ACME LIMITED

ISO 22000 INTERNAL AUDIT CHECKLIST



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.



ACME LIMITED ISO 22000 INTERNAL AUDIT CHECKLIST

SCORE BY SECTION

	0 1	.0 20	30 4	0 50	60	70	80	90	100	110	120	130				
Management Responsibil	lity								100	.0 % (10	.0 of 10.0)				
Product Specificat	ion						8	1.8 % (9.	0 of 11.0)	of 11.0)						
Process Flow Diagra	am								100	100.0 % (7.0 of 7.0)						
Hazards Analysis and Preventi Measures	ve	· · ·	r T	· · ·					100	.0 % (10	.0 of 10.0)				
Critical Control Poin	nts								100	.0 % (3.0	0 of 3.0)					
Critical Lim	its				1				100	.0 % (5.	D of 5.0)					
Monitoring Procedu	res								100	.0 % (8.	0 of 8.0)					
Corrective Actio	ons				· ·			i.	100	.0 % (7.0) of 7.0)					
Verification Procedu	res								100	.0 % (11.	0 of 11.0)					
Documentation and Record Keepi	ing							90).9 % (10.0) of 11.0)					
Traini		· ·		1			1		100	.0 % (6.0) of 6.0)					
Rec				· · · · ·					100	100.0 % (8.0 of 8.0)						
Compla										100.0 % (6.0 of 6.0)						
Sanitation Cont										1	.0 of 14.0)				
		· · ·		· · ·	- ·		_			i i	.0 of 10.0	i I				
Internal HACCP Au	ait		1						100	.0 % (10	.0 01 10.0					
	l		1		1	-	i		i	į	1					
Section	Actual	Target	%	Section					Act		Target	%				
Management Responsibility	10.0	10.0	100.0	Products					9.	.0	11.0	8				
Process Flow Diagram	7.0	7.0	100.0	Hazards	Analysis	s and Pr	eventiv	е	10	.0	10.0	10				
Critical Control Points	3.0	3.0	100.0	Critical L	imits				5	.0	5.0	10				
Monitoring Procedures	8.0	8.0	100.0	Correctiv	ve Actior	ıs			7	.0	7.0	10				
/erification Procedures	11.0	11.0	100.0	Documer	ntation a	ndReco	ord Kee	ping	10	.0	11.0	9				
Fraining	6.0	6.0	100.0	Recall					8	.0	8.0	10				
Complaint	6.0	6.0	100.0	Sanitatio	n Contro	ol			14	.0	14.0	10				
Internal HACCP Audit	10.0	10.0	100.0													

MA	NAGEMENT RESPONSIBILITY		(10/10) 100.0 %						
Q#	QUESTION	SCORE	RESPONSE	PREVI	OUS				
1	Is there evidence to show management commitment to Food	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	Safety system application? Are these shown in the related objectives? Are objectives measurable?			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?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	Does the plan cover all end products?			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		



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(9/11) 81.8 %

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

PRODUCT SPECIFICATION

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





ACMELIMITED

ISO 22000 INTERNAL AUDIT CHECKLIST



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

PROCESS FLOW DIAGRAM

(7/7) 100.0 % Q# QUESTION SCORE RESPONSE PREVIOUS 29.May 25.May 15.Apr 22 (1/1) YES Is the process flow diagram comprehensive? Yes Yes No No 25.May 29.May 15.Apr 23 Are all raw materials, ingredients, packaging materials and (1/1)YES process/storage activities included in the process flow diagram? Yes Yes No No 24 (1/1) YES 03.Jun 29.May 25.May 15.Apr Have changes been made since the process flow diagram was established? Yes Yes No No 25 YES 03.Jun 29.May 25.May 15.Apr How does the HACCP team get notified of changes to the process (1/1) or product parameters? Yes No Yes Yes 29.May 15.Apr (1/1) YES 25.Mav 26 How were the changes recorded and approved? No No No No 03.Jun 29.May 25.May 27 Were any changes discussed with HACCP team before (1/1) YES 15.Apr implementation? Yes Yes Yes Yes 28 Has the process flow diagram been verified on-site for the (1/1)YES 29.May 25.Mav 15.Apr compliance with the actual operation? Yes No No No

HAZARDS ANALYSIS AND PREVENTIVE MEASURES

(10/10) 100.0 %

				· ·	-//			
Q#	QUESTION	SCORE	RESPONSE	PREV	OUS			
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	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	quantitatively?			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	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	hazard?			Yes	Yes	Yes	Yes	
37	Do the measures prevent or reduce to an acceptable level the	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	hazards and how were the measures were validated?			Yes	Yes	Yes	Yes	

