



ISO 22000 Audit Checklist

UR Startup Inc. / 22 Mar 2023 / Andy Dion

Complete

Score	61.04%	Flagged items	3	Actions	0
Client / Site	UR Startup Inc.				
Conducted on (Date and Time)	22.03.2023 15:42 PST				
Inspected by	Andy Dion				
Location	Chemin de sous le Clos 16 1232 Confignon Switzerland				

Flagged items

3 flagged

Clause 4 / Food Safety Management System / Documentation Requirements / Control of records

Do records remain legible, readily identifiable and retrievable?

No

Some documents need to be reprinted because of they're faded.

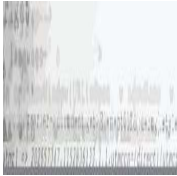


Photo 1

Clause 7 / Planning and realization of safe products / Preliminary steps to enable hazard analysis / Product characteristics / Raw material, ingredients, and product contacted material

c) Origin?

No

Need to clarify what "other" means on the document pertaining to origin.

Clause 8 / Validation, verification, and improvement of the FSMS / FSMS verification / Internal audit

Is it ensured that auditors do not audit their own work?

No

Get external auditors to do the assessment when applicable.

Clause 4

1 flagged, 96%

Food Safety Management System

1 flagged, 96%

General Requirements

100%

Has the organization established, documented and implemented an effective food safety management system in accordance with the requirements of ISO 22000 standard?

Yes

Is the FSMS maintained and updated?

Yes

Is the scope of the FSMS defined?

Yes

Are the products or product categories, processes and production sites that are addressed by the food safety management system specified by scope?

Yes

Are the food safety hazards that may be reasonably expected to occur in relation to products within the scope of the system identified, evaluated and controlled in such manner that the products of the organization do not, directly or indirectly, harm the consumer?

Yes

Are the appropriate information - regarding safety issues related to the products - communicated throughout the food chain?

Yes

Are the information - concerning development, implementation and updating of the FSMS throughout the organization - communicated to the extent necessary to ensure the food safety required by the ISO 22000 standard?

Yes

Does the organization periodically evaluate FSMS (and update when necessary) to ensure that the system reflects the organization's activities and incorporates the most recent information on the food safety hazards subject to control?

Yes

Has the organization ensured control over the outsourced processes that may affect end product conformity?

Yes

Is the control of such outsourced processes identified and documented within the FSMS?

Yes

Documentation Requirements

1 flagged, 93.33%

General

100%

Does the FSMS documentation include:

a) Documented statements of a food safety policy and related objectives?

Yes

b) Documented procedures and records required by ISO 22000 standard?

Yes

c) Documents needed by the organization to ensure the effective development, implementation and updating of the food safety management system?

Yes

Control of documents

100%

Are the documents - which are required by the food safety management system - controlled?

Yes

Do the established controls ensure that all proposed changes are reviewed prior to implementation to determine their effects on food safety and their impact on the food safety management system?

Yes

Does a documented procedure exist to define the controls needed:

a) To approve documents for adequacy prior to issue?

Yes

b) To review and update as necessary and re-approve documents?

Yes

c) To ensure that changes and the current revision status of documents are identified?

Yes

d) To ensure that relevant versions of applicable documents are available at points of use?

Yes

e) To ensure that documents remain legible and readily identifiable?

Yes

f) To ensure that relevant documents of external origin are identified and their distribution controlled?

Yes

g) To prevent the unintended use of obsolete documents, and to apply suitable identification to them if they are retained for any purpose?

Yes

Control of records

1 flagged, 66.67%

Are required records established and maintained in order to provide evidence of conformity to requirements and evidence of the effective operation of the food safety management system?

Yes

Do records remain legible, readily identifiable and retrievable?

No

Some documents need to be reprinted because of they're faded.



Photo 1

Does a documented procedure exist in order to define the controls needed for the correction, identification, storage, protection, retrieval, retention time and disposition of records?

