



FOOD SAFETY MANAGEMENT SYSTEM CERTIFICATION

AUDIT TYPE : STAGE 2

1 ORGANIZATION DETAILS

1.1 ORGANIZATION PROFILE

Registered legal name	Al Rahma for Import and Export
Legal or official company registration number	Commercial Registration No. 5308-2014
COID	EGY-1-1229-528414
Location	Al Bayaa Street, Abu Jinsho, Ibshway Center, Fayoum - Egypt GPS: 29.3535980, 30.6655330
Technical contact name*	Toba Ahmed
Technical contact Email*	Info@Alrahma.com
Commercial contact name*	Mohamed Eid
Commercial contact Email*	maamohsen@gmail.com
General description of the audited organization	Al Rahma for Import and Export is a company specialized in Processing and packing of Dried Herbs, agricultural Crops, Spices, and Seeds Packed in Carton, Paper Bags and PP bags. The products manufactured and audited are: Herbs, spices & seeds. The processes undertaken mentioned in 1 HACCP plan. The site's official registration number is 5308-2014. The site was established in 2020. It is not part of a group. The production facilities were built in 2020 and have not been renovated since then. The number of employees involved in production activities is about 35 working in one shift. There is not seasonal produce. Company's turnover is confidential. The production volume is: 8000 ton/year. The number of production halls are two. At the time of the audit, the following processes were in process: Receiving raw material & packaging material, sorting, sieving, passing into Magnet, packaging and shipping. The site raw material are Pepper /Chilis- Hibiscus – Anis -Chamomile – Fennel – Lemongrass- basil – marjoram- chicory- senna- Moringa – Sesame – Dried Lemon – Flowers – Thyme – Nigella. One Administrative building It consists of one floor: toilets, reception, administrative offices. Over all the senior management demonstrate commitment regarding to food safety,

	infrastructure maintained on good order also all staff interviewed and there was competent. No any issue pose risk on food safety has been detected.
Seasonal activities (Y/N)	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Seasonal activities (If Yes, add description)	Please complete if YES was selected in previous question
Significant changes since last audit*	No any change since last audit

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 checked="" 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	19/9/2024	
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 main CB)	ACERTA Middle East.
CB office location (if different from main CB)	Villa 9030, Israa St., Mogawra 9, Al Mearaj Al Sofly, Maadi, Cairo, Egypt.
Accreditation*	Egyptian Accreditation Council EGAC
Audit language	Arabic
Audit objectives	<p>a) information and evidence about conformity to all requirements of the applicable management system standard or other normative documents;</p> <p>b) performance monitoring, measuring, reporting and reviewing against key performance objectives and targets (consistent with the expectations in the applicable management system standard or other normative document</p> <p>c) the client's management system ability and its performance regarding meeting of applicable statutory, regulatory and</p>

	contractual requirements; d) operational control of the client's processes e) internal auditing and management review f) management responsibility for the client's policies.	
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	Standalone FSSC	
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*	28/8/2024	
Audit end date*	29/8/2024	
Total audit duration in hours*	30 Hours	0 Minutes
Deviation from audit duration*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Deviation from audit duration justification	Please complete if YES was selected in previous question	
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	Please complete if YES was selected in previous question	

Product withdrawals (food safety) since the previous audit*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Detail on Product withdrawals since the previous audit	Please complete if YES was selected in previous question
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*	Processing and packing of Dried Herbs , Agricultural Crops, Spices, and Seeds Packed in Carton, Paper Bags and PP BAGS	
Exclusions*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Exclusion detail (if applicable)	Please complete if YES was selected in the previous question.	
Verification of the scope statement*	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Scope statement remark (If verification No, add description)	Please complete if NO was selected in the previous question	

2.2 AUDIT PROGRAM AND PLAN

Deviation from audit program*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Deviation from audit program remark*	Please complete if YES was selected in previous question

Deviation from audit plan*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Deviation from audit plan remark*	Please complete if YES was selected in the previous question
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)	Please select from the dropdown
Serious event justification explanation (If ICT approach set to Yes)	Click or tap here to enter text.

2.3 AUDIT TEAM

Name*	Auditor number*	Function*	Delivery*	Date*	Hours*	Minutes*
Please enter first and last name	Click or tap here to enter text.	Please select from the dropdown	Please select from the dropdown	Please select a date from the calendar dropdown	Please enter a number Hours	Please enter a number Minutes
Ezzeldin Ehab	11	Lead Auditor	Onsite	28/8/2024	10 Hours	0 Minutes
Ezzeldin Ehab	11	Lead Auditor	Onsite	29/8/2024	10 Hours	0 Minutes
Please enter first and last name	Click or tap here to enter text.	Please select from the dropdown	Please select from the dropdown	Please select a date from the calendar dropdown		Please enter a number

Please enter first and last name	Click or tap here to enter text.	Please select from the dropdown	Please select from the dropdown	Please select a date from the calendar dropdown	Please enter a number	Please enter a number
Please enter first and last name	Click or tap here to enter text.	Please select from the dropdown	Please select from the dropdown	Please select a date from the calendar dropdown		
Please enter first and last name	Click or tap here to enter text.	Please select from the dropdown	Please select from the dropdown	Please select a date from the calendar dropdown	Please enter a number	Please enter a number

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 checked="" type="checkbox"/> Stage 1 <input type="checkbox"/> Stage 2 <input 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	26/8/2024
Audit date end	26/8/2024
CB conducting previous audit if different to current CB	Acerta Middle East
Actions taken on NCs raised at previous audit	The organization has a strong system of documents consisting of risk assessment, procedures and records for each of the facility's operations, as it has submitted all the requirements for

	Stage 1 of the previous FSSC22000 audit, and the Stage 1 audit was successfully passed without any violations in the facility's system.
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3 AUDIT RESULTS

3.1 EXECUTIVE SUMMARY

Audit summary	<p>a) The company's senior management has demonstrated that they are committed to the implementation of the requirements of FSSC standard. This includes the provision of adequate resources, effective communication, systems of review and actions taken to effect continual improvement. Opportunities for improvement have been identified, implemented and are fully documented.</p> <p>The company have a food safety Policy code MHE-01-01 reviewed on 01/03/2024 and signed from Mohamed Eid / General manager and the policy communicated to all staff by training sessions. The policy is communicated to all staff by posted in each area. Clear objectives were set by site senior management on an annual basis and are monitored quarterly.</p> <p>b) Nevertheless, it is initial audit company's senior management provided action plans for each its food safety objectives as well as designated organizational structure to provide human and financial resources to ensure compliance with requirements of the standard.</p> <p>c) No any significant food safety issues have been occurred. The scope covers all the Company products: Processing and packing of Dried Herbs , Agricultural Crops, Spices, and Seeds Packed in Carton, Paper Bags and PP BAGS and carton Procedure: 1 HACCP plan review date 01/03/2024, for Processing and packing of Dried Herbs , Agricultural Crops, Spices, and Seeds Packed in Carton, Paper Bags and PP BAGS Flow diagram verified by on-site conformation dated 01/04/2024. All Procedures based on the ISO 22000:2018 standard and FSSC version 6 All products are described in HACCP plan. Ambient temperature (< 25°C), dried (Natural air dried at 80°C to 90°C) / long shelf life (2-3 years), humidity is <5% outsourcing sterilization (optional depending on client request, temperature from 75 °C-110 °C / 1.5-2 minutes). All hazards were identified by the food safety team and communicated internally and externally to suppliers.</p> <p>d) The company has Management review procedure MHE-02 review date 01/03/2024 Management review date 15/07/2024 The company has internal audit procedure with code MHE-02 review date 01/03/2024 conducted thorough the year based on</p>
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	<p>risk, Last internal audit conduct 01/06/2024</p> <p>e) This surveillance audit represents the first occurrence following the last certification audit, which result a total of 05 Minor Nonconformities (NCs).</p> <p>The organization has explicitly stated and successfully determined the root causes underlying the identified nonconformities. Moreover, the implementation of corrective actions has been thoroughly examined and verified for their effectiveness.</p>
Confirmation that audit objectives have been fulfilled*	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Unresolved issues	Please complete if No was selected in previous question

3.2 SUMMARY OF AUDIT FINDINGS

# Critical nonconformities*	0
# Major nonconformities*	0
# Minor nonconformities*	7

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	8.5.1.3	Minor	During the documents review the auditor noted that Product description for Sesame was not completed as not contain source and origin.	5/9/2024 Ezzeldin Ehab
2	ISO/TS 22002-1: 2009 – Food Manufacturing	5.7	Minor	During the site tour, the auditor observed that some Final products were stored on floor directly.	5/9/2024 Ezzeldin Ehab
3	ISO/TS 22002-1: 2009 – Food Manufacturing	8.1	Minor	During the site tour the auditor observed that, some Production tables were not cleaned.	5/9/2024 Ezzeldin Ehab
3	ISO/TS 22002-1: 2009 – Food Manufacturing	10.4	Minor	During the site tour the auditor noted that plastic curtains was not cleaned it may be Sources of potential contamination.	5/9/2024 Ezzeldin Ehab
4	ISO/TS 22002-1: 2009 – Food Manufacturing	11.2	Minor	During the site tour the auditor observed that, some cleaning tools were provided with wooden hand which may present a potential source of extraneous matter.	5/9/2024 Ezzeldin Ehab

6	ISO/TS 22002-1: 2009 – Food Manufacturing	12.5	Minor	During the site tour, the auditor observed that two bait stations were not fixed in place also EFK located in production area was not operational.	5/9/2024 Ezzeldin Ehab
7	ISO/TS 22002-1: 2009 – Food Manufacturing	13.8	Minor	During the site tour the auditor observed that, lockers were in bad condition also not clean.	5/9/2024 Ezzeldin Ehab
Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name
Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name

Please enter a numerical value only	Please select the checklist from the dropdown	Please fill in clause	Please select the grade from the dropdown	Please enter text	Please select a date from the calendar dropdown Please enter auditor first and last name
Note: 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^(*)

Audit Recommendation*	<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^(*)

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		
Audit preparation time in hours*	2 Hours	0 Minutes
Audit reporting time in hours*	8 Hours	0 Minutes
Existing Management system certification in place (Y/N)*	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Detail of existing Management system certification in place (Name of scheme or standard)	Please complete if YES was selected in previous question	
Number of HACCP studies* (linked to product groups)	1	
Number of employees used in the audit duration calculation (FTEs)*	35	
Number of shifts*	1	
Description of activities per shift if different from main shift	None.	

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		
2.5.1	Management of Services and Purchased Materials					
2.5.1	Management of Services and Purchased Materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

a) The company undertakes pathogen testing: (Yeast, Mould, TPC, E. coli, and Salmonella, Norovirus and Hepatitis A).

Safety and legality parameters are tested, like: Pesticide and microbiological and chemical, heavy metals analysis.

The laboratory used is: QCAP accredited lab, the used method is (ISO methods).

b) The company has crisis & contingency procedure review date 01/03/2024.

Crisis plan attached to those deals with all the identified/expected cases that may affect the food safety such as electricity breakdowns, flood, Fire, bioterrorism.

The site takes the proper precaution to avoid such case example: regular maintenance for the electrical current, and spare parts available all time on stock limits.

Although No case happened till the audit date.

Also regarding to contingency procedure, it described that the deal with individual supplier is not allowed, which means that any materials used for manufacturing has more than one supplier.

For approval in case of emergency the product purchased quarantine until analysis and approved it.

c) There is a policy in place for procurement milk to ensure that (e.g., pesticides, heavy metals) controlled as legal requirements.

E.g., The company review spring records as well as all conducted MRL analysis to verify of pesticide residue.

d) The organization has established, implement, and maintain a review process for raw material and finished product specifications to ensure continued compliance with food safety, quality, legal and customer requirements.

E.g., Last review 02/2024 for KSA Herb specification.

e) There is no any use of recycled packaging as a raw material input into the production (category CIV).

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		
2.5.2	Product Labelling and Printed Materials					
2.5.2	Product Labelling and Printed Materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

a) The organization has ensured that finished products are labelled according to all applicable statutory and regulatory requirements in the country of intended sale, including allergen and customer specific requirements.

