

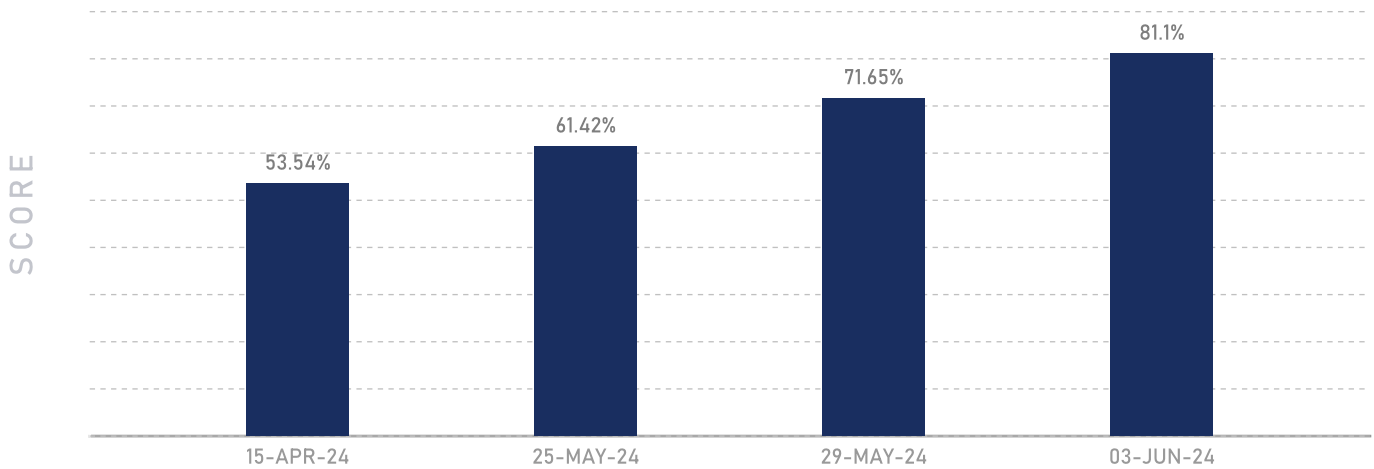
Porter Building | London, UK.

TUESDAY 25th June 2024

97.64 %

(124.0/127.0)

HISTORY



DESCRIPTION

Here you can add a standard description of this report, customized to the specific needs of your organization.

SUMMARY

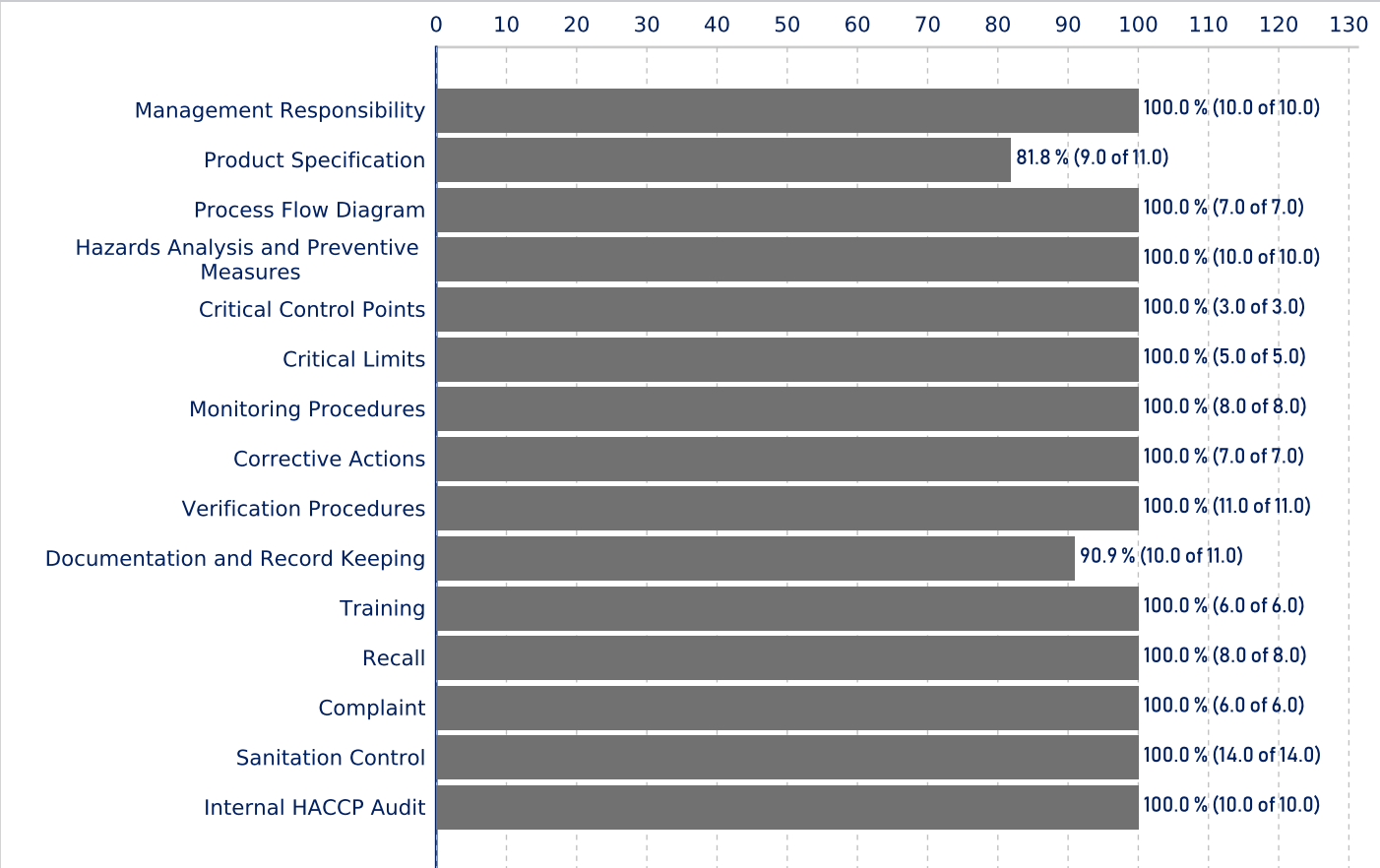
Successfully completed the ISO 22000 certification.