Yes

Please proceed to Section 5.

Clause 5	100%
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Management responsibility

100%

Management commitment

100%

Is top management able to provide evidence of its commitment to the development and implementation of the food safety management system?

Yes

Is top management able to provide evidence that the effectiveness of the food safety management system is continually improved by:

a) Showing food safety is supported by the business objectives of the organization?

Yes

b) Communicating to the organization the importance of meeting the requirements of ISO 22000 standard, any relevant statutory and regulatory requirements, as well as customer requirements relating to food safety?

Yes

c) Establishing the food safety policy?

Yes

d) Conducting management reviews?

Yes

e) Ensuring the availability of resources?

Yes

Food safety policy

100%

Has top management defined, documented and communicated its food safety policy?

Yes

Does top management ensure that the food safety policy:

a) Is appropriate to the role of the organization in the food chain?

Yes

b) Conforms with both statutory and regulatory requirements and with mutually agreed food safety requirements of customers?

Yes

c) Is communicated, implemented and maintained at all levels of the organization?

Yes

d) Is reviewed for continued suitability?

Yes

e) Adequately addresses communication?

Yes

f) Is supported by measurable objectives?

Yes

Food safety management system planning

100%

Does top management ensure that:

a) The planning of the food safety management system is carried out to meet the requirements in clause 4.1, as well as the objectives of the organization that support food safety?

Yes

b) The integrity of the food safety management system is maintained when changes to the food safety management system are planned and implemented?

Yes

Responsibility and authority

100%

Does top management ensure that the responsibilities, authorities are defined and communicated within the organization to ensure the effective operation and maintenance of the food safety management system?

Yes

Is the responsibility assigned to all personnel to report the problems with the food safety management to identified person(s)?

Yes

Are there designated personnel with defined responsibility and authority to initiate and record actions?

Yes

Food safety team leader

100%

Has top management appointed a food safety team leader who, irrespective of other responsibilities, shall have responsibility and authority:

a) To manage a food safety team and organize its work?

Yes

b) To ensure relevant training and education of the food safety team member?

Yes

c) To ensure that the food safety management system is established, implemented, maintained and updated?

Yes

d) To report to the organization's top management on the effectiveness and suitability of the food safety management system?

Yes

NOTE: The responsibility of the food safety team leader may include liaison with external parties on matters relating to the food safety management system.

Communication

100%

External communication

100%

Has the organization established, implemented and maintained effective arrangements for communicating with:

a) Suppliers and contractors?

Yes

b) Customers or consumers, in particular in relation to product information (including instructions regarding intended use, specific storage requirements and, as appropriate, shelf life), inquiries, contracts or order handling including amendments, and customer feedback including customer complaints?	Yes
c) Statutory and regulatory authorities?	Yes
d) Other organizations that have an impact on, or will be affected by, the effectiveness or updating of the food safety management system?	Yes
Does such communication provide information on food safety aspects (especially to known food safety hazards that need to be controlled by other organizations in the food chain) of the organization's products that may be relevant to other organizations in the food chain?	Yes
Are records of communications maintained?	Yes
Are the food safety requirements - from statutory and regulatory authorities and customers - available?	Yes
Are there designated personnel with defined responsibility and authority to communicate externally any information concerning food safety?	Yes
Is information obtained through external communication included as input to system updating and management review?	Yes
Internal communication	100%
Has the organization established, implemented and maintained effective arrangements for communicating with personnel on issues having an impact on food safety?	Yes
Has the organization ensured that the food safety team is informed in a timely manner of changes, including but not limited to the following:	
a) Products or new products?	Yes
b) Raw materials, ingredients, and services?	Yes
c) Production systems and equipment?	Yes
d) Production premises, location of equipment, and surrounding environment?	Yes
e) Cleaning and sanitation programmes?	Yes
f) Packaging, storage and distribution systems?	Yes

g) Personnel qualification levels and/or allocation of responsibilities and authorizations?	Yes
h) Statutory and regulatory requirements?	Yes
i) Knowledge regarding food safety hazards and control measures?	Yes
j) Customer, sector, and other requirements that the organization observes?	Yes
k) Relevant inquiries from external interested parties?	Yes
l) Complaints indicating food safety hazards associated with the product?	Yes
m) Other conditions that have an impact on food safety?	Yes
Does the food safety team ensure that above mentioned information is included in the updating of the food safety management system?	Yes
Does top management ensure that relevant information is included as input to the management review?	Yes