E.g., Label follow-up record dated 23/03/2024 for Mint Lot.MHE-20224 which included all information and aligned with customer specification.

b) No any unlabeled or bulk products produced by the organization.

c) A propriate assurance and testing processes are in place to reduce the risk.

Claims are not made on a status of a raw material also method of production.

d) The is no any artwork management (category CIV).

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		
2.5.3	Food Defense					
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"/>			

Summary:

a) The company has measures in place to ensure site security, like e.g. security team cameras distributed in all areas of the site also food defence procedure review date 01/03/2024.

b) The company does have a risk assessment in place in relation to deliberate contamination, including both internal and external threats.

Risky areas have been defined and controlled: <production area & storage>.

The access to the facilities by employees, visitors and contractors is adequately controlled.

A visitor reporting system is implemented.

A system is in place for the identification of visitors.

E.g., ID for the visitors and health questionnaire before entering the site with a guide, the visitor report and the security record with all details (visitor name, company, reason of visit, time and visitor signature).

c) The company has provided the official registration number of the production site commercial registration number 5308-2014 approved for the following activities: Processing and packing of Dried Herbs, Agricultural Crops, Spices, and Seeds Packed in Carton, Paper Bags and PP BAGS from Egyptian government.

The organization implement and followed food defence plan as per FSSC guidance and FDA.

d) Training records from training to the employees in food defence have been provided.

E.g., training about security and food defence for production team dated 01/03/2024.

TACCP plan provided and review dated 01/03/2024 included all areas & activities as well as define the measures which supported by the company document system.

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		
2.5.4	Food Fraud Mitigation					
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:

a) The company has measures in place to ensure products integrity, like e.g., COA, Suppliers' program approval and annual monitoring system also food fraud procedure review date 01/03/2024.

b) The company does have a risk assessment in place in relation to vulnerability through supply chain threats.

Vulnerable areas have been defined and controlled: <Receiving area, dispatch area>.

systems are in place to minimize the risk of purchasing fraudulent or adulterated food raw materials and to ensure that all product descriptions and claims are legal, accurate and verified. The company has processes in place to access information on historical and developing threats to the supply chain which may present a risk of adulteration or substitution of raw materials.

c) The company has provided the official registration number of the production site commercial registration number 5308-2014 approved for the following activities: Processing and packing of Dried Herbs , Agricultural Crops, Spices, and Seeds Packed in Carton, Paper Bags and PP BAG from Egyptian government.

The organization implement and followed food fraud plan as per FSSC guidance and FDA requirements.

d) Training records from training to the employees in food fraud procedures have been provided. E.g., training about security and food fraud for production team dated 01/03/2024.

The facility maintains purchasing records, traceability of raw material usage and final product packing records to substantiate claims.

The site undertakes documented mass balance tests at a frequency to meet the particular scheme requirements.

Claims are not made about the methods of production or about raw materials.

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 type="checkbox"/>	<input type="checkbox"/>		N/A, Logo not used as it is initial audit.	

Summary:

Non applicable Logo not used as it is initial audit.

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:

a) The company has two allergens (Celery and Sesame) also developed a general allergen list as per EU included 14 allergens (Cereals containing gluten, Crustaceans, Eggs, Fish, Peanuts, Soybeans, Milk, Nuts, Celery, Mustard, Sesame, Sulfur dioxide & sulphites, Lupin and Molluscs).

b) The organization does have a documented hazard analysis to determine the presence and likelihood of allergens E.g., HACCP plan risk assessment review 01/03/2024.

c) A documented risk assessment identifies routes of contamination and establish documented policies and procedures for handling raw materials, intermediate and finished products to ensure cross-contamination (cross-contact) is avoided.

This assessment include:

- 1- consideration of the physical state of the allergenic material, i.e. powder, liquid, particulate
- 2- identification of potential points of cross-contamination (cross-contact).
- 3- assessment of the risk of allergen cross-contamination (cross-contact) at receiving step.

4- identification of suitable controls to reduce or eliminate the risk of cross-contamination (cross-contact) e.g., inspection for raw & packaging materials.

d) Verification of these control measures implemented and maintained as documented.

E.g., HACCP plan last review 01/03/2024.

d) Verification of these control measures implemented and maintained as documented.

E.g., ATP for verify no any allergen (Celery and Sesame) traces available checked after change-over and line start-up.

Validation of these control measures has been implemented and maintained as documented information and no any more than one product is produced in the same production area that have different allergen profiles.

e) Advisory signs used for refer the general allergen while the organization not handle or use any allergens.

f) All personnel have received appropriate training in allergen awareness last dated 12/03/2024.

g) The allergen management procedure has reviewed annually last dated 01/03/2024.

h) No any allergen status has been made on the animal feed (category CIV).

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		
2.5.7	Environmental Monitoring (Only for categories BIII, C, I & K)					
2.5.7	Environmental monitoring	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The organization has identified microbiological hazard of concern in the plant environment, including high risk points of potential cross-contamination, to ensure target indicator organisms are monitored.

An appropriate EMP program is established, implemented, and documented in compliance with applicable laws and regulations.

The EMP with code No. MHE-03-09 include below:

1- Target microorganisms and testing frequencies; Pathogenic (Listeria, Staphylococcus), Spoilage (Yeast & Mould), Indicators (Coliform, E-Coli, Enterobacteriaceae, Aerobic Plate Count, Listeria, Pseudomonas) the frequency defined monthly for indicators and annually for Pathogenic & Spoilage.

E.g., EMP plan review 01/03/2024 and when any change/recall/positive results occurred it will be reviewed periodically.

2- Procedures for identifying sample locations and zones (Zones are 4 zones also location samples

defined).

3- Procedures for collecting and handling samples (Samples as per ISO 2859-1:1999 Sampling procedures for inspection).

4- Corrective action conducted for investigation/root-cause analysis, sampling escalation, and product disposition when positive trends are reported.

5- Records for the test results, investigations, corrective actions, and preventive actions have been maintained.

6- analysis of the results by a qualified individual on a routine basis to identify potential trends.

E.g., Hand swabs date 23/03/2024, Floors date 30/02/2024, Table date 28/01/2024, Air 10/02/2024. Heavy metals analysis date 23/03/2024 product Mint Ref. 697-HVM-12/2013, Pesticide date 10/01/2024 Ref.100124 Product Marjoram, Microbiological analysis dated 23/03/2024 Ref. MHE-200224.

7- training for proper techniques, and handling of samples has been provided.

8- the organization has actively look for potential areas/niches/harbourage areas where the target microorganism is likely to be found and then aggressively swab this area.

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		
2.5.8	Food safety and Quality Culture					
2.5.8	Food Safety and Quality Culture	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The site's senior management has defined and maintained a documented strategic plan for the development and continuing improvement of food safety and quality culture with 5 years period started from 2023-2028; <Food safety and quality strategic plan with code No. MHE-FS-01 review 04/01/2024>.

Last communication dated 10/02/2024 with training for all staff.

Example of activities: HR department: Last survey date 19/02/2024 for workers before and after the hygiene training

The site has training plan for the new workers covered all the induction training and basic information required for the food safety E.g., Hygiene, cleaning, allergen,.. etc.

The last food safety and quality culture objectives for each department discussed during last management review dated 15/07/2024.

FSSC 22000 - Additional Requirements		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	
2.5.9	Quality Control					
2.5.9	Quality Control	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary: 1- The organization has established quality policy which included satisfy customer needs and aligned with the framework of quality objectives. E.g., Objectives list with code MHE-F-13 for year 2024 as checked with Objective No.03 about increase the training hours about FSSC from 60 to 100 during year 2024. Food safety and quality policy F-P01 review date 01/03/2024 which communicated to all staff by training session, last training date 02/01/2024 2- Specifications for finished products, including parameters such as appearance, size, weight, humidity, colour, odor, and absence of defects or contaminants. E.g., During the audit, verify that these parameters are being monitored and controlled through appropriate quality control procedures (KSA Herb specification review dated 02/2024) 3- Quality Control and Testing SOPs which included (sampling plans for finished products, testing methods and criteria, acceptance or rejection criteria) E.g., As checked with the final product inspection record MHE-F-06 for product MINT date 23/03/2024 and the QC inspection results is ok and meet with the client requirements. 4- The company has statical process control procedure for identify if the product quality within the appropriate limits range and the deviation ratio. E.g., Management review which dated 01/03/2024 which included the SPC for last quarter of 2024. 5- The FSSC additional requirements as part of internal audit checklist which included the quality control requirement last internal audit dated 01/06/2024. 6- Daily production plan included line start-up and change-over instructions. <ul style="list-style-type: none"> - Line Start-up requirements (All equipment is clean and sanitized, correct raw materials are used, Labelling and packaging from previous runs have been removed from the line). - Change-over requirements (All equipment is cleaned and sanitized, correct packaging are used for the new product, Labelling and packaging for the new product are used). - Product change-over is Mint as checked with sesame and marjoram. 						
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:

a) Adequate facilities for the storage of raw/packaging material, and finished products are provided: e.g., Ambient temperature (< 25°C), dried (Natural air dried at 80°C to 90°C) / long shelf life (2-3 years), humidity is <5% outsourcing sterilization (optional depending on client request, temperature from 75 °C-110 °C / 1.5-2 minutes).

Adequate storage procedures are developed: the appropriate areas are provided with temperature control devices, there is a segregation of areas to prevent cross-contamination, the products are not stored directly on the floor or against the walls.

Packaging is stored away from other raw materials and finished product.

Any part-used packaging materials suitable for use are effectively protected from contamination and are clearly identified to maintain traceability before being returned to an appropriate storage area.

Obsolete packaging is stored in a separate area and systems are in place to prevent accidental use.

The control of the temperature during product storage is required: Temperature follow-up record dated 01/03/2024

Temperature recording equipment provided with alarms and manual temperature recording (at least every 2) is installed and controlled atmosphere storage is not required.

Storage outside of raw materials, ingredients, packaging materials, or finished products is not necessary.

Products stored are adequately identified. A correct stock rotation is carried out (FEFO).

b) No any tanker used for distribution of products (Category CIV)

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:

a) There is no any packaging is used to impart or provide a functional effect on food. (packaging material used is Bags and cartons).

b) No any inspection process lairage and/or at evisceration (Category CIV).

c) No any ingredients/additives are used that contain components that can have adverse animal health impact (Category CIV).

d) The need for detecting or removing the contamination from foreign bodies has been assessed within HACCP plan.

The company has considered necessary to install: <magnet, sieves>.

The decision is appropriate.

The products identified as contaminated by the foreign bodies' detectors (metal detector) are isolated and its source is investigated. E.g. production monitoring report with code No. MHE-F-CP-01 dated 23/03/2024 and result was Ok. Frequency every 1 H.

All products rejected have been recorded to identify trends.

The need for installing a metal/foreign body detector has been assessed.

The frequency established for the verification of the test pieces is :2 Hours

The company carries out detector checks according to the established frequency. E.g. 2 Hours.

Magnets are used in production area.

The organization have controls in place for foreign matter management including procedures for the management of all breakages linked to potential physical contamination (e.g., metal, ceramic, hard plastic).

E.g., Brittle material policy review 01/03/2024.

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		
2.5.12	PRP Verification (Food Chain Categories BIII, C, D, G, I & K)					
2.5.12	PRP Verification	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Prerequisite programs review date 01/03/2024 is available includes (pest control programs, operation and facilities programs, GMP programs, sanitation program, product protection programs.

All the Prerequisite programs has been established (dated 01/01/2021).

according to the requirements of FSMS and covered all the company sites to produce safety products.

Different monitoring (monthly, weekly, daily) is conducted for the PRPs by the quality manger in the company:

(Building, lockers, toilets, hand washing, maintenance, housekeeping, pest control, disposition of waste and cleaning program).

Cleaning plan, Include Machine and site as doors, windows, walls, waste containers, roofs, also include cleaning methods, and frequency and responsibility.