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	ISU 22000 INTERNAL	. AUDIT	CHECKLISI				
38	Are all preventive measures in place at the plant level?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	No	No	No
CRI	ITICAL CONTROL POINTS				(3/3)	100.0	%
Q#	QUESTION	SCORE	RESPONSE	PREV	IOUS		
39	How were the CCPÕs identified?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				No	No	No	No
40	By the use of a CCP decision tree?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
	~			Yes	Yes	Yes	Yes
41	Have all necessary CCPÕs been identified?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	No	No
CRI	ITICAL LIMITS				(5/5)	100.0	%
Q#	QUESTION	SCORE	RESPONSE	PREV	IOUS		
42	Have critical limits been established for each CCP?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	Yes	Yes
43	How were the critical limits established?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
	Is there evidence? (national/international standard, requirements of relevant legislation, experimental data, literature references etc)?	9		Yes	Yes	No	No
44	What validation exists to confirm that the critical limits can	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
	prevent possible occurrence of hazards?			Yes	Yes	Yes	Yes
45	How does the organisation differentiate the critical limits from	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
	operational limits?			Yes	No	Yes	Yes
46	Are the critical limits implemented at plant level?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
				Yes	Yes	Yes	Yes
MO	NITORING PROCEDURES				(8/8)	100.0	%
Q#	QUESTION	SCORE	RESPONSE	PREV	IOUS		
47	Have monitoring procedures been established for all CCP's	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
	established?			No	No	No	No
48	Is there any evidence that procedures are being followed	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
	consistently?			Yes	Yes	Yes	Yes
49	What is the status of monitoring equipment?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
		10 (0)		No	No	No	No
50	Are the sampling plans statistically valid?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
F 1	the second structure to the second	(1 /1)	VEC	Yes 03.Jun	Yes 29.May	Yes 25.May	Yes 15.Apr
51	Have the organisation a clear system for product identification of product to ensure traceability if deviation occurs?	(1/1)	YES	No	No	25.May	No
52	Have the organisation taken any actions when deviation	(1/1)	YES	03.Jun	29.May	25.May	15.Apr
JZ		(1/1)	IE3	00.JUII		Yes	Yes
	occurred?			Yes	Yes		15.Apr
53		(1/1)	YES	Yes 03.Jun	Yes 29.May	25.May	
53	occurred? Are monitoring personnel trained and qualified?	(1/1)	YES				Yes
	Are monitoring personnel trained and qualified?			03.Jun	29.May	25.May Yes	
		(1/1)	YES	03.Jun Yes	29.May Yes	25.May	Yes 15.Apr No
54	Are monitoring personnel trained and qualified? Have monitoring results been recorded?			03.Jun Yes 03.Jun Yes	29.May Yes 29.May No	25.May Yes 25.May No	15.Apr No
54 COI	Are monitoring personnel trained and qualified? Have monitoring results been recorded? RRECTIVE ACTIONS	(1/1)	YES	03.Jun Yes 03.Jun Yes	29.May Yes 29.May No (7/7)	25.May Yes 25.May	15.Apr No
54 COI Q#	Are monitoring personnel trained and qualified? Have monitoring results been recorded? RRECTIVE ACTIONS QUESTION	(1/1) SCORE	YES	03.Jun Yes 03.Jun Yes PREVI	29.May Yes 29.May No (7/7)	25.May Yes 25.May No	15.Apr No
54 COI Q#	Are monitoring personnel trained and qualified? Have monitoring results been recorded? RRECTIVE ACTIONS	(1/1)	YES	03.Jun Yes 03.Jun Yes PREVI 03.Jun	29.May Yes 29.May No (7/7) OUS 29.May	25.May Yes 25.May No 100.0	15.Apr No %
54 COI Q# 55	Are monitoring personnel trained and qualified? Have monitoring results been recorded? RRECTIVE ACTIONS QUESTION Are the corrective action procedures in place?	(1/1) SCORE (1/1)	YES RESPONSE YES	03.Jun Yes 03.Jun Yes PREVI 03.Jun Yes	29.May Yes 29.May No (7/7) OUS 29.May Yes	25.May Yes 25.May No 100.0 25.May Yes	15.Apr No %
54	Are monitoring personnel trained and qualified? Have monitoring results been recorded? RRECTIVE ACTIONS QUESTION Are the corrective action procedures in place? What evidence is there to demonstrate that effective corrective	(1/1) SCORE	YES	03.Jun Yes 03.Jun Yes 03.Jun Yes 03.Jun	29.May Yes 29.May No (7/7) CUUS 29.May Yes 29.May	25.May Yes 25.May No 1000.00 25.May Yes 25.May	15.Apr No % 15.Apr Yes 15.Apr
54 COI Q# 55	Are monitoring personnel trained and qualified? Have monitoring results been recorded? RRECTIVE ACTIONS QUESTION Are the corrective action procedures in place?	(1/1) SCORE (1/1)	YES RESPONSE YES	03.Jun Yes 03.Jun Yes PREVI 03.Jun Yes	29.May Yes 29.May No (7/7) OUS 29.May Yes	25.May Yes 25.May No 100.0 25.May Yes	15.Apr No %



