FSSC 22000 Audit Checklist - Internal Assessment

Green Pastures Inc / 2 Dec 2018 / Mike O Donald

Complete

Score	201 / 211 (95.26%)	**Flagged items**	9	**Actions**	0

Company Name / Site	Green Pastures Inc
Conducted on	2 Dec 2018 17:55 PST
Prepared by	Mike O Donald
Location	Co Rd 3326, Eden, TX 76837, USA

Flagged items

9 flagged

ISO/TS 22002-1 / ISO/TS 22002-1 / 4. Construction and layout of buildings

4.2 Environment

Non-Compliant

I still have not received the documentation saying we are compliant for environment.

ISO/TS 22002-1 / ISO/TS 22002-1 / 5. Layout of premises workspace

5.6 Temporary/mobile premises and vending machines

Non-Compliant

As long as I do not know if we are compliant, tagging this as non-compliant. Will meet with Maggie today to ask for an update.

ISO/TS 22002-1 / ISO/TS 22002-1 / 6. Utilities – air, water, energy

6.6 Lighting

Non-Compliant

We need to have the lighting checked for compliance after we had some renovations on our old warehouse.

ISO/TS 22002-1 / ISO/TS 22002-1 / 16. Warehousing

16.1 General requirements

Non-Compliant

ISO/TS 22002-4 / ISO/TS 22002-4 / 4.1 Establishment

4.1.2 Environment

Non-Compliant

Ron will help me determine this,

ISO/TS 22002-4 / ISO/TS 22002-4 / 4.2 Layout and workspace

4.2.5 Temporary/mobile structures

Non-Compliant

ISO/TS 22002-4 / ISO/TS 22002-4 / 4.3 Utilities

4.3.5 Lighting

Non-Compliant

WIll need to be sure with the lighting in the newly renovated warehouse.

BSI-PAS 222 / BSI-PAS 222 / 4. Processes and workspaces

4.6 Temporary and/or mobile structures and equipment

Non-Compliant

BSI-PAS 222 / BSI-PAS 222 / 5. Utilities

5.6 Lighting

Non-Compliant

ISO/TS 22002-1	4 flagged, 58 / 62 (93.55%)
ISO/TS 22002-1	4 flagged, 58 / 62 (93.55%)
4. Construction and layout of buildings	1 flagged, 2 / 3 (66.67%)
4.1 General requirements	Compliant
4.2 Environment	Non-Compliant
I still have not received the documentation saying we are compliant for environment.	
4.3 Locations of establishments	Compliant
Summary Construction and layout of buildings:	
5. Layout of premises workspace	1 flagged, 6 / 7 (85.71%)
5.1General requirements	Compliant
5.2 Internal design, layout and traffic patterns	Compliant
5.3 Internal structures and fittings	Compliant
5.4 Location of equipment	Compliant
5.5 Laboratory facilities	Compliant
5.6 Temporary/mobile premises and vending machines	Non-Compliant
As long as I do not know if we are compliant, tagging this as non-compliant. Will meet with Maggie today to ask for an update.	
5.7 Storage of food, packaging materials, ingredients and non food chemicals	Compliant
Summary Layout of premises workspace:	
6. Utilities – air, water, energy	1 flagged, 5 / 6 (83.33%)
6.1 General requirements	Compliant
6.2 Water supply	Compliant
6.3 Boiler chemicals	Compliant
6.4 Air quality and ventilation	Compliant
6.5 Compressed air and other gases	Compliant

6.6 Lighting	Non-Compliant

We need to have the lighting checked for compliance after we had some renovations on our old warehouse.

Summary Utilities – air, water, energy:

7. Waste disposal	4 / 4 (100%)
7.1 General requirements	Compliant
7.2 Containers for waste and inedible or hazardous substances	Compliant
7.3 Waste management and removal	Compliant
7.4 Drains and drainage	Compliant

Summary Waste disposal:

Waste disposal had always been our strongest even before we realized the need for FSSC 22000 compliance.

8. Equipment suitability, cleaning and maintenance	6 / 6 (100%)
8.1 General requirements	Compliant
8.2 Hygienic design	Compliant
8.3 Product contact surfaces	Compliant
8.4 Temperature control and monitoring equipment	Compliant
8.5 Cleaning plant, utensils and equipment	Compliant
8.6 Preventive and corrective maintenance	Compliant

Summary Equipment suitability, cleaning and maintenance:

9. Management of purchased materials	3 / 3 (100%)
9.1 General requirements	Compliant
9.2 Selection and management of suppliers	Compliant
9.3 Incoming material requirements (raw/ingredients/packaging)	Compliant

Summary Management of purchased materials:

Our partners and suppliers had always been reliable and we can count on them towards our certification.

