



STAGE 2 AUDIT REPORT

CERTIFICATION REPORT

ISO 9001:2015 & ISO 22000:2018

FUTURE TECHNOLOGY FOR IMPORT, EXPORT AND GENERAL SUPPLIES



STAGE 2 AUDIT REPORT

1- SUBJECT and SCOPE of the SERVICE

Realization of official certification and audit services of **ISO 9001:2015 & ISO 22000:2018 CERTIFICATION**.

Client Name: FUTURE TECHNOLOGY FOR IMPORT, EXPORT AND GENERAL SUPPLIES

2- SERVICE REALIZATION

A certification audit performed covering **ISO 9001:2015 & ISO 22000:2018 standard**.
Audit date planned in advance, date and participating auditors confirmed mutually.

Certification audit

In this Phase our auditor has conducted the final audit on site, according to our auditor audit report (Audit report cover page) the auditee firm (**FUTURE TECHNOLOGY FOR IMPORT, EXPORT AND GENERAL SUPPLIES**) complies with the ISO 9001:2015 & ISO 22000:2018 requirement, the auditor has recommended the certificate issuing (Certification Recommendation)

Date: **1,2/12/2020**

After the final certification audit on site, the auditee firm (**FUTURE TECHNOLOGY FOR IMPORT, EXPORT AND GENERAL SUPPLIES**) complies with the ISO 9001:2015 & ISO 22000:2018 requirement, the auditor has recommended the certificate issuing, the certification committee has reviewed the audit package and has decided granting, issuing the certificate and delivering it to the client.



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OBJECTIVE:

The objective of the audit was to determine the extent of conformity of the organization's management systems, with audit criteria of the ISO 9001:2015 & ISO 22000:2018 to evaluate the effectiveness of the management system in meeting its specified objectives (such as management priorities), and identify areas for potential improvement of the management systems.

The management system comprises Manual, Procedures and Flow Charts which encompass all activities in the organization.

The procedures describe the relevant records used to support the processes as well as the criteria of workmanship.

The issue status of the documentation varies with all the most recent changes properly recorded at the front of each set of procedures. The documented system is well maintained and updated regularly by the Management representative.

STRENGTHS

1. All incoming raw ingredients and packaging were inspected by trained personnel using proper and appropriate equipment.
2. Appropriate specifications were on file for raw materials, packaging materials, finished products, and intermediate/ semi processed products. The specifications were adequate and accurate to ensure compliance with relevant food safety and legislative requirements. Specifications were, where appropriate, formally agreed upon with relevant parties and reviewed periodically.
3. Management and employee training were conducted both in HACCP protocol and the associated program documentation. All employees working at a designated CCP area had basic training and experience.
4. A formalized, written program for evaluation of consumer complaints, particularly those related to adulteration, had been established. This program conformed to company policy and included the rapid dissemination of complaint information to all Departments responsible for implementation of the food safety program.
5. Complaint information was used, where appropriate, to avoid recurrence and implement ongoing improvements to product safety, legality, and quality.
6. Actions appropriate to the seriousness and frequency of the problems identified appeared to be carried out promptly and effectively.
7. All employees know the importance of good personal hygiene.
8. Supervisors are trained to be familiar with the typical signs and symptoms of infectious illnesses.



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9. All employees receive training in good personal hygiene (including bathing, hand washing, teeth brushing, wound care, etc.).
10. Also The importance of good hygiene and regular and thorough hand washing are stressed on a consistent basis.
11. The company has a personnel policy in place to prevent sick workers from handling fresh produce.
12. Employees have easy access to potable water, No employee with open wounds or showing signs of illness.
13. All personnel wash their hands in warm, soapy water for 20 seconds before returning to work.
14. Workers have nearby access to clean toilets, Pets are not allowed on facility premises.
15. Employees dispose of personals in restroom areas only.
16. Workers have nearby access to clean, well-stocked hand washing stations. Working areas are kept clean at all times.
17. The company has a policy to quickly identify and destroy products that contact blood or other bodily fluids.
18. A documented procedure for HACCP/PRP described the activities in accordance with the principles of HACCP to ensure control of hazards which are significant for food safety in the product under consideration and its intended use.
19. The Food Safety team meets weekly with management representative to review and update the following information:
 - a. Confirmation of the members of the Food Safety Team
 - b. A documents for HACCP/PRP documented Hily Food by describing the activities developed in accordance with the principles of HACCP to ensure control of hazards which are significant for food safety in the product under consideration and its intended use.
20. The Food Safety team meets weekly with management representative to review and update the following information:
 - a. Confirmation of the members of the Food Safety Team
 - b. Raw Materials, Ingredients and Product Contact Materials
 - c. End Product Characteristics, Intended Use, Flow Charts, Description of Process Steps, Control Measures.
 - d. PRP procedures that control the operational conditions within highly food allowing for environmental conditions that are favorable to the production of safe food and The company considered that
 - e. Premises – location, design, construction and maintenance, lighting, ventilation,
 - f. product flow, waste disposal, factory grounds, employee facilities
 - g. Supplier control and specifications - supplier guarantee, written specifications
 - h. Water quality.
 - i. Receiving, storage, distribution - Food and non-food, finished product
 - j. Production equipment - design and installation, maintenance, calibration, records



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- k. Cleaning and sanitation - sanitation programme, equipment cleaning and Sanitizing facilities, records.
- l. Personnel - cleanliness and conduct, communicable diseases and injuries
- m. Training - hygiene and sanitation, GMP, HACCP, technical
- n. Physical and Biological control - procedures, storage, records
- o. Pest control - pest control programme and records
- p. Recalls - procedures and records
- q. Customer complaints

FINDINGS:

- 1- Training courses conducted are not recorded for most of employees
- 2- Wooden pallets used in the production area are observed in poor conditions.

RECOMMENDATION

It is Recommend Giving certificate for ISO 9001:2015 & ISO 22000:2018.

Best Regards,

Mohamed Mostafa - Q Cert
Lead Auditor



Mohamed Mostafa