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

VERIFICATION PROCEDURES

(11/11) 100.0 %

Q#	QUESTION	SCORE	RESPONSE	PREV	OUS			
62	Have verification procedures been established?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
				Yes	Yes	Yes	Yes	
53	Have the responsibilities, authorities, methods, frequency and	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	type of verification been defined in the procedures?			Yes	Yes	Yes	Yes	
4	Are the methods and frequency sufficient to ensure that the	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	system is working correctly, effectively and complies with relevant regulations.			No	Νο	No	No	
5	How did the organisation conduct the initial validation of HACCP	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	plan			Yes	Yes	Yes	Yes	
56	Do the procedures include review of records?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
				Yes	Yes	Yes	Yes	
7	Is there a regular review of CCP failure and product dispositions?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
				Yes	Yes	Yes	Yes	
8	Do the procedures include calibration of monitoring and	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	measuring equipment?			Yes	Yes	No	No	
9	Have personnel responsible for verification been trained?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
				Yes	Yes	Yes	Yes	
0	Do the procedures include evaluation of customer and consumer	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	complaints?			Yes	Yes	Yes	Yes	
'1	Is there a regular review of results of sanitation control	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	procedures?			No	No	No	No	
2	How is the data from verification being used to improve the	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
	HACCP system?			Yes	Yes	Yes	Yes	

DOCUMENTATION AND RECORD KEEPING

(10/11) 90.9 %

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

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25 Jun 24 06:05 AM

Action: Store cost analysis data.

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

TRA	INING				(6/6)	(6/6) 100.0 %				
Q#	QUESTION	SCORE	RESPONSE	PREV	OUS					
84	Have they developed a training procedure for identifying training	(1/1)	YES	03.Jun	29.May	25.May	15.Apr			
	needs and training personnel?			Yes	Yes	Yes	Yes			
85	Does the organisation have training plans?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr			
				Yes	Yes	Yes	Yes			
86	How many personnel have been trained in HACCP principles and	(1/1)	YES	03.Jun	29.May	25.May	15.Apr			
	the relevant legislation and regulations?			No	No	No	No			
87	How many personnel have been trained to perform internal	(1/1)	YES	03.Jun	29.May	25.May	15.Apr			
	audits?			Yes	Yes	Yes	Yes			
88	How does the organization train personnel on sanitation control?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr			
				Yes	Yes	No	No			
89	How does the organisation verify the effectiveness of training?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr			
				Yes	Yes	Yes	Yes			

