor NC. Policy was update and covered all food safety aspect. 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 evidence 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. and found the commitment is comply with legal/customer requirement and product specification.
Seasonal activities (Y/N)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Seasonal activities (If Yes, add description)	NA
Significant changes since last audit*	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.

## 1.2 HEAD OFFICE (WHERE APPLICABLE)

Head Office applicable*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Registered legal name	Please enter text
Location	Please enter text
Date of Head Office audit	Please select a date from the calendar dropdown

Duration of Head Office audit/s in hours	Please enter a number Hours	Please enter a number Minutes
Number of sites	Please enter a numeric value only	
Reduction applied (max 20%)*	<input type="checkbox"/> Yes <input type="checkbox"/> No	
Description of Head Office functions	Please enter text	

### 1.3 OFF-SITE ACTIVITIES (WHERE APPLICABLE)

Off-site activities applicable*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Site name	Please enter text	
Location	Please enter text	
Date of Off-site activity audit	Please select a date from the calendar dropdown	
Duration of off-site audit/s in hours	Please enter a number Hours	Please enter a number Minutes
Activities at location/s	Please enter text	

### 1.4 MULTI-SITES (WHERE APPLICABLE)

Multi-Site certification applicable	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Registered legal name of the Group	Please enter text	
Legal or official company registration number	Please enter text	
Location of multi-site organization	Please enter text	
Date of Central Functions audit	2/1/2025	
Duration of Central Functions audit	Please enter a number Hours	Please enter a number Minutes
Overview of Central Functions	Please enter text	
Number of sites in the group	Please enter a numeric value only	
List of sites included, with addresses, date/s of audit and activity (scope)	To be added in an Addendum to this report	

## 2 AUDIT DETAILS

CB Name (if different from)	Intertek Thailand
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main CB)		
CB office location (if different from main CB)	1285/5 Prachachuen Road, Wong-Sawang, Bangsue, Bangkok 10800, Thailand	
Accreditation*	UKAS	
Audit language	Thai , English	
Audit objectives	Recertification Audits – 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*	<input checked="" type="checkbox"/> FSSC 22000 Additional Requirements (Version 6.0) <input checked="" type="checkbox"/> ISO 22000:2018 Food Safety Management Systems <input checked="" type="checkbox"/> ISO/TS 22002-1:2009 – Food Manufacturing <input type="checkbox"/> ISO/TS 22002-2:2013 - Catering <input type="checkbox"/> ISO/TS 22002-4:2013 - Food Packaging Manufacturing <input type="checkbox"/> ISO/TS 22002-5:2019 - Transport & Storage <input type="checkbox"/> ISO/TS 22002-6:2016 - Feed & Animal Food Production <input type="checkbox"/> BSI/PAS 221:2013 Food Retail	
Announced/Unannounced*	<input checked="" type="checkbox"/> Announced <input type="checkbox"/> Unannounced	
Audit complexity*	<input type="checkbox"/> Combined/integrated with another standards. <input checked="" type="checkbox"/> Standalone FSSC	
Audit complexity details	NA	
Verification of effectiveness of corrective actions previous nonconformities*	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Audit delivery*	<input checked="" type="checkbox"/> Onsite <input type="checkbox"/> Full Remote <input type="checkbox"/> ICT	
Audit start date*	18/11/2024	
Audit end date*	19/11/2024	
Total audit duration in hours*	32 Hours	00 Minutes
Deviation from audit duration*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Deviation from audit duration justification	NA	
Product recalls (food safety) since the previous audit*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Detail on Product recalls since the previous audit	NA	
Product withdrawals (food	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	

safety) since the previous audit*	
Detail on Product withdrawals since the previous audit	NA
Addendums included as part of the audit	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Addendum/s included	<input type="checkbox"/> FSMA <input type="checkbox"/> Costco Module <input type="checkbox"/> HAVI GQSR

## 2.1 AUDIT SCOPE

Food Chain Category*	<input type="checkbox"/> BIII	<input type="checkbox"/> E
	<input type="checkbox"/> C0	<input type="checkbox"/> FI
	<input type="checkbox"/> CI	<input type="checkbox"/> FII
	<input type="checkbox"/> CII	<input type="checkbox"/> G
	<input type="checkbox"/> CIII	<input type="checkbox"/> I
	<input checked="" type="checkbox"/> CIV	<input type="checkbox"/> K
	<input type="checkbox"/> D	
Scope statement*	Manufacture of Japanese Soy Sauce, Chinese Soy Sauce, Seasoning Sauce, Fermented Vinegar, Hoisin Sauce, Dark & Sweet Soy Sauce and Fermented Soybean Paste.	
Exclusions*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Exclusion detail (if applicable)	NA	
Verification of the scope statement*	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Scope statement remark (If verification No, add description)	NA	

## 2.2 AUDIT PROGRAM AND PLAN

Deviation from audit program*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Deviation from audit program remark*	NA
Deviation from audit plan*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Deviation from audit plan remark*	NA
ICT audit approach/ full remote used due to a Serious Event (Only if delivery of the audit is ICT approach or full remote)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Serious event justification (If ICT approach set to Yes)	NA



Serious event justification explanation (If ICT approach set to Yes)	NA
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## 2.3 AUDIT TEAM

Name*	Auditor number*	Function*	Delivery*	Date*	Hours*	Minutes*
Natipa Mekhanurat	03973	Lead Auditor	Onsite	18/11/2024	8 Hours	00 Minutes
Natipa Mekhanurat	03973	Lead Auditor	Onsite	19/11/2024	8 Hours	00 Minutes
Pornthavee Ngampanitchayakit	01752	Auditor	Onsite	18/11/2024	8 Hours	00 Minutes
Pornthavee Ngampanitchayakit	01752	Auditor	Onsite	19/11/2024	8 Hours	00 Minutes

Note: The table shall be completed per audit date and per audit team member in the case of an audit team and reflect the actual audit time. Where an auditor is being witnessed, the role of lead auditor, and witness shall be assigned, resulting in two entries in the audit team table above. Where the time differs from the audit plan, the justification shall be recorded under deviation from audit plan section – 2.2 Audit program and plan.

## 2.4 PREVIOUS AUDIT

### 2.4.1 AUDIT DETAILS PREVIOUS AUDIT

Audit type	<input type="checkbox"/> Stage 1 <input type="checkbox"/> Stage 2 <input checked="" type="checkbox"/> Surveillance <input type="checkbox"/> Recertification <input type="checkbox"/> Transition
Announced / Unannounced	<input checked="" type="checkbox"/> Announced <input type="checkbox"/> Unannounced
Audit start date	27/12/2023
Audit date end	27/12/2023
CB conducting previous audit if different to current CB	Intertek
Actions taken on NCs raised	Verify MINOR 1.Control

at previous audit	<p>use pen no plastic cap and found revise PM personal hygiene procedure WI-GR-06 R30 the rule of control no entrance food , medicine , personal care to production line and site inspection not found storage in PD areas. 2.Verify found use tag identification of material identify cover name , lot , exp date in FM-WH-35 and found separated storage active material in PD line and found WIP chemical cleaning storage in chemical room. 3.On 2024 set culture in objective / policy reduce customer complaint 0 case/Y (Quality) and food safety culture control protective clothing i.e. cover head , glove depend on each areas , washing hands / swab test pass 100% , training on 4-5/11/2024 timeframe 2024-2025 as culture plan 21/10/2024 and review result in next MM review. The evidence of performance measurement results i. record result swab ,record inspection personal hygiene. lasted training on 4/11/2024. 4.Food defense PM-GR-27 R03 and security assessment procedure and risk assessment SP-FS-01 R00 (Annual review on 10/1/2024) found L/M/H risk areas by sampling inspection &amp; monitoring CCTV (layout SP-FS-03 / 49 station) ,lock &amp; key , visitor tag &amp; record in FM-GR-30, food security inspection CCTV record in FM-GR-127 by staff</p>
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## 3 AUDIT RESULTS

### 3.1 EXECUTIVE SUMMARY

Audit summary	<p>All performance of FSMS, it was found that the performance of the company was maintained and implemented performance from the last auditing. The result of food safety objectives measuring were achieved on business target and provided safety of products / service to support high customer special specification in scope and This Audit found 4 MINOR NC. Context of the organization; FM-GR-173 R01 Seen defined context of the organization lasted review on 10/2024.OrganiZation determined, monitored, and reviewed external/internal issues affecting ability to achieve intended result(s) of FSMS implementation by determined internal and external issue for External issues such as sourcing raw material, pandemic outbreaks situation, high competitor, climate change (effect seasonal of raw material), Economic , update regulation. Internal issue such as Use high technology / program control FIFO stock and trackability (MRPII) and Low technology machine (Koji room), staff has low skill in production technic, Difficult to recruit new staff.</p>
Confirmation that audit objectives have been fulfilled*	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

Unresolved issues	NA
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### 3.2 SUMMARY OF AUDIT FINDINGS

# Critical nonconformities*	0
# Major nonconformities*	0
# Minor nonconformities*	4



### 3.3 NONCONFORMITIES

Number (#)	Requirement Reference (Standard)	Clause Number	Grade	NC statement (incl. objective evidence)	Acceptance of correction, CAP, and evidence (auditor and date)
1	ISO 22000:2018 Food Safety Management Systems	10.1	Minor	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 and No evidence of issue NCR this case in for investigate root cause analysis, correction and corrective action by concern person	10/12/2024 Natipa M.
2	ISO/TS 22002-1: 2009 – Food Manufacturing	5.7	Minor	Some nonconformities regarding by site inspection at warehouse Finished product found stored WIP , Raw material , waste were not clearly to separated Lack / location for storage in warehouse.	10/12/2024 Natipa M.
3	ISO 22000:2018 Food Safety Management Systems	8.5.3	Minor	Refer to CCP of MISO product at manual capping and then there was no evidence of validation to ensure that eliminate hazard.	10/12/2024 Pornthavee N
4	FSSC 22000 Additional Requirements	2.5.16	Minor	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.	10/12/2024 Pornthavee N
<b>Note:</b> Root Cause Analysis, Correction and Corrective Action Plan to be recorded on the Nonconformity record supplied to the client and uploaded to the FSSC Assurance Platform.					