Emergency preparedness and response

100%

Has top management established, implemented and maintained procedures to manage potential emergency situations and accidents that can impact food safety and which are relevant to the role of the organization in the food chain?

Yes

Management review

100%

General

100%

Does top management review the organization's food safety management system, at planned intervals, to ensure its continuing suitability, adequacy and effectiveness?

Yes

Does this review include assessing opportunities for improvement and the need for changes to the food safety management system, including the food safety policy?

Yes

Are records from management reviews maintained?

Yes

Review input

100%

Does the input to management review include information about:

a) Follow-up actions from previous management reviews?	Yes
b) Analysis of results of verification activities?	Yes
c) Changing circumstances that can affect food safety?	Yes
d) Emergency situations, accidents and withdrawals?	Yes
e) Reviewing results of system-updating activities?	Yes
f) Review of communication activities, including customer feed-back?	Yes
g) External audits or inspections?	Yes
Are the data presented in a manner that enables top management to relate the information to stated objectives of the food safety management system?	Yes
Review output	100%
Does the output from the management review include any decisions and actions related to:	
a) Assurance of food safety?	Yes
b) Improvement of the effectiveness of the food safety management system?	Yes
c) Resource needs?	Yes
d) Revisions of the organization's food safety policy and related objectives?	Yes

Please proceed to Section 6

Clause 6	100%
Resource management	100%
Provision of resources	100%
Does the organization provide adequate resources for the establishment, implementation, maintenance and updating of the food safety management system?	Yes
Human resources	100%
General	100%
Are the food safety team and the other personnel carrying out activities having an impact on food safety, competent on the basis of appropriate education, training, skills and experience?	Yes
Are there available records of agreement or contracts defining the responsibility and authority of external experts, where the assistance of external experts is required for the development, implementation, operation or assessment of the food safety management system?	Yes
Competence, awareness and training	100%
Does the organization:	
a) Identify the necessary competencies for personnel whose activities have an impact on food safety?	Yes
b) Provide training or take other action to ensure personnel have the necessary competencies?	Yes
c) Ensure that personnel responsible for monitoring, corrections and corrective actions of the food safety management system are trained?	Yes
d) Evaluate the implementation and the effectiveness of the actions taken in a), b) and c)?	Yes
e) Ensure that the personnel are aware of the relevance and importance of their individual activities in contributing to food safety?	Yes
f) Ensure that the requirement for effective communication is understood by all personnel whose activities have an impact on food safety?	Yes
g) Maintain appropriate records of training and actions described in b) and c)?	Yes

Infrastructure

100%

Does the organization provide the resources for the establishment and maintenance of the infrastructure needed to implement the requirements of ISO 22000 standard?

Yes

Work environment

100%

Does the organization provide the resources for the establishment, management and maintenance of the work environment needed to implement the requirements of ISO 22000 standard?

Yes

Please proceed to Section 7.

Clause 7

1 flagged, 29.38%

Planning and realization of safe products

1 flagged, 29.38%

General

100%

Does the organization plan and develop the processes needed for the realization of safe products?

Yes

Does the organization implement, operate and ensure the effectiveness of the planned activities and any changes to those activities? Note: This includes PRP(s) as well as operational PRP(s) and/or the HACCP plan.

Yes

Prerequisite programmes (PRPs)

100%

Has the organization established, implemented and maintained PRP(s) to assist in controlling:

a) The likelihood of introducing food safety hazards to the product through the work environment?

