

Organisation Details			
Organisation	General Mills Inc.		
Registered Legal Name (if different)			
Site Registration Number			
Address	6101 SE 52nd Street		
City	Carlisle, Iowa		
Postcode	50047		
Country	United States		
Client Representative	Daniel Allen	E-mail	Daniel.Allen2@genmills.com
Site Food Safety Team Leader	Daniel Allen	E-mail	Daniel.Allen2@genmills.com

CB Name and Location	SGS United Kingdom Ltd
Accreditation Body:	UKAS
Audit Language	English

Audit Type	Surveillance - Announced
Audit Complexity	Combined
Additional Standards included in this audit	Costco Food Safety Addendum

## Audit Team

Auditor Number	First Name	Last Name	Role	FCC	Date	Hours	Minutes
588	Karen	Javier			12/3/2020	9	
588	Karen	Javier			13/03/2020	7	

Deviation from audit plan?	No	
Deviation from Audit Planning Matrix?	No	

Audit Objectives	To determine conformity of the management system, or parts of it with audit criteria and its: <ul style="list-style-type: none"> <li>- ability to ensure applicable statutory, regulatory and contractual requirements are met,</li> <li>- effectiveness to ensure the client can reasonably expect to achieve specified objectives, and</li> <li>- ability to identify as applicable areas for potential improvement.</li> </ul>
Audit Criteria	ISO22000:2018, ISO/TS 22002-1:2009 and FSSC additional requirements The defined processes and documentation of the management system developed by the organization Statutory/regulatory requirements (as applicable) Customer requirements (as applicable)

Audit Scope	Manufacturing of flour packed in multiwall bags and flour based dry mixes packed in flexible laminate pouches for further process	
Exclusions	No	

Scope verified?	Yes	
-----------------	-----	--

## Select Food Chain Category and Sector

<input checked="" type="checkbox"/> I	<input type="checkbox"/> II	<input type="checkbox"/> III	<input checked="" type="checkbox"/> V	<input type="checkbox"/> I	<input type="checkbox"/> II	<input type="checkbox"/> III	<input type="checkbox"/> I	<input type="checkbox"/> II	<input type="checkbox"/> III	<input type="checkbox"/> I	<input type="checkbox"/> II
---------------------------------------	-----------------------------	------------------------------	---------------------------------------	----------------------------	-----------------------------	------------------------------	----------------------------	-----------------------------	------------------------------	----------------------------	-----------------------------

Food Sector	C4c, C4f
-------------	----------

Number of FTE	92	Number of shifts	3	Number of employees per shift	52	Number of HACCP studies	2
---------------	----	------------------	---	-------------------------------	----	-------------------------	---

Total time on-site (in hours)	16	
Deviation from planned audit time?	No	

## Previous audit details

Audit Type		Recertification	
Start Date	8/1/2019	End Date	10/1/2019
Non-conformances raised at previous audit have been closed?	Yes	All previous nonconformances have been effectively addressed. No recurring issues.	
Please describe any changes since the previous audit	Changes to the organization include appointments for the following positions: Quality Engineer, Mill Elevator Manager, Logistics Operations Manager, Mix Process Lead, Manufacturing Engineering; Internalization of new packaging equipment for the mix side; New product variants: Betty Crocker, Lemon Cookie, Peanut/ Brownie/ Cookie Brittle		

## Executive Summary

Audit Summary	The audit resulted in two minor nonconformities in areas of traceability and measures for prevention of cross contamination. Generally, the site was found to be in compliance with FSSC 22000 Ver 5.0 requirements. The site is recommended for		
Please confirm that the audit objectives have been fulfilled	Yes		

## Number of nonconformities

Critical Nonconformities	0
Major Nonconformities	0
Minor Nonconformities	2

Audit Recommendation	Certification maintained
----------------------	--------------------------

## Summarise any recalls or withdrawals since the last audit:

No actual recalls or withdrawals were reported that concerned any of the products produced in the Avon facility.

## Legal compliance evaluation, statutory, regulatory and other requirements:

Scientific and regulatory affairs handled by General Mills Inc.'s Innovation, Technology and Quality division. All regions of distribution, manufacture and sale have been taken into account. The site is registered with the US FDA and State of Iowa.

## Use of logos

The organization does not use the FSSC logo or SGS certification mark in any form.

## Key processing steps and Control measures:

During the audit the control of the following key processing steps and operational prerequisite programs (oPRPs) and CCP(s) were verified. All oPRPs and CCP's				
Control measure	Short description (process step)	Food safety hazards to be controlled	Monitoring procedure and critical limit	Verified during audit
OPRP - Flour	Sifter CP 183 – 1-32W and 4-400 micron	Metal, wood, laminate, cleaning	No foreign material, no	Yes
OPRP - Flour	Metal Detector	Metal	Metal detector present and	Yes
OPRP - Dry Mixes	Allergen Changeover Procedure	Cross contact with allergens not present in the formula	Visibly clean – No residual allergenic material form	Yes
OPRP - Dry Mixes	Metal Detector	Metal	Metal detector present and able to detect and reject 2.0	Yes
OPRP- Dry Mixes	UPC/ Barcode Scanner	Unlabelled allergen	Properly functioning barcode scanner capable of detecting	Yes