



FSSC 22000 Audit Checklist - Internal Assessment

Green Pastures Inc / 2 Dec 2018 / Mike O Donald

Complete

Score	95.26%	Failed 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

Failed Items

9 failed

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 failed, 93.55%

ISO/TS 22002-1

4 failed, 93.55%

4. Construction and layout of buildings

1 failed, 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 failed, 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

1 failed, 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	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	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	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	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	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 100%	
12.1 General requirements	Compliant
12.2 Pest control programmes	Compliant
12.3 Preventing access	Compliant
12.4 Harborage 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 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 100%	
14.1 General requirements	Compliant
14.2 Storage. identification and traceability	Compliant
14.3 Rework usage	Compliant

Summary Rework:

15. Product recall procedures 100%

15.1 General requirements	Compliant
15.2 Product recall requirements	Compliant

Summary Product recall procedures:

16. Warehousing 1 failed, 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 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 failed, 92.59%

4.1 Establishment

1 failed, 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**

1 failed, 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 failed, 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

Non-Compliant

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

Summary Utilities:**4.4 Waste**

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 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 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 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 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 100%

4.9.1 General requirements	Compliant
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4.9.2 Control programmes	Compliant
4.9.3 Preventing access	Compliant
4.9.4 Harborage 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	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	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 failed, 96.61%

3. Sites

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 failed, 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 failed, 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**

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	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	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	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	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	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		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		100%
14.1 General requirements	Compliant	
14.2 Storage, identification and traceability	Compliant	
14.3 Rework usage	Compliant	
Summary Rework:		
15. Product withdrawal procedures		100%
15.1 General requirements	Compliant	
15.2 Product withdrawal requirements	Compliant	
Summary Product withdrawal procedures:		
16. Warehousing and transportation		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

100%

21.1 General requirements

Compliant

21.2 Access controls

Compliant

Summary Food defence, biovigilance and bioterrorism:

ISO/TS 22002-3

100%

ISO/TS 22002-3

100%

4. General requirements

Summary general requirements:

5. Common prerequisite programmes

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

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:	

FSSC part 1 appendix 1A

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