### 3.4 AUDIT RECOMMENDATION<sup>(\*)</sup>

<b>Audit Recommendation*</b>	<input checked="" type="checkbox"/> (Re-)Certification granted <input type="checkbox"/> Certification maintained <input type="checkbox"/> No Certification granted <input type="checkbox"/> Certification suspended <input type="checkbox"/> Certification withdrawn
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### 3.5 AUDIT DURATION<sup>(\*)</sup>

**On-site audit time calculation – refer Table B.1 in ISO 22003-1: 2022 and V6 Part 3, clause 4.3, 5.2 and 5.3**

<b>Audit preparation time in hours*</b>	2 Hours	00 Minutes
<b>Audit reporting time in hours*</b>	8 Hours	00 Minutes
<b>Existing Management system certification in place (Y/N)*</b>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
<b>Detail of existing Management system certification in place (Name of scheme or standard)</b>	NA	
<b>Number of HACCP studies* (linked to product groups)</b>	2	
<b>Number of employees used in the audit duration calculation (FTEs)*</b>	139	
<b>Number of shifts*</b>	1	
<b>Description of activities per shift if different from main shift</b>	NA	

Note: The audit duration calculation shall be uploaded to the FSSC Assurance Platform, in addition to the data entered above.

## 4 CHECKLISTS

### FSSC 22000 - ADDITIONAL REQUIREMENTS

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.1</b>	<b>Management of Services and Purchased Materials</b>					
2.5.1	Management of Services	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	and Purchased Materials					
<b>Summary:</b> Management of services PM-PC-01 R29 established and implemented complied with procedure purchasing process as control in procedure cover detail management of procurement in emergency situations (FM-PC-01), on 2023-2024 no purchased in emergency case. Vender list in FM-PC-01 (service). By sampling annual evaluation service pest control, Lab 17025 Accredited, transportation, calibration lasted evaluation on JUN 2024 record in FM-PC-12.						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.2 Product Labelling and Printed Materials</b>						
2.5.2	Product Labelling and Printed Materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b> Product labelling control. Incoming inspection packaging have been maintained as WI-QC-51 Label inspection control in WI-QC-12 and record incoming label control check with standard / art work approved in FM-QC-48. In process check start up in detail ink code , name, weight and label detail checked by QC and manager and FM-QC-04. By sampling check labelling products Biologist Soja Saus size 200 ml. EXP 11/2026 record in FM-QC-107						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.3 Food Defense</b>						
2.5.3	Food defense	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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 PM-GR-27 R03 and security assessment procedure and risk assessment SP-FS-01 R00 (Annual review on 10/1/2024) team separated areas control measure i.e. entrance, Office, receiving areas, warehouse RM/FG, PD areas, boiler , Raw water / water treatment, Chiller, chemical room, packing line, maintenance shop, boiler etc. assessment found L/M/H risk areas by sampling inspection & monitoring CCTV (layout SP-FS-03 / 49 station) ,lock & key , visitor tag & record in FM-GR-30, food security inspection CCTV record in FM-GR-127 by staff. Lasted training team on 29/3/2024.						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.4 Food Fraud Mitigation</b>						
2.5.4	Food Fraud mitigation	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

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"/>			

**Summary:**

Food fraud QP-QM-03 vulnerability assessment FM-GR-148 R00. lasted review on 21/10/2024 covered all raw material and action in each risk level as defined in procedure likelihood (O)x Evidence = Low (1-4 point) , medium (5-18 point) , High (30-75 point) found medium (control verify by test report GMO , Organic certificate) By sampling certificate Organic on 15/7/2022 Brown Rice code THBIO 132I921 Report checklist organic RM in FM-QC-113 , Bioagricert RAC055/2022 , Test report by external lab of raw material soy bean , Organic rice on 31/7/2024.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

2.5.5	Logo Use					
2.5.5	Logo use	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

Use of marks and/ or any other reference to certification

-The company uses the certification mark on their website and business card which is complied with "INTERTEK" guideline.

-There was no use of certification and accreditation mark on the products

-Review of the web-site and on-site verification indicated the compliance to "INTERTEK" guidance.

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FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

2.5.6	Management of Allergens					
2.5.6	Management of allergens	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

Allergen controlled was maintained as PM-GR-25 and seen allergen list (soybean, wheat, sesame) on SP-GR-124. Seen the legal and regulatory for each country. Control measure for control of allergen was in place such as; identification tag, closed packaging, physical barrier, separated weighing room and cleaning method. Allergen detail was arranged for raw material and FG and seen SP-GR-125. Cleaning verification was arranged as plan and seen record 02/08/2024 and 07/08/2024 and validation report on 12/05/2024 (wheat), 18/05/2024 (soybean), 08/06/2024 (sesame). Seen label of product was defined and sampling; soy sauce

10 litre and gluten free soy sauce 200 ml.						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.7</b>	<b>Environmental Monitoring (Only for categories BIII, C, I &amp; K)</b>					
2.5.7	Environmental monitoring	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p><b>Summary:</b> WI-QC-28 was in place and seen risk for environmental moitoring program WI-QC-28 reviewed and update 15/12/2023.</p> <p>Seen FM-QC-103 was maintained at monthly (S. aureus) and 4 monthly (S. aureus, TPC, Bacillus, EC, Salmonella) for swab test for hand, utensil, filling machine at monthly FM-QC-32 and seen record on 06/08/2024.</p> <p>Ait test was done at twice a month in filling area and seen record test TPC on 05/11/2024, 07 &amp; 21/10/204, and 12 &amp; 25/09/2024.</p>						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.8</b>	<b>Food safety and Quality Culture</b>					
2.5.8	Food Safety and Quality Culture	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p><b>Summary:</b></p> <p>food safety &amp; quality culture objectives as part of the management system. System of communication, training, employee feedback &amp; engagement, and performance measurement of defined activities covering all sections of the organization impacting on food safety and quality was in place. On 2024 set culture in objective / policy reduce customer complaint 0 case/Y (Quality) and food safety culture control protective clothing i.e. cover head , glove depend on each areas , washing hands / swab test pass 100% , training on 4-5/11/2024 timeframe 2024-2025 as culture plan 21/10/2024 and review result in next MM review. The evidence of performance measurement results i. record result swab , record inspection personal hygiene. lasted training on 4/11/2024. Communication on board.</p>						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.9</b>	<b>Quality Control</b>					
2.5.9	Quality Control	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p><b>Summary:</b> Quality Control procedure control in WI-QC-13 R19 shown quality policy is signed and communicated procedure cover receiving raw materials ref. AQL sampling (spec. WI-QC-62) / lot inspection, in process control, packing process product release. In packing process control Gross &amp; Net weight , Cap / pack seal , lot code, Leak , Temperature record in FM-QC-04 R08 every pallet by sampling product Organic FT 200 ml Lot 384/24.The procedure WI-QC was</p>						

defined cover line start-up and change -over product including packaging & labelling. Record inspection before start up line and control previous run to removed the line was effectiveness.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

#### 2.5.10 Transport, Storage and Warehousing

2.5.10	Transport, Storage and Warehousing	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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**Summary:** Storage and Warehousing procedure in place control cover Stock control and specify areas storage i.e Raw material, Packaging, Chemical, Lab QC, ware house , packaging room. Seen appropriately control of raw material and finish products. raw material, packing and finish products were controlled key parameter in storage such as preservation, identification at warehouse and stock control all finish product and majority raw material. Record check condition loading / transportation i.e. clean , lock , pest and personal. Record inspection transportation FM-WH-48.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

#### 2.5.11 Hazard Control and Measures for Preventing Cross-contamination

2.5.11	Hazard Control and Measures for preventing cross-contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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**Summary:**

Hazard control and measure for preventing cross-contamination found control as per HACCP and referred to PRP Program such as physical control, allergen and microbiological contamination control.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

#### 2.5.12 PRP Verification (Food Chain Categories BIII, C, D, G, I & K)

2.5.12	PRP Verification	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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**Summary:**

PRP verification (5S) was maintained as procedure FM-GR-179. Found that detail checked and frequency time at monthly and seen detail checked about; internal area (production area, packing, filling, ), external area (loading area, FG, Silo), equipment, infrastructure. The PRPs verification was arranged at monthly and sampling record

If there was a NC or failure point then own area was assigned to arrange the corrective action.

FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		



				Critical		
<b>2.5.13</b>	<b>Product Design and Development (Food Chain Categories BIII, C, D, E, F, I &amp; K)</b>					
2.5.13	Product Design and Development	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b> Research and development control procedure PM-RD-01 -Seen FM-RD-01 and properly design input by review by FSTL -FM-RD-09 with detail design, specification benchmark, review capacity, legal applicale, 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. On 2024 no new products. On going of shelf life study Sweet soy sauce Lot CS-062/24 MFG 28/03/2024 , Chinese less salt soy sauce inspection i.e. pH , Col , % NaCl , % TN, Brix , SG,TPC, Y&M sensory test (Taste, color , smell , Appearance). End of shelf life Organic Rice Vinegar 5% Lot RD121120-1 MFG 12112020 found test report FG by external lab, Organic fairtrade miso Lot 22012022 and update sampling shelf life study in FM-RD-39 R02 on 2024.						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.14</b>	<b>Health Status (Food Chain Category D)</b>					
2.5.14	Health Status	<input type="checkbox"/>	<input checked="" type="checkbox"/>		Category C	
<b>Summary:</b>						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.15</b>	<b>Equipment Management (All Food Chain Categories, excluding FII)</b>					
2.5.15	Equipment Management	<input type="checkbox"/>	<input type="checkbox"/>		Category C	
<b>Summary:</b>						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.16</b>	<b>Food Loss and Waste (All Food Chain Categories, excluding category I)</b>					
2.5.16	Food Loss and Waste	<input type="checkbox"/>	<input checked="" type="checkbox"/>	MINOR	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	4

					vinegar process.	
<b>Summary:</b> Food loss and food waste The site have a policy to reduce the waste/defect in process and seen the KPI was arranged; % efficiency of soy sauce filtration, % soy sauce yield, %packaging damaged during packing/filling. Defect was collected as data through all process and sampling record such as; sauce loss and damaged label at packing room, vinegar loss at filtration room, soy loss at filtration. There was no surplus product in site						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.17 Communication Requirements</b>						
2.5.17	Communication Requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b> The organization was determined in communication procedure and withdrawal/recall procedure (PM-GR-19) to inform the certification body within 3 working days of the commencement of the events or relevant serious situations that impact the FSMS in WI-GR-12, legality and/or the integrity of the certification including situations that pose a threat to food safety, or certification integrity as a result of a force majeure, natural or man-made disasters and implement suitable measures as part of their emergency preparedness and response process.						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>2.5.18 Requirements for Organizations with Multi-site Certification (Food Chain Category E, F &amp; G)</b>						
2.5.18.	Requirements for Organizations with Multi-site Certification	<input type="checkbox"/>	<input type="checkbox"/>		Category C	
2.5.18.1	Central Function	<input type="checkbox"/>	<input type="checkbox"/>		Category C	
2.5.18.2	Internal Audit Requirements	<input type="checkbox"/>	<input type="checkbox"/>		Category C	
<b>Summary:</b>						

