

# Recertification Audit Report

## Announced audit

**FSSC 22000**

Version 5  
May 2019

**Paradise Fruits Solutions GmbH & Co KG**



**July / 2020**

**DQS CFS GmbH**

August-Schanz-Straße 21  
60433 Frankfurt am Main  
[www.dqs-cfs.com](http://www.dqs-cfs.com)

**Audit recommendation**

In reference to FSSC 22000 the audit team recommends to DQS CFS GmbH:

Issuance of the certificate

**Corrective actions**

Corrective actions of the **current audit** have been demonstrated and have been accepted by the auditor:

Yes

The implementation of corrective actions of the **previous audit** has been demonstrated and has been verified by the auditor


Yes

**Audit team members**

Given name	Surname	Role	ISO TS 22003 scope (s)
Alexa	Borggrewe	Lead Auditor	CI, CII, CIII, CIV
		Select	

The technical assessment is based on the audit findings and conclusions and any other relevant information.

**Technical Assessor**

Given name	Surname	Date	Signature
Alexander	Liebert	21.07.2020	

Organization profile		
<b>Customer relation Code</b>	<i>Insert Reference Number (AZ)</i>	280489
<b>Registration</b>	<i>Registered legal name</i>	Paradise Fruits Solutions GmbH & Co. KG
	<i>Governmental Registration number</i>	N/A
<b>Location</b>	<i>Street &amp; Street no.</i>	Asseler Straße 110
	<i>Postcode</i>	21706
	<i>City</i>	Drochtersen OT Assel
	<i>Country</i>	Germany
<b>Contact person</b>	<i>Name</i>	Thomas Koch
	<i>Telephone</i>	+49 (4148) 615234
	<i>Email</i>	Thomas.Koch@paradise-fruits.de
<b>General description of audited organisation</b>	<p><i>Give information to :</i></p> <ul style="list-style-type: none"> <li>-Ownership of the company</li> <li>-History</li> <li>-age of company</li> <li>-age of site</li> <li>-If applicable links to other sites</li> <li>-Turnover (if available)</li> <li>-Product(s)</li> <li>-customer types</li> <li>-production volume</li> <li>-type of specialist equipment or processes on site</li> <li>-head office audited</li> <li>-exclusion of scope</li> <li>-Witness audit</li> </ul>	<p>Paradise Fruits Solutions GmbH &amp; Co. KG was established in 1986 in northern Germany to meet an emerging market need for high fruit content ingredients in the fruit market (B2B business only, family owned by the family Jahnncke).</p> <p>Using state of the art fruit processing lines, the company is specialized in the design and delivery of fruit granulates, pastes, drops and shapes:</p> <ul style="list-style-type: none"> <li>- Fruit Granulates (high fruit content, natural flavour and colour, 0,30-0,65 aW, high brix, bake stable, free flowing and long shelf life),</li> <li>- Pastes (0,30-0.70 aW, 73-84° Brix, variable viscosity, packed in 20kg pails, 260 kg drums, IBC and 1200 kg container),</li> <li>- Fruit Shapes (shapes, according to customer requirements)</li> <li>- Fruit Juice Drops (made with up to 80 % fruit juice).</li> </ul> <p>In all lines camera sorter has been installed.</p> <p>Air conditioning was installed in all production rooms, but not in aseptic (no accumulation of heat, the line is little in use).</p> <p>The storage system is chaotic, only organic ingredients do have a permanent storage slot. There are four lines in the "Chocotech"-hall, one for drops, three for shapes and an additional line for paste (separated). The aseptic filling is in a separate area (filling on commission order, delivery of raw materials by steel drum or by truck). The production and packaging of granules takes place on the upper floor.</p> <p>Production volume: 3.148t</p>

		<p>Employees: 142, thereof 87 in the production area, 3 shifts / 5 days a week.</p> <p>Size: approx. 30.000 sqm.</p> <p>No head office audited.</p> <p>No exclusion of scope.</p> <p>No Witness audit.</p>
<b>Seasonal activities</b>	All activities covered by the scope shall be audited	None

<b>Head Office profile</b> <i>(were appropriate)</i>		
<b>Registration</b>	<i>Registered legal name / Trading name(s)</i>	N/A
	<i>Governmental Registration number</i>	N/A
<b>Location</b>	<i>Street &amp; Street no.</i>	N/A
	<i>Postcode</i>	N/A
	<i>City</i>	N/A
	<i>Country</i>	N/A
<b>Contact person</b>	<i>Name</i>	N/A
	<i>Telephone</i>	N/A
	<i>Email</i>	N/A
<b>Number of sites</b>	<i>Insert number of sites</i>	N/A
<b>Head office functions</b>	<i>A clearly and unambiguously description of the processes / activities, product types and or services</i>	N/A

<b>Off-site activities</b> <i>(were appropriate)</i>		
<b>Registration</b>	<i>Registered legal name / Trading name</i>	N/A
	<i>Governmental Registration number</i>	N/A
<b>Location</b>	<i>Street &amp; Street no.</i>	N/A
	<i>Postcode</i>	N/A
	<i>City</i>	N/A
	<i>Country</i>	N/A
<b>Contact person</b>	<i>Name</i>	N/A
<b>Activities at locations</b>	<i>A clearly and unambiguously description of the processes / activities, product types and or services</i>	N/A

<b>Multi-sites</b> <i>(were appropriate), only applicable for Food Chain Cat. A, E, FI, G</i>		
<b>Registration</b>	<i>Registered legal name:</i>	N/A
	<i>Governmental Registration number</i>	N/A
<b>Location</b>	<i>Street &amp; Street no.</i>	N/A
	<i>Postcode</i>	N/A
	<i>City</i>	N/A
	<i>Country</i>	N/A
<b>Contact person</b>	<i>Name</i>	N/A
<b>Activities at locations</b>	<i>A clearly and unambiguously description of the processes / activities, product types and or services</i>	N/A

<b>Audit program and plan</b>		
<b>Certificate expiry date</b>	<i>Insert certificate expiry date</i>	<b>10.09.2023</b>
<b>Certificate Number</b>	<i>Insert Certificate Number</i>	280489FSSC
<b>Audit program</b>	<i>See Annex II – Audit Program</i>	Annex II – Audit Program will be uploaded with the audit documents
<b>Deviation from audit program</b>	<i>Describe issues impacting the audit program and their reasons</i>	No deviations from the audit program
<b>Audit plan</b>	<i>See Annex I – Audit Plan</i>	Annex I – Audit Plan will be uploaded with the audit documents
<b>Deviation from audit plan</b>	<i>Describe issues impacting the audit plan and their reasons</i>	No deviations from the audit plan

<b>Audit details previous audit</b>		
<b>Audit type of the previous audit</b>	<i>mark according Type of previous Audit</i>	Surveillance Audit, unannounced
<b>Audit date previous audit</b>	<i>Date of previous Audit (DD/MM/YYYY)</i>	<b>From:</b>
		13.08.2019
		<b>To:</b>
		14.08.2019
<b>CB of the previous audit</b>	<i>conduction Certification Body from previous Audit</i>	DQS CFS GmbH