All the food-processing equipment is suitable for the intended purpose and is used to minimize the risk of contamination of product; it was constructed of appropriate materials, designed and located to allow for effective cleaning and maintenance.

Last monthly GMP dated 30/04/2024 and results were 1 NCRs
All NCs has been closed.

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		
2.5.13	Product Design and Development (Food Chain Categories BIII, C, D, E, F, I & K)					
2.5.13	Product Design and Development	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The company has implemented a product design/development procedure.
E.g., Product design and development procedure review date 01/03/2024.
Changes to products, packaging systems or manufacturing processes are included.
All new products have been previously approved by the HACCP team leader or responsible person.
E.g., <New variety of herbs> <01/03/2024> <quality manager>.
Shelf-life trials are undertaken to confirm the (best before) date established for all products.
Example of trials: Self life trial test for Mint and according to the results shelf life is 18 months undertaken on 01/03/2024.
Microbiological, chemical and organoleptic criteria are assessed.

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		
2.5.14	Health Status (Food Chain Category D)					
2.5.14	Health Status	<input type="checkbox"/>	<input type="checkbox"/>	NA	Not applicable (category CIV).	

Summary:

Not applicable (category CIV).

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		
2.5.15	Equipment Management (All Food Chain Categories, excluding FII)					

2.5.15	Equipment Management	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary: <p>a) The company has a documented purchase specification in place, which addresses hygienic design, applicable legal and customer requirements, and the intended use of the equipment, including product handled. E.g., All tables made from stainless steel 316 which food grade.</p> <p>b) For purchasing new equipment and/or any changes to existing equipment, existing systems are assessed and adequate control measures determined and implemented. E.g., New equipment purchasing/installation procedure review 01/03/2024.</p>						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
2.5.16	Food Loss and Waste (All Food Chain Categories, excluding category I)					
2.5.16	Food Loss and Waste	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary: <p>a) The company documented policy review 01/03/2024 on food loss and waste reduction which outline the organization's commitment to reducing food loss and waste, as well as the specific strategies and actions that will be taken to achieve this goal. The established objective and target for reduce food loss and waste reduction by 25% than last year is a SMART and aligned with the organization's overall sustainability goals.</p> <p>b) The organization has controls for Donated Products included (product Management, screening and selection of products to ensure they meet safety and quality standards for donation, Proper handling, storage, and transportation of donated products).</p> <p>c) No any Surplus Products produced by the company.</p> <p>d) The organization's processes for managing food loss and waste comply with all applicable legal requirements, including food safety regulations, environmental regulations, and waste management regulations.</p>						
FSSC 22000 - Additional Requirements		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
2.5.17	Communication Requirements					

2.5.17	Communication Requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary: <p>The organization has established communication procedure review date 01/03/2024, which included communication of the serious event to the CB/FSSC foundation and measures were implemented. (key list of persons in CB and emails). E.g., of serious event which might impact on legality and/or the integrity of the certification including situations that pose a threat to food safety, or certification integrity No any serious event occurred since pervious audit.</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		
2.5.18	Requirements for Organizations with Multi-site Certification (Food Chain Category E, F & G)					
2.5.18.	Requirements for Organizations with Multi-site Certification	<input type="checkbox"/>	<input type="checkbox"/>	N/A	Not Applicable Category CIV	
2.5.18.1	Central Function	<input type="checkbox"/>	<input type="checkbox"/>	N/A	Not Applicable Category CIV	
2.5.18.2	Internal Audit Requirements	<input type="checkbox"/>	<input type="checkbox"/>	N/A	Not Applicable Category CIV	
Summary: <p>Not Applicable Category CIV</p>						

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		
4	Context of the organization					
4.1	Understanding the organization and its context	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2	Understanding the needs and	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	expectations of interested parties					
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 type="checkbox"/>	<input type="checkbox"/>			

Summary:

Context defined through company manual review date 01/03/2024, using SWOT analysis which is covers the external and internal issues:

Strengths:

- The company has a strong supply chain and relationships with herb growers, allowing for consistent and high-quality herb sourcing.
- Dehydrated herbs have a longer shelf life than fresh herbs, making them more convenient for customers.
- The company has expertise in the dehydration process, allowing for efficient production and cost savings.
- The company offers a wide variety of herbs, catering to diverse customer needs.

Weaknesses:

- The market for dehydrated herbs is highly competitive, with many established players in the industry.
- Dehydrated herbs may not have the same flavor profile as fresh herbs, which could be a turnoff for some customers.
- The company may struggle to keep up with changing trends in the culinary industry, which could impact demand for certain herbs.

Opportunities:

- The growing trend towards healthy eating and home cooking could drive demand for dehydrated herbs as a convenient and healthy seasoning option.
- The company could expand its product line to include blends of multiple herbs, catering to customers who prefer a specific flavor profile.
- The company could explore new markets such as the health and wellness industry, where herbs are used for their medicinal properties.

Threats:

- Changes in climate and weather patterns could impact herb production and availability, which could impact the company's supply chain.
- The company may face pressure from larger competitors with greater resources to invest in marketing and product development.

- The company may struggle to maintain profit margins if herb prices increase due to supply chain disruptions or other external factors.

The company has determined interested parties and its need and expectations review date 01/03/2024, e.g., <Suppliers, Clients, CB, NFSA, Staff>.

The review for internal and external issues in addition to interested parties conducted annually during management review.

The scope of the food safety management system is available and maintained as documented information company policy.

The scope covers all the Company's product: Processing and packing of Dried Herbs , Agricultural Crops, Spices, and Seeds Packed in Carton, Paper Bags and PP BAGS.

Al Rahma for Import and Export is a company specialized in Processing and packing of Dried Herbs , Agricultural Crops, Spices, and Seeds Packed in Carton, Paper Bags and PP BAGS.

The scope considered the internal and external issues it faces & the requirements of relevant interested parties.

Food safety management system established on 01/01/2021 and the review 1 time/year or in case of any change occurred.

All documents are available and cover all the requirements of international Standard FSSC 22000 VER.06

Process description is available for all processes including: Process name, inputs, planned output, control, measures for acceptance & rejection, methods of follow up, possible risks and their effects and how to control, Process owner, responsible and role of each of them and relation of the process with other processes.

Regarding to regulatory and customer requirements relating to food safety:

The company has provided the official registration number of the production site commercial registration number 5308-2014 dated 2020 approved for the following activities: Al Rahma for Import and Export is a company specialized in Processing and packing of Dried Herbs , Agricultural Crops, Spices, and Seeds Packed in Carton, Paper Bags and PP BAGS. from Egyptian government.

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		
5	Leadership					
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:

a) The company does have a food safety policy statement.

Current food safety policy: The senior management commitment has been provided through establishing food safety and food safety policy with code MHE-FSP/01 signed by the General Manager and posted in each place.

Objectives in accordance with the food safety policy have established: Food Safety Objectives list included 6 objectives for 2024 and approved from general manager as well as objectives are monitored and results reported at quarterly to site senior management.

b) The senior management has provided the resources needed for the manufacture of safe product and for the implementation of HACCP plan.

The company does have a clear organizational structure: <e.g., different departments such as purchasing, quality, production, hang from the senior management>.

There is an organization chart < Al Rahma for Import and Export organization chart review date

01/03/2024>, It corresponds with the reality of the site,
Appropriate responsibilities for all jobs detailed in the organization chart have been defined.

Responsibilities for all employees have been allocated.

Example: QA manager job description reviews 01/03/2024; < Training dated 12/03/2024. Adequate competence, experience and training in Codex HACCP principles: Last training dated 25/12/2023, also FSTL has 15 years' experience in the same field acting as professor on faculty of Since ain shams university>, The company does need external expertise and his CV has been checked < Ahmed Abdrabo>.

c) Planned meetings are scheduled with the following frequency: 1 time/month, these meetings are documented

E.g., Meeting for food safety team of March dated 31/04/2024.

Employees are aware of the need to report any evidence of unsafe or out of specification product or raw materials, to a designated manager to enable the resolution of issues requiring immediate action.

E.g.: Communication procedure with code MHE-04 review date 01/03/2024.

The company has a system that enables staff to confidentially report concerns relating to product safety and legality to senior management, System is: grievance box.

The mechanism for reporting concerns is clearly communicated to staff by training.

The company's senior management has a process for assessing any concerns raised. Records of the assessment, and where appropriate actions taken, are documented.

d) The site's senior management has defined and maintained a documented strategic plan for the development and continuing improvement of food safety culture: <food safety strategic plan for 2023-2026 last review 01/03/2024

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		
6	Planning					
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	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	4.2 and 4.3 and determine the 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"/>			
<p>Summary:</p> <p>The company has define risk and opportunities Procedure code MHE-17 review date 01/03/2024, also included all actions for risks and opportunities</p> <p><u>Example of Risks:</u></p> <ul style="list-style-type: none"> • Contamination during the herb drying process, which could lead to foodborne illnesses and damage to the company's reputation. • Inadequate cleaning and sanitation practices, which could also lead to contamination. • Failure to comply with food safety regulations, which could result in legal penalties and damage to the company's reputation. 						

- Supply chain disruptions that impact the safety of the herbs, such as contamination during transport or storage.

Opportunities:

- Implementing strict quality control measures to ensure the safety and purity of the herbs.
- Investing in advanced testing and monitoring technologies to detect and prevent contamination.
- Developing relationships with herb suppliers who prioritize food safety and quality.
- Differentiating the company's products by emphasizing their superior safety and quality standards.

The organization has defined actions to address these risks and opportunities

Example: Risk No.03: Failure to comply with food safety regulations, which could result in legal penalties and damage to the company's reputation.

Actions:

1. Stay up-to-date with food safety regulations: Stay informed of any changes or updates to food safety regulations at the local, state, and federal levels. Ensure that the company's food safety practices are in compliance with all relevant regulations.
2. Develop and implement a food safety program: Develop a comprehensive food safety program that includes policies and procedures for all aspects of food handling, preparation, and storage. This program should be communicated to all employees and regularly reviewed and updated as needed.
3. Train employees on food safety: Provide regular training to employees on food safety practices, including proper handling, preparation, and storage of herbs. Employees should also be trained on how to identify and report any potential food safety hazards.
4. Conduct regular audits and inspections: Conduct regular audits and inspections of the company's food safety practices to identify any areas of weakness or non-compliance. Corrective actions should be taken promptly to address any issues identified during these audits.
5. Maintain accurate records: Keep accurate and up-to-date records of all food safety practices, such as temperature logs and cleaning schedules. These records can be used to demonstrate compliance with food safety regulations in the event of an audit or inspection.
6. Respond promptly to any food safety incidents: If a food safety incident occurs, respond promptly and thoroughly to minimize the impact and prevent future incidents. This may involve conducting an investigation, implementing corrective actions, and communicating with customers and regulatory agencies as necessary.

Example: Opportunity No.02 Investing in advanced testing and monitoring technologies to detect and prevent contamination

Actions:

1. Identify the appropriate technologies: Research and identify the appropriate testing and monitoring technologies that can help detect and prevent contamination in the production of dehydrated herbs. This may include technologies such as DNA-based testing, rapid microbial testing, and automated monitoring systems.

2. Evaluate the cost-benefit of the technologies: Evaluate the cost-benefit of the identified technologies to determine the investment required and the potential return on investment. Consider factors such as the cost of the technology, the cost savings from reducing contamination incidents, and the potential for improved product quality and customer satisfaction.
3. Develop a plan for implementation: Develop a comprehensive plan for implementing the selected technologies, including timelines, budgets, and resource requirements. This plan should also include a training program for employees to ensure they are familiar with the new technologies and how to use them effectively.
4. Test and validate the technologies: Test and validate the selected technologies to ensure they are effective in detecting and preventing contamination in the production of dehydrated herbs. This may involve conducting pilot tests or a trial run of the technologies before full implementation.
5. Monitor and maintain the technologies: Once the technologies are implemented, establish a system for monitoring and maintaining them to ensure they continue to function effectively. This may include regular calibration and maintenance, as well as ongoing training for employees to ensure they are using the technologies correctly.