## ISO 22000:2018 - FOOD SAFETY MANAGEMENT SYSTEMS

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/		

				Major/ Critical		
<b>4</b>	<b>Context of the organization</b>					
4.1	Understanding the organization and its context	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2	Understanding the needs and expectations of interested parties	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.3	Determining the scope of the food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.4	Food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b> Context of the organization; FM-GR-173 R01 Seen defined context of the organization lasted review on 10/2024. Organization determined, monitored, and reviewed external/internal issues affecting ability to achieve intended result(s) of FSMS implementation by determined internal and external issue for External issues such as sourcing raw material, pandemic outbreaks situation, high competitor, climate change (effect seasonal of raw material), Economic , update regulation. Internal issue such as Use high technology / program control FIFO stock and tracability (MRPII) and Low technology machine (Koji room), staff has low skill in production technic, Difficult to recruit new staff. Understanding the needs and expectation of interested party ; Organization was determined interested parties FM-GR-174 R00 and latest review on 10/10/2024 as below; -Owner need high efficiency of production machine, Hight profit. -Employee need suitable of work environment, need suitable of wok, salary -Customer need product complied with specification, delivery on time. -Supplier need increasing order, suitable price. - competitor ; Fair price						
ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>5</b>	<b>Leadership</b>					
5.1	Leadership and commitment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.2	Policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.2.1	Establishing the food safety policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.2.2	Communicating the food safety policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.3	Organizational roles, responsibilities and authorities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

5.3.1	Top management shall ensure that responsibilities and authorities for relevant roles are assigned, communicated and understood within the organization	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.3.2	The food safety team leader shall be responsible for: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.3.3	All persons shall have responsibility to report problem(s) with regards to the FSMS to identified person(s)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**
**Leadership and commitment**

Top management was demonstrated leadership and commitment with respect to the FSMS, e.g., food safety policy & the objectives of the FSMS were established and aligned with the strategic direction of the organization, implementation of the FSMS requirements into the business processes, resources needed for the FSMS, communicating the importance of effective food safety management and conforming to the FSMS requirements, applicable statutory and regulatory requirements, and mutually agreed customer requirements related to food safety, etc.

Food safety policy was implemented and maintained (announce on JAN 2024) covering a commitment to satisfy applicable food safety requirements, including statutory & regulatory requirements & mutually agreed customer requirements related to food safety and a commitment to continual improvement of the FSMS. Food safety policy was communicated to all staff via training and posted on information board within the site.

Organizational roles, responsibilities and authorities ; Found top management assign all position on organization chart clearly. And found food safety team leader was assigned on food safety manual and communicated to all staff in factory about responsibility of all position.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No - detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>6</b>	<b>Planning</b>					
6.1	Actions to address risks and opportunities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.1.1	When planning for the FSMS, the organization shall consider the issues referred to in 4.1 and the requirements in 4.2 and 4.3 and determine the	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	risks and opportunities that need to be addressed to: a) - d)					
6.1.2	The organization shall plan: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.1.3	The actions taken by the organization to address risks and opportunities shall be proportionate to: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.2	Objectives of the food safety management system and planning to achieve them	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.2.1	The organization shall establish objectives for the FSMS at relevant functions and levels. The objectives of the FSMS shall: a) - f)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.2.2	When planning how to achieve its objectives for the FSMS, the organization shall determine: a) - e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.3	Planning of changes	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

### Summary:

Risk/ Opportunity FM-GR-175 R01 : Risk and Opportunity including assessment criteria was defined. Seen defined Risk/Opportunity likelihood of Occurrence (Low, Medium, High) Severity/Profitability of Confitability of Consequence. Take action plan in High 10-25 Risk score on 2023 found

Result of follow up in timefarm in case

1. PM plan of machine, action plan by PM with MRP program, control spare part FM-GR-177

2. Covid-19 management, action plan by update Covid-19 new, body temperature check, etc.

The action of risk and opportunity maintain in FM-GR-177 and report result on management review and on 2024 found covid 19 in low risk.

Risk assessment on 2024 found High Risk in case PM plan of machine, action plan by PM with MRP program, control spare part FM-GR-177 continouns follow up action plan since 2023-2024, review in next management review.

KPI ; Review by top management and food safety team. Management System Performance: 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 evidence of periodically review the progress and achievement of them. See performance for food safety objective as ;

Objective targets and planning have been maintained for 2022-2024 as report following e.g.

Swab test result pass 100%, 2022 = 100%, 2023=100%,2024 = 100%

Product test pass as specification 100% in 2022-2024.

Food safety complaint 0 case/year; 2022=11, 2023=7cases,2024=4 case (action in FM-GR-177 )  
Correct of COA > 99.96% , 2022-2024 = 100%.

PM on plan =100%, 2022=100, 2023=100%,2024=100%

Break down <5time/year, 2022=5, 2023=7 times,2024=3 time.

% Yeild in PD line > 90% (New KPI on 2024) = achieved

KPI monthly report in FM-GR-153, last review on November 2024, The KPIs that not achieved target was investigate and take action in FM-GR-177.

Food safety meeting as monthly for changed in process, raw material, regulation, complaint, external audit result, pest control result, emergency situation, complaint, IQA, PRP, CCP, traceability, calibration, food defense and food fraud.

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.

Planning of Changes; Top management has reviewed when have new/ change from customer or change policy mission of company and defined appropriately.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>7</b>	<b>Support</b>					
<b>7.1</b>	Resources	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.1.1</b>	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.1.2</b>	People	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.1.3</b>	Infrastructure	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.1.4</b>	Work environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.1.5</b>	Externally developed elements of the FSMS	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.1.6</b>	Control of externally provided processes, products or services	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.2</b>	Competence	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.3</b>	Awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.4</b>	Communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.4.1</b>	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.4.2</b>	External communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.4.3</b>	Internal communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>7.5</b>	Documented information	<input checked="" type="checkbox"/>	<input type="checkbox"/>			



7.5.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.2	Creating and updating	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.3	Control of documented information	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.3.1	Documented information required by the FSMS and by this document shall be controlled to ensure: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.3.2	For the control of documented information, the organization shall address the following activities as applicable: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

#### Summary:

##### Human resource, competence, awareness and training

- The recruitment and training procedure was established in PM-GR-06 R16. The organization has defined manpower appropriately for the FSMS.
- All resource need are sufficiently provided.
- Competency need and training need for each position are clearly defined in job description and core competence i.e. Production staff, production supervisor, QC, QA, PUR.
- training program FM-GR-17 R06 found lasted training FSSC V 6.0 on 11,19/10/2024 and internal auditor on 19/10/2024, CCP / oPRP on 21/10/2024, allergen on 29/5/2024, OJT on 21/10/2024 record in FM-GR-21.
- Health examination conducted latest on 15/2/2024 covered chest x-ray, stool culture, HBsAg, etc.

##### Purchasing and outsource control process

- Purchasing control procedure PM-PC-02 R23 covering process of supplier and outsource selection, purchasing process and supplier evaluation.
- Assessment of supplier was done on
- Selection of new vendor which done before approved and registered to supplier list FM-PC-01 R08 over supplier raw material & packaging.
- Purchasing requisitions including, specification, quantity and needed date were received from user. Analysis of evaluation data of supplier performance every lot receiving as criteria PM-PC-01 R29 was done on APR-JUN 2024 by sampling supplier raw material, packaging No. 994, T012, S037, HUXXX in FM-PC-12 of quality, delivery on time, price, certificate result grade A.
- On 2023-2024 no new supplier.

##### Internal and external communication

Communication procedure P-P-25-F was established and implemented covering internal communication and external communication. Applicable statutory and regulatory requirements were updated by Top management. Policy, objectives, complaints, standard requirements, food regulations, etc. were communicated by meeting, information on board

and training by responsible staff and food safety team. List of applicable statutory & regulatory requirements and customer requirements was controlled and applied. Records were maintained.

List of legal/statutory/regulatory or customer requirements was controlled and continuing applied as MoPH 414, MoPH 416.

Documented Information Control Process

The company has been established procedure PM-GR-02 R28 for control of document including internal and external document in master list FM-GR-04 R04 . shown as QM, EM, SHE, MM, PM,WI,SP,ST,FM etc. By sampling internal documented revise i.e. Revise documented i.e. WI-WH-07 R07 effective date 30/10/24, QM-01 R32 effective date 21/10/24 (DAR record in FM-GR-03), PM-GR-19 R14 effective date 21/10/24.External documented control in master list FM-GR-04 R04 (SP) i.e. regulation, Bos FSSC, Logo use (SDE). Seen effectiveness of approval, distribution and recall the obsolete version by document position. Records remain legible, readily identifiable and retrievable include retention time and location use. Electronic file auto backup ever 4 hrs and record in FM-GR-144 lasted on 26/7/2024 . Document control 3 years.

