



Audit Report FSSC 22000 V5.1

Organization Name: NUTRI NUTS & FRUITS LIMITED

Standard: FSSC 22000 Version 5.1

Type of audit: Unannounced * & Surveillance

This audit report must be in English in order to be reviewed during our technical process, and to be able to upload the information in FSSC database.



Audit Report FSSC 22000 V5.1

1 Description of the audit

Organization Information	
Organisation Name	Nutri Nuts & Fruits Limited
Legal or official company registration number	PVT-V75R32K
FSSC company number	
Location Address - City - Country	off MBU - NANYUKI ROAD, P.O BOX 503-00 200, NANYUKI, KENYA
Contact Name - Function	Brian Malwa, Factory Manager
Telephone	+254798329117
Email Address	brian@nutrinuts.co.ke
Overview of Seasonal activities	Nuts were seasonal

Head office (where appropriate)	
Organisation Name	As above
Address - City - Country	
Date and duration of head office audit	
Number of sites	
Description of head office functions	



Audit Report FSSC 22000 V5.1

Off-site activities (where appropriate)	
Organisation Name	N/A
Location(s)/ Address	
Activities at locations	
Date and duration of Off-site activity(ies) audit.	
Multi-sites (where appropriate)	
Organisation Name	N/A
Legal or official company registration number	
Location(s)/ Address(es)	
Date and duration of Central functions audit.	
Number of sites in the group.	
Overview of Central Functions	



Audit Report FSSC 22000 V5.1

Audit Criteria	
Audit Standard(s)	<input checked="" type="checkbox"/> ISO 22000:2018 <input checked="" type="checkbox"/> ISO 22002-1:2009 (see appendix) – Category C, D1a and K <input checked="" type="checkbox"/> ISO 22002-2:2013 (see appendix) – Category E <input checked="" type="checkbox"/> ISO 22002-4:2013 (see appendix) – Category I <input checked="" type="checkbox"/> ISO 22002-6:2016 (see appendix) – Category D1 and D1b <input checked="" type="checkbox"/> BSIPAS 221:2013 – Category F1 <input checked="" type="checkbox"/> ISO/TS 22002-8:2016 – Category G <input checked="" type="checkbox"/> FSSC Additional requirements
Organization standards	<input checked="" type="checkbox"/> Policies and procedures: See report.
Audit scope confirmed appropriate by the lead auditor (mandatory to be in English)	"PROCESSING (CRACKING, DRYING), VACUUM PACKING, STORAGE AND DISPATCH OF RAW MACADAMIA KERNELS."
Exclusion (when appropriate)	No exclusions
Verification of the Scope	<i>I confirm that the scope statement is an accurate reflection of the organization's activities and include any changes since the previous audit</i>
Food category	<input type="checkbox"/> A1 - Farming of Animals for Meat/ Milk/ Eggs/Honey <input type="checkbox"/> A2 - Farming of Fish and Seafood <input type="checkbox"/> C1 - Processing of perishable animal products <input checked="" type="checkbox"/> C2 - Processing of perishable plant products <input type="checkbox"/> C11 - Processing of perishable animal and plant products <input type="checkbox"/> C1V - Processing of ambient stable products <input type="checkbox"/> D1 - Production of Feed <input type="checkbox"/> D1a - Production of Pet food (only for dogs and cats) <input type="checkbox"/> D1b - Production of Pet food (for other pets) <input type="checkbox"/> E - Catering <input type="checkbox"/> F1 - Retail / Wholesale <input type="checkbox"/> G1 - Transport and storage services for perishable food and feed <input type="checkbox"/> G2 - Transport and storage services for ambient stable food and feed <input type="checkbox"/> I - Production of Food Packaging and Packaging Material <input type="checkbox"/> K - Production of (Bio) Chemicals

Audit time

No. of HACCP studies	1	1 - Nut processing
----------------------	---	--------------------