Plan of Action

1. Include shelf life and storage conditions in ready-to-eat food packets.
2. Include intended use details and description in noodle packets.
3. Store cost analysis data.

ISO 22000 INTERNAL AUDIT CHECKLIST

SCORE BY SECTION



Section	Actual	Target	%	Section	Actual	Target	%
Management Responsibility	10.0	10.0	100.0	Product Specification	9.0	11.0	81.8
Process Flow Diagram	7.0	7.0	100.0	Hazards Analysis and Preventive	10.0	10.0	100.0
Critical Control Points	3.0	3.0	100.0	Critical Limits	5.0	5.0	100.0
Monitoring Procedures	8.0	8.0	100.0	Corrective Actions	7.0	7.0	100.0
Verification Procedures	11.0	11.0	100.0	Documentation and Record Keeping	10.0	11.0	90.9
Training	6.0	6.0	100.0	Recall	8.0	8.0	100.0
Complaint	6.0	6.0	100.0	Sanitation Control	14.0	14.0	100.0
Internal HACCP Audit	10.0	10.0	100.0				

MANAGEMENT RESPONSIBILITY (10/10) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS
1	Is there evidence to show management commitment to Food Safety system application? Are these shown in the related objectives? Are objectives measurable?	(1/1)	YES	03.Jun 29.May 25.May 15.Apr Yes Yes Yes No
2	Does the organisation have a food safety policy?	(1/1)	YES	03.Jun 29.May 25.May 15.Apr Yes Yes Yes No
3	Has a HACCP plan been developed? Does the plan cover all end products?	(1/1)	YES	03.Jun 29.May 25.May 15.Apr Yes Yes Yes No
4	Has a multidisciplinary Food Safety team been formed?	(1/1)	YES	03.Jun 29.May 25.May 15.Apr Yes No Yes No

ISO 22000 INTERNAL AUDIT CHECKLIST

5	Have the organisation appointed a Food Safety team leader and defined the responsibilities and authorities?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr No
6	Does the organisation define the responsibility and authority of the Food Safety team?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr No
7	Is the knowledge of the Food Safety team suitable and appropriate?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
8	How is internal and external communication controlled and who has responsibility? Is the communication effective?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr No
9	Do the company have emergency preparedness and response procedures in place? Have they been verified?	(1/1)	YES	03.Jun Yes	29.May No	25.May Yes	15.Apr Yes
10	Is a Management Review activity carried out as required? Is it effective?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr No

PRODUCT SPECIFICATION (9/11) 81.8 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS			
11	Has the product or product range been fully described?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No
12	Does the specification include safety information (such as PH, aw, etc.)?	(1/1)	YES	03.Jun Yes	29.May No	25.May Yes	15.Apr No
13	Does the specification include details of raw material and ingredients?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No
14	Does the specification include the type of packaging?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
15	Does the specification include the storage conditions?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr No
16	Does the specification include labelling instruction?	(1/1)	YES	03.Jun Yes	29.May No	25.May Yes	15.Apr Yes
17	Does the specification include the method of distribution (in detail)?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No
18	Does the specification include shelf life and storage conditions?	(0/1)	NO	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes



25 Jun 24 06:10 AM

Action: Include shelf life and storage conditions in ready-to-eat food packets

19	Does the specification include the intended use?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No
20	Does the specification include the appropriate consumer?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
21	Does the specification include the specific methods of use?	(0/1)	NO	03.Jun Yes	29.May No	25.May No	15.Apr No

ISO 22000 INTERNAL AUDIT CHECKLIST



25 Jun 24 06:12 AM

Action: Include intended use details and description in noodle packets.