Audit details							
<b>CB name and office location</b>	<i>Insert Certification Body</i>	DQS CFS GmbH					
<b>Audit language</b>	<i>Insert mutually agreed language used during the audit</i>	German					
<b>Audit objective and there Conformation</b>	<i>Confirm any special attention areas</i>	All areas are in conformance according to the requirements of the FSSC 2200 Version 5 Standard					
<b>Unresolved issues</b>	<i>Unresolved resulting from the audit finding(s)</i>	No unresolved issues were noticed					
<b>Audit criteria</b>	<i>Assessed policies, procedures and requirements:</i>	ISO 22000:2018, client specific Prerequisite Program, FSSC 22000 additional Requirements, Quality management manual					
<b>Audit dates and times</b>	<i>Start date, (DD,MM,YYYY), incl. time (HH:MM)</i>	<b>Start date:</b> <i>(DD,MM,YYYY)</i>	06.07.2020	<b>Start time:</b> <i>(HH:MM)</i>	08:30		
	<i>Finished date, (DD,MM,YYYY), incl. time (HH:MM)</i>	<b>Finished date:</b> <i>(DD,MM,YYYY)</i>	08.07.2020	<b>Finished time:</b> <i>(HH:MM)</i>	17:55		
<b>Audit duration calculation</b>	<i>Details of Audit duration (mandays)</i>	3,5					
<b>Audit time deviations</b>	<i>Details of deviations of the Audit times</i>	No Deviations of the Audit time necessary					
<b>Additional audit time for off-site activities</b>	<i>Details of additional audit time for off- site activities:</i>	No off-site activities available					
<b>On-site audit time calculation</b>	<i>Insert audit time calculation for complete cycle</i>	<b>D</b>	<b>H</b>	<b>MS</b>	<b>FTE</b>	<b>FSSC addition</b>	<b>Total</b>
	100% initial	1,5	0,5	0,0	1,5	1,0	4,5
	66% Re-certification	---	---	---	---	1,0	3,5
	33% Surveillance	---	---	---	---	1,0	2,0
<b>Audit Complexity</b>	<i>Mention the other standards that are audited together with FSSC 22000.</i>	Standalone FSSC 22000 audit					
<b>Number of HACCP studies</b>	<i>Insert number of HACCP studies</i>	2					
<b>Number of employees (FTEs)</b>	<i>Insert number employees</i>	142					
<b>Number of shifts</b>	<i>Insert number of shifts</i>	3					
<b>Employees per shift (FTE)</b>	<i>Insert number of employees per shift</i>	29					

Audit Scope		
<b>Food category</b>	<p><i>Indicate applicable Prerequisite Program(s)</i></p> <p>According PRP's:</p> <ul style="list-style-type: none"> <li>- <i>Farming (AI,All):</i> ISO / TS 22002-3:2011</li> <li>- <i>Food Manufacturing (CI, CII, CIII, CIV):</i> ISO / TS 22002-1:2009</li> <li>- <i>Animal Feed Production (DI, DII*):</i> ISO / TS 22002-6:2016</li> <li>- <i>Catering (E):</i> ISO / TS 22002-2:2013</li> <li>- <i>Retail (FI):</i> BSI / PAS 221:2013</li> <li>- <i>Transport and Storage (GI, GII):</i> NEN/ NTA 8059:2016</li> <li>- <i>Packaging (I):</i> ISO / TS 22002-4:2013</li> <li>- <i>(Bio)Chemicals (K)</i> ISO / TS 22002-1:2009</li> <li>- <i>Pet food only for Cats and Dogs (DII):</i> ISO / TS 22002-1:2009</li> </ul>	<ul style="list-style-type: none"> <li><input type="checkbox"/> <b>AI</b> Farming of Animals for Meat/ Milk/ Egg/ Honey</li> <li><input type="checkbox"/> <b>AII</b> Farming of Fish and Seafood</li> <li><input type="checkbox"/> <b>CI</b> Processing of perishable Animal Products <i>(i.e. Fish and Seafood, Meat, Eggs, Dairy and Fish products)</i></li> <li><input checked="" type="checkbox"/> <b>CII</b> Processing of perishable Plant Products <i>(i.e. Fruits and fresh Juices, Vegetables, Grains, Nuts and Pulses)</i></li> <li><input type="checkbox"/> <b>CIII</b> Processing of perishable Animals and Plant Products <i>(mixed products)</i> <i>(i.e. Pizza, Lasagne, Sandwich, Dumpling, Ready- to- eat meals)</i></li> <li><input type="checkbox"/> <b>CIV</b> Processing of ambient stable products <i>(i.e. Caned food, Biscuits, Snacks, Oil, Drinking water, Beverages, Pasta, Flour, Sugar, Food grade salt)</i></li> <li><input type="checkbox"/> <b>DI</b> Production of animal Feed</li> <li><input type="checkbox"/> <b>DII- a</b> Production of Pet food for Dogs and Cats</li> <li><input type="checkbox"/> <b>DII- b</b> Production of Pet food for <b>other Pets than</b> Dogs and Cats</li> <li><input type="checkbox"/> <b>E</b> Catering</li> <li><input type="checkbox"/> <b>FI</b> Retail</li> <li><input type="checkbox"/> <b>GI</b> Provision of Transport and Storage Services for perishable Food and Feed</li> <li><input type="checkbox"/> <b>GI</b> Provision of Transport and Storage Services for ambient Food and Feed</li> <li><input type="checkbox"/> <b>I</b> Production of Food and Feed Packaging and Packaging Material</li> <li><input type="checkbox"/> <b>K</b> Production of (Bio)Chemicals</li> </ul>
<b>Scope statement</b>	<p><i>A clearly and unambiguously description of the processes / activities, product types and or services included the packaging materials and there intended use</i></p>	<p><b>Manufacturing of fruit preparations as ingredients as well as snacks, produced as pastes, granulates, shapes and drops as packed in PE bags, plastic pails, IBC, steel drums with PE inliner or stainless steel container. Aseptic filling of juice concentrates and purees packed in bag in box, bag in drum or stainless steel container.</b></p>
<b>Exclusions (when appropriate)</b>	<p><i>Description of exclusion(s) from the scope</i></p>	<p>No exclusion of Product(s) or process(s)</p>
<b>Verification of the Scope statement</b>	<p><i>Conform that the Scope statement is in compliance with the FSSC 22000 Requirement (will be verified out by DQS technical reviewer)</i></p>	<p>The Scope statement is in compliance with the FSSC 22000 Requirements. It has been verified by the DQS CFS technical reviewer.</p>