10. Measures for prevention of cross contamination	4 / 4 (100%)
10.1 General requirements	Compliant
10.2 Microbiological cross contamination	Compliant
10.3 Allergen management	Compliant
10.4 Physical contamination	Compliant

Summary Measures for prevention of cross contamination:

This is the most challenging hurdle we had these past months and finally we are compliant per our internal assessment.

11. Cleaning and sanitizing	5 / 5 (100%)
11.1 General requirements	Compliant
11.2 Cleaning and sanitizing agents and tools	Compliant
11.3 cleaning and sanitizing programmes	Compliant
11.4 Cleaning in place (CIP) systems	Compliant
11.5 Monitoring sanitation effectiveness	Compliant

Summary Cleaning and sanitizing:

12. Pest control	6 / 6 (100%)
12.1 General requirements	Compliant
12.2 Pest control programmes	Compliant
12.3 Preventing access	Compliant
12.4 Harbourage and infestations	Compliant
12.5 Monitoring and detection	Compliant
12.6 Eradication	Compliant

Summary Pest control:

After the renovation of our old warehouse, we can now say we are free of pest and have better control.

13. Personnel hygiene and employee facilities	8 / 8 (100%)

13.1 General requirements	Compliant
13.2 Personnel hygiene facilities and toilets	Compliant
13.3 Staff canteens and designated eating areas	Compliant
13.4 Workwear and protective clothing	Compliant
13.5 Health status	Compliant
13.6 Illness and injuries	Compliant
13.7 Personal cleanliness	Compliant
13.8 Personal behavior	Compliant

Summary Personnel hygiene and employee facilities:

Our staff have gone through training and re-training and all are aboard for FSSC 22000 certification.

14. Rework	3 / 3 (100%)
14.1 General requirements	Compliant
14.2 Storage. identification and traceability	Compliant
14.3 Rework usage	Compliant

Summary Rework:

15. Product recall procedures	2 / 2 (100%)
15.1 General requirements	Compliant
15.2 Product recall requirements	Compliant

Summary Product recall procedures:

16. Warehousing	1 flagged, 2 / 3 (66.67%)
16.1 General requirements	Non-Compliant
16.2 Warehousing requirements	Compliant
16.3 Vehicles, conveyances and containers	Compliant

Summary Warehousing:

Tagging as non compliant for general requirements just because I need to be 100% sure that lighting after renovations is compliant also.

17. Product information/consumer awareness

Summary Product information/consumer awareness:

Marketing team is doing a great job in this area.

18. Food defence, biovigilance and bioterrorism

2 / 2 (100%)

18.1 General requirements	Compliant
18.2 Access controls	Compliant

Summary Food defence, biovigilance and bioterrorism:

There's this incident overseas about needles in strawberries and we have already taken measures (metal detectors) to ensure we do not fall victim to something similar.

Other items required by applicable legislation, recognized sector codes and customer requirements.

ISO/TS 22002-4	3 flagged, 50 / 54 (92.59%)
ISO/TS 22002-4	3 flagged, 50 / 54 (92.59%)
4.1 Establishment	1 flagged, 2 / 3 (66.67%)
4.1.1 General requirements	Compliant
4.1.2 Environment Ron will help me determine this,	Non-Compliant
4.1.3 Location of establishment	Compliant
Summary establishment:	
4.2 Layout and workspace	1 flagged, 4 / 6 (66.67%)
4.2.1 General requirements	Compliant
4.2.2 Internal design, layout and traffic patterns	Compliant
4.2.3 Internal structures and fittings	
4.2.4 Equipment	Compliant
4.2.5 Temporary/mobile structures	Non-Compliant
4.2.6 Storage	Compliant
Summary Layout and workspace:	
4.3 Utilities	1 flagged, 4 / 5 (80%)
4.3.1 General requirements	Compliant
4.3.2 Water supply	Compliant
4.3.3 Air quality and ventilation	Compliant
4.3.4 Compressed air and other gases	Compliant
4.3.5 Lighting WIll need to be sure with the lighting in the newly renovated warehouse.	Non-Compliant
Summary Utilities:	
4.4 Waste	3 / 3 (100%)

4.4.1 General requirements	Compliant
4.4.2 Waste handling	Compliant
4.4.3 Drains and drainage	Compliant

Summary Waste:

4.5 Equipment suitability, cleaning and maintenance	4 / 4 (100%)
4.5.1 General requirements	Compliant
4.5.2 Hygienic design	Compliant
4.5.3 Food packaging contact surfaces	Compliant
4.5.4 Maintenance	Compliant

Summary Equipment suitability, cleaning and maintenance:

4.6 Management of purchased materials and services	3 / 3 (100%)
4.6.1 General requirements	Compliant
4.6.2 Selection and management of suppliers	Compliant
4.6.3 Incoming raw materials	Compliant