Audit Report FSSC 22000 V5.1

No. of Employees (Full Time Employee)	The number of employees is 40		
No. of Shifts and employees (FTEs) per shift	1 shift (5.00am- 5.30pm)		
Audit duration and date Stage 1 (only for stage 2 audit)	N/A		
Audit Days	Audit Dates	Audit start time	Audit finish time
1	21.11.2022	08:0hrs	17:30
2	22.11.2022	08:0hrs	17:30
Audit Duration	2.0 mandays	Audit time on-site on Head Office, where applicable	
On-site audit time justification	I confirm that the audit team has enough time to perform the audit and that the hypotheses indicated on FSSC calculator are relevant.		
Audit Delivery:	Onsite		
Audit time reduction	N/A		
Deviations from Audit Plan & Audit Programme	N/A		
PREVIOUS AUDIT			
Audit type	Upgrade / Surveillance 1		
Announced / Unannounced	Announced		
Audit date/s	8 th November 2021		
CB conducting previous audit if different to current CB	N/A		

Audit Team

Auditor name	Role	Comments
Patrick VUNCI	Lead auditor	LA in scope.



Audit Report FSSC 22000 V5.1

Audit language	English
----------------	---------



Audit Report FSSC 22000 V5.1

Audit Findings

The auditor must provide to the ICC ALL evidences provided by the customer to close all audit findings.

Summary of Audit Findings						
CRITICAL						
Implies a certificate suspension within 3 working days. Please inform Local Office.						
No.	Standard & Clause number	Details of non-conformity (Completed by auditor) Provide a clear statement of the deviation to the requirement. Provide detailed objective evidence indicate potential or actual impact on food safety	Root cause analysis (objective evidence of an investigation into causal factors and the data they expose) (Completed by client)	Correction / Corrective action taken (Completed by client)	Evidence provided (Completed by client)	Date & Approval by Team Leader (Y/M)
		None		Correction Corrective Action		
Date of Suspension: N/A						
Follow Up Audit:						
Date of follow-up audit: DDMMYYYY						
Objective Evidence reviewed to close out the NC:						
N/A						
Result of Follow-up audit:			N/A			
MAJOR						
No.	Standard & Clause number	Details of non-conformity (Completed by auditor) Provide a clear statement of the deviation to the requirement. Provide detailed objective evidence indicate potential or actual impact on food safety	Root cause analysis (objective evidence of an investigation into causal factors and the data they expose) (Completed by client)	Correction / Corrective action taken (Completed by client)	Evidence provided (Completed by client)	Date & Approval by Team Leader (Y/M)
		None		Correction Corrective Action		
MINOR						
No.	Standard & Clause number	Details of non-conformity (Completed by auditor) Provide a clear statement of the deviation to the requirement. Provide detailed objective evidence indicate potential or actual impact on food safety	Root cause analysis (objective evidence of an investigation into causal factors and the data they expose) (Completed by client)	Correction / Corrective action taken (Completed by client)	Evidence provided (Completed by client)	Date & Approval by Team Leader (Y/M)



Audit Report FSSC 22000 V5.1

<p>Findings</p>	<p>ISO 22000:2018 Clause 6.7</p>	<p>The moisture analyser had been calibrated lastly on 31.05.2021 and was therefore overdue for calibration as at the time of the audit.</p>	<p>The moisture content analyser had electrical error during the time when other equipment were being calibrated and since then, it has been established that the error cannot be cleared.</p>	<p>Correction: We are currently relying on external Ministry results which are compared to the internal MC results</p> <p>Corrective Action: Purchase another moisture analyser</p>	<p>Question</p>	<p>Agreement 15.12.2022 by R/S</p>
<p>Findings</p>	<p>ISO 22000:2018 Clause 7.1a</p>	<p>There was no evidence to demonstrate that sampled suppliers/service providers had not been evaluated i.e. BOC Kenya PLC, Endeavour Instrument Africa Limited and Rentokil Initial Kenya Limited. Suppliers for inshell macadamia had not been evaluated either.</p>	<p>There was no schedule in place for auditing Suppliers</p>	<p>Correction: The suppliers have been evaluated</p> <p>Corrective Action: Develop a schedule for auditing suppliers</p>	<p>Supplier evaluation questionnaire is</p>	<p>Agreement 15.12.2022 by R/S</p>
<p>Findings</p>	<p>ISO 22000:2018 Clause 4.2</p>	<p>Effluent test report # 202216020590 dated 17.09.2022 was verified. The sample did not conform to EMCA (Water quality) regulation LN 120 of 2006. COD was 248 mg/L (std- 50 max), BOD was 100mg/L (std- 30 max) and PH was low @ 6.16 (std- 6.5- 8.5).</p>	<p>Improper control of macadamia particles into the drainage system.</p>	<p>Correction: Another sample has been re-audited</p> <p>Corrective Action: Rinsing the float trap with filters.</p>	<p>Effluent test report</p>	<p>Agreement 15.12.2022 by R/S</p>



