



FSSC 22000 Audit Checklist - Internal Assessment

conducted for

Green Pastures Inc

Conducted on

02 Dec 2018 05:55 PM

Prepared by

Mike O Donald

Location

Co Rd 3326, Eden, TX 76837, USA

Completed on

02 Dec 2018 06:57 PM

Score

201/211.0 - 95.26%

Failed Responses

This section lists responses that were set as "failed responses" in the template used for this audit

Question	Response	Details
4.2 Environment	Non-Compliant	I still have not received the documentation saying we are compliant for environment.
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.
6.6 Lighting	Non-Compliant	We need to have the lighting checked for compliance after we had some renovations on our old warehouse.
16.1 General requirements	Non-Compliant	
4.1.2 Environment	Non-Compliant	Ron will help me determine this,
4.2.5 Temporary/mobile structures	Non-Compliant	
4.3.5 Lighting	Non-Compliant	Will need to be sure with the lighting in the newly renovated warehouse.
4.6 Temporary and/or mobile structures and equipment	Non-Compliant	
5.6 Lighting	Non-Compliant	

Actions

#1. Hello Ron! I understand you are tasked to get the environmental documentation for the FSSC 22000 certification we are working towards. Can you forward that to my email please? Thank you!

Assignee: ronald.donald@safetyculture.com
Priority: MEDIUM
Due Date: 04 Dec 2018 03:00 PM
Audit: Green Pastures Inc / 2 Dec 2018 / Mike O Donald
Linked to item: 4.2 Environment
Status: To Do

ISO/TS 22002-1 - 58/62 93.55%

Question	Response	Details
ISO/TS 22002-1		Score (58/62) 93.55%
4. Construction and layout of buildings		Score (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		Score (6/7) 85.71%
5.1 General 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		Score (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	

Question	Response	Details
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		Score (4/4) 100.00%
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		Score (6/6) 100.00%
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		Score (3/3) 100.00%
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.	

Question	Response	Details
10. Measures for prevention of cross contamination		Score (4/4) 100.00%
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		Score (5/5) 100.00%
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		Score (6/6) 100.00%
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		Score (8/8) 100.00%
13.1 General requirements	Compliant	
13.2 Personnel hygiene facilities and toilets	Compliant	

Question	Response	Details
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		Score (3/3) 100.00%
14.1 General requirements	Compliant	
14.2 Storage, identification and traceability	Compliant	
14.3 Rework usage	Compliant	
Summary Rework:		
15. Product recall procedures		Score (2/2) 100.00%
15.1 General requirements	Compliant	
15.2 Product recall requirements	Compliant	
Summary Product recall procedures:		
16. Warehousing		Score (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.	

Question	Response	Details
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		Score (2/2) 100.00%
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 - 50/54 92.59%

Question	Response	Details
ISO/TS 22002-4		Score (50/54) 92.59%
4.1 Establishment		Score (2/3) 66.67%
4.1.1 General requirements	Compliant	
4.1.2 Environment	Non-Compliant	Ron will help me determine this,
4.1.3 Location of establishment	Compliant	
Summary establishment:		
4.2 Layout and workspace		Score (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		Score (4/5) 80.00%
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	Non-Compliant	Will need to be sure with the lighting in the newly renovated warehouse.
Summary Utilities:		

Question	Response	Details
4.4 Waste		Score (3/3) 100.00%
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		Score (4/4) 100.00%
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		Score (3/3) 100.00%
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		Score (6/6) 100.00%
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:		

Question	Response	Details
4.8 Cleaning		Score (4/4) 100.00%
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		Score (14/14) 100.00%
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:		

Question	Response	Details
4.11 Rework		Score (3/3) 100.00%
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		Score (3/3) 100.00%
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 - 57/59 96.61%

Question	Response	Details
BSI-PAS 222		Score (57/59) 96.61%
3. Sites		Score (4/4) 100.00%
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		Score (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		Score (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:		

Question	Response	Details
6. Waste disposal		Score (4/4) 100.00%
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		Score (4/4) 100.00%
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		Score (4/4) 100.00%
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		Score (3/3) 100.00%
9.1 General requirements	Compliant	
9.2 Prevention of crosscontact	Compliant	
9.3 Storage	Compliant	
Summary Management of medications:		

Question	Response	Details
10. Prevention of contamination		
Summary Prevention of contamination:		
11. Sanitation		Score (3/3) 100.00%
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		Score (6/6) 100.00%
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		Score (7/7) 100.00%
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:		

Question	Response	Details
14. Rework		Score (3/3) 100.00%
14.1 General requirements	Compliant	
14.2 Storage, identification and traceability	Compliant	
14.3 Rework usage	Compliant	
Summary Rework:		
15. Product withdrawal procedures		Score (2/2) 100.00%
15.1 General requirements	Compliant	
15.2 Product withdrawal requirements	Compliant	
Summary Product withdrawal procedures:		
16. Warehousing and transportation		Score (4/4) 100.00%
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:		

Question	Response	Details
21. Food defence, biovigilance and bioterrorism		Score (2/2) 100.00%
21.1 General requirements	Compliant	
21.2 Access controls	Compliant	
Summary Food defence, biovigilance and bioterrorism:		

ISO/TS 22002-3 - 28/28 100.00%

Question	Response	Details
ISO/TS 22002-3		Score (28/28) 100.00%
4. General requirements		
Summary general requirements:		
5. Common prerequisite programmes		Score (13/13) 100.00%
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		Score (15/15) 100.00%
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	

Question	Response	Details
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 - 8/8 100.00%

Question	Response	Details
FSSC part 1 appendix 1A		Score (8/8) 100.00%
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

Question	Response	Details	
Overall Comment	<p>Based on this assessment, we come a long way from when we began a few months ago when we were asked by be FSSC 22000 certified in order to do business with a major retailer in the state. Since then we have discovered a lot of gaps that worked on, including the need to renovate our old warehouse. 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.</p>		
Auditor's Name and Signature	Mike O Donald		