General findings					
<b>Legal compliance</b>	<i>Summarize the status, any governmental inspection findings, etc.</i>	No governmental inspection findings, since the last FSSC 22000			
<b>Change management</b> <i>(relevant Changes since the last audit)</i>	<i>Documentation*</i> <i>*N/A needs to be justified</i>	Implementation of FSSC Version 5			
	<i>Requirements*</i> <i>*N/A needs to be justified</i>	Implementation of FSSC Version 5			
	<i>Processes*</i> <i>*N/A needs to be justified</i>	No new processes according to HACCP system			
	<i>Products*</i> <i>*N/A needs to be justified</i>	No new products			
<b>Complaints management</b>	<i>Insert Food safety relevant complaints*. (I.e. foreign body, chemical Physical, micro(biological))</i>  <i>*N/A needs to be justified</i>	<p>Complaints in 2020: 1, rust between the two inliners in a barrel with apple paste.</p> <p>Complaints in 2019: 10, thereof 4 justified, 2 x aroma / colour different, 1 x wrong customer article number on the carton label, 1 x too much rice flour, 1 x foreign body (plastic piece, green, cause not yet clarified).</p>			
<b>Recalls and withdrawals</b>	<i>Summary of recalls / withdrawals</i>	<input checked="" type="checkbox"/> No recall(s) <input checked="" type="checkbox"/> No withdrawal(s)			
			Date	Product	Product Volume
	<input type="checkbox"/> recall(s)				
	<input type="checkbox"/> withdrawal(s)				

Number of audit findings		
<b>Critical-nonconformities</b>	<i>Number of CNCs</i>	0
<b>Major-nonconformities</b>	<i>Number of NCs</i>	0
<b>Minor-nonconformities</b>	<i>Number of MNCs</i>	10

## Executive summary

*A statement on the conformity and the effectiveness of the management system together with a summary of the evidence relating to:*  
*-the capability of the management system to meet applicable requirements and expected outcomes;*  
*- the internal audit and management review process.*

The management system is used as a tool to systematically implement corporate policy objectives. These goals are set as annual targets that refer to the next year. Targets for the employees are discussed in annual talks with the department heads. The head of the food safety group is defined, responsible is Mr. Koch. The quality management has been increased by one employee (in 2019), especially to implement the requirements of the FDA-GMP standard in the company. All team members have been trained and qualified.

Guidelines for internal audits are documented in QMH 17 internal audits, VA-01 internal audits dated 28.05.2020, internal auditors are named and are trained annually. The internal audits are carried out according to plan (Doku 12 - yearly audit plan of 05.12.2019). 12 hygiene audits are planned on a monthly basis and two audits in the production area, all other areas are audited once a year. The production audit, which was carried out on June 10, 2020 by the Director Quality Management and the Plant Manager, was viewed. Deviations are documented and tracked in Access, all three deviations have been documented and processed in the task list.

Meetings are scheduled daily to discuss production from the day before with participants from business management, engineering, COO, work preparation and production management.

Objectives are set and pursued, e.g:

1. Construction of a deep-freeze room with shock cooling (in order to protect the raw materials / batches from loss of quality in the event of deviations from the proper production process, especially in the event of serious technical faults, they must be cooled down quickly in the shock cooling room so that they can be further processed at a later date. In addition, the deep-freeze room should enable a better stocking of raw materials), realized by 12/ 2020.
2. Construction of a combined production plant for Drops / Shapes / Shapes with Crispi's to be able to react more flexibly to orders, realized by 11 / 2020.

## Food Safety Management System (ISO 22000:2018)

### 4. Context of the organization

Clause	Requirement	Conform*	Remark *If No – detail NC reference Justify "not applicable" clauses
4.1	Understanding the organization and its context	Yes	
4.2	Understanding the needs and expectations of interested parties	No	The organization has provided information about interested parties and their requirements, but has not yet reviewed and updated them.
4.3	Determining the scope of the food safety management system	Yes	
4.4	Food safety management system	Yes	

**Summary:**

The scope is described in the management manual (and has not changed):

Manufacturing of fruit preparations as ingredients as well as snacks, produced as pastes, granulates, shapes and drops as packed in PE bags, plastic pails, IBC, steel drums with PE inliner or stainless steel container. Aseptic filling of juice concentrates and purees packed in bag in box, bag in drum or stainless steel container.

ISO 22000:2018 documentation includes policy and objectives for food safety provision, documented procedures and records, required by ISO 22000, and the other documents necessary for effective ISO 22000:2018 performance are defined and maintained. Organization manual is updated, risks analysis, HACCP plan, prerequisite programs (PRPs) and operational prerequisite programs (oPRP) have been documented in the standard procedures and instructions.

The Food Safety Management System (FSMS) is implemented since years and controlled via different inspections and controlling instruments.

### 5. Leadership

Clause	Requirement	Conform*	Remark *If No – detail NC reference Justify "not applicable" clauses
5.1	Leadership and commitment	Yes	
5.2	Policy	Yes	
5.3	Organizational roles, responsibilities and authorities	Yes	

**Summary:**

The management of Paradise Fruits Solutions GmbH & Co. KG clearly demonstrated their commitment towards food safety and strive for continuous improvement of the food safety management system.

This is communicated to all employees.

Mr. Jahncke and Mr. Bick are responsible for the food safety group (member of food safety group).

Food safety group meets at least four times a year. Food safety policy is valid for the group and up to

date (Version 06 from 25.06.2020), the Food Safety Policy has been changed by the inclusion of goals, for example:

Development of the production of Functional Food and Food Supplement products.

Each morning production meetings take place, from 08:30 to 09:00, participants are two production management, technical manager (if needed), plant manager and production planning and CEO, in this meeting the production of the last day is evaluated, for improvement of the processes.

The Food safety group in Drochtersen is multidisciplinary, the team leader of the group is Mr. Koch. Internal communication is based on guided documents, trainings and notes on the black board.

The Managementreview 2019 from 07.05.2020 was detailed and all aspects of the food safety were judged.

Emergency contact (24/7) is Ralf Patjens Tel: +49 (0) 4148-615160,

Mail: [solutions@paradise-fruits.de](mailto:solutions@paradise-fruits.de).

The organization chart is always updated and shows the structures of the company.

## 6. Planning

Clause	Requirement	Conform*	Remark *If No – detail NC reference Justify "not applicable" clauses
6.1	Actions to address risks and opportunities	No	The handling of opportunities and risks have been discussed in meetings with the responsible management staff, the effectiveness of the measures has not yet been sufficiently assessed.
6.2	Objectives of the food safety management system and planning to achieve them	Yes	
6.3	Planning of changes	No	Meetings took place, due to the change of responsibilities, the documents have not yet been completed.

### Summary:

The organisation has identified and provided the necessary resources to build, implement, maintain, update and continuously improve the FSMS. The following were considered:

- Employees
- Infrastructure
- Working environment

The infrastructure and work environment are suitable for ensuring food safety. Buildings are appropriately designed, constructed and maintained to minimize the risk of product contamination. The buildings and the facilities are suitable for the intended purpose.

Guidelines for change planning are described in the VA-05-02 Revision service documents Rev.02 dated 24.02.2020. In this VA, guidelines for the implementation of internal and external documentation are available.