The organization has integrated and implement the actions <Integration of implementation of these actions annually as checked with management review included the review of effectiveness of these actions and results>

The organization has evaluated the effectiveness of these actions <The evaluation carried annually by QA manager and the results discussed in management review meeting as checked management review meeting dated 15/07/2024>

The company established and documented information food safety objectives list included 5 objectives review on 01/03/2024

Objective No.01; Increase approved suppliers by 10% during year 2024.

Actions to be taken: search about suppliers, suppliers evaluation and contract.

Deadline for implementation: 31/12/2024.

The organization has determined the need for changes to the FSMS, including personnel changes.

E.g., the company has control of changes procedure with code MHE-19 review date 01/03/2024.

The organization has considered

a) the purpose of the changes and their potential consequences.

b) the continued integrity of the FSMS.

The company provide clear guidelines on any restrictions to the scope of new product developments to control the introduction of hazards which would be unacceptable to the company or customers

E.g., The introduction of allergens or microbiological risks.

c) the availability of resources to effectively implement the changes;

d) the allocation or re-allocation of responsibilities and authorities.

This company ensure that hazards have been assessed and suitable controls, identified through the HACCP system, are implemented, this approval signed before product is introduced.

The organization has integrated and implement the actions <Integration of implementation of these actions annually as checked with management review included the review of effectiveness of these actions and results>

The organization has evaluated the effectiveness of these actions <The evaluation carried annually by QA manager and the results discussed in management review meeting as checked management review meeting dated 15/07/2024

The company established and documented information food safety objectives list included 5 objectives review on 01/03/2024

Objective No.03; Get certificated against FSSC without any major NCs.

Actions to be taken: Training to all staff about FSSC 22000 requirements, close all NCs from internal audit without any delay.

Deadline for implementation: 31/12/2024.

The organization has determined the need for changes to the FSMS, including personnel changes.

E.g., the company has control of changes procedure with code No MHE-19 review date 01/03/2024.

The organization has considered:

a) the purpose of the changes and their potential consequences.

b) the continued integrity of the FSMS.

The company provide clear guidelines on any restrictions to the scope of new product developments to control the introduction of hazards which would be unacceptable to the company or customers

E.g., The introduction of allergens or microbiological risks.

c) the availability of resources to effectively implement the changes;

d) the allocation or re-allocation of responsibilities and authorities.

This company ensure that hazards have been assessed and suitable controls, identified through the HACCP system, are implemented,

This approval signed before product is introduced.

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		

7	Support					
7.1	Resources	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.2	People	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.3	Infrastructure	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.4	Work environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.5	Externally developed elements of the FSMS	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.6	Control of externally provided processes, products or services	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.2	Competence	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.3	Awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4	Communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4.1	General	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4.2	External communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4.3	Internal communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5	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	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	be controlled to ensure: a) - b)					
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:
Resources:

Needed resources (human & infrastructure) has been available.

The company has ensured personnel within the operation are competent through new hire and annual refresher trainings and are aware of the food safety policy, food safety objectives, and roles within the food safety management system.

Interviews conducted with the food safety team and top management revealed appropriate knowledge and the relevant skills and competencies to maintain the food safety management system.

Interviews were conducted on all shift to ensure full coverage of all food safety management processes.

The organizations considers its current knowledge and determine how to acquire any necessary additional knowledge and required updates according to HR procedure with code MHE-07 review date 01/03/2024.

The Company assure the competency for the FSMS According to training and awareness procedure with code No MHE-08 review date 01/03/2024.

Competences of employees were identified based on education, training, experience and skills. Competences were documented in job descriptions of functions.

Infrastructure:

Infrastructure is checked as per site tour, Infrastructure is adequate for work purpose.

List of all the equipment and all the infrastructures are in place.

The List contains all machines including machine site, E.g. List of equipment review date 01/03/2024 sieves, conveyor belt, delta, Magnet.

Updated preventive maintenance plan for 2024 was available <frequency 4 times / year>.

Work instructions are available for each type of maintenance.

Work environment:

Site tour is performed to recognize the work environment.

Ventilation in the processing area is good and work spaces are enough.
Administration areas are air conditioned and well furnished.
Environmental measurements have been carried out annually and evaluation of compliance is carried out.

Waste disposal procedure is available,

Wastes are regularly removed from the production/storage areas to prevent pollution.

Externally developed elements of the food safety management system

All food safety elements are performed by the company according to its established & effectively implemented Food Safety Management System FSSC 22000 Ver.6, dated 01/04/2024 and updated periodically.

Control of externally provided processes, products or services

The company has purchasing procedure for control of any external processes, product or services with code No MHE-10 review date 01/03/2024, was available.

Supplier selection & evaluation is based on (Quality, Safety, Price, Quantities, Certifications).

The company communicate its requirements to the external providers.

The company safeguard so the external providers processes, product or services do not have a negative effect on the company ability to meet the requirements of the FSMS according to purchasing procedure.

The list of approved suppliers for year 2024 was available including all suppliers;

The company criteria for approval supplier based on certification (FSSC, ISO 22000:2018, Organic) or supplier audit in case of absence of certification

Suppliers evaluations are made with the following frequency: 1 time/year.

The records of suppliers' evaluation are maintained, raw materials are not purchased from agents or brokers.

COMPETENCE:

The facility has documented and implemented (Competence, Awareness and refresher training).
Food Safety Team Leader is responsible for training of the employees.

The company determine necessary competency for all involved in food safety performance and effectiveness of the FSMS according to HR procedure, Competences of employees were identified based on education, training, experience and skills.

Competences were documented in job descriptions of functions; Records of competences were reviewed for the following functions: QA manager, production manager, HR...etc.

The company established job description included needed competency for each job also, document the current competency of employees to check fulfilment, in case of any deviation the company provide trainings, education or hire new staff.

AWARENESS:

Consequences of nonconforming with the FSMS requirements and continual training & awareness sessions/courses according to Training and awareness procedure code No MHE-08 review date 01/03/2024 also training plan which is documented to identify training needs.

Training plan included 12 training courses food defense, food fraud, FSSC 22000, HACCP, CCP, GMP, GHP, Policies...etc.

Training plan addressed training title, date, actual situation of conduction, evaluation.

Records of training were reviewed for the followings:

Documented training has been delivered E.g. <training about CCP date 28/01/2024, training about Food defense 17/03/2024, training about Food safety 08/02/2024, training about Hygiene 04/03/2024, training about HACCP 11/03/2024 and Allergen control 13/04/2024 training delivered for MM, AH, KM and SM – by quality manager>.

During the appropriate interview all staff have demonstrated their adequate knowledge. The company has assessed whether adequate competencies are met by the employees prior to involve into work.

The company has implemented a training plan for personnel in the appropriate language <Arabic>.

All relevant personnel have received training on the site's labelling and packing processes. The training records include: signatures of the attendants, training title, date, duration, trainer. All Food Safety Team members including the team leader received many training courses e.g. Awareness on ISO 19011:2018, ISO 22000:2018, Awareness on FSSC 22000 & Internal audit training all training was delivered by many training providers.

All certificates of training are available as checked.

Communication:

The company plan and implement a process for internal and external communications relevant to the FSMS, according to Communication procedure with code MHE-11 review date 01/03/2024. Compliance obligations are considered in the organization's communication planning process. External Communication records are available as checked with communication with Carrefour regarding to annual inspection requirements dated 22/02/2024. External communication with food chain is conducted by QA manager and senior management.

Internal communication according to communication procedure with code MHE-04 review date 01/03/2024.

Internal communication record; Internal communication is conducted by the meetings and through training, internal audits and management review, telephone, mail e.g., HACCP team meeting of March dated 01/03/2024 regarding to on-site verification.

DOCUMENTED INFORMATION:

There is a procedure for control records and document with code MHE-01 review date 01/03/2024, there are list of distribution of document with code MHE-01-01 review date 01/03/2024.

The documents are clear, maintained and are available in adequate places, even out of working hours.

The production manager and QA manager have access to the food safety manual.

The changes are communicated to the employees: quality and production staff.
There are lists of distribution of documents. Modifications are documented in the procedures.
The procedure for the control of the documents establishes the actions to be taken to rescind obsolete documentation.

FSMS documented by special documentation codes, the FSMS is established, documented, implemented and maintained.

Food Safety management system established through documented procedures, work instructions and forms.

All documents have been either issued (for the new requirements of FSSC 22000) or revised for the old on issued on 01/03/2024

The company established good food safety management system which meets the requirements of the standard FSSC 22000, Policy updated on 01/03/2024 and updated, was suitable to company size and consistent with the purpose and context of the company, provides a framework for setting the objectives, includes continually to improve their food safety management system, Policy was communicated to all the employees, understood and displayed in the offices and production areas. Personnel understanding of policy were ensured during interview of some manager and employees;

The Policy was available to relevant interested parties through meetings that are made with them, the scope of the food safety management system identifying all the FSSC 22000 requirements is applicable

Creating and updating:

Documented Processes properly described company methodologies for meeting FSSC 22000 requirements.

Forms were established and used to provide objective evidences for FSMS; Implementation FSMS documentation included adequate processes, and work instructions.

System includes hazard identification and the risk assessment has been conducted using likelihood of occurrence and Severity to determine the degree of risk Communication channels between e employees and the food chains is in place

System Documents includes company's context, HACCP plans, documented procedures and work instructions, Food safety policy, Prerequisite Program & objectives

All documents have been reviewed and approved by general manager.

Master list with code MHE-01-01 available dated 01/03/2024 and current documents are at the points of use.

Documents are identified by codes.

List of documents distribution is available.

Control of documented information

List includes procedures, forms, work instructions and 1 HACCP plan.

Lists of external origin documents containing documents are identified and their distribution was controlled as prospectus and specifications as the following: ISO 22000:2018, TS/ISO 22002-1:2009 for food manufacturing.

Change identified on cover page of work instruction and on distribution list
Stamps are used in controlling the documents (cancelled, original and controlled).
Controlled documents are reviewed and approved by QA manager.
Control records and document procedure with code MHE-02 review date 01/03/2024.
List of all the system records is available as form all record.
Retention times of records are available according to the risk matrix.
All records retained 1 year over shelf life of product except legal documents which retained according risk matrix.

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	
8	Operation					
8.1	Operational planning and control	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2	Prerequisite programmes (PRPs)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2.1	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"/>			
8.2.2	The PRPs shall be: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2.3	When selecting and/or establishing PRPs, the organization shall ensure that applicable statutory, regulatory and mutually agreed customer requirements are	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	identified. The organization should consider: a) - b)	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Minor	During the documents review the auditor noted that Product description for sesame was not completed as not contain source of origin	NC# 01
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 and process environment. The identification shall be based on: a) -e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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 or 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	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	identified, whenever possible. When determining acceptable levels, the organization shall: a) - c)					
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 feasibility of: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.3	Validation of control measure(s) and combination of control measures	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4	Hazard control plan (HACCP/OPRP plan)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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 controlled with regard to their use and release	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

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:

Operational planning and control:

The organization has plan, implement, and control, maintain and update the processes needed to meet requirements for the realization of safe products.

a) Criteria for the processes; E.g., Pesticide and microbiological and chemical, heavy metal analysis and COA for packaging material.

b) Control of the processes in accordance with the criteria;

E.g., Refer to documented information production procedure with code No MHE-23 reviewed 01/03/2024. Included all the criteria for the processes and acceptance of products raw material and packaging material and the final product.

As checked with the review analysis, visual inspection records for raw/packaging material, review process records, weight check records, etc.

c) Documented information;

Raw material inspection: record dated 15/01/2024, visual inspection, all result is OK

Analysis: MRL for sesame dated 23/03/2024 with Ref.MHE-43342, for Hibiscus with Ref.34553, for mint with Ref.764574 and all result were OK (MRL not detected).

Weight check record: weight check record dated 23/03/2024 for sesame all result is OK.

Personal hygiene inspection: personal hygiene inspection record dated on 23/03/2024 and result was (no deviation has been detected).

Glass follow-up record: follow up record for glass items dated 23/03/2024 results are OK. (No deviation has been detected).