Yes

b) Biological, chemical and physical contamination of the product(s), including cross-contamination between products?

Yes

c) Food safety hazard levels in the product and product processing environment?

Yes

Are the PRP(s):

a) Appropriate to the organizational needs with regard to food safety?

Yes

b) Appropriate to the size and type of the operation and the nature of the products being manufactured and/or handled?

Yes

c) Implemented across the entire production system, either as programmes applicable in general or as programmes applicable to a particular product or operational line?

Yes

d) Approved by the food safety team?

Yes

Does the organization identify statutory and regulatory requirements related to the above?

Yes

Does the organization consider and utilize appropriate information, when selecting and/or establishing PRP(s)?

Yes

Does the organization consider the following (when establishing PRP(s)):

a) Construction and layout of buildings and associated utilities?

Yes

b) Layout of premises, including workspace and employee facilities?	Yes
c) Supplies of air, water, energy and other utilities?	Yes
d) Supporting services, including waste and sewage disposal?	Yes
e) The suitability of equipment and its accessibility for cleaning, maintenance, and preventative maintenance?	Yes
f) Management of purchased materials (e.g. raw materials, ingredients, chemicals, and packaging), supplies (e.g. water, air, steam, and ice), disposals (e.g. waste and sewage) and handling of products (e.g. storage and transportation)?	Yes
g) Measures for the prevention of cross-contamination?	Yes
h) Cleaning and sanitizing?	Yes
i) Pest control?	Yes
j) Personal hygiene?	Yes
k) Other aspects as appropriate?	Yes
Is verification of PRP(s) planned?	Yes
Are PRP(s) modified as necessary?	Yes
Are records of verifications and modifications maintained?	Yes
Do documents specify how activities included in the PRP(s) are managed?	Yes
Preliminary steps to enable hazard analysis	1 flagged, 66.67%
General	100%
Are all relevant information - needed to conduct the hazard analysis - collected, maintained, updated and documented?	Yes
Are the records related to hazard analysis maintained?	Yes
Food safety team	100%
Has a food safety team been appointed?	Yes
Do the members of the food safety team provide a combination of multi-disciplinary knowledge and experience in developing and implementing the food safety management system? Note: This includes, but need not be limited to, the	Yes

organization's products, processes, equipment and food safety hazards within the scope of the food safety management system.

Are records - that demonstrate that the food safety team has the required knowledge and experience - maintained?

Yes

Product characteristics

1 flagged, 94.74%

Raw material, ingredients, and product contacted material

1 flagged, 90%

Are all raw materials, ingredients and product-contact materials described in documents to the extent needed to conduct the hazard analysis, including the following, as appropriate:

a) Biological, chemical, and physical characteristics?

Yes

b) Composition of formulated ingredients, including additives and processing aids?

Yes

c) Origin?

No

Need to clarify what "other" means on the document pertaining to origin.

d) Method of production?

Yes

e) Packaging and delivery methods?

Yes

f) Storage conditions and shelf life?

Yes

g) Preparation and/or handling before use or processing?

Yes

h) Food safety-related acceptance criteria or specifications of purchased materials and ingredients appropriate to their intended uses?

Yes

Does the organization identify statutory and regulatory food safety requirements related to the raw materials, ingredients and product-contact materials?

Yes

Are the descriptions kept up-to-date including, when required?

Yes

Characteristics of end products

100%

Are the characteristics of end products described in documents to the extent needed to conduct the hazard analysis, including information on the following, as appropriate:

a) Product name or similar identification?

Yes

b) Composition?

Yes

c) Biological, chemical and physical characteristics relevant to

Yes

food safety?

d) Intended shelf life and storage conditions?	Yes
e) Packaging?	Yes
f) Labeling relating to food safety and/or instructions for handling, preparation, and usage?	Yes
g) Method(s) of distribution?	Yes
Does the organization identify statutory and regulatory food safety requirements related to the characteristics of end products?	Yes
Are the descriptions kept up-to-date including, when required?	Yes

Intended use

100%

Are the intended use, the reasonably expected handling of the end product, and any unintended but reasonably expected mishandling and misuse of the end product considered and described in documents to the extent needed to conduct the hazard analysis?