<b>7. Support</b>			
Clause	Requirement	Conform*	Remark *If No – detail NC reference Justify "not applicable" clauses
7.1	Resources	Yes	
7.2	Competence	No	<p>1. The training on the new standard FSSC 22000 V5 took place for the head of quality management and the deputy quality management, but not for the employees of the company.</p> <p>2. Employee CCP training was conducted in accordance with "AA-09-06-07-05 Operation Metal Detector Intuity", but the date was not documented in the training log.</p>
7.3	Awareness	Yes	
7.4	Communication	Yes	
7.5	Documented information	No	<p>1. VA 09-01 Acceptance and loading of general cargo from June 6, 2019 does not specify how the temperature of the goods should be checked in the incoming goods department.</p> <p>2. The form Doku-06-CCP and batch control of 09.09.2019 is structured in such a way that there is only one possible documentation for the control of the corner pipe sieve but two signatures of two different employees (who both control the corner pipe sieve).</p>

**Summary:**

It was evident during the audit that adequate resources are provided by the top management to maintain and update the ISO 22000: 2018 effectively.

Since 2017 the system is being established. A general training program is in place, ongoing system. The employees 'qualification needs are determined and discussed based on annual assessment. A Training matrix is available, in which all employees are documented. If the name is green, all scheduled training has been carried out, if the box is yellow, the employee is on parental leave or sick longer, the box is still white, the training has not yet been carried out.

The required competences concerning HACCP including CCP monitoring, hygiene, RSPO, HALAL are trained annually. For Hygiene and HACCP written tests must be passed. The result of the written tests is evaluated as a percentage of the previous year's result. Responsible for human resources is CEO Mr. Jahncke.

New instructions (AA and VA) are "released as draft for training" in advance, this text is printed in the footer below instead of "released". When all employees have been trained, the document is finally approved, viewed for the AA-09-06-10-12 cleaning Indag mixer, approved as a draft for training on October 10, 2019. This instruction has not yet been finally approved because the mixer is not being used.

Job descriptions have been created. The job descriptions were signed by the job holder.

In QMH 05 Control of documents, FB 01 - Document management, all valid documents are listed continuously. Yellow marked documents are invalid, green marked documents are released, the current status and the revision number are listed.

**8. Operation**

Clause	Requirement	Conform*	Remark *If No – detail NC reference Justify "not applicable" clauses
8.1	Operational planning and control	Yes	
8.2	Prerequisite programs (PRPs)	Yes	
8.3	Traceability system	Yes	
8.4	Emergency preparedness and response	Yes	
8.5	Hazard control	Yes	
8.6	Updating the information specifying the PRPs and the hazard control plan	Yes	
8.7	Control of monitoring and measuring	Yes	
8.8	Verification related to PRPs and the hazard control plan	Yes	
8.9	Control of product and process nonconformities	Yes	

**Summary:**

The preventive programs are documented in the HACCP concept, dated 30.06.2020. Identified PRPs are according to ISO TS 22002-1, the overview PRPs is found in the flow charts and risk assessments. Each member of the HACCP team has been given an folder of various topics in the HACCP concept, for example Mr. Pathjens:

Hazard analysis frozen raw materials, flow chart frozen raw materials, aseptic raw materials risk assessment and flowchart aseptic, liquid raw materials in tankers (flowchart and risk assessment), risk assessment storage conditions for refrigerated goods.

The handwritten information is checked by quality managers and deputy and worked into the HACCP concept, e.g. the flowchart frozen raw materials was released on 3.7.2020.

Three CCP's are set:

CCP Pasteurization (critical limit is 93.3° C, 6 s.)

CCP Metal detection (critical limits are 1.5mm FE and Non FE, 1.8mm SS)

CCP Corner pipe filter (critical limit are 2 - 3 mm, as CCP on customer request).

Validation of the cooking processes was completed on February 28th, 2020, validation of the metal detectors on April 8th, 2020. The validation was carried out by the deputy technical manager and process optimization manager. Test series were created and evaluated. A new instruction (AA) was created, which is based on the findings of the AA-09-06-07-05 operation of the metal detector Intuity Rev. 06 from 25.10.2019 as well as on Doku-09-06-07-03 metal detector function test.

Chemical, biological / microbiological, physical and allergen hazards were evaluated for each process step. The food safety team carries out the risk assessment for each operational unit based on defined forms.

All members of hazard team are trained annually, last HACCP training on 10.07.2019 and on 09.12.2019.

HACCP team members are:

2x CEO, Manager R&D / QA, Plant Manager, 3x Production Leader, Technical Manager, Quality Manager, Deputy Quality Manager and Regulatory Affairs.

In total six flowcharts are laid down (for each department):

- flow chart fruit shapes,
- aseptic filling,
- non-aseptic filling,
- fruit granules (from 30.06.2020),
- fruit pastes,
- shapes and drops.

Flow charts and hazard analysis have always been compiled for each product group. Severity and probability were assessed, divided into risk category 1 to 4 ((1, no further measures, 2 periodic measures or one-off activities, 3 general control measures, 4 special control measures (only at this point can a CCP be)). The decision tree was applied from risk class 4, RPN more than 21.

The traceability system is based on data in the Navision system and other records.

The traceability is tested at least two times a year and was also done during the audit, all data is available in time, up and downstream. The process is described in SOPs.

Sample in the audit:

Apple vinegar shapes, batch 20060201, bbd 01.06.2021, produced on 02.06.2020, 8:30am to 03.06.2020, 05:50 am.

All raw material receipts and the associated specifications as well as CCP monitoring, cleaning of the systems (molding system suction belt cleaned on May 29th, 2020, disinfected on June 2nd, 2020) were inspected. Traceability is documented in QMH 08 Identification and Traceability, Documentation 01 Traceability Check.

Also audited was a test plan raw material for an ingredient of the traceability sample, apple juice concentrate light (batch 190808-6206181107D). Test date on 12.08.2019 in the internal laboratory, test parameters among others: Texture, colour, odour, acidity, fruit typical, Brix, glucose, fructose, sucrose as well as heavy metals and pesticides (analysed by Eurofins).

The results were within the specification, the raw material was released by the internal laboratory on 5.9.2019.

The inspection plan for finished goods for the finished product apple-vinegar-shape was also inspected (also tracked in the audit). In addition to colour, shape, texture, Brix, Residual humidity etc., TPC, yeasts, moulds and coliforms were analysed, the release is dated 8.6.2020.

Complaints concerning consumer safety or quality will be registered and their handling is controlled (B2B), via distribution channels world-wide back to Paradise Fruits Solutions to purchase. The quality management team defines corrective and / or preventive measures and tracks their realization.

All product specifications are improved regularly, analyses are conducted to verify the mentioned data. (every raw material and product has its own type of analysis depending on origin and customer demands, risk based).

## 9. Performance Evaluation

Clause	Requirement	Conform*	Remark *If No – detail NC reference Justify "not applicable" clauses
9.1	Monitoring, measuring, analysis and evaluation	Yes	
9.2	Internal audit	Yes	
9.3	Management review	Yes	

### Summary:

An effective system is implemented to verify that the FSMS is working continuously. The verification includes internal and external audits, food safety team evaluation, complaints, nonconformity causes, etc..