Visual inspection record for packaging material: visual inspection record for packaging material dated 03/01/2024 results are OK.

Cleaning record: cleaning follow-up record dated 23/03/2024 and all results are OK.

OPRPs/CCPs follow-up record: Sieves follow up record dated 23/03/2024 for sesame and the result is ok, Magnet follow up record dated 23/03/2024 for sesame and the result is ok.

Vehicle inspection record: 23/03/2024, Product; sesame, Destination; BIOHERB Co, result is ok no any deviation has been detected.

Label follow up record: Label follow up record date 23/03/2024 for sesame contain all information such as product name, production date, variety, shelf life, importer, storage condition, etc

Final product follow-up record: Product release record dated 23/03/2024 including quality level, customer, quantity, % defects, production date, Lot number.

Prerequisite programmes (PRPs):

All the Prerequisite programs has been established (dated 01/01/2015) according to the requirements of TS/ISO 22002-1:2009 for food manufacturing and last review 01/03/2024. Different monitoring (annually, monthly, daily) are conducted for the PRPs by the quality manger in all the sites of the company

Traceability system:

The site does have a documented traceability procedure designed to maintain traceability throughout the site's processes; identification and traceability procedure with code No MHE-12 review date 01/03/2024.

A loss of product identity has not been found during the manufacturing process.

An effective system for the identification of all product has been demonstrated.

Evidence provided of the traceability system being tested backwards and forwards and backwards test date 15/07/2024, Production date 10/01/2024

Lot OAS100124, Product sesame, Raw material 2590 kg, Final product 2100 kg, waste 490 Kg and Shipping date 15/01/2024 to KSA Herb.

Auditor traceability for vertical audit: Product: sesame, Production date 23/03/2024, Lot MHE-220204, Raw material 8950 kg, Final product 8100 kg, Waste 850 Kg, Shipping date 25/01/2024, Shipping to KSA Herb.

Control of monitoring and measuring:

The company has defined a plan for the verification-calibration of all measuring devices, e.g.: Calibration procedure with code MHE-29 review date 01/03/2024.

There is a list detailing all measuring devices which included (Sieves, Magnet, scales...)

E.g., Last calibration date 10/02/2024 with Ref.56530021 for Magnet, for the scale dated 30/01/2024 with Ref.545354, all measuring equipment are identified.

The company has defined a plan for the verification-calibration of all measuring devices. E.g.: Calibration plan including the total number of devices.

All measuring equipment are adequately protected and deterioration is not detected.

The frequencies established are adequate. The verification-calibration is internal and external.

The facility has implemented Prerequisite Programs (PRPs) to facility the prevention and reduction of contaminants in the product, process, and work environments, the PRPs at the facility are assigned to each HACCP process and are approved by the food safety team.

PRPs have been verified at specified intervals; monthly according GMP monthly inspection.

Emergency preparedness and response:

The company has emergency handling procedure with code MHE-05 review date 01/03/2024.

List of emergency situations e.g. (Fire; Electric current shut down, water cutting and truck accidents during final product transportation).

Emergency situation as (fires, raining, sandy winds, transportation accident, cutting electricity, cutting water, drainage blocking...etc)

Emergency potential cases are identified in emergency contact list code including phone Numbers Up dated HACCP plans based on Codex Alimentarius Principles covering HACCP, VACCP, & TACCP also all company product & processes (Receiving raw material & packaging material, sorting, sieving, passing into Magnet, packaging and shipping).

Food safety plan:

All products are described in HACCP plans.

Ambient temperature (25°C), dried (Natural air dried at 80°C to 90°C) / long shelf life (2-3 years), humidity is <5% outsourcing sterilization (optional depending on client request, temperature from 75 °C-110 °C / 1.5-2 minutes).

The company has implemented a HACCP system based on the Codex Alimentarius Principles.

There is only one HACCP plan for TYBAT HERBS CO is a company specialized in Processing of Dried Herbs and Spices and Seeds Packed in Cartoon, Paper bags and PP bags included (1 OPRP and 1 CCP);

OPRP1: Sieving and CCP1: Magnet

The scope of the food safety plan includes all products, processes and production facilities.

The food safety team is made up of: 5 persons (General Manager, QC Manager, QC Engineer, Maintenance Manager, Storage Manager). It includes operating staff.

The team members have demonstrated their training in Codex HACCP principles and relevant knowledge about products, processes and related hazards: last training conducted on date 16/03/2024.

A team leader has been allocated; quality manager adequate competence, experience and training in Codex HACCP principles: Last training dated 01/06/2024 about HACCP Implementation, also FSTL has 20 years' experience in the same field acting as professor on faculty of agriculture Cairo university.

PRPs has been established reviewed by team

E.g.: Cleaning and sanitizing, pest control, maintenance programmes for equipment and buildings, personal hygiene, staff training, purchasing, transport, processes to prevent cross-contamination, allergen controls.

Product descriptions have been defined for each raw & packaging material.

The HACCP plans are based on scientific data and the decisions taken are documented.

The intended use of the products and any known alternative use is described.

Example: the intended use adds in meals.

The alternative use as fragrance.

Flow diagrams were kept in place including all products and processes and it is dated.

The accuracy of the flow diagrams has been verified by on-site inspections.

Potential hazards at each process step have been identified and recorded.

It includes hazards present in raw materials, also during the process.

The company define methodology which is used to conduct the hazard assessment and the selection and categorization of control measures (decision tree by codex and risk matrix 3X3)

Example: Chemical, Physical, biological and allergen hazard.

For potential hazards, the company has assessed its likely occurrence, severity, survival / multiplication of micro-organisms, presence or production of toxins - chemicals - foreign bodies, contamination of raw materials, intermediate and finished products, and potential for adulteration or deliberate contamination.

Example of hazards and severity:

During the documents review the auditor noted that Product description for sesame was not completed as not contain source of origin

Physical hazard (foreign bodies; Contamination by foreign bodies within handling: (Wood, Glass, Stones, Metal, Plastic, Jewellery) and probability: low, severity: medium

Chemical hazard (contamination for pesticide residue) and probability: low, severity: medium.

Biological hazard (E. coli, Coliform, Yeast, Mold) and probability: medium, severity: high

Allergen (contamination by other allergenic materials i.e., celery and sesame) and probability: high, severity: high.

OPRP 01: Sieves

Control measure: visual inspection.

Action criteria: Mesh size 0.5 to 4 mm

Frequency: every 2H by check sample from product and check the integrity of sieve by QC team.

Corrective action in case of deviation: holding product and re-sieving again.

Follow up record: record MHE-F-RP-01.

CCP 01: Magnet

Control measure: Visual inspection

Critical limit: Tensile strength 7000 Gauss

Frequency: Every 1 hour and when start/end of work also in case product change by QC team using visual inspection.

Corrective action in case of deviation: in case device failed to detect foreign bodies holding of potential contaminated products then Re-pass it again.

Follow up record: MHE-F-CP-01.

The critical limit and control measures are adequate and measurable.

The Critical limits for CCP and control limit for OPRP has been validated through: tests.

Example: no any complaints related to foreign bodies has been detected till the audit date.

Validation process implementation and results based on scientific literature and analysis.

Verification activities implementation status based on internal & external audits and customer feedback which indicated no any complaints related to food safety has been occurred.

These control measures are adequate and implemented, and adequately controlled.

The record of CCPs/OPRPs monitoring detailing dates, time, responsible staff and results are available, verification by QA Manager.

OPRPs/CCPs follow-up record: Sieves follow up record dated 23/03/2024 for sesame and the result is ok, Magnet follow up record dated 23/03/2024 for Marjoram and the result is ok.

Withdrawal / recall:

The company has withdrawal/recall procedure with code MHE-12 review date 01/03/2024.

Mock recall test is planned once per year, a test dated 25/02/2024, Production date 06/01/2024, Lot MHE-060124, Product peppermint, Final product 8650 kg, Raw material 9200 kg, shipping date 10/01/2024 the client confirms for above information as well as the company achieve to distributed product within 1 day.

Handling of potentially unsafe products:

The company has non-conforming product procedure with code MHE-14 review date 01/03/2024. the procedure determined that if the products were non-conforming it will identified and the cause will be analyzed

1- non-conforming products as it out of specification, it will be downgrade or sold local market.

2- non-conforming products as found deviation in CCPs/OPRPs the corrective actions well deified.

E.g., Corrective action in case of deviation: in case device failed to detect kits holding of potential contaminated products then Re-pass it again on metal.

Or in case of obviation of any foreign bodies the product will be disposal.

Evaluation for release:

The company has evaluation of release procedure with code No MHE-16 review date 01/03/2024

Each lot of products affected by the nonconformity evaluated and recorded.

For release any products the company review that

a) PRP/OPRPs and CCPs records and other monitoring records such as cleaning, pest control, hygiene...etc.

b) the results of analysis and which included microbiological, chemical, heavy metal.

Results of evaluation for release of products are retained as documented information.

Disposition of nonconforming products:

Products which exceed control limit are not released.
The disposal for unsafe products using legal laws by delivering to waste disposal local unity.
Documented information on the disposition of nonconforming products, including the identification of the persons with approving authority are retained

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

CCP#/OPRP#	Description of process step:	Critical limits or action criteria	Monitoring procedure, correction, and corrective action
OPRP 01	Sieves	Mesh size 0.5 to 4 mm	Control measure: visual inspection Frequency: every 2H by check sample from product and check the integrity of sieve by QC team. Corrective action in case of deviation: holding product and re-sieving again. Follow up record: record MHE-F-RP-01.
CCP 01	Magnet	Tensile strength 7000 Gauss	Frequency: Every 1 hour and when start/end of work also in case product change by QC team using visual inspection. Corrective action in case of deviation: in case device failed to detect foreign bodies holding of potential contaminated products then Re-pass it again. Follow up record: MHE-F-CP-01.

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		
9	Performance evaluation					
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 output	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Monitoring, measurement, analysis and evaluation:

The company has data analysis procedure with code MHE-20 review date 01/03/2024.
The company continually improves the effectiveness of the management system through the use of the policies, objectives, audit results, analysis of data, corrective and preventive actions and management review.

This includes the recording of information to track performance, relevant operational controls and conformance with objectives and goals.

The company plan and implements the monitoring, measurement, analysis, and improvement processes needed to: Demonstrate conformity to product safety and requirements,

Ensure conformity of the management system, continually improve the effectiveness of the management system.

The company determines, collects, and analyses appropriate data to demonstrate the suitability and effectiveness of the integrated Management System and evaluate where continual improvement of the effectiveness of the management system can be made.

The analysis of data provides information relating to customer satisfaction, supplier performance, conformity to product safety and requirements, characteristics and trends of processes and products, compliance to environmental regulations by either qualified personnel or the suppliers of the equipment.

The company evaluate its FSMS performance by using appropriate indicators and according to procedure dated 01/03/2024; For monitoring, measurements, Data analysis, KPIs.

Monitoring and measuring performed on daily, monthly & annual basis and the company analyze and evaluate the results from monitoring and measurement and also this can support in identifying process failures and potentially unsafe products.

There are processes planned, for analysis and evaluation of result from collected data and verification activities referring to PRPs and HACCP plan, internal audits and external audits and to meet the planed arrangements of the FSMS requirements

Internal audit:

The company has internal audit procedure with code MHE-17 review date 01/03/2024.

The internal auditors are independent from the audited departments and are competent <QA Manager, Production Manager, Shipping Manager, Lab Manager>, all of them are well qualified for FSMS internal auditing.

Criteria for internal auditor qualification/selection are well address in the procedure.

Internal audit annual program form checked

Internal audit report form, audits are performed through the year and frequency based on risk.

No one of auditors audited his own work.

Audit plan was for 2024 were available.

The internal auditors are independent from the audited departments and are competent.

Last internal audit dated 01/06/2024.

No one of auditors audited his own work.

Audit plan was for 2024 was available.

During the internal audit <06 NCs> have been identified.

E.g., NC.05: Some workers were not trained on allergen handling procedure

Audit report reflects the strengths & weakness points of all departments accurately.