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>8</b>	<b>Operation</b>					
<b>8.1</b>	Operational planning and control	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>8.2</b>	Prerequisite programmes (PRPs)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>8.2.1</b>	The organization shall establish, implement, maintain and update PRPs to facilitate the prevention and/or reduction of contaminants (incl food safety hazards) in the products, product processing and work environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>8.2.2</b>	The PRPs shall be: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>8.2.3</b>	When selecting and/or establishing PRPs, the organization shall ensure that applicable statutory, regulatory and mutually agreed customer requirements are identified. The organization should consider: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

8.2.4	When establishing PRPs the organization shall consider: a) - l)	<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"/>			
8.4.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.4.2	Handling of emergencies and incidents	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5	Hazard control	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1	Preliminary steps to enable hazard analysis	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.2	Characteristics of raw materials, ingredients and product contact materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.3	Characteristics of products	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.4	Intended use	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5	Flow diagrams and description of processes	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.1	Preparation of the flow diagrams	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.2	On-site confirmation of the flow diagrams	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.3	Description of processes and process environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2	Hazard analysis	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2	Hazard identification and determination of acceptable levels	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2.1	The organization shall identify and document all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	and process environment. The identification shall be based on: a) -e)					
8.5.2.2.2	The organization shall identify step(s) (e.g. receiving raw materials, processing, distribution and delivery) at which each food safety hazard can be present, be introduced, increase of persist. When identifying hazards the organization shall consider: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.2.3	The organization shall determine the acceptable level in the product of each food safety hazard identified, whenever possible. When determining acceptable levels, the organization shall: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.3	Hazard assessment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4	Selection and categorization of control measure(s)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4.1	Based on the hazard assessment, the organization shall select an appropriate control measure or combination of control measures that will be capable of preventing or reducing the identified significant food safety hazard to defined acceptable levels	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4.2	In addition, for each control measure, the systematic approach shall include an assessment of the	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	feasibility of: a) - c)					
8.5.3	Validation of control measure(s) and combination of control measures	<input type="checkbox"/>	<input checked="" type="checkbox"/>	MINOR	Refer to CCP of MISO product at manual capping and then there was no evidence of validation to ensure that eliminate hazard	3
8.5.4	Hazard control plan (HACCP/OPRP plan)	<input checked="" type="checkbox"/>	<input type="checkbox"/>		<i>This clause may be indicated as N/A where there are no CCP(s) or OPRP(s)</i>	
8.5.4.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.2	Determination of critical limits and action criteria	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.3	Monitoring systems at CCPs and for OPRPs	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.4	Actions when critical limits or action criteria are not met	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.5	Implementation of the hazard control plan	<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"/>			
8.8.1	Verification	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.8.2	Analysis of results of verification activities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9	Control of product and process nonconformities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2	Corrections	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2.1	The organization shall ensure that when critical limits at CCPs and/or action criteria for OPRPs are not met, the products affected are identified and	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	controlled with regard to their use and release					
8.9.2.2	When critical limits at CCPs are not met, affected products shall be identified and handled as potentially unsafe products (see 8.9.4)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2.3	Where action criteria for an OPRP are not met, the following shall be carried out: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2.4	Documented information shall be retained to describe corrections made on nonconforming products and processes, including a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.3	Corrective actions	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4	Handling of potentially unsafe products	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4.2	Evaluation for release	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4.3	Disposition of nonconforming products	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.5	Withdrawal/recall	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

Verify scope : Manufacture of Japanese Soy Sauce, Chinese Soy Sauce, Seasoning Sauce, Fermented Vinegar, Hoisin Sauce, Dark & Sweet Soy Sauce and Fermented Soybean Paste.  
 Foos safety team 17 member update on 21/10/2024 lasted training FSSC V 6.0 on OCT 2024.  
 Site establish and implement FSSC 22000 V 6.0  
 List of legal/statutory/regulatory or export market specific requirements was controlled and continuing applied such as; No. 61,135,416,414

Product description Ferment soy bean paste products (pasteurized and non-pasteurized) for cooking, packing plastic bag PE 1 kg and glass bottle 200 and 250 gms, shelf-life 10 months for non-pasteurized in PE bag, 18 months for non-pasteurized in glass bottle, 24 months for pasteurized

Product description: Sauce products group (Japanese Soy Sauce, Chinese Soy sauce, Seasoning Sauce, Fermented Vinegar, Hoisin Sauce, Dark & Sweet Soy Sauce), 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.



Product description Fermented vinegar SP-GR-118 specifications with chemical, micro, heavy metal, RM as specification spec SP-QC-32 control Shelf life 24 months.

Process flow for Fermented vinegar (FM-GR-XX) is receiving, mixing, cooking, fermentation, pasteurization, filtration and filling and verified on 21/10/2024.

FM-GR-XX hazard analysis, and seen the hazard was analyzer for B/C/P/A/F update Decision tree as standard new version as QM-XX.

HACCP Process flow for Sauce products (Japanese Soy Sauce, Chinese Soy Sauce, Seasoning Sauce, Hoisin Sauce, Dark & Sweet Soy Sauce) receiving, sieving, cleaning, steaming, cooling, milling, mixing, seeding, koji production, fermentation, squeeze, pasteurized/sterilization, filtration, filling verified on 21/10/2024.

FM-GR-100 HACCP plan and oPRP plan verified on 21/10/2024

CCP1B; pasteurized/sterilization control temperature depend on each product i.e. 100-110 ° C and 15-20 minutes for sauce, temp>90 ° C and time>15 min for dark and sweet soy sauce, temp 70-80 C time 15-20 minutes for vinegar, temp 90-95 ° C flow rate ≤53 L/min for Chinese soy sauce, temp 95-100 ° C. Japanese soy sauce. Control flow≤53 L/min for Japanese soy sauce and temp>100 C time>15 min for hoisin sauce and all record at start and very 10 minute record in FM-QC-60.

CCP2P; filtration with screen control size filter > 50 micron inspection at before and after working by PD&QC staff. Record FM-QC-44.

CCP3P Washing packaging (glass) control pressure ≥ 1.0 PSI , time ≤ 15 Hz or ≥ 7 sec. control pressure sampling 12 pcs / 30 minute. record FM-PS-43.

oPRP Plan Sauce products

oPRP; pasteurized for vinegar, temp>70 C and time>15 minute,

oPRP1B; pasteurized temp 105-110 C time 40 Hz, Flow <53 L/min for Japanese soy sauce, record every 40 minutes in FM-QC-60.

oPRP2B; pasteurized 2 at temp 90-95 C time 15-20 minute for Japanese soy sauce and dark soy sauce by checking start every 15 min and finish process.

oPRP1P; magnetic with strength >10,000 gauss, and check start and stop process and record in FM-PD-58.

Action when deviation form CCP of OPRP e.g. stop line, hold the affect/unsafe product, management the affect/unfase product, check the machine/process as in document.

HACCP plan SD-120

Fermented vinegar SP-GR-118

-Specification with chemical, micro, heavy metal, RM as specification spec SP-QC-32

-Process flow for Fermented vinegar is receiving, mixing, cooking, fermentation, pasteurization, filtration and filling and verified on 21/08/2024.

FM-GR-98 hazard analysis, and seen the hazard was analyzed for B/C/P/A/F update Decision tree as standard new version as QM-03

Fermented vinegar FM-GR-100 HACCP plan and oPRP plan

CCP1B; Pasteurization temperature 70-80 C time 15-20 minutes for vinegar, time>15 min. Monitoring time and temperature at start, during (every 5 minutes) and finish process by QC and operator. When deviation then stop process, reheat and checked before release.

CCP2P; filtration with screen size<30 micron. Monitoring at before and after working by PD&QC staff. When deviation then re-process and checked.

CCP3P; bottle washing with control pressure ≥1 psi, washing time <15 Hz or >7 sec, check every

12 bottle by PD staff at every 30 minute. When deviation then re-wash and checked.

oPRP

oPRP1; pasteurized for vinegar, critical limit at temp>70 C and time>15 minute. Monitoring by operator and QC at start, during (every 5 minutes) and finish process. When deviation then stop process, reheat and checked before release.

Fermented Soybean Paste

receiving, sieving, washing, steaming, cooling, mixing, seeding, fermentation, milling, fermentation, pasteurized, filling, capping, packing and delivery. PFD verified on 21/08/2024

HACCP plan

CCP1B; milling by using screen <3 micron. Monitoring at before and after filling by PD employee. When deviation then re-process and checked.

CCP2B; fermentation, check microorganism and not found Salmonella, S. aureus, Bacillus. Monitoring was arranged at every batch (2 sample per batch). When deviation then re-process and checked.

CCP2B; fermentation, limit was Aw <0.85. Monitoring at every batch/tank by QC. When deviation then hold, re-process and checked.

CCP3B; Pasteurization, temperature >75 C time >15 minutes. Monitoring time and temperature at start, during (every 5 minutes) and finish process by QC and operator. When deviation then stop process, reheat and checked before release.

CCP4B; manual capping, check "complete cap" by visual inspection by QC. Monitoring check every pallet by QC as MIL-STD-105E. When deviation then hold, re-process and checked.

oPRP

oPRP1P; drum cleaning. Visual inspection with not found foreign matter. Monitoring every drum. When deviation then reject, recleaning, and checked before release.

-Control of NC was provided by NCR procedure for handling on NC product and potential NC product and approved the handling NCP by authorized person. Corrective action provided as procedure to provide to prevent reoccurrence and Release evaluation was done by factory manager.

Validation All CCP on 28/9/2024 and oPRP on 30/8/2024 report by external lab.

Rework control established and implemented as QP. Rework product is returned to production step at mixing tank. Rework products are inspected by QC staff.

On-site Audit found process of product Japanese soy sauce lot 392/24 , packing in carons / inkjet product Soja original lot EXP 11/2026 and Fermented vinegar WIP lot JUN – SEP 2024. Verify CCP / oPRP and record control process was comply with plan found record in process control.

Inhouse laboratory test i.e. % salt , TN,pH, Brix , Micro (TPC , Y&M), Heavy metal test with external lab full parameter. Pt test APC lasted on 20/3/2024

Verification of finished Johin miso / Dark miso / Organic Miso / Johin pasteurized/ Pasteurized Shiro miso/ seasoning miso/Japanese soy sauce and Chinese soy sauce/seasoning soy sauce/Dark & sweet soy sauce/ Hoisin sauce on 8/10/2024 / Organic Rice Vinegar on 28/2/2024 parameter APC, Bacillus cereus, C per, Coliform, E-coli, S aureus, salmonella spp, Y&M, Aflatoxin , Arsenic , Cadmium, copper, Lead, Mercury, Tin, Zinc, synthetic color, Sorbic acid, Benzoic acid and pesticide 4 group was comply with specification and regulation.

Raw material and packaging specification were established as procedure by sampling receiving record in FM-QC-17 as specification SP-QC-32 i.e. Mirin mold , soy bean , Brown Rice packaging in glass bottles 21/6/2024. Test report pesticide 4 group brown rice on 14/3/2022 (Crop 2022), Test report plastic bottles PET 13/11/2023 , CAP on 13/11/2023.

Challenge Traceability products Organic Fairtrade Rice Vinegar 5% size 310 ml. DDM 05092026 Lot NFC25974 Qty 6,048 Bottles/310ml. Use raw material organic rice (Brown Rice) on 15/7/2022, Mirin Mold lot 22/4/2019 use time 3 hrs. (target 4 hrs.)