Yes

Are groups of users and, where appropriate, groups of consumers identified for each product, and consumer groups are known to be especially vulnerable to specific food safety hazards considered?

Yes

Are the descriptions kept up-to-date including, when required?

Yes

Flow diagrams, process steps, and control measures

0%

Flow diagrams

0%

Do flow diagrams, as appropriate, include the following:

Hazard analysis

0%

Hazard identification and determination of acceptable levels

0%

Is the identification based on:

Is the consideration - when identifying the hazards - given to:

Selection and assessment of control measures

0%

Is each selected control measure categorized as to whether it needs to be managed through operational PRP(s) or by the HACCP plan, using a logical approach that includes assessments with

regard to the following:

Establishing the operational prerequisite programmes (PRPs) 0%

Are the operational PRPs included the following information for each programme:

Establishing the HACCP plan 0%

HACCP plan 0%

Is the HACCP plan included the following information for each identified critical control point (CCP):

System for the monitoring of critical control points 0%

Does the monitoring system consist of relevant procedures, instructions, and records that cover the following:

Actions when monitoring results exceed critical limits 0%

Do the actions ensure that:

Updating of preliminary information and documents specifying the PRPs and the HACCP plan 0%

Does the organization update the following information in operational PRP(s) and/or the HACCP plan, if necessary:

Verification planning 0%

Do the verification activities confirm that:

Control of nonconformity 0%

Corrections 0%

Is a documented procedure established and maintained defining:

Handling of potentially unsafe products 0%

General 0%

Does the organization handle nonconforming products by taking action(s) to prevent the nonconforming product from entering the food chain unless it is possible to ensure that

Evaluation for release 0%

Is each lot of product affected by the nonconformity released as safe only when any of the following conditions apply:

Disposition of nonconforming products 0%

Is the lot of product - which is not acceptable for release - handled (after evaluation) by one of the following activities:

Control of nonconformity

0%

Withdrawals

0%

To enable and facilitate the complete and timely withdrawal of lots of end products which have been identified as unsafe

Please proceed to Section 8.

Clause 8

1 flagged, 97.96%

Validation, verification, and improvement of the FSMS

1 flagged, 97.96%

General

100%

Does the food safety team plan and implement the processes needed to validate control measures and/or control measure combinations, and to verify and improve the food safety management system?

Yes

Validation of control measure combinations

100%

Does the organization validate (prior to implementation of control measures to be included in operational PRP(s) and the HACCP plan and after any change therein) that:

a) The selected control measures are capable of achieving the intended control of the food safety hazard(s) for which they are designated?

Yes

b) The control measures are effective and capable of, in combination, ensuring control of the identified food safety hazard(s) to obtain end products that meet the defined acceptable levels?

Yes

Are the control measure and/or combinations thereof modified and re-assessed when the result of the validation shows that one or both of the above elements cannot be confirmed?

Yes

Note: Modifications may include changes in control measures (i.e. process parameters, rigorousness and/or their combination) and/or change(s) in the raw materials, manufacturing technologies, end product characteristics, methods of distribution and/or intended use of the end product.

Yes

Control of monitoring and measuring

100%

Is there evidence that the specified monitoring and measuring methods and equipment are adequate to ensure the performance of the monitoring and measuring procedures?