Management Review:

The management review procedure review date 01/03/2024.

Management review is conducted once annually

Last management review was carried out on 15/07/2024 & Agenda was available

The senior management reviews the food safety management system on annual basis chaired by general manager and attended by departmental managers, the meeting agenda covers all required items.

The meeting output has been tabulated in action plan form

Meeting minutes are available and covers the requirements of the standard,

The review process includes all measures needed for performance evaluation: status of actions from previous management reviews, changes in external and internal issues that are relevant to the FSMS, information on the performance and the effectiveness of the FSMS, emergency situation, incident, withdrawal/recall, information obtained through communication, complaints, Corrective actions, adequacy of resources, withdrawal/recall that occurred and opportunities for continual improvement.

Decisions were issued, E.g., Purchase X-ray device.

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	
10	Improvement					
10.1	Nonconformity and corrective action	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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:

Nonconformity and corrective actions:

The company has control of nonconforming procedure code MHE-13 review date 01/03/2024. During the internal audit <06 NCs> have been identified.

The results of the last internal audit correspond with the reality of the production facility.

The corrective actions are implemented,

E.g., NC.05: Some workers were not trained on allergen handling procedure.

Correction: workers get training on allergen handling procedure.

Corrective action taken: Training has been carried out to HR about HR procedure.

The organization are continually improvement of FSMS through <Internal audit date 01/06/2024> as check with <the company takes into account reported elements that support the continual improvement all result as verification process, corrective actions and preventive actions for carry out continual improvement in place>.

The procedure includes: information of product non-conformities, persons responsible for decision making, answer to the customers, records of actions taken.

Records are maintained: The company has Management review to ensure of continually updated, as checked the input included Hazard and risks analysis contain, position with authority for releasing product: <QA manager >.

Continual improvement:

The company has continual improvement procedure with code MHE-19 review date 01/03/2024 was available and cover continual improvement

Data Analysis for (customer satisfaction, suppliers, KPIs, non-conforming products, Food safety nonconformities, Legal Compliance, Hazard analysis...etc) was very good

Supplier's evaluation analysis report is available included: suppliers/service providers, overall evaluation was excellent

Customer satisfaction analysis report is available included: customers, overall satisfaction was excellent

Update of the food safety management system:

The facility senior management has effectively defined and frequently reviews the context of the organization, Risks & Opportunities, Interested Parties, compliance obligations, customer specific requirements.

The facility management conducts meetings regularly to evaluate the status of entire FSMS.

No complaints related to food safety and till the audit date.

Continual improvement/updating of FSMS is done through the use of communication, management review, internal audit, evaluation of individual verification results, analysis of results of verification activities, validation of control measure combinations, corrective actions and food safety management system updating, Hazard analysis ... etc

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 #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4	Construction and layout of buildings					
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"/>			

Summary:

General Requirements:

Buildings are designed, constructed in a manner appropriate to the nature of the processing operations to be carried out, the food safety hazards associated with those operations and the potential sources of contamination from the plant environs.

Buildings are durable construction for does not pose any hazard to the product.

Environment:

Consideration was given to potential sources of contamination from the local environment (no sources of contamination from the local environment).

Food production is not carried out in areas where potentially harmful substances could enter the product as buildings are designed, constructed in a manner suitable for the intended use, the processes taking place, the risks associated with the processes and possible contamination risks from the environment.

The effectiveness of measures taken to protect against potential contaminants are periodically reviewed <Monthly in GMP inspection>.

Location of establishment:

The site boundaries are clearly identified, access to the site is controlled.

The site maintained in good order. Vegetation was tended.

Roads, yards and parking areas are drained to prevent standing water and maintained in good condition.

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		
5	Layout of premises and workspace					
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	During the site tour, the auditor observed that some Final products were stored on floor directly.	NC #02

Summary:

General requirements:

Internal layout is designed, constructed and maintained to facilitate good hygiene and manufacturing practices.

The movement patterns of materials, products and people, and the layout of equipment, were designed to protect against potential contamination sources.

Internal design, layout and traffic patterns:

The building was providing adequate space, with a logical flow of materials, products and

personnel, and physical separation of raw from processed areas.
No any openings intended for transfer of materials.

Internal structures and fittings:

Process area walls and floors are washable, as appropriate for the process and product hazard.
Materials of construction are resistant to the cleaning system applied.
Wall floor junctions and corners are designed to facilitate cleaning. <wall floor junctions are rounded>
Floors does not stand water, floors sealed and drained.
Drains are trapped and covered.
Ceilings and overhead fixtures are minimizing build-up of dirt and condensation.
External opening windows have insect screened.
External opening doors were closed also provided with air curtains.
The walls are maintained in good order and are adequate for the process, <Wall's material: ceramic>.
The floors are adequate for the process, Floor's material used epoxy.
Ceilings and overhead structures are adequate for the process, <Ceiling's material: suspended ceiling and antibacterial soft concrete>.

Location of equipment:

Equipment's are designed and located so as to facilitate good hygiene practices and monitoring.
Equipment's are located to permit access for operation, cleaning and maintenance.

Laboratory facilities:

In-line test facilities are controlled to minimize risk of product contamination.
Microbiology laboratory is designed, located and operated so as to prevent contamination of people, plant and products.
It was not open directly on to a production area,
Also, the site conducted analysis in external lab accredited against ISO 17025 for verifications.

Temporary or mobile premises and vending machines:

Building works are not being carried out in areas which may affect products or processes.
If building work is carried out; Temporary structures have been constructed to prevent product contamination.
In case of building work, the company has taken into account the construction of temporary structures to prevent the contamination of the products.
Storage of food, packaging materials, ingredients and non-food chemicals:
Facilities used to store raw material, packaging were providing protection from dust, condensation, drains, waste and other sources of contamination.
Storage areas are well ventilated.
Monitoring and control of temperature is not required since all products stored ambient.
Storage areas were arranged to allow segregation of raw materials, work in progress and finished products.
All materials and products were stored off the floor and with sufficient space between the material and the walls to allow inspection and pest control activities to be carried out.

The storage area is maintained in good order and cleaned to prevent contamination and minimize deterioration.

A separate locked storage is provided for cleaning materials and chemicals.

During the site tour, the auditor observed that some Final products were stored on floor directly

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 type="checkbox"/>	<input type="checkbox"/>	NA	Boiler chemical not used or presented in the site	
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:

General requirements:

The provision and distribution routes for utilities to and around processing and storage areas checked and it does not pose the risk of product contamination.

Utilities' quality is monitored to minimize product ensure that no any contamination risk.

Water supply:

The risk of product contamination from the water, is controlled.

Water is used for cleaning, and hands washing.

All water used comes from the mains and is reliable.

There is evidence of analysis of water supplier.

E.g.: Microbiological analysis for water dated 23/03/2024 with Ref.084641 and all results is Ok according to Egyptian legislations.

The company undertakes chemical and microbiological analyses from the tap points with the following frequency: 1 time/year.

E.g., Chemical analysis for water dated 23/03/2024 with Ref.Tech.76344 and all results is Ok according to Egyptian legislations

Analyses parameters: pH, microbiology, chlorine, turbidity, etc.

The results indicate that this water is potable.

A plan of the water distribution system is available.

Lighting is suitable in working areas.

Boiler chemicals:

Boiler chemical not used or presented in the site.

Air quality and ventilation:

The organization has established requirements for filtration, humidity (RH%) and microbiology of air used as an

ingredient or for direct product contact <Microbiological air sample with frequency 1 time/year>.

Ventilation (mechanical) provided to remove excess or unwanted steam, dust and odours, and to facilitate drying after wet cleaning.

No any room air supply.

Ventilation systems designed well as air does not flow from contaminated or raw areas to clean areas.

Specified air pressure differentials are not used.

Systems are accessible for cleaning and maintenance.

Exterior air intake ports are examined periodically for physical integrity <Microbiological SWAB with frequency 1 time/year>.

Compressed air and other gases:

The organization has established requirements for filtration, humidity (RH%) and microbiology of air used as an ingredient or for direct product contact.

Ventilation is natural.

No any exterior air intake ports provided.

Lighting:

The lighting provided (artificial) to allow personnel operation and it were in a hygienic manner.

The intensity of the lighting is appropriate to the nature of the operation.

Light fixtures protected <by plastic film> to ensure that materials, product or equipment were not contaminated in the case of breakages.

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		
7	Waste disposal					
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:						

General requirements:

System in place to ensure that waste materials are identified, collected, removed and disposed of in a manner which prevents contamination of products or production areas.

Containers for waste and inedible or hazardous substances:

Containers for waste checked and it was

- a) clearly identified for their intended purpose; by numbers.
- b) located in a designated area; does not pose any risk on product safety or process.
- c) constructed of impervious material which can be readily cleaned and sanitized; made from plastic and cleanable.
- d) closed when not in immediate use; opened by legs.
- e) locked where the waste may pose a risk to the product; opened by legs.

Waste management and removal:

Provision is conducted for the segregation, storage and removal of waste.

Accumulation of waste in production areas has not been detected, Waste disposal is managed in accordance with legal requirements. E.g. Egyptian environmental law.

Labelled materials, products or printed packaging designated as waste destroyed to ensure that trademarks cannot be reused. Removal carried out by approved disposal contractors <local unity>

The organization has retained records of destruction dated 20/01/2024.

Drains and drainage:

Drains are designed, constructed and located so that the risk of contamination of materials or products is avoided.

Drains have capacity sufficient to remove expected flow loads.

Drains does not pass over processing lines.

Drainage direction flow is appropriate from a clean area to a contaminated area.

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		
8	Equipment suitability, cleaning and maintenance					
8.1	General requirements	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minor	During the site tour the auditor observed that, some Production tables were not cleaned	NC #03
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 type="checkbox"/>	<input type="checkbox"/>		Temperature control and monitoring equipment are not used or presented in the site.	
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:

General requirements:

Food contact equipment designed and constructed to facilitate cleaning, disinfection and maintenance.

Contact surfaces does not affect, or be affected by, the product or cleaning system.

Food contact equipment constructed of durable materials able to resist repeated cleaning.

During the site tour the auditor observed that, some Production tables were not cleaned

Hygienic design:

Equipment is met established principles of hygienic design:

- a) smooth, accessible, cleanable surfaces.
- b) use of materials compatible with intended products and cleaning.
- c) its framework not penetrated by holes or nuts and bolts.

Piping and ductwork are cleanable, drainable, and with no dead ends.

Equipment is minimizing contact between the operator's hands and the products.

Product contact surfaces:

Product contact surfaces are constructed from materials designed for food use, impermeable and rust free; Stainless steel 316.

Temperature control and monitoring equipment:

Temperature control and monitoring equipment are not used or presented in the site.

Cleaning plant, utensils and equipment:

Cleaning program are documented to ensure that all plant, utensils and equipment are cleaned at defined frequencies.

The program specified what is to be cleaned (including drains), the responsibility, the method of cleaning (e.g. cleaning plan for COP), the use of dedicated cleaning tools, removal or disassembly requirements and methods for verifying the effectiveness of the cleaning.

Preventive and corrective maintenance:

A preventive maintenance programme kept in place.

The preventive maintenance program includes all devices used to monitor and control food safety hazards.

A maintenance planning for equipment and facilities is implemented: <Maintenance plan for year 2024>.

The program includes all equipment present in the site.

Maintenance operations are performed internally.

The records of the preventive maintenance works are available: <Sieves- preventive check record - date 23/03/2024>.

The records of the corrective maintenance works have been provided: <Magnet - corrective maintenance - date 08/04/2024>

Lubricants and heat transfer fluids are food grade and food grade certificates were in place.

Regular controls to verify its condition are carried out.

Temporary repairs were not made at the time of the audit.

For temporary repairs, specific measures have implemented to ensure that the product is not contaminated: demarcation of the area, regular inspection, specific product controls, etc.

Maintenance work is followed by a documented hygiene by an authorized member.

Maintenance personnel are trained in the product hazards associated with their activities.

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:

General requirements:

Purchasing of materials which impact food safety are controlled to ensure that the suppliers used have the capability to meet the specified requirements.