PROCESS FLOW DIAGRAM

(7/7) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS			
22	Is the process flow diagram comprehensive?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	No	No
23	Are all raw materials, ingredients, packaging materials and process/storage activities included in the process flow diagram?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	No	No
24	Have changes been made since the process flow diagram was established?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	No	No
25	How does the HACCP team get notified of changes to the process or product parameters?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	No	Yes	Yes
26	How were the changes recorded and approved?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				No	No	No	No
27	Were any changes discussed with HACCP team before implementation?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	Yes	Yes
28	Has the process flow diagram been verified on-site for the compliance with the actual operation?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	No	No	No

HAZARDS ANALYSIS AND PREVENTIVE MEASURES

(10/10) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS			
29	How was the hazard analysis conducted?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	Yes	Yes
30	Have all hazards been evaluated qualitatively and/or quantitatively?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	No	Yes	Yes
31	Have all raw materials been included?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	No	No
32	Have all process steps been considered?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	Yes	Yes
33	Have the hazards been specifically identified or just in general?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				No	No	No	No
34	How did the team assess the likelihood of occurrence?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	Yes	Yes
35	What information sources were utilised?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	No	No
36	Have appropriate preventive measures been set up for each hazard?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	Yes	Yes
37	Do the measures prevent or reduce to an acceptable level the hazards and how were the measures validated?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	Yes	Yes

ISO 22000 INTERNAL AUDIT CHECKLIST

38	Are all preventive measures in place at the plant level?	(1/1)	YES	03.Jun Yes	29.May No	25.May No	15.Apr No
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CRITICAL CONTROL POINTS (3/3) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS			
39	How were the CCPs identified?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No
40	By the use of a CCP decision tree?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
41	Have all necessary CCPs been identified?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No

CRITICAL LIMITS (5/5) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS			
42	Have critical limits been established for each CCP?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
43	How were the critical limits established? Is there evidence? (national/international standard, requirements of relevant legislation, experimental data, literature references etc)?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No
44	What validation exists to confirm that the critical limits can prevent possible occurrence of hazards?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
45	How does the organisation differentiate the critical limits from operational limits?	(1/1)	YES	03.Jun Yes	29.May No	25.May Yes	15.Apr Yes
46	Are the critical limits implemented at plant level?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes

MONITORING PROCEDURES (8/8) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS			
47	Have monitoring procedures been established for all CCP's established?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No
48	Is there any evidence that procedures are being followed consistently?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
49	What is the status of monitoring equipment?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No
50	Are the sampling plans statistically valid?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
51	Have the organisation a clear system for product identification of product to ensure traceability if deviation occurs?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No
52	Have the organisation taken any actions when deviation occurred?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
53	Are monitoring personnel trained and qualified?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
54	Have monitoring results been recorded?	(1/1)	YES	03.Jun Yes	29.May No	25.May No	15.Apr No

CORRECTIVE ACTIONS (7/7) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS			
55	Are the corrective action procedures in place?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
56	What evidence is there to demonstrate that effective corrective actions are taken in the event of a CCP deviation?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
57	Has the responsibility and authority for corrective action been defined?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No

ISO 22000 INTERNAL AUDIT CHECKLIST

58	How non-conforming product controlled and recorded?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
59	How does the organisation dispose of any affected products?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
60	Has corrective action been recorded and how is the effectiveness verified?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
61	Do these corrective actions consider modifying the process or HACCP plan, if the critical limit is violated consistently	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	

VERIFICATION PROCEDURES

(11/11) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS				
62	Have verification procedures been established?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
63	Have the responsibilities, authorities, methods, frequency and type of verification been defined in the procedures?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
64	Are the methods and frequency sufficient to ensure that the system is working correctly, effectively and complies with relevant regulations.	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
65	How did the organisation conduct the initial validation of HACCP plan	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
66	Do the procedures include review of records?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
67	Is there a regular review of CCP failure and product dispositions?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
68	Do the procedures include calibration of monitoring and measuring equipment?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No	
69	Have personnel responsible for verification been trained?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
70	Do the procedures include evaluation of customer and consumer complaints?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
71	Is there a regular review of results of sanitation control procedures?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
72	How is the data from verification being used to improve the HACCP system?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	

DOCUMENTATION AND RECORD KEEPING

(10/11) 90.9 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS				
73	What procedure does the organisation follow to manage system documents?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
74	Does the documentation cover all of the HACCP system operation?	(1/1)	YES	03.Jun Yes	29.May No	25.May Yes	15.Apr Yes	
75	Have documents been properly approved by authorised personnel before issue?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
76	How is the documentation controlled?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
77	Has the organization obtained related codes, standards, legislation and regulation to the food product?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
78	How does the organisation control document changes? Are all documents current?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
79	Are the records accessible?	(0/1)	NO	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	

ISO 22000 INTERNAL AUDIT CHECKLIST



25 Jun 24 06:05 AM

Action: Store cost analysis data.