Calibration plan and list update on 2024 FM-EN-32 R01 by sampling Digital thermometer oPRO-107 on 8/2/2024 , Flow meter on 21/11/2023, Thermometer graph on 16/2/2024, Digital thermometer on Pro-003/02 on 13/8/2024, Digital thermometer Pro003-01 on 18/4/2024, Magnetic bar (oPRP) on 4/4/2024 (> 10,000 G), Digital thermometer Pro-037/01 on 1/8/2024, Incubator on 17/10/2024, auto cave on 17/10/2024, pH meter on 9/5/2024, Calibration weight on 6/8/2024, Pal-1 on 27/8/2024. Calibration result was reviewed and recorded as calibration profile. Calibration tag was identified for each measurement device and daily calibration record by staff operator.

Traceability / Mock Recall was established and implemented including responsibility person, recall procedure and frequency of recall test on QP-QM-XX. Identification control cover identification lot No. material, product in process. Contact recall list was defined covered local government. Found mock recall / Backward test lasted on 2/4/2024 product Gluten free soy sauce 1000 L. Qty 4 Drum (Tank IPC) lot 16032024 ( use time 2.19 hrs.)

Forward test on 2/4/2024 raw material Salt 97.5% lot 27022024 Qty : 15,000 kgs receiving date 27/2/2024 use for product order since 22/3-30/3/2024 balance 100% (use time 30 minute). On 2023-2024 no product recall and withdrawal.

Complaint was raised and inform to related person. Seen the follow-up action that prevent the occurrence of problem was set for complaint management. The customer feedback (complaint and satisfaction data) was collected and analyses to improvement company performance. In year JAN – NOV 2024 found 1 1 case (food safety & Quality complaint) By sampling Complaint No. 2,5,6,10,11 record in FM-GR-27 found investigate root cause, correction, corrective action and plan by FSMS team and top management.

Emergency preparedness and response ; The procedures and standard support and risk management defined as also focus on preventing and mitigating the environmental impacts that may be associated with accidents or emergency situations. Specific procedure and it have been good implemented and maintained, review of equipment performance to testing, checking as define on plan SP-HS-XX i.e. fire, flooding, chemical pollution, Earthquake, Gas LPG and First Aid. key contract list manager SP-GR-140. Emergency test fire drills on 2/3/2024, Earthquake on 2/3/2024, chemical pollution on MAR 2024. On 2023-2024 no emergency case. PRPs verified

-Water was sourced from deep well water. Water (used water and process water) and daily check for pH and chlorine 0.2-0.5 ppm and seen the weekly micro test FM-QC-88 (Coliform, EC) and test on 06/04/2024 including steam test on 23/04/2024.

-WI-GR-09 Waste control and during factory inspection and then found that effectiveness. Hazardous waste was transfer to external and seen report followed as legal and sampling manifest \*\*27004 on 27/04/2024 for contaminated cotton and used lubricant oil. By-product was sold to external (farmer) and seen detail of contract defined “animal feed” and sampling contract \*\*\*PONG, \*\*\*AGRO.

-WI-GR-08 Glass and plastic was control as layout SP-GR-152 including equipment machine, facility and seen the record for filling room FM-GR-54 at building B2, receiving area, cooker area, squeeze process, moromi area, filling area, KOJI area, vinegar production area, filtration of sauce area and check record date in July-Oct 2024. FM-QC-101 check glass control and potential before start production.

-WI-PD-42 Cleaning method B4 with detail of method, chemical and employee and program

SP-GR-13 and seen cleaning record plate heat exchanger, soy sauce tank, glass packing machine, capping machine, film shrink machine.

Cleaning record was maintained and checked for building B2/B4/B5, moromi area, filling area, KOJI area, vinegar production area, squeezing and filtration of sauce area.

Equipment cleaning was done and maintained as WI-PD-xx and seen cleaning record for squeeze machine, plate heat exchanger, soy sauce tank, crusher, and koji room.

Seen the partial CIP system defined at at least 2 time/week and seen FM-PD-62 20/11/2023 for sauce process line at pasteurization step by chemical (hot water, NaOH 2%, acid 2%, water final rinse) and pH final 6.5-8.5 also micro test (EC) every time after CIP. Seen record of pH rinse water on FM-QC-90 date 04/10/2024

-WI-GR-07 Pest controls that effective handling by sub-contractor and seen the contract \*\*4512 duration time Aug 2024-Aug 2025 with detail of method and chemical used.

Monthly report for service by supplier on July-Oct 2024.

Monthly infestation (EFK and glue trap) checked record was maintained as in FM-GR-41. In-deep survey was arranged by sub-contractor (ADV\*\*) as in FM-GR-128 in every 3 months and latest 23/07/2024 and 18/10/2024.

Chemical used was approved by government with license such as; IMIFORCE, FENDONA also personal certificate valid on 02/10/2569

Pest data was analysed as trend in 2023-2024 and seen pest improvement program.

-WI-GR-06 Personal hygiene. QC was assigned to sampling in each process weekly FM-GR-26 by QC as policy for personal hygiene in place. Record and seen the record at each B2, B4 filling process, B4 squeeze process, B4 sterilization on July-Oct 2024

Seen the control measure and facility for hygiene policy such as; hand washing baht before access production area with liquid soap and hand dryer, protective clothing with long sleeve and changing room provided and jewellery policy.

Workwear and protective clothing was provided to employee and follow as policy. During inspection and found that employee followed as policy such as; filling area (hat, hair net, protective clothing, glove and footwear).

Warehouse, store and delivery

-Raw material was kept in dry and cleaned area and seen area was separated and prevent cross contamination. FG was kept in dry warehouse and clearly identified with tag label.

-Delivery process was done by external provider and sampling record FM-WH-48 with detail of product, quantity, truck condition and seen recording 03/05/2024 and 29/05/2024.

-Raw material and finish goods was kept in secure area and cleaned as program. Found the effectiveness during the site inspection.

-Challenge test the stock balance and FIFO/FEFO control for; wheat flour, organic rice, glass bottle or jar.

Sauce products (Japanese Soy Sauce, Chinese Soy Sauce, Seasoning Sauce, Hoisin Sauce, Dark & Sweet Soy Sauce)

#### *Auditor verification of CCP(s) and OPRP(s)\**

<i>CCP#/OPRP#</i>	<i>Description of process step:</i>	<i>Critical limits or action criteria</i>	<i>Monitoring procedure, correction, and corrective action</i>
<i>CCP1B</i>	<i>pasteurized/sterilization</i>	<i>control temperature</i>	<i>Monitoring record at start and very 10 minute record in FM-</i>

		<p>depend on each product i.e. 100-110 ° C and 15-20 minutes for sauce, temp &gt; 90 ° C and time &gt; 15 min for dark and sweet soy sauce, temp 70-80 ° C time 15-20 minutes for vinegar, temp 90-95 ° C flow rate ≤ 53 L/min for Chinese soy sauce, temp 95-100 ° C. Japanese soy sauce. Control flow ≤ 53 L/min for Japanese soy sauce and temp &gt; 100 ° C time &gt; 15 min for hoisin sauce.</p>	<p>QC-60. Action when deviation from CCP of OPRP e.g. stop line, hold the affect/unsafe product, management the affect/unfase product, check the machine/process as in document</p>
CCP2P	filtration with screen	control size filter > 50 micron	<p>inspection at before and after working by PD&amp;QC staff. Record FM-QC-44.</p> <p>Action when deviation from CCP of OPRP e.g. stop line, hold the affect/unsafe product, management the affect/unfase product, check the machine/process as in document</p>
CCP3P	Washing packaging (glass)	control pressure ≥ 1.0 PSI , time ≤ 15 Hz or ≥ 7 sec. control pressure sampling 12 pcs /	<p>Monitoring 30 minute. record FM-PS-43. Action when deviation from CCP of OPRP e.g. stop line, hold the affect/unsafe product, management the affect/unfase product, check the machine/process as in document</p>
oPRP1B	pasteurized	temp 105-110 ° C time 40 Hz, Flow < 53 L/min	for Japanese soy sauce, record every 40 minutes in FM-QC-60.
oPRP2B	pasteurized 2	temp 90-95 ° C time 15-20 minute for Japanese soy sauce and dark soy sauce	by checking start every 15 min and finish process.
oPRP1P	Passing Magnetic bar	magnetic with strength > 10,000 gauss	<p>check start and stop process and record in FM-PD-58.</p> <p>Action when deviation from CCP of OPRP e.g. stop line, hold the affect/unsafe product,</p>



			management the affect/unfase product, check the machine/process as in document.
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### Fermented vinegar

<i>Auditor verification of CCP(s) and OPRP(s)*</i>			
<i>CCP#/ OPRP#</i>	<i>Description of process step:</i>	<i>Critical limits or action criteria</i>	<i>Monitoring procedure, correction, and corrective action</i>
CCP1B	Pasteurization	temperature 70-80 C time 15-20 minutes for vinegar, time>15 min.	Monitoring time and temperature at start, during (every 5 minutes) and finish process by QC and operator. When deviation then stop process, reheat and check before release.
CCP2P	filtration with screen	filtration with screen size<30 micron	Monitoring at before and after working by PD&QC staff. When deviation then re-process and checked.
CCP3P	bottle washing	bottle washing with control pressure ≥1 psi, washing time <15 Hz or >7 sec	check every 12 bottle by PD staff at every 30 minute. When deviation then re-wash and checked. Action when deviation form CCP of OPRP e.g. stop line, hold the affect/unsafe product, management the affect/unfase product, check the machine/process as in document.
oPRP1	pasteurized for vinegar	critical limit at temp>70 C and time>15 minute	Monitoring by operator and QC at start, during (every 5 minutes) and finish process. When deviation then stop process, reheat and check before release. Action when deviation form CCP of OPRP e.g. stop line, hold the affect/unsafe product, management the affect/unfase product, check the machine/process as in document.

### Fermented Soybean Paste

<i>Auditor verification of CCP(s) and OPRP(s)*</i>			
<i>CCP#/ OPRP#</i>	<i>Description of process step:</i>	<i>Critical limits or action criteria</i>	<i>Monitoring procedure, correction, and corrective action</i>
CCP1B	milling by using screen	milling by using screen <3 micron	minoring at before and after filling by PD employee. When deviation then re-process and checked.