The compliance with requirements was verified within the scope of audit as well as by inspecting documents, data and recordings. Based on observations and inspected evidence it can be confirmed that the food safety management system is effective. Audits are planned and carried out as determined in the annual audit plan. Corrective actions were controlled by an action plan.



The test equipment list is kept up to date. In production, the scales are calibrated before use, documented on the FB Doku 03 filling protocol from March 17, 2020 (filling scale No. 1216, filling scale No. 1221, test weight 2kg in the paste filling).

Guidelines for internal audits are documented in QMH 17 internal audits, VA-01 internal audits dated 28.05.2020, internal auditors are named and are trained annually. The internal audits are carried out according to plan (Doku 12 - yearly audit plan of 05.12.2019). 12 hygiene audits are planned on a monthly basis and two audits in the production area, all other areas are audited once a year.

The management review was created on 07.05.2020 for 2019. Meeting points are documented, also a concrete target-actual comparison, as well as tasks / timing. The review includes the following topics:

1. Quality Management experience,
2. external complaints
3. Supplier evaluation
4. Situation warehouse, shipping
5. Audit results / deviation report
6. Training / qualification situation
7. Quality goals: target-actual comparison, measures to achieve further goals, new quality goals
8. Change in QM manual, instructions, forms) Up-to-dateness of Check documents and standards
9. Assessment of customer satisfaction, Experiences from Customer discussions
10. Specifications and proof of product quality
11. Work environment and infrastructure
12. GMO and allergen regulation
13. Results from internal audits
14. Evaluation of the Process fulfillment and Implementation of the Measures from the previous Management review
15. RSPO
16. HALAL

All topics were discussed and evaluated, tasks were formulated and a timeline for completion.

**10. Improvement**

Clause	Requirement	Conform*	Remark *If No – detail NC reference Justify "not applicable" clauses
10.1	Nonconformity and corrective action	Yes	
10.2	Continual improvement	No	It was already started to enter deviations from site inspections / internal audits and tasks that affect the workshop in a self-created access program "task list". Other points that serve the continuous

			improvement (e.g. handling complaints) have not yet been included in this tool.
<b>10.3</b>	Update of the food safety management system	Yes	
<p><b>Summary:</b></p> <p>A lean manager was hired on February 18, 2020 for process optimization. All processes from ordering to delivery of the goods were considered in the administration. Workshops are planned in the individual departments with the respective employees to optimize the processes. The results of the workshop are also incorporated in the quality management manual. All Excel-based lists should be transferred to the ERP system in the medium term.</p> <p>A monthly newsletter is issued, content is a text from the management, presentation of departments, innovations including new products, anniversaries of employees, the current edition is July 2020. A major topic is the provision of raw materials and the utilization of the lines in the current one Situation (corona pandemic).</p>			

**Prerequisite Program findings**

Select according Prerequisite program(s):

- Food Manufacturing (CI, CII, CIII, CIV): ISO TS 22002- 1:2009
- (Bio)Chemicals (K): ISO / TS 22002-1:2009
- Pet food only for Cats and Dogs (DII-a): ISO / TS 22002-1:2009
- Packaging (I): ISO / TS 22002-4:2013
- Animal Feed Production (DI, DII-b): ISO / TS 22002-6:2016
- Transport and Storage (GI, GII): NEN/ NTA 8059:2016
- Catering (E): ISO / TS 22002-2:2013
- Retail (FI): BSI / PAS 221:2013
- Farming (AI, AII): ISO / TS 22002-3:2011

Requirement	Conform*	Remark *If No – detail NC reference Justify "not applicable" clauses
ISO 22002-1:2009: 4. Construction and layout of buildings	Yes	

**Summary:**

The buildings offer enough space for the logical flow of materials, products and personnel. Walls and floors in the production are easy to clean and up to minor deficiencies of soil drains also in a good condition.

The company is located in a rural area, village location and is fenced. Construction, layout and location of buildings and site are uncritical regarding food contamination risks. Contamination risks are considerably low.

ISO 22002-1:2009: 5. Layout of premises and workspace	No	<p>1. The container for the frozen goods (e.g. for storing opened containers) is in poor structural condition, the container is not monitored for temperature.</p> <p>2. The two containers (standing on top of each other) in front of the granule production area are in a poor structural condition.</p>
---	----	---

**Summary:**

There is sufficient space for separate and appropriate storage of food, packaging materials and Non-food. In general, all areas are clean and tidy. Management of pallets is in place, based on instructions FB-05 Exchange criteria for Euro pallets. Internal Laboratory is in place (5 employees are working in the lab, due to the current situation in two teams, time-shifted), not accredited. The external lab Eurofins is accredited, DIN EN ISO/IEC 17025).

<b>ISO 22002-1:2009: 6. Utilities - air, water, energy</b>	Yes	
<p><b>Summary:</b></p> <p>Utilities are under control of technical service.                  No pressurised air is used in direct contact to the product during production process.                  Lighting is covered, LED lighting is in use.</p> <p>The water is potable (Trinkwasserverband Stader Land), water is needed for processing and cleaning. Water analysis from municipal waterworks, analysis four times a year (available on the internet).                  Inhouse: Microbiological analysis once a year from each tapping point (around 60 in total), analyses for TBC, coliforms and E.coli are conducted in the own lab, pathogens are tested for at external lab Eurofins. Eurofins analyses the second sample in case of excessive values in the first sample. The requirements of the German "Trinkwasserverordnung" are fulfilled. The drinking water is not treated.                  Compressed air is checked weekly at 11 changing points, TPC is checked, the compressed air is oil-free. The results of 29.06.2020 were viewed, result o.k.                  Airborne germ measurements are carried out once a week in each department, according to the GMP limit of 500 cfu / m<sup>3</sup>, warning value is 350, from 350 a follow-up examination must take place.                  Examination from 29.06.2020, result 344, no follow-up examination necessary.</p>		
<b>ISO 22002-1:2009: 7. Waste Disposal</b>	Yes	
<p><b>Summary:</b></p> <p>Waste in the different production areas is collected in dust bins, waste separation in the outside area, (yellow markings on the ground for the containers).                  Paper and cardboard compaction with press or bags which can be closed completely. There are other containers for residual waste, metals, plastics and foils.                  Records of quantities and fractions are available and are currently kept.                  The containers are tagged "Zur Vernichtung"("Destroy").                  Wastewater (from cleaning) can be removed without any danger for products and raw materials.                  No accumulation of waste in production areas.                  The company premises are tidy, no accumulations of old machines, containers or the like.</p>		
<b>ISO 22002-1:2009: 8. Equipment suitability cleaning and maintenance</b>	No	<ol style="list-style-type: none"> <li>1. In the mixing hall at the gate to the preparation room there was a metal chip on the floor.</li> <li>2. On the motor block (the drive roller chopping station on the granulate line) the silicone lock was no longer present on one of seven screw connections.</li> </ol>