Audit Report FSSC 22000 V5.1

Page 08 FSC/75 22000 FSSC Version V5.1	Sorting table swab failed in total conform count as per report # 2022-16012336C dated 17.09.2022 by scoring 150 cfu/swab against a standard of 100 cfu/swab	The frequency of auditing during 2022 was not sufficient	Correction Re-submission of another sample Corrective Action Increase the frequency of auditing during 2023 to 4 times a day	Test report	Approved 16.10.2022 by MCV
Is a follow up audit required?	No	Type of follow up audit required:		Non applicable	
Team Leader Recommendation					
Standard		System conformity was noted and audit objectives were fulfilled save for the gaps detected.			
FSSC 22000 Version 5.1		Recommend Continuing the certification			
Executive Summary					
<ul style="list-style-type: none"> - The management system meet applicable requirements and main food safety and quality objectives are monitored and results are discussed during management reviews. - Since the last audit, the company's objectives have evolved, and improvement was noted. - During this audit, 4 non-conformities were detected. - The internal audit and management review process are demonstrable. - With respect to previous audit, most of the non-conformities detected were fully closed apart from the issue on surface swabs which was partially closed. - For the surveillance audit, the FSSC has evolved. - The system strengths found during this audit, were: Well implemented PRPS in spite low gaps & management commitment. 					
Reason for Issue of Certificate		To be completed			
Further Instructions (additional certificate instruction or information for the office) and					
Unresolved Issues					
None					



2 Audit summary

2.1 Audit objectives

The objectives of this audit are:

1. To confirm that the management system conforms with all the requirements of the audit standard(s)
2. To confirm that the organization has effectively implemented its planned arrangements
3. To confirm that the management system is capable of achieving the organization's policies and objectives and evaluation of the ability of the management system to ensure the client organization meets applicable statutory, regulatory and contractual requirements
4. If applicable to identify areas for potential improvement of the management system
5. The **purpose of the stage 2 audit** is to evaluate the implementation, including effectiveness, of the client's management system. It shall include at least the following:
 - a) Information and evidence about conformity to all requirements of the applicable management system standard or other normative document;
 - b) Performance monitoring, measuring, reporting and reviewing against key performance objectives and targets (consistent with the expectations in the applicable management system standard or other normative document);
 - c) The client's management system and performance as regards legal compliance;
 - d) Operational control of the client's processes;
 - e) Internal auditing and management review;
 - f) Management responsibility for the client's policies;
 - g) Links between the normative requirements, policy, performance objectives and targets (consistent with the expectations in the applicable management system standard or other normative document), any applicable legal requirements, responsibilities, competence of personnel, operations, procedures, performance data and internal audit findings and conclusions.

Each **surveillance** for the relevant management system standard shall include:

- a) Internal audits and management review;
- b) A review of actions taken on nonconformities identified during the previous audit;
- c) Complaints handling;
- d) Effectiveness of the management system with regard to achieving the certified client's objectives and the intended results of the respective management system (s);
- e) Progress of planned activities aimed at continual improvement;
- f) Continuing operational control;
- g) Review of any changes;
- h) Use of marks and/or any other reference to certification.

2.2 Details of current certificates (ISO 9k, 14k, GFSI, ...)

Standard	Accreditation body	Certification Body	Validity date
FSSC VER 5.1	UKAS	BUREAU VERITAS	23.02.2024



Audit Report FSSC 22000 V5.1

2.3 Audit programme (mandatory requirement) (This is an FSSC audit so all requirements will be audited at every audit)

Block-out days period

Sundays and Public Holidays

An audit programme shall clearly identify the audit activity/activities required to demonstrate that the client's management system fulfils the requirements for certification. It shall cover the size of the client, the scope and complexity of its management system, products and processes as well as demonstrated level of management system effectiveness and the results of any previous audits.