Summary management of purchased materials and services:

4.7 Measures for prevention of contamination	6 / 6 (100%)
4.7.1 General requirements	Compliant
4.7.2 Microbiological contamination	Compliant
4.7.3 Physical contamination	Compliant
4.7.4 Chemical contamination	Compliant
4.7.5 Chemical migration	Compliant
4.7.6 Allergen management	Compliant

Summary measures for prevention of contamination:

4.8 Cleaning	4 / 4 (100%)

4.8.1 General requirements	Compliant
4.8.2 Cleaning programmes	Compliant
4.8.3 Cleaning agents and tools	Compliant
4.8.4 Monitoring cleaning programme effectiveness	Compliant
Summary Cleaning:	
4.9 Pest control	14 / 14 (100%)
4.9.1 General requirements	Compliant
4.9.2 Control programmes	Compliant
4.9.3 Preventing access	Compliant
4.9.4 Harbourage and infestations	Compliant
4.9.5 Monitoring and detection	Compliant
4.9.6 Eradication	Compliant
Summary Pest control:	
4.10 Personnel hygiene and facilities	Compliant
4.10.1 General requirements	Compliant
4.10.2 Personnel hygiene, changing facilities and toilets	Compliant
4.10.3 Staff canteens and designated eating and smoking areas	Compliant
4.10.4 Workwear and protective clothing	Compliant
4.10.5 Illness and injuries	Compliant
4.10.6 Personal cleanliness	Compliant
4.10.7 Personal behaviour	Compliant
Summary Personnel hygiene and facilities:	
4.11 Rework	3 / 3 (100%)
4.11.1 General requirements	Compliant

4.11.2 Storage identification and traceability	Compliant
4.11.3 Rework usage	Compliant

Summary Rework:

4.13 Storage and transport 3 / 3 (100%)

4.13.1 General requirements	Compliant
4.13.2 Warehousing requirements	Compliant
4.13.3 Vehicles, conveyances and containers	Compliant

Summary Storage and transport:

4.12 Withdrawal procedures

Summary Withdrawal procedures:

4.14 Food packaging information and consumer communication

Summary Food packaging information and consumer communication:

4.15 Food defence, biovigilance and bioterrorism

Summary Food defence, biovigilance and bioterrorism:

Other items required by applicable legislation, recognized sector codes and customer requirements.

BSI-PAS 222	2 flagged, 57 / 59 (96.61%)
BSI-PAS 222	2 flagged, 57 / 59 (96.61%)
3. Sites	4 / 4 (100%)
3.1 General requirements	Compliant
3.2 Buildings	Compliant
3.3 Locations	Compliant
3.4 Locations of sites	Compliant
Summary Sites:	
4. Processes and workspaces	1 flagged, 6 / 7 (85.71%)
4.1 General requirements	Compliant
4.2 Workflow	Compliant
4.3 Structures and fittings	Compliant
4.4 Equipment	Compliant
4.5 Laboratory facilities	Compliant
4.6 Temporary and/or mobile structures and equipment	Non-Compliant
4.7 Storage of materials	Compliant
Summary Processes and workspaces:	
5. Utilities	1 flagged, 5 / 6 (83.33%)
5.1 General requirements	Compliant
5.2 Water supply	Compliant
5.3 Boiler chemicals	Compliant
5.4 Ventilation	Compliant
5.5 Air and compressed gas systems	Compliant
5.6 Lighting	Non-Compliant

Summary Utilities:

6. Waste disposal	4 / 4 (100%)
6.1 General requirements	Compliant
6.2 Containers for waste	Compliant
6.3 Waste management and removal	Compliant
6.4 Drains and drainage	Compliant

Summary waste disposal:

7. Equipment suitability, cleaning and maintenance	4 / 4 (100%)
7.1 General requirements	Compliant
7.2 Temperature control and monitoring equipment	Compliant
7.3 Preventive and corrective maintenance	Compliant
7.4 Measuring devices	Compliant

Summary Equipment suitability, cleaning and maintenance:

8. Management of ingredients	4 / 4 (100%)
8.1 General requirements	Compliant
8.2 Selection and management of suppliers	Compliant
8.3 Incoming material requirements [ingredients/packaging]	Compliant
8.4 Communications on product/process attributes	Compliant

Summary Management of ingredients:

9. Management of medications	3 / 3 (100%)
9.1 General requirements	Compliant
9.2 Prevention of crosscontact	Compliant
9.3 Storage	Compliant

Summary Management of medications:

10. Prevention of contamination	
Summary Prevention of contamination:	

11. Sanitation	3 / 3 (100%)
11.1 General requirements	Compliant
11.2 Cleaning and sanitizing agents and tools	Compliant
11.3 Cleaning and sanitizing programmes	Compliant
Summary Sanitation:	