RECALL

(8/8) 100.0 %

QUESTION	SCORE	RESPONSE	PREVI	OUS			
Does the organisation have a procedure to manage product	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
recall?			Yes	Yes	Yes	Yes	
In what circumstance do the products need to be recalled?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
			Yes	Yes	Yes	Yes	
Have the responsibility and authority been defined?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
			No	No	No	No	
Has there been a full or partial product recall?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
			No	No	No	No	
How many products were concerned?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
			Yes	Yes	Yes	Yes	
What was the reason?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr	
			Yes	Yes	Yes	Yes	
	Does the organisation have a procedure to manage product recall? In what circumstance do the products need to be recalled? Have the responsibility and authority been defined? Has there been a full or partial product recall? How many products were concerned?	Does the organisation have a procedure to manage product recall?(1/1)In what circumstance do the products need to be recalled?(1/1)Have the responsibility and authority been defined?(1/1)Has there been a full or partial product recall?(1/1)How many products were concerned?(1/1)	Does the organisation have a procedure to manage product recall?(1/1)YESIn what circumstance do the products need to be recalled?(1/1)YESHave the responsibility and authority been defined?(1/1)YESHas there been a full or partial product recall?(1/1)YESHow many products were concerned?(1/1)YES	Does the organisation have a procedure to manage product recall? (1/1) YES 03.Jun In what circumstance do the products need to be recalled? (1/1) YES 03.Jun Have the responsibility and authority been defined? (1/1) YES 03.Jun Has there been a full or partial product recall? (1/1) YES 03.Jun How many products were concerned? (1/1) YES 03.Jun What was the reason? (1/1) YES 03.Jun	Does the organisation have a procedure to manage product recall?(1/1)YES03.Jun Yes29.May YesIn what circumstance do the products need to be recalled?(1/1)YES03.Jun Yes29.May YesHave the responsibility and authority been defined?(1/1)YES03.Jun Yes29.May YesHas there been a full or partial product recall?(1/1)YES03.Jun Yes29.May YesHow many products were concerned?(1/1)YES03.Jun Yes29.May YesWhat was the reason?(1/1)YES03.Jun Yes29.May Yes	Does the organisation have a procedure to manage product recall?(1/1)YES03.Jun Yes29.May Yes25.May YesIn what circumstance do the products need to be recalled?(1/1)YES03.Jun29.May25.May YesIn what circumstance do the products need to be recalled?(1/1)YES03.Jun29.May25.May YesHave the responsibility and authority been defined?(1/1)YES03.Jun29.May25.May YesHas there been a full or partial product recall?(1/1)YES03.Jun29.May25.May YesHow many products were concerned?(1/1)YES03.Jun29.May25.May YesWhat was the reason?(1/1)YES03.Jun29.May25.May Zes	Does the organisation have a procedure to manage product recall?(1/1)YES03.Jun Yes29.May Yes25.May Yes15.Apr YesIn what circumstance do the products need to be recalled?(1/1)YES03.Jun YES29.May25.May Yes15.Apr YesHave the responsibility and authority been defined?(1/1)YES03.Jun YES29.May25.May Yes15.Apr YesHas there been a full or partial product recall?(1/1)YES03.Jun YES29.May25.May Yes15.Apr YesHow many products were concerned?(1/1)YES03.Jun YES29.May25.May Yes15.Apr YesHow many products were concerned?(1/1)YES03.Jun YES29.May25.May Yes15.Apr YesWhat was the reason?(1/1)YES03.Jun YES29.May25.May Yes15.Apr YesWhat was the reason?(1/1)YES03.Jun YES29.May25.May Yes15.Apr Yes



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	ISU 22000 INTERNAL	AUDIT	HECKLISI						
96	How did the organisation handle these products?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
				Yes	Yes	Yes	Yes		
7	How did the organisation ensure all affected product was	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	identified and recalled?			Yes	Yes	No	No		
:0M	1PLAINT				(6/6)	100.0	%		
#	QUESTION	SCORE	RESPONSE	PREVIOUS					
8	Does the organisation have a procedure to deal with all consumer	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	and customer complaints?			Yes	Yes	Yes	Yes		
9	Have the responsibility and authority been defined?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
				No	No	No	No		
00	Did the complaints concern product safety?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
				No	No	No	No		
01	What actions have the organisation taken?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
				Yes	Yes	Yes	Yes		
02	Have these complaints been documented?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
				Yes	Yes	Yes	Yes		
03	Have these complaints been utilized for verification of the	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	system?			Yes	Yes	No	No		
AN	IITATION CONTROL			(1	4/14)	100.0	%		
#	QUESTION	SCORE	RESPONSE	PREVI	- •				
04	Does the organisation have documented hygiene control	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	procedures?	(-/-/		Yes	Yes	Yes	Yes		
)5	Has the organisation tested water quality, how often and by	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	whom?	(-/-/		Yes	Yes	Yes	Yes		
06	Do the hygiebe control procedures cover all aspects of sanitation	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	and hygiene?	(.,.,		No	No	No	No		
07	Does the condition of food contact surfaces meet the requirement	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	of hygiene?	.,,,		Yes	Yes	Yes	Yes		
08	Have sanitation procedures been verified for effectiveness?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
		.,,,		Yes	Yes	No	No		
09	Is the layout, flow of material and personnel sufficient to prevent	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	cross contamination?			Yes	Yes	Yes	Yes		
10	What actions did the organisation take when the procedures were	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	violated?			No	No	No	No		
11	How does the organisation maintain these facilities?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
	-			Yes	Yes	Yes	Yes		
12	Are packaging materials stored in good condition?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr		
				Yes	Yes	No	No		
							15.Apr		
13	Has the organisation appointed personnel responsible for toxic	(1/1)	YES	03.Jun	29.May	25.May	10.7401		
13	Has the organisation appointed personnel responsible for toxic compounds?	(1/1)	YES	03.Jun Yes	29.May Yes	25.May Yes	Yes		
	compounds?		YES		-	-			
		(1/1)		Yes	Yes	Yes	Yes		
4	compounds? Are there any procedures to control employee health and			Yes 03.Jun	Yes 29.May	Yes 25.May	Yes 15.Apr		
14	compounds? Are there any procedures to control employee health and sanitation condition?	(1/1)	YES	Yes 03.Jun Yes	Yes 29.May Yes	Yes 25.May Yes	Yes 15.Apr Yes		
14 15	compounds? Are there any procedures to control employee health and sanitation condition?	(1/1)	YES	Yes 03.Jun Yes 03.Jun	Yes 29.May Yes 29.May	Yes 25.May Yes 25.May	Yes 15.Apr Yes 15.Apr		
14	compounds? Are there any procedures to control employee health and sanitation condition? Does the organisation have a pest control plan/system?	(1/1) (1/1)	YES	Yes 03.Jun Yes 03.Jun No	Yes 29.May Yes 29.May No	Yes 25.May Yes 25.May No	Yes 15.Apr Yes 15.Apr No		
4 5 6	compounds? Are there any procedures to control employee health and sanitation condition? Does the organisation have a pest control plan/system?	(1/1) (1/1)	YES	Yes 03.Jun Yes 03.Jun No 03.Jun	Yes 29.May Yes 29.May No 29.May	Yes 25.May Yes 25.May No 25.May	Yes 15.Apr Yes 15.Apr No 15.Apr		
13 14 15 16 17	compounds?Are there any procedures to control employee health and sanitation condition?Does the organisation have a pest control plan/system?Are walls and floors in good condition?	(1/1) (1/1) (1/1)	YES YES YES	Yes 03.Jun Yes 03.Jun No 03.Jun Yes	Yes 29.May Yes 29.May No 29.May Yes	Yes 25.May Yes 25.May No 25.May Yes	Yes 15.Apr Yes 15.Apr No 15.Apr Yes		