INSTRUCTIONS: The audit programme as defined in ISO 17021-1, 9.1.3.1 must cover the full cycle

The audit programme will be filled in in all columns each year. Therefore:

- For Stage 2 audit: fill in surveillance 1, surveillance 2 and recertification audit programme.
- For Surveillance 1 audit: fill in surveillance 1, surveillance 2 and recertification audit programme.
- For Surveillance 2 audit: fill in surveillance 1, surveillance 2 and recertification audit programme.

Please answer all the questions (yes/no)	SV1	SV2	RECER
Date for next audits to take place. (verifier certificate)		21 st - 22 nd Nov 2022	Aug 2023
Next audits frequency need to be changed due to some reason? Please justify (Eg. Seasonal products, peak activity of production)		NO	NO
The next audit needs to be scheduled announced or unannounced?		<input type="checkbox"/> Announced audit <input checked="" type="checkbox"/> Non-announced audit	<input checked="" type="checkbox"/> Announced audit <input type="checkbox"/> Non-announced audit
Due to shifts, size, and/or existence of seasonal products or complexity of the Management system require a different scheduling in the next audits. (eg days of the week, time of the audit, time of the year)		NO	NO
Total audit time assigned need to be reduced/enhanced for the next audits. Please justify.		NO	NO
Any specific requirements for team auditor competence to be taken into account in the next audits. (Eg specific knowledge in a very specific process or product)		Code C1 auditor qualification	Code C1 auditor qualification
Key/main areas or processes important to be audited in the next visits.		All requirements	All requirements



Audit Report FSSC 22000 V5.1

Additional comments		None	None
---------------------	--	------	------

2.4 Audit methodology

The audit team conducted a process-based audit. The audit methods used were interviews, observations of activities and review of documentation and records.

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.

The audit of the Management System within the organisation was undertaken and included the items:

1. Management system documentation
2. Effective implementation
3. Improvement
4. Key performance objectives and the monitoring of these towards achievement
5. Internal audit programme
6. Management review
7. Corrective and preventive action

2.5 Non-conformities

The client must complete the "Nonconformity summary FSSC 22000", following these rules:


Type of NC	Client	Timeframe	Bureau Veritas Certification		
			Actions	Timeframe	If not done on-time
Minor	Objective evidence of the correction, evidence of an investigation into causative factors, exposed risks and the proposed corrective action plan (CAP). Corrective action (CA) shall be implemented by the organization within the timeframe agreed with the auditor or Bv.	CA Approval Within 28 calendar days after the last audit day.	Review the correction & the design of the corrective action plan, challenge it and approve it when acceptable.	Effectiveness of implementation of the corrective action plan reviewed, at the latest, at the next scheduled on-site audit.	Suspension of the certificate.



Audit Report FSSC 22000 V5.1

Major	Objective evidence of an investigation into causative factors, exposed risks and evidence of effective implementation Corrective action implemented by the organization.	CB Approval Within 28 calendar days after the audit.	Review the corrective action plan and conduct an on-site follow-up audit to verify the implementation of the CA to close the major nonconformity within 28 days from the last day of the audit.	Follow up audit within 28 days from the last day of the audit to verify the implementation of the CA to close the major nonconformity. Desk review possible.	Suspension of the certificate.
Critical	Objective evidence of an investigation into causative factors, exposed risks and the proposed CAP.	CB Approval Within 14 calendar days after the audit.	Certificate immediately suspended for a maximum period of 6 months.	Separate audit conducted between 6 weeks to 6 months to verify the effective implementation of the corrective actions. This audit shall be a full on-site audit (with a minimum on-site duration of one day).	Certificate withdrawn when the critical nonconformity is not effectively solved within 6 months.