The conformance of incoming materials to specified purchase requirements verified using visual inspection and COA <certificate of analysis>.

Selection and management of suppliers:

The company does have a procedure in place for supplier and raw material approval and monitoring, including packaging: Purchasing and supplier approval and services suppliers procedure with code MHE-10 review date 01/03/2024>

There is a documented risk assessment for each type of raw materials: <Risk assessment review 01/03/2024>.

This has been made taking into account the contamination from allergens, foreign bodies, chemical or microbiological contamination, variety or species cross-contamination, substitution or fraud and any risks associated with raw materials which are subject to legislative control.

The risk assessment has appropriately updated.

The company does have a documented procedure for approval and monitoring of suppliers of raw materials: <purchasing and supplier approval and services suppliers procedure with code OAS-10 review date 01/03/2024>.

The company criteria for approval supplier based on certification (FSSC, ISO 22000:2018, Organic) or supplier audit in case of absence of certification

Example:

Organic certificate for Egy Herbal farm which supplies raw material.
Organic certificate for Al AMAL Farms which supplies organic raw material.
NFSA Approval and ISO 22000:2018 for El AHRAM Co. which supplies raw material.
ISO 22000:2018 for INFIA. which supplies packaging material
Supplier audit for AGRO Farm company which supplies raw material dated 23/03/2024.
Suppliers evaluation is made with the following frequency: 1 time/year.
E.g.: Supplier evaluation record for EL AHRAM HERBS. supplied raw material dated 20/02/2024.
On-going supplier evaluation conducted annually, there is a list detailing all approved suppliers including the products they supply and it adjusts to reality.
Raw materials are not purchased from agents or brokers.
Exceptions are defined: Lackage of raw material or suppliers' inability to supply.
These are adequately handled: Supplier audit and sample for analysis before start work with them.
The reasons for exceptions are: Lackage of raw material or suppliers' inability to supply.

Incoming material requirements (raw/ingredients/packaging):
Delivery vehicles has checked prior to, and during, unloading to verify that the quality and safety of the material has been maintained during transit (e.g. integrity of seals, freedom from infestation, existence of temperature records).
There is a system to control the acceptance of raw materials and packaging.
There is a documented plan for the control of incoming raw materials where are included: Type of product, inspections on receipt, certificates of conformity, certificates of analysis, product sampling and testing.
Document: certificates of COC analysis for each raw material as well as certificate of conformity of the packaging material.
Materials which do not conform to relevant specifications handled under a documented procedure <implementation method of non-conforming product control with code OAS-13 review date 01/03/2024> which ensures they are prevented from unintended use

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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Minor	During the site tour the auditor noted that plastic curtains was not cleaned it may be Sources of potential contamination	NC #04
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Summary:

General requirements:

Adequate facilities and documented procedures have been provided to control the risk of physical and chemical contamination, e.g.: Control the risk of chemical or physical contamination of product procedure date 01/03/2024.

Microbiological cross-contamination:

HACCP plan also EMP (environmental monitoring program) has taken into account of potential contamination sources, susceptibility of the product.

- a) there is a separation of raw materials and final products.
- b) structural segregation is about physical barriers like walls.
- c) there are access controls with requirements to worn protective clothes before enter production area.

Allergen cross-contamination:

There is an up-to-date list of allergens. <List of current allergens dated 01/03/2024>.

The list includes raw materials and finished products.

A documented risk assessment to identify routes of contamination from allergens is made.

This assessment takes into account: all process steps, physical state of the substances, identification of potential points of cross-contamination and control measures. E.g. Risk assessment in HACCP plan review date 01/03/2024.

Products with allergens are not produced in lines where other products without allergens are produced.

Procedures to avoid cross-contamination have been implemented, like: structural segregation-physical barriers, specified tools, protective clothes...etc.

There are allergens present in the production areas <List of allergens; sesame and celery>.

Products containing allergens are not produced in lines where products not containing allergens are produced.

This hazard is assessed in a risk assessment: Risk assessment in HACCP plan review date 01/03/2024.

Adequate procedures have been implemented to avoid cross-contamination:

PREVENTIVE MEASURES: <physical segregation, use of separate additional protective clothing, use of dedicated equipment and utensils, waste handling and spillage controls, access restrictions, trace labelling>

Rework is not used.

Allergens are adequately warned on the label. E.g., red label on raw material and bold font in final product package.

Personnel working in productions with allergens have been trained in allergen awareness and in the company's allergen-handling procedures.

E.g., SW, KG, AS, IA and OM has trained on allergen awareness and in the company's allergen-handling dated 28/02/2024.

Physical contamination:

Lighting items which are used in the site are protected against breakage in areas where open products are handled or where there is a risk of product contamination. E.g., protection by plastic film.

There is a list of lighting items detailing its location, number, type and condition.

E.g.: Lighting items follow-up record dated 20/01/2024.

Recorded checks of condition of items carried out at a specified frequency have been carried out, E.g., 1 time/ day.

During the site tour the auditor noted that plastic curtains was not cleaned it may be Sources of potential contamination

The frequency of control is adequate.

Instructions about cleaning or replacing glass items or brittle materials have been provided.

The company does have a documented procedure detailing actions to be taken in case of breakage of brittle materials.

There is not wood in areas where it can be a critical hazard.

Wood is present in site. <Plastic wooden pallets>

Pens used in open product areas are controlled: <Fixed parts, identified and metal detectable>

The need for detecting or removing the contamination from foreign bodies has been assessed within HACCP.

The company has considered necessary to install: <sieves and Magnet and Gravity>.

The decision is appropriate.

The products identified as contaminated by the foreign bodies' detectors are isolated and its source is investigated.

The need for installing a metal body detector has been assessed.

The company has documented the justification for the use of metal body detectors: for more effective protection.

The location of the Magnet and Gravity is appropriate. (in-line before packing)

The Magnet and Gravity is provided with an alarm and stop conveyer belts.

Implemented procedures for the operation and testing of the metal have been provided, it includes responsibilities, operating effectiveness, sensitivity of the equipment, variations, methods and frequency of checking, records of results, actions taken in case of failure.

The procedures in place for the verification of the detection equipment include

1/ use of visual inspection

2/ separate verifications of the test pieces containing foreign bodies as(metal)

3/ test of the rejection system.

4/ testing in normal working conditions.

5/ checks of failsafe systems.

The frequency established for the verification of the test pieces is adequate every 1 H

Also in start, finish of production and when product changes.

The company carries out detector checks according to the established frequency.

Example of the records verified: Magnet and Gravity follow-up record dated 20/01/2024 for product Lemon grease and result is OK (free from any foreign body), All products rejected have been recorded to identify trends.

The company does use sieves and these are suitable to the process of detection of foreign bodies.
<Sieves with mesh size 0.5 to 4 mm>.

The materials detected by the detection equipment are examined to identify contamination risks.
Regular inspections of sieves are undertaken <frequency is every 2 hours>.
E.g.: Sieves follow up record with code No MHE-F-RP-01 dated 20/01/2024 and result was Ok.
The damages are documented and potential for contamination of products is investigated.

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		
11	Cleaning and sanitizing					
11.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
11.2	Cleaning and sanitizing agents and tools	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minor	During the site tour the auditor observed that, some cleaning tools were provided with wooden hand which may present a potential source of extraneous matter.	NC #05
11.3	Cleaning and sanitizing programmes	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
11.4	Cleaning in place (CIP) systems	<input type="checkbox"/>	<input type="checkbox"/>		NA. Cleaning-in-place (CIP) systems are not used or presented in the site.	
11.5	Monitoring sanitation effectiveness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

General requirements:

Cleaning and sanitizing programs have been established to ensure that the food-processing equipment and environment are maintained in a hygienic condition.
Programs has been monitored for continuing suitability and effectiveness.

Cleaning and sanitizing agents and tools:

Equipment have been maintained in a condition which facilitates cleaning.
Cleaning and sanitizing agents and chemicals are clearly identified, food grade, stored separately and used only in accordance with the manufacturer's instructions.
During the site tour the auditor observed that, some cleaning tools were provided with wooden hand which may present a potential source of extraneous matter.

Cleaning and sanitizing programs:

The company has implemented adequate cleaning and housekeeping systems to minimize the risk of product contamination.

A documented cleaning procedure review date 01/03/2024 and cleaning schedule is provided.

E.g.: cleaning plan review date 01/03/2024.

It includes the responsible staff, item or area, frequency, method, products to be used, cleaning chemicals and concentrations.

The company has defined the limits of acceptability for cleaning. Cleaning work is recorded

E.g.: cleaning record for production area dated 23/03/2024.

Cleaning work is adequately check.

Methods are: visual inspection and microbiological analysis.

E.g., Microbiological SWAB analysis from worker hand dated 23/03/2024 and coveter belts dated 20/01/2024 and all results were OK.

The premises and equipment are maintained in a clean and hygienic condition.

It includes include the appropriate information.

Cleaning procedures have been validated.

Appropriate resources have been provided to undertake cleaning of all equipment's. E.g. Cleaning tools, cleaning method and cleaning disinfection.

Cleaning staff has received documented training to undertake the cleaning of the equipment.

E.g.<Cleaning method review date 23/03/2024>.

Specific methods have been defined for the verification of cleaning work, e.g. visual and microbiological checks.

The records of the verification of cleaning and disinfection procedures are available, detailing e.g. cleaning follow-up record dated 23/03/2024 and result is ok no any deviation has been detected.

Cleaning in place (CIP) systems:

Cleaning-in-place (CIP) systems are not used or presented in the site.

Monitoring sanitation effectiveness:

Cleaning is conducted internally.

Cleaning work is recorded: <Cleaning follow-up record dated 20/01/2024 and result is Ok no any deviation has been detected>.

The cleaning of the equipment <conveyor belt, Magnet, sieves and scales> has been checked and it is appropriate.

The company has defined limits of acceptable and unacceptable cleaning performance. E.g. ISO standards

ISO/TS 22002-1:2009 - Food
Manufacturing

Conform

Grade

If No – detail NC

NC
#

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
12	Pest control					
12.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.2	Pest control programs	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.3	Preventing access	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.4	Harborage and infestations	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
12.5	Monitoring and detection	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minor	During the site tour, the auditor observed that two bait stations were not fixed in place also EFK located in production area was not operational	NC #06
12.6	Eradication	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

General requirements:

Hygiene, cleaning, incoming materials inspection and monitoring procedures has been implemented to avoid creating an environment conducive to pest activity.

Pest control program:

The establishment have a nominated company to manage pest control activities contractor < BAVO-Chemical for pest control from 01/03/2024 and updated annually>.

Pest management program documented & identify target pests, address plans, methods, schedules, control procedures and where necessary, training requirements.

Program include a list of chemicals which are approved for use in specified areas of the establishment.

Preventing access:

Buildings has been maintained in good repair, external doors, windows or ventilation openings are minimize the potential for entry of pests

Harbourage and infestations:

Storage practices are minimize the availability of food and water to pests.

Material found to be infested has been handled in such a way as to prevent contamination of other materials, products or the establishment. <however, no any infestation carried till the audit date>.

Potential pest harbourage (e.g. burrows, undergrowth, stored items) has not been detected. No any outside storage used in the site.

Monitoring and detection:

Pest-monitoring program includes the placing of detectors and traps in key locations to identify pest activity.

A map of detectors and traps has been available and maintained.

Detectors and traps are designed and located so as to prevent potential contamination of materials, products or facilities.

Detectors and traps are robust, tamper-resistant construction, and appropriate for the target pest.

During the site tour, the auditor observed that two bait stations were not fixed in place also EFK located in production area was not operational

The detectors and traps are inspected at a frequency intended <quarterly> to identify new pest activity.

The results of inspections have been analyzed to identify trends. <last trend analysis 01/03/2024>

Eradication:

Eradication measures has been put in place immediately after evidence of infestation is reported <however, no any infestation occurred till the audit date>.

Pesticide use and application are restricted to trained operatives <pest control contractor> and controlled to avoid product safety hazards.