80	Are the HACCP records clearly identified?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
81	Has the documentation and record control system been set up in consideration of the size and nature of the organization?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
82	Are the HACCP records retained in the proper conditions to prevent damage, deterioration or loss?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No	
83	How long does the organization retain the records?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	

TRAINING

(6/6) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS				
84	Have they developed a training procedure for identifying training needs and training personnel?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
85	Does the organisation have training plans?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
86	How many personnel have been trained in HACCP principles and the relevant legislation and regulations?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
87	How many personnel have been trained to perform internal audits?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
88	How does the organization train personnel on sanitation control?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No	
89	How does the organisation verify the effectiveness of training?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	

RECALL

(8/8) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS				
90	Does the organisation have a procedure to manage product recall?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
91	In what circumstance do the products need to be recalled?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
92	Have the responsibility and authority been defined?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
93	Has there been a full or partial product recall?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
94	How many products were concerned?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
95	What was the reason?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	

ISO 22000 INTERNAL AUDIT CHECKLIST

96	How did the organisation handle these products?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
97	How did the organisation ensure all affected product was identified and recalled?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No	

COMPLAINT

(6/6) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS				
98	Does the organisation have a procedure to deal with all consumer and customer complaints?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
99	Have the responsibility and authority been defined?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
100	Did the complaints concern product safety?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
101	What actions have the organisation taken?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
102	Have these complaints been documented?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
103	Have these complaints been utilized for verification of the system?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No	

SANITATION CONTROL

(14/14) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS				
104	Does the organisation have documented hygiene control procedures?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
105	Has the organisation tested water quality, how often and by whom?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
106	Do the hygiene control procedures cover all aspects of sanitation and hygiene?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
107	Does the condition of food contact surfaces meet the requirement of hygiene?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
108	Have sanitation procedures been verified for effectiveness?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No	
109	Is the layout, flow of material and personnel sufficient to prevent cross contamination?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
110	What actions did the organisation take when the procedures were violated?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
111	How does the organisation maintain these facilities?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
112	Are packaging materials stored in good condition?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No	
113	Has the organisation appointed personnel responsible for toxic compounds?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
114	Are there any procedures to control employee health and sanitation condition?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
115	Does the organisation have a pest control plan/system?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No	
116	Are walls and floors in good condition?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes	
117	How does the organisation control waste?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No	

INTERNAL HACCP AUDIT

(10/10) 100.0 %

ISO 22000 INTERNAL AUDIT CHECKLIST

Q#	QUESTION	SCORE	RESPONSE	PREVIOUS			
118	Does the organisation have an internal audit plan for HACCP?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
119	At what frequency does the organisation conduct internal audits?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No
120	Have the audit purpose, criteria, scope and methods been defined?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No
121	How does the organisation ensure that the program covers all aspects of HACCP system?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May No	15.Apr No
122	Have the auditors been trained?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
123	Have the responsibilities and requirements for audit been defined?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No
124	How does the organisation ensure the independence and impartiality of the activities?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
125	Have the purposes of audit been achieved?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes
126	Is the audit data utilised for improvement of the HACCP system?	(1/1)	YES	03.Jun No	29.May No	25.May No	15.Apr No
127	Have the audit results been documented?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	15.Apr Yes

COMMENTS & ACTION PLAN

Product Specification >> Product Specification		PRIORITY	Low
(AC10038) Does the specification include shelf life and storage conditions?		DUE DATE	02 Jul 24
		ASSIGNEE	John Doe
FINDINGS	'No'		
ACTION REQUIRED	Include shelf life and storage conditions in ready-to-eat food packets		
Product Specification >> Product Specification		PRIORITY	Medium
(AC10039) Does the specification include the specific methods of use?		DUE DATE	28 Jun 24
		ASSIGNEE	John Doe
FINDINGS	'No'		
ACTION REQUIRED	Include intended use details and description in noodle packets.		
Documentation and Record Keeping >> Documentation and Record Keeping		PRIORITY	Medium
(AC10040) Are the records accessible?		DUE DATE	28 Jun 24
		ASSIGNEE	John Doe
FINDINGS	'No'		
ACTION REQUIRED	Store cost analysis data.		

DECLARATION

ISO 22000 INTERNAL AUDIT CHECKLIST



Auditor
(Jane Williams)

Here you can add a standard description of this report, customized to the specific needs of your organization.