CCP2B	fermentation	check microorganism and not found Salmonella, S. aureus, Bacillus.  limit was Aw <0.85	Monitoring was arranged at every batch (2 sample per batch). When deviation then re-process and checked.  Monitoring at every batch/tank by QC. When deviation then hold, re-process and checked.
CCP3B	Pasteurization	temperature >75 C time >15 minutes	Monitoring time and temperature at start, during (every 5 minutes) and finish process by QC and operator. When deviation then stop process, reheat and check before release
CCP4B	manual capping	check "complete cap" by visual inspection by QC.	Monitoring check every pallet by QC as MIL-STD-105E. When deviation then hold, re-process and checked.
oPRP1P	drum cleaning	Visual inspection with not found foreign matter.	Monitoring every drum. When deviation then reject, recleaning, and checked before release

ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>9</b>	<b>Performance evaluation</b>					
9.1	Monitoring, measurement, analysis and evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.1.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.1.2	Analysis and evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.2	Internal audit	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.2.1	The organization shall conduct internal audits at planned intervals to provide information on whether the FSMS conforms to: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.2.2	The organization shall a) - g)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3	Management review	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3.2	Management review input	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3.3	Management review	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	output					
<p><b>Summary:</b>            Monitoring, measuring, analysis and evaluation            The site evaluated and analysed the data from result of PRPs (swab test result, daily hygiene record, cleaning record, etc.), HACCP plan, oPRP plan and external audit for improvement. Corrective action from internal audit, complaint and external audit which was analysed and bring into as input of management review.</p> <p><b>Internal Audit</b></p> <ul style="list-style-type: none"> <li>- The internal audit procedure was established. Internal audit plan FM-GR-05 for 2 time/year defined base on importance and status, Food safety team 17 member update on 1/2024 lasted training FSSC V 6.0 on 11,19/10/2024 and internal auditor on 19/10/2024 by Intertek Thailand.</li> <li>- Lasted internal audit on 26-28/10/2024 use checklist FM-GR-14 R07 cover all requirement i.e. ISO22000-2018, ISO/TS and additional req.</li> <li>- Seen the internal audit schedule / plan FM-GR-12 R08, audit checklist covered all department and justified criteria for C, NC and OBS. Result from internal audit can identify weak point of organization. In this audit No NC.</li> <li>- Result shown NCs. Found system set up for 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.</li> </ul> <p><b>Management review</b> The management review was plan in twice time/year and found the process was reviewed by Top management , Food safety team leader and Food safety team which seen last review on 9/9/2024 and 31/10/2024. Review input such as Changes in external and internal issues, Risk , communication , HACCP review , CCP / oPRP monitoring , KPI , additional req V 6.0 and ISO/TS part GHP , 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. Plan follow up result form MM review will follow up by person who responded i.e. food safety culture plan.</p>						
ISO 22000:2018 - Food Safety Management Systems		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>10</b>	<b>Improvement</b>					
10.1	Nonconformity and corrective action	<input type="checkbox"/>	<input checked="" type="checkbox"/>	MINOR	- 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	1

					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.	
10.1.1	When a nonconformity occurs, the organization shall: a) - e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.1.2	The organization shall retain documented information as evidence of: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.2	Continual improvement	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.3	Update of the food management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

NC, Corrective and preventive action The handling non-conformances and potential unsafe products was identified include clear documentation of the product control, management method and authorized person for product release. In year 2024 there was found 7 NC by sampling NCR No. NCR 061,062 ,021,006/24 found NC report in FM-QC-13 found investigate root cause, corrective action was effectiveness.

\*\*\* MINOR \*\*\*

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.

Continual improvement

- The site review and evaluated the data from complaint, review output, internal and external audit result, and all result from PRP verification. Then analyse for improvement and seen the evidence of personal hygiene control, not found the food safety compliant, and consistency system maintained.

Updating the system  
Refer to data analysed and evaluated for improvement and then seen the system was reviewed and updated and seen the update evidence in latest management review.

## ISO/TS 22002-1:2009 - FOOD MANUFACTURING

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus	Requirement	Yes	No	Minor/		

e				Major/ Critical		
<b>4</b>	<b>Construction and layout of buildings</b>					
4.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2	Environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.3	Locations of establishments	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b> 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. The factory has 5 (B1-B5) building (i.e. preparing line , vacuum line , packing line , office , Warehouse, cold storage, freezing at preparing zone). Environment was sperate production zone low risk , Hight risk control staff , protective clothing with different color.						
ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>5</b>	<b>Layout of premises and workspace</b>					
5.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.2	Internal design, layout and traffic patterns	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.3	Internal structures and fittings	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.4	Location of equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.5	Laboratory facilities	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.6	Temporary or mobile premises and vending machines	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.7	Storage of food, packaging materials, ingredients and non-food chemicals	<input type="checkbox"/>	<input checked="" type="checkbox"/>	MINOR	Some nonconformities regarding by site inspection at warehouse Finished product found stored WIP , Raw material , waste were not clearly to separated Lack / location for storage in warehouse.	2
<b>Summary:</b> Wall, floor and ceiling was designed in good condition that suitably for cleaning and prevent dust accumulated. Raw material route, finished goods route, staff route and waste route was defined in site map. Non -food chemical was clearly segregated from food, packaging and ingredient store. Maintenance shop , chemical room was outside production building control lock & key and control cross contamination was effectiveness						

Inhouse laboratory test i.e. % salt , TN,pH, Brix , Micro (TPC , Y&M), Heavy metal test with external lab full parameter. Pt test APC lasted on 20/3/2024

Warehouse, store and delivery

-Raw material was kept in dry and cleaned area and seen area was separated and prevent cross contamination. FG was kept in dry warehouse and clearly identified with tag label.

-Delivery process was done by external provider and sampling record FM-WH-48 with detail of product, quantity, truck condition and seen recording 03/05/2024 and 29/05/2024.

-Raw material and finish goods was kept in secure area and cleaned as program. Found the effectiveness during the site inspection.

-Challenge test the stock balance and FIFO/FEFO control for; wheat flour, organic rice, glass bottle or jar.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
6	Utilities – air, water, energy					
6.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.2	Water supply	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.3	Boiler chemicals	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.4	Air quality and ventilation	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.5	Compressed air and other gases	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.6	Lighting	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

#### Summary:

Water was sourced from deep well water. Water (used water and process water) and daily check for pH and chlorine 0.2-0.5 ppm and seen the weekly micro test FM-QC-88 (Coliform, EC) and test on 06/04/2024 including steam test on 23/04/2024.

Boiler 4 tons and daily checked in FM-EN-36 and record every 2 hours for control pressure steam (out) 0-7 bar. PM was daily and seen record FM-EN-37 with valve, blowdown, safety system. Chemical was used in boiler which was anti scale chemical and seen detail and MSDS “NEXGUARD” and seen chemical was secure kept. Annual checked by subcontractor on 11/08/2024. Competence of boiler staff was arranged as legal.

- -Compressed air was provided by air pump and maintenance as PM plan FM-EN-63. Seen the equipment was done follow as plan in daily (leak and filter) and year. Filter was changed latest on 27/02/2024

- -Water system plant and seen PM record chlorine feed pump O7, soft water tank O23 and PM plan was defined.

- -Light was checked at working areas and seen result was “sufficiency” in working area and sampling test on 04/07/2024 at warehouse and production B2 B3 B4

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

<b>7</b>	<b>Waste disposal</b>					
7.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.2	Containers for waste and inedible or hazardous substances	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.3	Waste management and removal	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4	Drains and drainage	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

WI-GR-09 Waste control and during factory inspection and then found that effectiveness. Hazardous waste was transfer to external and seen report followed as legal and sampling manifest \*\*27004 on 27/04/2024 for contaminated cotton and used lubricant oil. By-product was sold to external (farmer) and seen detail of contract defined "animal feed" and sampling contract \*\*\*PONG, \*\*\*AGRO

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

<b>8</b>	<b>Equipment suitability, cleaning and maintenance</b>					
8.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2	Hygienic design	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.3	Product contact surfaces	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.4	Temperature control and monitoring equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5	Cleaning plant, utensils and equipment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.6	Preventive and corrective maintenance	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

WI-PD-42 Cleaning method B4 with detail of method, chemical and employee and program SP-GR-13 and seen cleaning record plate heat exchanger, soy sauce tank, glass packing machine, capping machine, film shrink machine.

Cleaning record was maintained and checked for building B2/B4/B5, moromi area, filling area, KOJI area, vinegar production area, squeezing and filtration of sauce area.

Equipment cleaning was done and maintained as WI-PD-xx and seen cleaning record for squeeze machine, plate heat exchanger, soy sauce tank, crusher, and koji room.

Seen the partial CIP system defined at at least 2 time/week and seen FM-PD-62 20/11/2023 for sauce process line at pasteurization step by chemical (hot water, NaOH 2%, acid 2%, water final rinse) and pH final 6.5-8.5 also micro test (EC) every time after CIP. Seen record of pH rinse water on FM-QC-90 date 04/10/2024

- PM plan FM-EN-26

- -Seen detail for monthly PM and FM-EN-04 update in every monthly then sampling month June-Nov 2024.

- -PM schedule was arranged FM-EN-76 also checklist with machine and equipment; Vinegar

mixing tank U29, glass washing machine 6 head U65, capping machine U75, Soybean mill machine A5, screw conveyor to silo A30, screw conveyor to cooker A61, Soybean squeezing machine B11, SBO filter press B45, Screw under cooker C10, bucket wheat flour C54, koji room E2, fermented tank F64, main press cake H31, filter press cotton washer I16, raw soy sauce pump to pasteurization K10, pasteurization K13, chlorine feed pump O7, soft water tank O23, separator vinegar R7, koji for vinegar process R36, lemon squeeze (ponsu sauce) R95.

- -Seen the food grade grease "BISON" food contact (H1)
- -Seen the fixing work order FM-PD-61 also cleaning and cross contamination checked result after maintenance by sampling: 0030, 0055, 0039
- -Training was provided at annual and sampling training course; PRPs, engioneer WI/procedure, PPE used.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
9	Management of purchased materials					
9.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.2	Selection and management of suppliers	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3	Incoming material requirements (raw/ingredients/ packaging)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

#### Summary:

Purchasing and outsource control process

- Purchasing control procedure PM-PC-02 R23 covering process of supplier and outsource selection, purchasing process and supplier evaluation.
- Assessment of supplier was done on
- Selection of new vendor which done before approved and registered to supplier list FM-PC-01
- R08 over supplier raw material & packaging.
- Purchasing requisitions including, specification, quantity and needed date were received from user. Analysis of evaluation data of supplier performance every lot receiving as criteria PM-PC-01 R29 was done on APR-JUN 2024 by sampling supplier raw material , packaging No. 994 ,T012,S037, HUXXX in FM-PC-12 of quality, delivery on time , price , certificate result grade A.
- On 2023-2024 no new supplier.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
10	Measures for prevention of cross contamination					
10.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			



10.2	Microbiological cross contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.3	Allergen management	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
10.4	Physical contamination	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

QC-28 was in place and seen risk for environmental monitoring program WI-QC-28 reviewed and update 15/12/2023.