<p><b>Summary:</b></p> <p>A preventive and breakdown maintenance plan is in place, a task list was created in Access, in which all work / tasks are managed. All employees in managerial functions can access the program.</p> <p>All equipment was inspected and is monitored by the company as part of the HACCP system. The maintenance program is managed via database. Work orders are printed and handed to the technical operators. The data must be transferred to the system and the processed work orders are scanned. Per area / line machine books are kept.</p> <p>Food grade oils and fats are used, ordered by technical purchase.</p> <p>All information stored in data base, updated by technical department and technical purchase. Overview of food stuff aprovals is kept and updated regularly documented, FB-02- Lubricant plan suitable for food from 28.1.2020</p> <p>The rooms in the workshop have all been renovated, including the floor. The workshop is in a very good structural and organizational condition.</p>		
<p><b>ISO 22002-1:2009: 9. Management of purchased materials</b></p>	<p>Yes</p>	
<p><b>Summary:</b></p> <p>The basis for the supplier evaluation are the following documents:</p> <p>VA-06.04 Comparative evaluation of suppliers of 10.05.2016</p> <p>VA-06-02 Procurement procedure of 28.05.2020</p> <p>FB-06-04 Question Catalogue Supplier Audit</p> <p>Docu-07-02-45 Risk analysis Assessment of suppliers</p> <p>The supplier management is done by purchase. New suppliers have to fill out the suppliers' questionnaire which together with further documents that have to be provide will be checked and approved by the regulatory affairs department. When the approved specifications have been handed back to the purchasing department the purchasing order gets clearance.</p> <p>Raw materials specifications are approved by digital stamp. Authorized to issue stamps are QA, QM and regulatory affairs. Each supplier is individually examined and evaluated monthly in Navision. The criteria are commercial criteria, individual assessment of each delivery and and monthly evaluation by purchasing.</p> <p>In the commercial evaluation the delivery data relation is rated with 30%, the customer service with 40% and the delivery time with 30%.</p> <p>Technical purchasing is responsible for the ordering of spare parts, belts, oils and greases and also evaluates the suppliers. All incomming material has to pass through an internal registration procedure</p>		

and are registered. Suppliers are chosen from a pool of accredited companies. Suppliers who do not meet the company's specifications will be blocked.  
Service provider are rated for the same period.

**ISO 22002-1:2009: 10. Measures for prevention of cross contamination**

No

The glass of the lamp cover in the lock of the mixing hall had 2 cracks (no open product in this area).

**Summary:**

Positive release of finished products, weekly 10-15 swabs of parts with contact to product, also as cleaning validation (on Mondays), the specifications are documented in VA-01 cleaning success in current version.

Glass Register Checklist is established for inspecting glass / brittle materials condition. VA 15-01 Plastic devices in production from 3.12.2019, in the instruction (VA) that indicate the point at which a device is defective, also valid: DoKu -07-02-33 Risk analysis of glass and plastic devices.

The check is conducted daily and weekly, e.g. Documentation 19a Plastic Register Device Production Shapes / Drops / Paste (weekly checks done by the shift leader), and daily checks documented on Documentation 19 Plastic Register Production Shapes / Drops / Paste. This also applies to all other areas, conducted by operators in the early shift.

The technical department is responsible for the glass and plastic register of the lines, which are further away from the product (interval every 4 weeks).

Metal detection and corner pipe strainer are monitored as CCP.

Lactose is the only allergen in the company. Products containing lactose are produced at the end of production and / or after "intensive cleaning".

**ISO 22002-1:2009: 11. Cleaning and sanitizing**

No

Rubber aprons used for cleaning were hung, that they touched the floor (storage area at the mixing room).

**Summary:**

Cleaning and housekeeping programs and records are in place. There is no cleaning shift, but a continuous cleaning, done by own staff. Internal cleaning company for the social areas, otherwise self-cleaning, for the most part wet cleaning, with the floor cleaning machine (with chemicals).

Cleaning instructions per area are available.

The cleaning is documented in the relevant areas, the frequency and the areas to be cleaned are specified, after cleaning it is confirmed by the signature that has been cleaned.

The cleaning control is carried out visually and by measuring pH-value. How to clean, "cleaning after product change" or "intensive cleaning" is documented on the production plans.

For the acceptance of liquid raw materials, the hazard analysis 02 docu-07-02-07-d risk analysis of liquid raw materials in tanker trains applies. The cleaning certificates are checked. As a preliminary cargo allergens are excluded as well as animal products, chocolate, cocoa, yeast, animal feed and alcohol.

MSDS could be presented for the cleaning and disinfection agents.

ISO 22002-1:2009: 12. Pest control

Yes

**Summary:**

All pest control (flying insects, rodents, crawling insects, moths) are performed from external provider (Rentokil), inspections are carried out on a monthly basis (regularly inspections), rodents, moths and crawling insects, quarterly flying insects.

Once a year, he is accompanied by a biologist who assesses the overall situation and puts it down in a report, dated 23.7.2019. Last inspection on 02.07.2020 (non tox outside). The records are up to date. All traps were attached. A trend analysis could be presented. The traps are scanned, the infestation is documented in the system, the bait is exchanged by the external provider. Inside traps with CO2 capsules are in use (rodents).

ISO 22002-1:2009: 13. Personnel hygiene and employee facilities

Yes

**Summary:**

Canteen, changing rooms, toilets are housed in a separate building and do not have direct access to the production area. Risks of contamination by foreign objects (mirrors, glass bottles) were minimized. Employees have to cross the courtyard wearing working clothes. This is considered in the risk assessment.

Guided sluice with cleansing brush (shoes) and hand disinfection is installed in the entrance to production. The work clothes are cleaned by an external service provider, "Initial". The cleanliness of the clothes is checked regularly.

A reporting system on the health of the employees, to the extent permitted by law, is implemented. In case of injury, the employee must be reported to the person responsible.

Valid is FB-05 General hygiene guidelines from 28.05.2020, description of permissible shoes added. Further guidelines have been published to inform employees / visitors about corona policy in the company.

Red coats must be worn to cross the courtyard to enter the hygiene lock. The red coat remains in the hygiene lock / changing rooms.

**ISO 22002-1:2009: 14. Rework**

Yes

**Summary:**

Only mono-fraction is used, bbd 1 year. Treated like any other raw material and labelled. Rework only with granulates and shapes, not for paste, VA -04 Control and use of rework from 14.1.2020.

**ISO 22002-1:2009: 15. Product recall procedures**

Yes

**Summary:**

A recall test is done every year (test did not have to be carried out because there was a customer complaint about a product, beginning 26.11.2019, the incident has not yet been finally clarified. Quantities and products have been identified and the corresponding documentation is also available.

The incident is in the hands of the insurance companies and has not yet been conclusively resolved. The procedure is described in VA 13-01 Ablauf Krisensteuerung from 02.04.2014, Doku-01 Recall from 05.03.2014. All affected employees / customer representatives are informed in writing and have to provide the necessary information.

The head of the crisis team is Mr. Jahncke, the members of the crisis team are defined and trained (external crisis manager, QM, QM employee, COO, CEO, energy management representative, occupational safety specialist, sales, sales deputy.

QMH 13 FB-01 Addresses of the crisis team from August 5th, 2019.

The system is tested up- an downstream, including the quantity balance. Also done in each audit, approx. 15 tests per year.