Yes

Are the measuring equipment and methods used:

a) Calibrated or verified at specified intervals, or prior to use, against measurement standards traceable to international or national measurement standards? Note: Where necessary to ensure valid results

Yes

b) Adjusted or re-adjusted as necessary?	Yes
c) Identified to enable the calibration status to be determined?	Yes
d) Safeguarded from adjustments that would invalidate the measurement results?	Yes
e) Protected from damage and deterioration?	Yes
Are records of the results of calibration and verification maintained?	Yes
Does the organization assess the validity of the previous measurement results when the equipment or process is found not to conform to requirements?	Yes
Does the organization take action appropriate for the equipment and any product affected, If the measuring equipment is non-conforming?	Yes
Are records of such assessment and resulting actions maintained?	Yes
Is the ability of computer software confirmed to satisfy the intended application when used in the monitoring and measurement of specified requirements?	Yes
Is the confirmation of computer software undertaken prior to initial use and reconfirmed as necessary?	Yes
FSMS verification	1 flagged, 95.65%
Internal audit	1 flagged, 88.89%
Does the organization conduct internal audits at planned intervals to determine whether the food safety management system:	
a) Conforms to the planned arrangements, to the food safety management system requirements established by the organization, and to the requirements of this International Standard?	Yes
b) Is effectively implemented and updated?	Yes
Is an audit programme planned, taking into consideration the importance of the processes and areas to be audited, as well as any updating actions resulting from previous audits?	Yes
Are the audit criteria, scope, frequency, and methods defined?	Yes
Do the selection of auditors and the conduct of audits ensure	Yes

objectivity and impartiality of the audit process?

Is it ensured that auditors do not audit their own work?

No

Get external auditors to do the assessment when applicable.

Are the responsibilities and requirements for planning and conducting audits, and for reporting results and maintaining records defined in documented procedure?

Yes

Does the management responsible for the area being audited to ensure that actions are taken without undue delay to eliminate detected nonconformities and their causes?

Yes

Do follow-up activities include the verification of the actions taken and the reporting of verification results?

Yes

Evaluation of individual verification results

100%

Does the food safety team systematically evaluate the individual results of planned verification?

Yes

Does the organization take action to achieve the required conformity, when verification does not demonstrate conformity with the planned arrangements?

Yes

Does action – taken for achieving the required conformity – include (but is not limited to), review of:

a) Existing procedures and communication channels?

Yes

b) The conclusions of the hazard analysis, the established operational PRP(s) and the HACCP plan?

Yes

c) The PRP(s)?

Yes

d) The effectiveness of human resource management and of training activities?

Yes

Analysis of results of verification activities

100%

Does the food safety team analyze the results of verification activities, including the results of the internal audits and external audits?

Yes

Is the analysis carried out in order

a) To confirm that the overall performance of the system meets the planned arrangements and the food safety management system requirements established by the organization?

Yes

b) To identify the need for updating or improving the food safety management system?

Yes

c) To identify trends which indicate a higher incidence of potentially unsafe products? Yes

d) To establish information for planning of the internal audit programme concerning the status and importance of areas to be audited? Yes

e) To provide evidence that any corrections and corrective actions that have been taken are effective? Yes

Are the results of the analysis and the resulting activities recorded and reported, in an appropriate manner, to top management as input to the management review? Yes

Are the results of the analysis and the resulting activities used as an input for updating the food safety management system? Yes

Improvement 100%

Continual improvement 100%

Does top management ensure that the organization continually improves the effectiveness of the food safety management system 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? Yes

Updating the food safety management system 100%

Does top management ensure that the food safety management system is continually updated? Yes

Does the food safety team evaluate the food safety management system at planned intervals in order to achieve that FSMS is continually updated? Yes

Does the team consider whether it is necessary to review the hazard analysis, the established operational PRP(s) and the HACCP plan? Yes

Are the evaluation and updating activities based on:

a) Input from communication, external as well as internal? Yes

b) Input from other information concerning the suitability, adequacy, and effectiveness of the food safety management system? Yes

c) Output from the analysis of results of verification activities?

Yes

d) Output from management review?

Yes

Are system updating activities recorded and reported, in an appropriate manner, as input to the management review?

Yes

Completion

Inspector's Full name and Signature



Andy Dion
22.03.2023 15:54 PST

Media summary



Photo 1