Seen FM-QC-103 was maintained at monthly (S. aureus) and 4 monthly (S. aureus, TPC, Bacillus, EC, Salmonella) for swab test for hand, utensil, filling machine at monthly FM-QC-32 and seen record on 06/08/2024.

Ait test was done at twice a month in filling area and seen record test TPC on 05/11/2024, 07 & 21/10/2024, and 12 & 25/09/2024.

Allergen controlled was maintained as PM-GR-25 and seen allergen list (soybean, wheat, sesame) on SP-GR-124. Seen the legal and regulatory for each country. Control measure for control of allergen was in place such as; identification tag, closed packaging, physical barrier, separated weighing room and cleaning method. Allergen detail was arranged for raw material and FG and seen SP-GR-125. Cleaning verification was arranged as plan and seen record 02/08/2024 and 07/08/2024 and validation report on 12/05/2024 (wheat), 18/05/2024 (soybean), 08/06/2024 (sesame). Seen label of product was defined and sampling; soy sauce 10 litre and gluten free soy sauce 200 ml.

WI-GR-08 Glass and plastic was control as layout SP-GR-152 including equipment machine, facility and seen the record for filling room FM-GR-54 at building B2, receiving area, cooker area, squeeze process, moromi area, filling area, KOJI area, vinegar production area, filtration of sauce area and check record date in July-Oct 2024. FM-QC-101 check glass control and potential before start production.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
11	Cleaning and sanitizing					
11.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
11.2	Cleaning and sanitizing agents and tools	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
11.3	Cleaning and sanitizing programmes	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
11.4	Cleaning in place (CIP) systems	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
11.5	Monitoring sanitation effectiveness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

WI-PD-42 Cleaning method B4 with detail of method, chemical and employee and program SP-GR-13 and seen cleaning record plate heat exchanger, soy sauce tank, glass packing machine, capping machine, film shrink machine.

Cleaning record was maintained and checked for building B2/B4/B5, moromi area, filling area,

KOJI area, vinegar production area, squeezing and filtration of sauce area.  
Equipment cleaning was done and maintained as WI-PD-xx and seen cleaning record for squeeze machine, plate heat exchanger, soy sauce tank, crusher, and koji room.  
Seen the partial CIP system defined at at least 2 time/week and seen FM-PD-62 20/11/2023 for sauce process line at pasteurization step by chemical (hot water, NaOH 2%, acid 2%, water final rinse) and pH final 6.5-8.5 also micro test (EC) every time after CIP. Seen record of pH rinse water on FM-QC-90 date 04/10/2024.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
12	Pest control					
12.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.2	Pest control programmes	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.3	Preventing access	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.4	Harbourage and infestations	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.5	Monitoring and detection	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.6	Eradication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

#### Summary:

WI-GR-07 Pest controls that effective handling by sub-contractor and seen the contract \*\*4512 duration time Aug 2024-Aug 2025 with detail of method and chemical used.

Monthly report for service by supplier on July-Oct 2024.

Monthly infestation (EFK and glue trap) checked record was maintained as in FM-GR-41. In-deep survey was arranged by sub-contrcator (ADV\*\*) as in FM-GR-128 in every 3 months and latest 23/07/2024 and 18/10/2024.

Chemical used was approved by government with license such as; IMIFORCE, FENDONA also personal certificate valid on 02/10/2569

Pest data was analysed as trend in 2023-2024 and seen pest improvement program

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
13	Personnel hygiene and employee facilities					
13.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.2	Personnel hygiene facilities and toilets	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.3	Staff canteens and designated eating areas	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.4	Workwear and protective clothing	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.5	Health status	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

13.6	Illness and injuries	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.7	Personal cleanliness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
13.8	Personal behaviour	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

WI-GR-06 Personal hygiene. QC was assigned to sampling in each process weekly FM-GR-26 by QC as policy for personal hygiene in place. Record and seen the record at each B2 , B4 filling process, B4 squeeze process, B4 sterilization on July-Oct 2024

Seen the control measure and facility for hygiene policy such as; hand washing baht before access production area with liquid soap and hand dryer, protective clothing with long sleeve and changing room provided and jewelry policy.

Workwear and protective clothing was provided to employee and follow as policy. During inspection and foun that employee followed as policy such as; filling area (hat, hair net, protective clothing, glove and footwear).

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
14	Rework					
14.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
14.2	Storage. identification and traceability	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
14.3	Rework usage	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

Production and Rework control defined for controlling usage of rework product. Rework / Reprocess process control defined process control QC sampling check physical / Quality every lot rework. No product rework.

ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
15	Product recall procedures					
15.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
15.2	Product recall requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

Mock Recall was established and implemented including responsibility person, recall procedure and frequency of recall test on QP-QM-XX. Identification control cover identification lot

No. material, product in process. Contact recall list was defined covered local government. Found

mock recall / Backward test lasted on 2/4/2024 product Gluten free soy sauce 1000 L. Qty 4

Drum (Tank IPC) lot 16032024 ( use time 2.19 hrs.) Forward test on 2/4/2024 raw material Salt 97.5% lot 27022024 Qty : 15,000 kgs receiving date 27/2/2024 use for product order since 22/3-30/3/2024 balance 100% (use time 30 minute).						
ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>16 Warehousing</b>						
16.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
16.2	Warehousing requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
16.3	Vehicles, conveyances and containers	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b> Storage and Warehousing procedure in place control cover Stock control and specify areas storage i.e Raw material, Packaging, Chemical, Lab QC, ware house , packaging room. Seen appropriately control of raw material and finish products. raw material, packing and finish products were controlled key parameter in storage such as preservation, identification at warehouse and stock control all finish product and majority raw material. Record check condition loading / transportation i.e. clean , lock , pest and personal. Record inspection transportation FM-WH-48.						
ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>17 Product information/consumer awareness</b>						
17.1	Product information and consumer awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b> Product labelling control. Incoming inspection packaging have been maintained as WI-QC-51 Label inspection control in WI-QC-12 and record incoming label control check with standard / art work approved in FM-QC-48. In process check start up in detail ink code , name, weight and label detail checked by QC and manager and FM-QC-04. By sampling check labelling products Biologist Soja Saus size 200 ml. EXP 11/2026 record in FM-QC-107.						
ISO/TS 22002-1:2009 - Food Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>18 Food defense, biovigilance and bioterrorism</b>						
18.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
18.2	Access controls	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b> Food defense PM-GR-27 R03 and security assessment procedure and risk						

assessment SP-FS-01 R00 (Annual review on 10/1/2024) team separated areas control measure i.e. entrance, Office, receiving areas, warehouse RM/FG, PD areas, boiler , Raw water / water treatment, Chiller, chemical room, packing line, maintenance shop, boiler etc. assessment found L/M/H risk areas by sampling inspection & monitoring CCTV (layout SP-FS-03 / 49 station) ,lock & key , visitor tag & record in FM-GR-30, food security inspection CCTV record in FM-GR-127 by staff. Lasted training team on 29/3/2024.

## ISO/TS 22002-4:2013 - FOOD PACKAGING MANUFACTURING

ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.1</b>	<b>Establishment</b>					
4.1.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.1.2	Environment	<input type="checkbox"/>	<input type="checkbox"/>			
4.1.3	Location of establishment	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.2</b>	<b>Layout and workspace</b>					
4.2.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.2	Internal design, layout and traffic patterns	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3	Internal structures and fittings	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.4	Equipment	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.5	Temporary/mobile structures	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.6	Storage	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.3</b>	<b>Utilities</b>					

4.3.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.3.2	Water supply	<input type="checkbox"/>	<input type="checkbox"/>			
4.3.3	Air quality and ventilation	<input type="checkbox"/>	<input type="checkbox"/>			
4.3.4	Compressed air and other gases	<input type="checkbox"/>	<input type="checkbox"/>			
4.3.5	Lighting	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.4	<b>Waste disposal</b>					
4.4.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.2	Waste handling	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.3	Drains and drainage	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.5	<b>Equipment suitability, cleaning and maintenance</b>					
4.5.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.2	Hygienic design	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.3	Food packaging contact surfaces	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.4	Maintenance	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.6	<b>Management of purchased materials and services</b>					
4.6.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.2	Selection and management of suppliers	<input type="checkbox"/>	<input type="checkbox"/>			

4.6.3	Incoming raw materials	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.7 Measures for prevention of contamination</b>						
4.7.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.7.2	Microbiological contamination	<input type="checkbox"/>	<input type="checkbox"/>			
4.7.3	Physical contamination	<input type="checkbox"/>	<input type="checkbox"/>			
4.7.4	Chemical contamination	<input type="checkbox"/>	<input type="checkbox"/>			
4.7.5	Chemical migration	<input type="checkbox"/>	<input type="checkbox"/>			
4.7.6	Food allergen management	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.8 Cleaning</b>						
4.8.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.2	Cleaning programmes	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.3	Cleaning agents and tools	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.4	Monitoring cleaning programme effectiveness	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.9 Pest control</b>						
4.9.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.2	Control programmes	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.3	Preventing access	<input type="checkbox"/>	<input type="checkbox"/>			



4.9.4	Harbourage and infestations	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.5	Monitoring and detection	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.6	Eradication	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		

**4.10 Personnel hygiene and facilities**

4.10.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.2	Personnel hygiene, changing facilities and toilets	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.3	Staff canteens and designated eating and smoking areas	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.4	Work wear and protective clothing	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.5	Illness and injuries	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.6	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.7	Personal behaviour	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		

**4.11 Rework**

4.11.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.11.2	Storage, identification and traceability	<input type="checkbox"/>	<input type="checkbox"/>			
4.11.3	Rework usage	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		