The traceability test in the audit showed that the system is implemented and effective.

**ISO 22002-1:2009: 16. Warehousing**

Yes

**Summary:**

All storage facilities were inspected on the day of the audit and were clean, tidy and appropriate for the product/process.



The shelf system is established. Delivery of raw materials is daily. External storage of cooled and frozen raw materials with Nordfrost in Hollenstedt. Small storage of raw material deep frozen on-site.

No own transport.

**ISO 22002-1:2009: 17. Product information/consumer awareness**

Yes

**Summary:**

All required product information is forwarded to the customer by labelling and by an extensive product specification (business to business).

For every article produced, there is an analysis certificate, which is coordinated with the customer.

No labeling for consumer.

Transport packaging is labeled (PE bags, plastic pails, steel drums, IBC and container).

**ISO 22002-1:2009: 18 Food defense, biovigilance and bioterrorism**

Yes

**Summary:**

The organization has investigated food defense risks in a risk assessment (from 29.05.2019, version 3), Doku-42-Risikoanalyse Food defense.

Guidelines for this are including in the risk assessment. Customers during visits regularly carry out a test in the scope of their regular checks and try to penetrate the building. On a tanker with Fructose syrup seal was removed, staff has detected this and reported to supervisor (test carried out on 10.01.2019, passed). No new test has been performed since then.

Employees were trained regularly, also all employees in the goods receipt for tankers.

All entrances to the site are protected.

All employees get a specific training to become aware of dangerous situations and how to deal with the situation with foreign persons in the production area. Main Gate is closed at 6:30 pm.

FSSC 22000 Additional Requirements			
Clause	Requirement	Conform*	Remark *If No – detail NC reference Justify "not applicable" clauses
2.5.1	<b>Management of services</b>	Yes	
<p><b>Summary:</b></p> <p>Freight forwarder are rated annually (e.g. expeditions, external laundry, external provider pest control, laboratory, Waste, external warehouse). No actions have to be taken.</p> <p>The external pest control company was rated for the period 1.6.2019 to 31.5.2020, the criteria are: commercial evaluation, support and delivery and service quality. The company is still approved.</p>			
2.5.2	<b>Product labelling</b>	Yes	
<p><b>Summary:</b></p> <p>All required product information is forwarded to the customer by labelling and by an extensive product specification (business to business).</p> <p>No labeling for consumer.</p> <p>Transport packaging is labeled (PE bags, plastic pails, steel drums, IBC and container).</p>			
2.5.3	<b>Food defense</b>	Yes	
<p><b>Summary:</b></p> <p>The organization has investigated food defense risks in a risk assessment (from 29.05.2019, version 3), Doku-42-Risikoanalyse Food defense.</p> <p>Guidelines for this are including in the risk assessment. Customers during visits regularly carry out a test in the scope of their regular checks and try to penetrate the building. On a tanker with Fructose syrup seal was removed, staff has detected this and reported to supervisor (test carried out on 10.01.2019, passed). No new test has been performed since then.</p> <p>Employees were trained regularly, also all employees in the goods receipt for tankers.</p> <p>All entrances to the site are protected.</p> <p>All employees get a specific training to become aware of dangerous situations and how to deal with the situation with foreign persons in the production area. Main Gate is closed at 6:30 pm.</p>			
2.5.4	<b>Food fraud mitigation</b>	Yes	
<p><b>Summary:</b></p> <p>Food Fraud prevention based on VA 06-01-01 Risk Assessment and Vulnerability Study from 03.05.2018. Risks were identified and evaluated.</p>			

The food fraud hazard analysis must be revised, as the raw materials for the production of food supplements will be added in the future.

The RASFF is checked weekly (checked by regulatory affairs expert), with a circular mail to the operations manager, the production manager, QA, QM, product development and purchasing the responsible staff are informed, if changes occur.

In the Food Fraud Data Base, three risk classes have been distinguished, depending on the known risk, the classification takes place (class 1: 6 to 12 points, class 2: 13 to 18 points, class 3: 19 to 23 points, risk class 1= analysed once a year, class 2= analysed once a quarter, class 3= analysed each delivery).

No raw materials are in class 3.

Criteria for performing the hazard analysis are:

- supplier class based on supplier evaluation,
- geopolitical situation,
- type of supply chain,
- price development,
- volume development,
- condition of the raw material and food fraud cases.

The system is effective.

<b>2.5.5</b>	<b>Logo use</b>	N/A	
--------------	-----------------	-----	--

**Summary:**  
No logo use

<b>2.5.6</b>	<b>Management of allergens (C,E,FI,G,I,K)</b>	Yes	
--------------	---	-----	--

**Summary:**  
Lactose is the only allergen, could be used only in the granulate production process, transported only in green boxes. Adequate extensive cleaning is done before production starts, if the customer excludes lactose. Positive release on lactose if the customer excludes the presence of lactose.  
Guidelines are documented in Doku-15 risk assessment allergens / GMO, dated 1.7.2020.  
Among other things, it is described that it is prohibited to bring peanuts, nuts and those containing nuts into the company.

Due to a high risk of containing allergens raw materials are analyzed on a random basis: Wheat fiber, oat fiber, rice an dried flour, (gluten), dried fruits sulfur dioxide.

2.5.7	Environmental monitoring (C,I,K)	Yes	
<p><b>Summary:</b></p> <p>Risk-based monitoring system.</p> <p>Water analyses are downloaded from the website of the water provider, read, and stored with abbreviated names. In-house water analyses are drawn and analysed according to the plan, and if the results differ, a follow-up test is carried out.</p> <p>Futher tests:</p> <p>Airborne germ measurement, water analysis, contact with parts in contact with the product, drains, only analysis for Salmonella.</p>			
2.5.8	Formulation of Products (D)	N/A	
<p><b>Summary:</b></p>			
2.5.9	Transport and delivery (FI)	N/A	
<p><b>Summary:</b></p>			

Annexes	
Annex I:	Audit plan
Annex II:	Audit program
Annex III:	Attendance sheet

Auditing is based on sampling
<p>The audit itself and this report represent only the extent of assessment that took place within the time available; as such they are a sample. They cover only what became evident at the time.</p> <p>This report remains the property of the DQS CFS GmbH.</p>

## Nonconformities

### Critical Nonconformity(s)

Number (#)	Requirement		Finding details <i>(statement of NC and objective evidence)</i>	Correction <i>(to address immediate issue)</i>	Root Cause Analysis <i>(determine why it arose)</i>	Corrective Action Plan <i>(action to prevent repeat; person responsible, due date for completion)</i>
	Standard	Clause				
1	Standard					
Reviewed by:				Review date:		
Evidence of correction / corrective action reviewed:						
Date of suspension:						
Date of new special audit planned:						

### Major Nonconformity(s)

Number (#)	Requirement		Finding details <i>(statement of NC and objective evidence)</i>	Correction <i>(to address immediate issue)</i>	Root Cause Analysis <i>(determine why it arose)</i>	Corrective Action Plan <i>(action to prevent repeat; person responsible, due date for completion)</i>
	Standard	Clause				
1	Standard					
2	Standard					
3	Standard					
Reviewed by:				Review date:		
Evidence of correction / corrective action reviewed:				Outcome of the follow Up audit:		
Date of follow-up audit:						