2.6 Confirmation of implementation of the last FSSC corrective action plan (if applicable) including for Stage 2 – verification of the areas of concerns of stage 1

Details of Previous AOC/NC identified			Corrective action decided	Implementation of corrective action plan and effectiveness (Y/N) (Initials)
No.	Standard & Clause number	Finding details		
PM/JD 2	ISO/TS 22000- 1:2008 Clause 11.5	Confirmation of the effectiveness of cleaning & sanitation was done through swabs. Verified results included for:  Microfibre – test report # 2021160116876 dated 29 th July 2021. Swab failed on TPC by using 2000	Monitoring test developed	N Partially closed. PM/J 21.11.2022



Audit Report FSSC 22000 V5.1

		<ul style="list-style-type: none">☛ <i>c/fu/week against a maximum of 200 c/fu/week.</i> Sorting table- test report 202116011687C dated 29th July 2021. <i>Swab failed on TPC by scoring 1800</i>☛ <i>c/fu/week against a maximum of 200 c/fu/week.</i> Kerrel garden- test report 202116011687D dated 29th July 2021. <i>Swab failed on TPC by scoring 400</i>☛ <i>c/fu/week against a maximum of 200 c/fu/week.</i> Orange bucket- test report 202116011687E dated 29th July 2021. <i>Swab failed on TPC by scoring 4,000</i>☛ <i>c/fu/week against a maximum of 200 c/fu/week.</i> Swab test report 202116011687F dated 29th July 2021. <i>Swab failed on TPC by scoring 1800</i>☛ <i>c/fu/week against a maximum of 200 c/fu/week.</i> Chicken- test report 202116011687G dated 29th July 2021. <i>Swab failed on TPC by scoring 1400</i>☛ <i>c/fu/week against a maximum of 200 c/fu/week.</i> Sorting personnel Hand swab after washing- test report 202116011687H dated 29th July 2021. <i>Swab failed on TPC by scoring 6,300 c/fu/week against a maximum of 200 c/fu/week.</i>☛ <i>Colour swab- test report 202116011687I dated 29th July 2021. Swab failed on TPC by scoring 8,100</i>☛ <i>c/fu/week against a maximum of 200 c/fu/week.</i> White bucket- test report 202116011687K dated 29th July 2021. <i>Swab failed on TPC by scoring 12,000</i>☛ <i>c/fu/week against a maximum of 200 c/fu/week.</i>		
--	--	--	--	--



Audit Report FSSC 22000 V5.1

		<p>🚩 Final – test report # 2021160116871, dated 29th July 2021. Swab failed on TPC by scoring 1,000 cfu/swab against a maximum of 200 cfu/swab.</p>		
CON/D 1	FSSC Additional requireme nts Clause 2.5.1	No documented procedure for procurement in emergency situations to ensure that products still conform to specified requirements and the supplier has been evaluated.	Procedure developed.	Y PM/ 21.11.2022
CON/D 2	FSSC Additional requireme nts Clause 2.5.5	Incorrect FSSC logo was being used on the website and email address signature. FSSC logo was not being used on the products, packaging materials.	Logo rectified	Y PM/ 21.11.2022
CON/D 3	FSSC Additional requireme nts Clause 2.5.7	Air sampling had not been done to confirm effectiveness of controls to prevent contamination from the environment.	Air sampling done and verification plan developed.	Y PM/ 21.11.2022
CON/D 4	FSSC Additional requireme nts Clause 2.5.13	No documented procedure on product design and development to ensure safe and legal products are produced.	Procedure developed	Y PM/ 21.11.2022
CON/D 5	SO 22000-201 & Clause 7.2	The organization had not determined the necessary competence of persons doing work under its control that affects its food safety performance and effectiveness of the FSMS e.g for QA manager (Moses Murithi) and Production Inspector (Joy Gaki)	Competence matrix developed	Y PM/ 21.11.2022
PM/JO 1	SO 22000-201 & Clause & 8.1	Results were verified against ISO 868:2014 specifications as below: Report # 202116011942C dated 13 th October 2021 for macadamia processed in 2021. The product failed on total coliform count by scoring 6.70 cfu/g against a customer requirement of 100 cfu/g maximum.	Products now compliant Verification plan established.	Y PM/ 21.11.2022