<b>4.12</b>	<b>Withdrawal procedures</b>					
<b>4.12</b>	Withdrawal procedures	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.13</b>	<b>Storage and transport</b>					
<b>4.13.1</b>	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
<b>4.13.2</b>	Warehousing requirements	<input type="checkbox"/>	<input type="checkbox"/>			
<b>4.13.3</b>	Vehicles, conveyances and containers	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.14</b>	<b>Food packaging information and customer communication</b>					
<b>4.14</b>	Food packaging information and customer communication	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.15</b>	<b>Food defense and bioterrorism</b>					
<b>4.15</b>	Food defense and bioterrorism	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						

## ISO/TS 22002-5: 2019 - TRANSPORT AND STORAGE

ISO/TS 22002-5: 2019 - Transport and Storage		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus	Requirement	Yes	No	Minor/		

e				Major/ Critical		
4	PRPs for transport and storage					
4.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-5: 2019 - Transport and Storage		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
4.2	Facilities					
4.2.1	External layout	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.2	Internal layout and workspace	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.2.1	Internal design, layout and traffic patterns	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.2.2	Internal structure and fittings	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.2.3	Drains and drainage	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3	Utilities	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3.2	Water supply	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3.3	Chemicals and processing aids	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3.4	Air quality and ventilation	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3.5	Gases and compressed air	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3.6	Light	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-5: 2019 - Transport and Storage		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
4.3	Equipment					
4.3.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
4.3.2	Food contact surfaces	<input type="checkbox"/>	<input type="checkbox"/>			

4.3.3	Maintenance	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-5: 2019 - Transport and Storage		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.4	Management of purchased materials and services					
4.4.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.2	Incoming materials	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-5: 2019 - Transport and Storage		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.5	Transport and storage operations					
4.5.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.2	Logistic units	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.3	Loading	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.4	Cross-docking and transshipment	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.5	Unloading	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.6	Controlled conditions	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.7	Nonconforming goods, damages and returns	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-5: 2019 - Transport and Storage		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.6	Hygiene					
4.6.1	Personnel hygiene	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.1.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.1.2	Personnel facilities	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.1.3	Staff canteens and designated eating areas	<input type="checkbox"/>	<input type="checkbox"/>			

4.6.1.4	Workwear and protective clothing	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.1.5	Illness and injuries	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.1.6	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.1.7	Personal behaviour	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.2	Cleaning and disinfection	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.2.1	Cleaning and disinfection agents and tools	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.2.2	Cleaning and disinfection programmes	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.3	Waste disposal and recycling	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.3.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.3.2	Waste management and removal	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.3.3	Hazardous substance	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.4	Pest control	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.4.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.4.2	Pest control programmes	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.4.3	Control of ingress of pest	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.4.4	Monitoring and detections	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.4.5	Harbourage and infestations	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.4.6	Eradication	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-5: 2019 - Transport and Storage		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		

**4.7 Goods identification**

4.7	Goods identification	<input type="checkbox"/>	<input type="checkbox"/>			
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**Summary:**

ISO/TS 22002-5: 2019 - Transport and Storage		Conform		Grade	If No – detail NC	NC#
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and Storage					If a clause is N/A, provide a justification	
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.8</b>	<b>Withdrawal/recall of goods</b>					
4.8	Withdrawal/recall of goods	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-5: 2019 - Transport and Storage		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.9</b>	<b>Safeguarding of goods</b>					
4.9	Safeguarding of goods	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						

## ISO/TS 22002-6:2016 - FEED AND ANIMAL FOOD PRODUCTION

ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.1</b>	<b>Establishment</b>					
4.1.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.1.2	Environment	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
<b>4.2</b>	<b>Layout and workspace</b>					
4.2.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.2	Internal design and layout	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3	Internal structures and design	<input type="checkbox"/>	<input type="checkbox"/>			



4.2.4	Equipment	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.5	Mobile structures and equipment	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.6	Storage	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
4.3	Utilities					
4.3.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.3.2	Water supply	<input type="checkbox"/>	<input type="checkbox"/>			
4.3.3	Ventilation	<input type="checkbox"/>	<input type="checkbox"/>			
4.3.4	Air and other gases	<input type="checkbox"/>	<input type="checkbox"/>			
4.3.5	Lighting	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
4.4	Waste disposal					
4.4.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.2	Waste handling	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.3	Drains and drainage	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
4.5	Equipment suitability, cleaning and maintenance					
4.5.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.2	Hygienic design	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.3	Measuring and dosing devices	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.4	Maintenance	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
4.6	Management of purchased materials and services					
4.6.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.2	Selection and management of suppliers	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.3	Incoming materials	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
4.7	Measures for prevention of cross-contamination					
4.7	Measurements for prevention of cross-contamination	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
4.8	Cleaning and sanitation					
4.8.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.2	Cleaning and sanitizing programmes	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.3	Cleaning and sanitizing agents and tools	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If If a clause is N/A, provide a justification No – detail NC	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		
4.9	Pest control					

4.9.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.2	Pest control programs	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.3	Preventing access	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.4	Harbourage and infestations	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.5	Monitoring and detection	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.6	Control and eradication	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		

**4.10 Personnel hygiene**

4.10.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.2	Personal behaviour	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.3	Personal facilities and toilets	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.4	Designated eating areas	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.5	Clothing and protective equipment	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		

**4.11 Rework**

4.11.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.11.2	Storage, identification and traceability	<input type="checkbox"/>	<input type="checkbox"/>			
4.11.3	Rework usage	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical		

**4.12 Withdrawal procedures**

4.12	Withdrawal procedures	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.13	Storage and transport					
4.13.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.13.2	Warehousing requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.13.3	Vehicles, conveyances and containers	<input type="checkbox"/>	<input type="checkbox"/>			
4.13.4	Packaging information and customer awareness	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-6:2016 - Feed and Animal Food Production		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.14	Packaging information and customer awareness					
4.14	Packaging information and consumer awareness	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						

## BSI/PAS 221:2013 - FOOD RETAIL

BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4	Retail premises and exterior surroundings					
4.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
4.2	Exterior surroundings of retail premises	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

5		Layout of retail premises and workspace				
5.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
5.2	Internal design, layout	<input type="checkbox"/>	<input type="checkbox"/>			
5.3	Internal structures and fittings	<input type="checkbox"/>	<input type="checkbox"/>			
5.4	Location of equipment	<input type="checkbox"/>	<input type="checkbox"/>			
5.5	Temporary structures	<input type="checkbox"/>	<input type="checkbox"/>			
5.6	Storage of food, packaging materials, ingredients and non-food chemicals	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
6		Utilities – air, water, energy				
6.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
6.2	Water supply	<input type="checkbox"/>	<input type="checkbox"/>			
6.3	Air quality and ventilation	<input type="checkbox"/>	<input type="checkbox"/>			
6.4	Compressed air and other gases	<input type="checkbox"/>	<input type="checkbox"/>			
6.5	Lighting	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
7		Waste disposal				
7.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
7.2	Containers for waste and inedible or hazardous substances	<input type="checkbox"/>	<input type="checkbox"/>			
7.3	Waste management and removal	<input type="checkbox"/>	<input type="checkbox"/>			
7.4	Drains and drainage	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Claus	Requirement	Yes	No	Minor/	If a clause is N/A, provide a	

e				Major/ Critical	justification	
<b>8</b>	<b>Equipment suitability and maintenance</b>					
8.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
8.2	Hygienic design	<input type="checkbox"/>	<input type="checkbox"/>			
8.3	Temperature control and monitoring equipment	<input type="checkbox"/>	<input type="checkbox"/>			
8.4	Preventive and corrective maintenance	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>9</b>	<b>Management of purchased products, materials and services</b>					
9.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
9.2	Selection and management of suppliers	<input type="checkbox"/>	<input type="checkbox"/>			
9.3	Incoming material requirements (raw/ingredients/ packaging)	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>10</b>	<b>Contamination</b>					
10.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
10.2	Microbiological contamination	<input type="checkbox"/>	<input type="checkbox"/>			
10.3	Allergen management	<input type="checkbox"/>	<input type="checkbox"/>			
10.4	Physical contamination	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Claus e	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>11</b>	<b>Cleaning, sanitizing and disinfection</b>					
11.1	General	<input type="checkbox"/>	<input type="checkbox"/>			



11.2	Cleaning and sanitizing agents and tools	<input type="checkbox"/>	<input type="checkbox"/>			
11.3	Cleaning and sanitizing programmes	<input type="checkbox"/>	<input type="checkbox"/>			
11.4	Cleaning in place (CIP) systems	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

**12 Pest control**

12.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
12.2	Pest control programmes	<input type="checkbox"/>	<input type="checkbox"/>			
12.3	Preventing access	<input type="checkbox"/>	<input type="checkbox"/>			
12.4	Harbourage and infestations	<input type="checkbox"/>	<input type="checkbox"/>			
12.5	Monitoring and detection	<input type="checkbox"/>	<input type="checkbox"/>			
12.6	Eradication	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		

**13 Personnel hygiene and employee facilities**

13.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
13.2	Personnel hygiene facilities and toilets	<input type="checkbox"/>	<input type="checkbox"/>			
13.3	Personnel canteens and designated eating areas	<input type="checkbox"/>	<input type="checkbox"/>			
13.4	Work wear and protective clothing	<input type="checkbox"/>	<input type="checkbox"/>			
13.5	Health status	<input type="checkbox"/>	<input type="checkbox"/>			
13.6	Illness and injuries	<input type="checkbox"/>	<input type="checkbox"/>			
13.7	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>			
13.8	Personal behaviour	<input type="checkbox"/>	<input type="checkbox"/>			

**Summary:**

BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
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Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>14</b>	<b>Rework</b>					
14.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
14.2	Storage, identification and traceability	<input type="checkbox"/>	<input type="checkbox"/>			
14.3	Rework usage	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>15</b>	<b>Product returns and recall procedures</b>					
15.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
15.2	Product recall and general product return procedures	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>16</b>	<b>Warehousing and storage</b>					
16.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
16.2	Wareroom/warehousing	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>17</b>	<b>Product information/consumer awareness</b>					
17.1	Product information	<input type="checkbox"/>	<input type="checkbox"/>			
17.2	Labelling of foods	<input type="checkbox"/>	<input type="checkbox"/>			
<b>Summary:</b>						
BSI/PAS 221:2013 - Food Retail		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
<b>18</b>	<b>Food defense, biovigilance and bioterrorism</b>					

18	Food biovigilance bioterrorism	defense, and	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary:							