ACME LIMITED

ISO 22000 INTERNAL AUDIT CHECKLIST

		ISO 22000 INTERNA	L AUDIT	CHECKLIST									
Q#	QUESTION	QUESTION SCORE RESPONSE						PREVIOUS					
118	Does the orga	anisation 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 frequ	ency does the organisation conduct internal audits	? (1/1)	YES	03.Jun	29.May	25.May	15.Apr					
					Yes	Yes	No	No					
120	Have the aud defined?	it purpose, criteria, scope and methods been	(1/1)	YES	03.Jun	29.May	25.May	15.Apr					
			10 (0)		No	No	No	No					
121 122		organisation ensure that the program covers all ACCP system?	sall (1/1) (1/1)	YES	03.Jun Yes	29.May	25.May	15.Apr No					
	•	itors been trained?			03.Jun	29.May	25.May	15.Apr					
122	nave the aut		(1/1)		Yes	Yes	Yes	Yes					
123	Have the responsibilities and requirements for audit been			YES	03.Jun	29.May	25.May	15.Apr					
	defined?		(1/1)		No	No	No	No					
124	How does the	e organisation ensure the independence and	(1/1)	YES	03.Jun	29.May	25.May	15.Apr					
	impartiality o	f the activities?			Yes	Yes	Yes	Yes					
125	Have the pur	poses of audit been achieved?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr					
					Yes	Yes	Yes	Yes					
126	Is the audit da	ata utilised for improvement of the HACCP system?	(1/1)	YES	03.Jun	29.May	25.May	15.Apr					
108			(a (a)	VEC	No 03.Jun	No 29.May	No 25.May	No 15.Apr					
127	Have the aud	it results been documented?	(1/1)	YES	Yes	Yes	Yes	Yes					
C 0 I	ΜΜΕΝΤ	S & 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							
FINDI	NGS	'No'											
ACTIO	N REQUIRED	Include shelf life and storage conditions in rea	ady-to-ea	t 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'													
ACTIO	IN REQUIRED	Include intended use details and description i	n noodle p	ackets.									
Docum	entation and Rec	ord Keeping >> Documentation and Record Keeping			DP	IORITY	Madiu	100					
(AC10040) Are the records accessible?						E DATE SIGNEE	TE 28 Jun 24						
		INI - I			A3.	SIGNEE	501111	000					

FINDINGS

ACTION REQUIRED Store cost analysis data.

'No'

DECLARATION