12. Pest control	6 / 6 (100%)
12.1 General requirements	Compliant
12.2 Pest control programmes	Compliant
12.3 Preventing access	Compliant
12.4 Harbourage and infestations	Compliant
12.5 Monitoring and detection	Compliant
12.6 Control and eradication	Compliant
Summary Pest control:	

13. Personnel hygiene and employee facilities	7 / 7 (100%)
13.1 General requirements	Compliant
13.2 Personnel hygiene facilities	Compliant
13.3 Designated eating areas	Compliant
13.4 Workwear and personal protective equipment	Compliant
13.5 Health status	Compliant
13.6 Personal cleanliness	Compliant
13.7 Personal behaviour	Compliant
Summary Personnel hygiene and employee facilities:	

14. Rework	3 / 3 (100%)
14.1 General requirements	Compliant
14.2 Storage, identification and traceability	Compliant
14.3 Rework usage	Compliant
Summary Rework:	
15. Product withdrawal procedures	2 / 2 (100%)
15.1 General requirements	Compliant
15.2 Product withdrawal requirements	Compliant
Summary Product withdrawal procedures:	
16. Warehousing and transportation	4 / 4 (100%)
16.1 General requirements	Compliant
16.2 Warehousing	Compliant
16.3 Vehicles, conveyances and containers	Compliant
16.4 Product returns	Compliant
Summary Pest control:	
17. Formulation of products	
Summary Formulation of products:	
18. Specifications for services	
Summary specifications for services:	
19. Training and supervision of personnel	
Summary Training and supervision of personnel:	
20. Product information	
Summary Product information:	
21. Food defence, biovigilance and bioterrorism	2 / 2 (100%)

21.1 General requirements	Compliant
21.2 Access controls	Compliant

Summary Food defence, biovigilance and bioterrorism:

ISO/TS 22002-3	28 / 28 (100%)
ISO/TS 22002-3	28 / 28 (100%)
4. General requirements	

Summary general requirements:

5. Common prerequisite programmes	13 / 13 (100%)
5.1 General	Compliant
5.2 Location	Compliant
5.3 Construction and layout of premises	Compliant
5.4 Equipment suitability and maintenance	Compliant
5.5 Personnel hygiene	Compliant
5.6 Working animals	Compliant
5.7 Purchasing management	Compliant
5.8 On-farm storage and transport	Compliant
5.9 Cleaning	Compliant
5.10 Waste management	Compliant
5.11 Pest control on farm premises	Compliant
5.12 Management of products suspected to be unsafe	Compliant
5.13 Outsourced activities	Compliant

Summary: Common prerequisite programmes

7. Prerequisite programmes specific to animal production	15 / 15 (100%)
7.1 General	Compliant
7.2 Feed and water for animals	Compliant
7.2.1 on-farm feed production	Compliant
7.2.2 Feeding and watering	Compliant

7.2.3 Pasture	Compliant
7.3 Health management	Compliant
7.3.1 Identification and movements	Compliant
7.3.2 Health monitoring	Compliant
7.3.3 Management of sick animals	Compliant
7.3.4 Management of death animals	Compliant
7.3.5 Use of veterinary drugs	Compliant
7.4 Milking	Compliant
7.5 Shell egg collection	Compliant
7.6 Preparation for slaughter	Compliant
7.7 Growing, harvesting, and handling of aquatic animals	Compliant
Summary prerequisite programmes specific to animal production:	

Additional FSSC 22000 requirements	8 / 8 (100%)
FSSC part 1 appendix 1A	8 / 8 (100%)

1. Specifications for services - The organization shall ensure that all services (including utilities, transport and maintenance) which are provided and may have an impact on food safety.

1.1 Shall have specified requirements.	Compliant
1.2 Shall be described in documents to the extent needed to conduct hazard analysis.	Compliant
1.3 Shall be managed in conformance with the requirements of technical specification for sector PRPs.	Compliant

2. Supervision of personnel in application food safety principles.

2.1 The organization shall ensure the effective supervision of personnel in the correct application of food safety principles and practices commensurate with their activity.	Compliant
3. Specific regulatory requirements	Compliant
4. Management of inputs	Compliant
5. Management of natural resources such as water and soil regarding animal production	Compliant
6. Food defence, biovigilance and bioterrorism	Compliant

Completion

Overall Comment

Based on this assessment, we come a long way from when we began a few months ago when we were asked to be FSSC 22000 certified in order to do business with a major retailer in the state even though we already have our certification for ISO 22000. Since then we have discovered other gaps that we worked on and having ISO 22000 in the first place helped us reach this point. I will set up a meeting with leadership and all managers to discuss about our readiness and will also ask for the proof of lighting and environment compliance. This report will be sent to all managers' emails prior the meeting.

Auditor's Name and Signature

Mike O Donald