Audit Report FSSC 22000 V5.1

PMV 03	ISO/TS 22002- 1:2009 clause 13.3	The organization had not constructed a staff canteen at the time of the audit. The designated eating area behind the kitchen was not appropriate.	Canteen constructed	Y. Confirmed on 21.11.2022
PMV 04	ISO/TS 22002- 1:2009 clause 13.5	There was no objective evidence to demonstrate that Hilda Kajju and Vele Gaki were fit to handle macadamia nuts as they did not have valid food handler's certificates.	Monitoring tool developed	Y PMV 21.11.2022



Audit Report FSSC 22000 V5.1

3 Detailed audit report

List of key personnel present at audit

Name & Job Title	Present at Audit (✓)			
	Opening Meeting	Site Tour	Document Review	Closing Meeting
Peter Mwangi- Head of production	✓	✓	✓	✓
Andrew Wamatha- Maintenance	✓		✓	✓
Brenda John- Quality Manager	✓	✓	✓	✓
Christine Mwachigi- HR & Admin	✓		✓	✓
Betty Mbiyan- Accounts & Procurement	✓		✓	✓

General description of audited organization - Other relevant information

NutriNuts & Fruits Ltd was started in 2018. Nutri Nuts factory is strategically located on the slopes of Mt. Kenya close to the farms. Nutri Nuts is involved in processing and export of macadamia nuts (especially China, USA, Italy). Currently only 1 production line was in use. Main processes involved receipt of macadamia nuts, processing (drying, cracking, sorting), vacuum packing of macadamia nuts. Various macadamia grades are produced e.g., Styles 4L, 4S, 1S, 1L, S, 6.

General findings

Legal compliance - List of applicable Food safety regulations

- Single business permit #0007026AN valid till 31.12.2022
- Food hygiene license – valid till 31.12.2022
- Registration of workplace certificate # 0015889-11-22-R valid till 08.10.2023
- AFA manufacturer's license #100002N valid till 30.06.2023
- AFA exporter License # AFA/NOCD/IMP/EXP/1000369 valid till 30.06.2023

Overview of relevant changes to documentation, requirements, processes and products since last audit (not for stage 1 audit) – Change management

No changes

Complaints management on Food Safety and reports to concerning government

No food safety related complaints.

Recall and withdrawals

There was no actual product recalls.

Procedure for recalls and withdrawals ref. FSMS-06 dated 23.09.2020 had been established.



Audit Report FSSC 22000 V5.1

A mock recall had been conducted on 25.07.2022 on Lot # 6MMR22/5JM and 6MMR22/1LJM and completed within 2hrs 15 minutes.

FSSC 22000 Additional requirements	Findings	NCR Ref
2.5.1 Management of services and Purchased Materials		
<p>a)In addition to clause 7.1.6 of ISO 22000:2018, the organization shall ensure that where laboratory analysis services are used for the verification and/or validation of food safety, these shall be conducted by a competent laboratory (including both internal and external laboratories as applicable) that has the capability to produce precise and repeatable test results using validated test methods and test practices (e.g. successful participation in proficiency testing programs, regulatory approved programs or accreditation to international standards such as ISO 17025).</p> <p>b)For food chain categories C, D, L, G and K, the following additional requirement applies to ISO 22000:2018 clause 7.1.6: The organization shall have a documented procedure for procurement in emergency situations to ensure that products still conform to specified requirements and the supplier has been evaluated.</p> <p>c)In addition to ISO/TS 22002-1:2009 clause 9.2, the organization shall have a policy for the procurement of animals, fish and seafood that are subject to control of prohibited substances (e.g. pharmaceuticals, veterinary medicines, heavy metals and pesticides).</p> <p>d)For food chain categories C, D, L, G and K, the following additional requirement applies to ISO/TS 22002-1 clause 9.2: ISO/TS 22002-4 clause 4.6 and ISO/TS 22002-5 clause 4 The organization shall establish, implement and maintain a review process for product specifications to ensure continued compliance with food safety, legal and customer requirements.</p>	<p><input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Area of concern</p>	
<p>Summary: Detail for Onsite audit review: Accredited laboratories were used for external product analysis, eg. Polyzon.</p> <p>The organization had documented procedure for procurement in emergency situations ref.FSMS-14 dated 12.11.2022.</p> <p>Product specifications had been established for various styles of macadamia kernels in line with KEBS specifications.</p>		
2.5.2 Product labeling		
<p>In addition to clause 8.5.1.3 of ISO 22000:2018, the organization shall ensure that finished products are labelled according to all applicable statutory and regulatory requirements in the country of intended sale, including allergen and customer specific requirements.</p> <p>Where product is unlabelled, all relevant product information shall be made available to ensure the safe use of the food by the customer or consumer.</p>	<p><input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Area of concern</p>	
<p>Summary: Detail for Onsite audit review: Traceability on cartons used for export was maintained which included: customer name; address, packer; product name; style, weight; lot number, best before and manufacturing dates; "produce of Kenya", which demonstrated conformance to labeling requirements. All the products were meant for export.</p>		