<b>Minor Nonconformity(s)</b>							
Number (#)	Requirement		Finding details <i>(statement of NC and objective evidence)</i>	Correction <i>(to address immediate issue)</i>	Root Cause Analysis <i>(determine why it arose)</i>	Corrective Action Plan <i>(action to prevent repeat; person responsible, due date for completion)</i>	Review <i>(auditor/date of review; detail evidence reviewed; acceptance of correction and CAP for minors)</i>
	Standard	Clause					
1	ISO 22000:2018 / ISO 9001:2015	4.2	The organization has provided information about interested parties and their requirements, but has not yet reviewed and updated them.	Reviewing and updating of interested parties and their requirements.	The SOP to demonstrate how to review and update interested parties and their requirements was not detailed enough.	Creating of a more detailed SOP about how to review and update interested parties and their requirements. QM, 31.08.2020	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit
2	ISO 22000:2018 / ISO 9001:2015	6.1	The handling of opportunities and risks have been discussed in meetings with the responsible management staff, the effectiveness of the measures has not yet been sufficiently assessed.	Creating of more detailed SOP to guarantee the sufficient assessment of opportunities and risks.	The SOP was not detailed enough to demonstrate the sufficient assessment of opportunities and risks.	Creating of more detailed SOP to guarantee the sufficient assessment of opportunities and risks. QM, 30.09.2020	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit
3	ISO 22000:2018 / ISO 9001:2015	6.3	Meetings took place, due to the change of responsibilities, the documents have not yet been completed.	Completion of all relevant documents.	The responsibilities were not detailed enough in our work place description.	Creating a system to cover and maintain all parts of the responsibility. Lean management, 31.12.2020	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit
4	ISO 22000:2018 / ISO 9001:2015	7.2	1. The training on the new standard FSSC 22000 V5 took place for the head of quality management and the deputy quality management, but not for the employees of the company.	1. We will put up a notice for the employees so that they are informed about the new standard.  2. Revision of documentation of training, including the columns venue, date and time.	1. Due to the Corona situation, it was not possible to perform a real training for all employees. Also a virtual training was not possible on technical reason.	1. Technical upgrade of the departments so that a virtual training can be carried out. QM/IT, 31.08.2020	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit

			2. Employee CCP training was conducted in accordance with "AA-09-06-07-05 Operation Metal Detector Intuity", but the date was not documented in the training log.		2. In the documentation of training is not a clear column which has to fill out also with the date.	2. Revision of documentation of training, including the columns venue, date and time. QM, 09.07.2020	
5	ISO 22000:2018 / ISO 9001:2015	10.2	It was already started to enter deviations from site inspections / internal audits and tasks that affect the workshop in a self-created access program "task list". Other points that serve the continuous improvement (e.g. handling complaints) have not yet been included in this tool.	Revision of the task list that also other points that serve the continuous improvements can be entered.	The task list was original generated to manage technical issues and deviation from site inspections. The possibility to handle also other points, like the continuous improvements were not respected.	Revision of the task list that also other points that serve the continuous improvements can be entered. M. Hartlef, 31.08.2020	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit
6	ISO 22000:2018 / ISO 9001:2015	7.5	1. VA 09-01 Acceptance and loading of general cargo from June 6, 2019 does not specify how the temperature of the goods should be checked in the incoming goods department.  2. The form Doku-06-CCP and batch control of 09.09.2019 is structured in such a way that there is only one possible	1. Revision of risk analysis and updating of the SOP how to measure the temperature of incoming goods.  2. Revision of documentation in that way that the signatures of both employees are referred.	1. It was only stated in the documentation that the temperature must be checked by arrival. The risk assessment covers only the point, that the temperature must be checked but not detailed how to do it.  2. The documentation covers also a visual check of the whole blend. There was not a separate row to sign this check. It	1. Revision of risk analysis and updating of the SOP how to measure the temperature of incoming goods. QM, 31.08.2020  2. Revision of documentation in that way that the signatures of both employees are referred. QM, 13.07.20	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit

			documentation for the control of the corner pipe sieve but two signatures of two different employees (who both control the corner pipe sieve).		was not clear enough which check was covered with the signature.		
7	ISO TS 220002-1:2009	5.7	<p>1. The container for the frozen goods (e.g. for storing opened containers) is in poor structural condition, the container is not monitored for temperature.</p> <p>2. The two containers (standing on top of each other) in front of the granule production area are in a poor structural condition.</p>	<p>Adding of a temp. recorder as immediate action.</p> <p>2. Removing of the two containers.</p>	<p>1. It was already noticed, that this container is not in a good condition. A plan was created to replace this container with a new cold storage cell. Due to the current Corona situation, the implementation is delayed.</p> <p>2. It was already noticed, that this containers are not in a good condition. To prevent negative conditions during the production run, it's only possible to remove this containers in a time were a longer time this line is not running.</p>	<p>1. Adding of a temp. recorder as immediate action. G. Albrecht, 31.07.2020</p> <p>Replacement with a new cold storage cell as a long term action. Maintenance, 31.12.2020</p> <p>2. Removing of the two containers. Maintenance, 31.01.2021</p>	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit
8	ISO TS 220002-1:2009	11.2	Rubber aprons used for cleaning were hung so that they touched the floor (storage area at the mixing room).	The device for hanging the aprons is converted so that they no longer touch the ground.	During the installation, the technical department was not aware on that the device was not high enough for all rubber aprons.	<p>a. The device for hanging the aprons is converted so that they no longer touch the ground. Maintenance, 31.07.2020</p> <p>b. The technical department will be trained to have also the focus on this in prospectively installations.</p>	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit



						QM, 17.07.2020	
9	ISO TS 220002-1:2009	10.4	The glass of the lamp cover in the lock of the mixing hall had 2 cracks (no open product in this area)	Replacement of this lamp cover.	This lamp is part of the plastic register which is monthly monitored. The responsible employee has not recognised, that this lamp was damaged.	Replacement of this lamp cover. Technical department, 07.07.2020  Training how to check the plastic register must be repeated. PL, 17.07.2020	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit
10	ISO TS 220002-1:2009	8.6	1. In the mixing hall at the gate to the preparation room there was a metal chip on the floor.  2. On the motor block (the drive roller chopping station on the granulate line) the silicone lock was no longer present on one of seven screw connections.	1. Additional cleaning in this area.  2. Removing of all silicone locks.	1. There was a maintenance of the air condition. The technical department has checked this area after repair. This chip was overlooked.  2. This motor block was originally delivered with this silicone locks. During the installation, it was not noticed, that this silicone locks can be drop out.	1. An additional employee of this area has to check and document, after maintenance, if the area is clean or must be cleaned. Maintenance, 13.07.2020  2. Removing of all silicone locks prior to installation. Maintenance, 07.07.2020	Accepted A. Borggrewe, 10.07.2020 reviewed in the next audit