Records of pesticide has been available and maintained to show the type, quantity and concentrations used; where, when and how applied, and the target pest

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		
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 type="checkbox"/>	<input checked="" type="checkbox"/>	Minor	During the site tour the auditor observed that, lockers were in bad condition	NC #07

Summary:

General requirements:

The company has defined specific hygiene standards based on the hazard analysis. The company ensures that employees, visitors and contractors know the hygiene standards. Regular inspections are undertaken to check its compliance, no deviations in relation to the company's hygiene standards were detected.

Personnel hygiene facilities and toilets:

Personal lockers should be maintained clean and tidy so that they are kept free from rubbish and soiled clothing.

Personal items and outdoor clothing are stored separately from workwear.

Protective clothes are available and worn.

Appropriate facilities have been provided to separate clean and dirty workwear.

Accesses to production areas have hand-washing facilities which include: water in sufficient quantity, liquid soap, water heater, air driers, water taps with hand-free operation, and advisory signs to prompt hand-washing.

The facilities have toilets which include: basins with soap and water and advisory signs to prompt hand-washing.

The toilets do not have direct access to production areas.

Smoking within the facilities is allowed by the company. Designated smoking areas have been provided and they are adequate: isolated, air extraction to the exterior of the building, ashtrays and litter bins, advisory signs to prompt hand-washing and hand-washing facilities at the accesses.

Staff canteens and designated eating areas:

Food is not present in production areas.

Suitable facilities to store food brought into the site by the employees in a hygienic state have been provided. E.g., Canteen area.

The canteen is adequately controlled. Waste containers have been provided

Workwear and protective clothing:

Protective clothing has been provided in sufficient number for each employee. The design is adequate to prevent physical contamination: without external pockets and buttons.

The company's hygiene standards establish in which areas protection scalp hairs and masks have to be worn. The company controls it. E.g., Personal hygiene follow-up record date 20/01/2024.

Health status:

All the staff has medical insurance it has been checked and it was updated.
Additional medical examinations, has periodically (e.g., re-check on staff and health questionnaires for visitors/contractors)
The company has procedure for prevent any ill staff to work until examination <Foodborne diseases procedure review date 01/03/2024>.

Illness and injuries:

Employees are required to report the following conditions to management for possible exclusion from food-handling areas: jaundice, diarrhea, vomiting, fever, sore throat with fever, visibly infected skin lesions (boils, cuts or sores) and discharges from the ear, eye or nose.
People known or suspected to be infected with, or carrying, a disease or illness transmissible through food are prevented from handling food or materials which come into contact with food.
In food-handling areas, personnel with wounds or burns are required to cover them with specified dressings.

In case of any lost dressing shall be reported to supervision immediately also dressings are brightly colored and metal detectable where appropriate.

Personal behavior:

According to the hygiene policy in the site: **During the site tour the auditor observed that, lockers were in bad condition**

Nails must be clean, neatly trimmed, without nail polish or artificial nails;

No strong perfumes or strongly scented personal care products /heavy make-up are to be worn (i.e., false eyelashes);

Cuts and lesions must be fully covered with approved (blue), waterproof, metal-detectable adhesive bandages, which can be obtained from first aid kits. Any lost dressing must be reported to the supervisor immediately;

Wash hands before entering work and after handling something dirty (e.g., waste, floor, shoes, money, etc.),

The site policy is a non-smoking site and smoking is only allowed in defined areas;

Personal safety gear must be worn when necessary;

Personal items, such as smoking materials and medicines are allowed in designated areas only

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		
14	Rework					
14.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>	NA	There is no rework	
14.2	Storage. identification and traceability	<input type="checkbox"/>	<input type="checkbox"/>	NA	There is no rework	
14.3	Rework usage	<input type="checkbox"/>	<input type="checkbox"/>	NA	There is no rework	

Summary:

There is no rework

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		
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:

General requirements:

Systems in place to ensure that products failing to meet required food safety standards can be identified, located and removed from all necessary points of the supply chain.

Product recall requirements:

A list of key contacts in the event of a recall was available maintained.

Where products are withdrawn due to immediate health hazards, the safety of other products produced under the same conditions has been evaluated.

The public warning is conducted accordingly in case of actual recall

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		
16	Warehousing					
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"/>			

Summary:

General requirements:

Materials and products stored in clean and well-ventilated.

Warehousing requirements:

Effective control of warehousing has been provided where required by product or storage specifications.

No any products are stacked

Waste materials and chemicals (cleaning products, lubricants, and pesticides) has been stored separately.

A separate area of segregating materials identified as non-conforming has been provided.

Specified stock rotation systems (FIFO/FEFO) has been observed.

Gasoline- or diesel-powered fork-lift trucks are not used in site.

Vehicles, conveyances, and containers:

Vehicles has been maintained in a state of repair, cleanliness, and condition consistent with requirements given in relevant specifications.

Vehicles has been provided protection against damage or contamination of the product.

Control of humidity are not required.

The same vehicles for food and non-food products are not used.

Bulk containers are not 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		
17	Product information/consumer awareness					
17.1	Product information and consumer awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Product labelling complies with the appropriate legal requirements and contains information to enable the safe handling, display, storage and preparation of the product within the food supply chain or by the customer.

A procedure is in place for the validation of product labelling.

The person responsible for labelling issue and approval production manager.

Records to verify the adequate labelling of the products during production are provided.

As checked with the labelling verification records for product Marjoram dated 20/01/2024.

There is an effective process in place to ensure that labelling information is reviewed whenever changes occur.

No products are designed to enable a claim

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		

18	Food defense, biovigilance and bioterrorism					
18.1	General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
18.2	Access controls	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary: General requirements: The company has considered on risk assessment to define the hazard to products posed by potential acts of sabotage, vandalism or terrorism and protective measures considered accordingly. Access controls: Potentially sensitive areas within the establishment have been identified, mapped, and subjected to access control. Access physically restricted by use of locks.						

ISO/TS 22002-2:2013 - CATERING

ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC If a clause is N/A, provide a justification	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.1	Layout of premises					
4.1.1	Infrastructure	<input type="checkbox"/>	<input type="checkbox"/>			
4.1.2	Workspace	<input type="checkbox"/>	<input type="checkbox"/>			
4.1.2.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
4.1.2.2	Food-handling areas	<input type="checkbox"/>	<input type="checkbox"/>			
4.1.3	Lighting and ventilation	<input type="checkbox"/>	<input type="checkbox"/>			
4.1.4	Personal hygiene facilities and toilets	<input type="checkbox"/>	<input type="checkbox"/>			
4.1.5	Maintenance	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	NC #
4.2	Water supply					
4.2.1	Potable water	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.2	Ice	<input type="checkbox"/>	<input type="checkbox"/>			
4.2.3	Non-potable water	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.3	Equipment and utensils					
4.3	Equipment and utensils	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.4	Personnel hygiene					
4.4.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.2	Hygiene training	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.3	Health status	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.3.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.3.2	Medical examination	<input type="checkbox"/>	<input type="checkbox"/>			

4.4.3.3	Communicable diseases	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.3.4	Injuries	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.4	Personal Cleanliness	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.4.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.4.2	Hand washing	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.4.3	Gloves	<input type="checkbox"/>	<input type="checkbox"/>			
4.4.5	Personal behavior	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.5	Purchasing management					
4.5.1	Supplier assessment	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.2	Incoming material requirements (raw materials, ingredients, and packaging)	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.6	Storage and transport					

4.6.1	Storage	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.2	Transport	<input type="checkbox"/>	<input type="checkbox"/>			
4.6.3	Hazardous substances handling	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.7	Cleaning and disinfection					
4.7	Cleaning and disinfection	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.8	Waste management					
4.8.1	Effluent and waste disposal	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.2	Waste handling	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.9	Pest and animal control					

4.9.1	Pest control	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.2	Absence of domestic animals	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.10	Management and supervision					
4.10	Management and supervision	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.11	Documentation and records					
4.11	Documentation and records	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.12	Product recall procedures					

4.12	Product recall procedures	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
5.1	Thawing					
5.1	Thawing	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
5.2	Preparation					
5.2.1	Fresh fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>			
5.2.2	Other raw materials	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
5.3	Cooking					
5.3	Cooking	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	NC #
5.4	Portioning					
5.4	Portioning	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
5.5	Cooling and storage					
5.5	Cooling and storage	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
5.6	Freezing, storage and thawing					
5.6	Freezing, storage and thawing	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
5.7	Transport					
5.7	Transport	<input type="checkbox"/>	<input type="checkbox"/>			

Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
5.8	Food reheating					
5.8	Food reheating	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
5.9	Food service					
5.9	Food service	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-2:2013 - Catering		Conform		Grade	If No – detail NC	NC #
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
5.10	Identification and hygiene control system					
5.10	Identification and hygiene control system	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						

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		
4.1	Establishment					
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"/>			
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#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.2	Layout and workspace					
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"/>			
Summary:						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC	NC#

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	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"/>			
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#
Clause	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 22002-4:2013 - 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	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	Food packaging contact surfaces	<input type="checkbox"/>	<input type="checkbox"/>			
4.5.4	Maintenance	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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 raw materials	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.7	Measures for prevention of contamination					
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"/>			
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#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.8	Cleaning					
4.8.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.2	Cleaning programs	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.3	Cleaning agents and tools	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.4	Monitoring cleaning program effectiveness	<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#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.9	Pest control					
4.9.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.2	Control programs	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.3	Preventing access	<input type="checkbox"/>	<input type="checkbox"/>			
4.9.4	Harborage 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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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 behavior	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
ISO/TS 22002-4:2013 - Food Packaging Manufacturing		Conform		Grade	If No – detail NC	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.12	Withdrawal procedures					
4.12	Withdrawal procedures	<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#
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"/>			
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#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.14	Food packaging information and customer communication					
4.14	Food packaging information and customer communication	<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#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.15	Food defense and bioterrorism					
4.15	Food defense and bioterrorism	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						

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#
Clause	Requirement	Yes	No	Minor/ 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#
Clause	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#
Clause	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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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 behavior	<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 programs	<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 programs	<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	Harborage 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#
Clause	Requirement	Yes	No	Minor/ Major/ Critical		
4.7	Goods identification					
4.7	Goods identification	<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		
4.8	Withdrawal/recall of goods					

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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.9	Safeguarding of goods					
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.1	Establishment					
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	NC#

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.2	Layout and workspace					
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.8	Cleaning and sanitation					
4.8.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.8.2	Cleaning and sanitizing programs	<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	NC#

Clause	Requirement	Yes	No	Minor/ Major/ Critical	No – detail NC	
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	Harborage 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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
4.10	Personnel hygiene					
4.10.1	General requirements	<input type="checkbox"/>	<input type="checkbox"/>			
4.10.2	Personal behavior	<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	NC#

Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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#
Clause	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#
Clause	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#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
8	Equipment suitability and maintenance					
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"/>			
Summary:						
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	
9	Management of purchased products, materials and services					
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"/>			

Summary:

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	

10 Contamination

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"/>			

Summary:

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	

11 Cleaning, sanitizing and disinfection

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 programs	<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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
12	Pest control					
12.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
12.2	Pest control programs	<input type="checkbox"/>	<input type="checkbox"/>			
12.3	Preventing access	<input type="checkbox"/>	<input type="checkbox"/>			
12.4	Harborage 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	NC#
Clause	Requirement	Yes	No	Minor/ Major/ Critical	If a clause is N/A, provide a justification	
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 behavior	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
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	
14	Rework					
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"/>			
Summary:						
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	
15	Product returns and recall procedures					
15.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
15.2	Product recall and general product return procedures	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
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	

16	Warehousing and storage					
16.1	General	<input type="checkbox"/>	<input type="checkbox"/>			
16.2	Wareroom/warehousing	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
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	
17	Product information/consumer awareness					
17.1	Product information	<input type="checkbox"/>	<input type="checkbox"/>			
17.2	Labelling of foods	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						
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	
18	Food defense, biovigilance and bioterrorism					
18	Food defense, biovigilance and bioterrorism	<input type="checkbox"/>	<input type="checkbox"/>			
Summary:						