Audit Report FSSC 22000 V5.1

2.3.3 Food defense

Threat assessment

The organization shall have a documented procedure in place to:

- a) Conduct a threat assessment to identify and assess potential threats;
- b) Develop and implement mitigation measures for significant threats.

- Compliant
- Critical NCR
- Major NCR
- Minor NCR
- Areas of concern

Plan

a) The organization shall have a documented food defense plan specifying the mitigation measures covering the processes and products within the FSMS scope of the organization.

b) The food defense plan shall be supported by the organization's FSMS.

c) The plan shall comply with applicable legislation and be kept up-to-date.

- Compliant
- Critical NCR
- Major NCR
- Minor NCR
- Areas of concern

Summary: Detail for Onsite audit review:

The plant conducted food defense assessment and established a food defense plan ref. NNFL.

A dedicated team of food defense was available. For each identified threat, the Food Defense Team considers and gives a score for the likelihood of each threat happening and for its impact. Examples, Packing – threat: Introduction of physical, chemical, or biological contaminants by disgruntled employees, controls:- CCTV camera installation and video feed monitoring

Warehousing & Dispatch: Threat - Introduction of physical, chemical or biological contaminants by disgruntled employees; controls - Access control; Daily monitoring of product in the store; CCTV camera installation and video feed monitoring. The controls were found to be compliant.

Other control measures were established e.g., Access control was at the main gates, production sections/units, among other access points. Manned gates with security were at entry to the processing go downs.

Implementation of control measures was found satisfactory.

2.3.4 Food Fraud mitigation

Vulnerability assessment

The organization shall have a documented procedure in place to:

- a) Conduct a food fraud vulnerability assessment to identify and assess potential vulnerabilities;
- b) Develop and implement mitigation measures for significant vulnerabilities.

- Compliant
- Critical NCR
- Major NCR
- Minor NCR
- Areas of concern

Plan

a) The organization shall have a documented food fraud mitigation plan specifying the mitigation measures covering the processes and products within the FSMS scope of the organization.

b) The food fraud mitigation plan shall be supported by the organization's FSMS.

c) The plan shall comply with the applicable legislation and be kept up-to-date.

- Compliant
- Critical NCR
- Major NCR
- Minor NCR
- Areas of concern

Summary: Detail for Onsite audit review:

A food fraud vulnerability assessment to identify and assess potential vulnerabilities was conducted. Food fraud mitigation plans ref. NNFL, FOP/001 were documented. Various control measures were established including access controls, security checks, and visitor being accompanied among others. An evaluation of fraud was also carried out for all main production processes at each stage to identify areas of possible vulnerability to fraud. A Product Authenticity claims and chain of custody had been established. It outlined the guideline for minimizing the risk of purchasing fraudulent or adulterated food raw materials and for ensuring all claims and product descriptions are legal, accurate and



Audit Report FSSC 22000 V5.1

verified. A food fraud and food defense plan, document ref. NNFL-FDP-001 Rev-00, Issue 01 had been established. Some mitigations included:

Physical Security

- Plant boundaries are clear and secured to prevent unauthorized entry (for example, fences installed.)
- Entrances are secured (for example, locks and/or alarms installed and operating)
- Plant perimeter is periodically monitored for suspicious activity
- Outside lighting is present to deter unauthorized activities
- Other access points such as windows and vents are secured
- Outside storage on the premises is protected from unauthorized access

2.5.5 Use of FSSC 22000 logo and certification document (not to be audited during an initial audit)

Certified organizations shall use the FSSC 22000 logo only for marketing activities such as organization's printed matter, website and another promotional material.

In case of using the logo the organization shall comply with the following specifications:

Color	CMYK	PANTONE	HEX
FSSC 22000	100-100-100	100-100-100	#808080
FSSC 22000	100-100-100	100-100-100	#808080

- Compliant
- Critical NCR
- Major NCR
- Minor NCR
- Areas of concern
- Not applicable

Use of the logo in black and white is permitted when all other text and images are in black and white.

- Compliant
- Critical NCR
- Major NCR
- Minor NCR
- Areas of concern
- Not applicable

The certified organization is not allowed to use the FSSC 22000 logo, any statement or make reference to its certified status on:

- A product.
- Its labeling.
- Its packaging
- In any other manner that implies FSSC 22000 approves a product, process or service.

- Compliant
- Critical NCR
- Major NCR
- Minor NCR
- Areas of concern
- Not applicable

Summary: Detail for Onsite audit review:

FSSC logo used on the website and e-mail addresses. FSSC logo was not being used on the products, packaging materials. FSSC logo was appropriately used.

2.5.6 Management of allergens (for categories C, E, F, G, I and K only)

The organization shall have a documented allergen management plan that includes:

- Risk assessment covering all potential sources of allergen cross-contamination and;
- Control measures to reduce or eliminate the risk of cross-contamination.

- Compliant
- Critical NCR
- Major NCR
- Minor NCR
- Areas of concern
- Not applicable

Summary: Detail for Onsite audit review:

The plant had conducted an allergen risk assessment and established an allergen management program. Allergenic materials on site included macadamia which was the only product processed on site. Allergen control was managed through the established PRP - ALLERGEN MANAGEMENT AND CHEMICAL CONTAMINATION ref DOC REF : NNFLPRP 01.

An allergen register was in place. Other controls included: raw material analysis for allergen, approved supplier use, product traceability, staff training, cleaning and sanitation, labeling, production scheduling, production, and rework as appropriate.



Audit Report FSSC 22000 V5.1

2.5.7 Environmental monitoring (for categories C, I and K only)

The organization shall have in place:

- a) Risk based environmental monitoring program;
b) Documented procedure for the evaluation of the effectiveness of all controls on preventing contamination from the manufacturing environment and this shall include, at a minimum, the evaluation of microbiological controls present;
c) Data of the monitoring activities including regular trend analysis.

- Compliant
 Critical NCR
 Major NCR
 Minor NCR
 Areas of concern
 Not applicable

Summary: Detail for Onsite audit review:

Environmental programs were in place to ensure a clean processing facility was in place & functional. Environmental swabs had been conducted in September 2022 as per seen reports for Sorting and packaging area. Report # 2022160123428 (sorting) and 202216012342A (packing) dated 17.09.2022.

2.5.8 Formulation of products (for chain category D)

The organization shall have in place procedures to manage the use of ingredients that contain nutrients that can have adverse animal health impact.

- Compliant
 Critical NCR
 Major NCR
 Minor NCR
 Areas of concern

N/A

N/A

2.5.9 Transport and Delivery (food chain category F)

The organization shall ensure that product is transported and delivered under conditions which minimize the potential for contamination.

- Compliant
 Critical NCR
 Major NCR
 Minor NCR
 Areas of concern

N/A

Summary: Detail for Remote audit review / On site audit review:

N/A

2.5.10 Storage and Warehousing (all food chain categories)

- a) The organization shall establish, implement and maintain a procedure and specified stock rotation system that includes FIFO principles in conjunction with the FIFO requirements.
b) In addition to ISO/TS 22002-1:2009 clause 16.2, the organization shall have specified requirements in place that define post-slaughter time and temperature in relation with chilling or freezing of the products.

- Compliant
 Critical NCR
 Major NCR
 Minor NCR
 Areas of concern

Summary: Detail for Onsite audit review:

PROCEDURE FOR SECURE STORAGE, LOADING, DISPATCH AND TRANSPORTATION SS 02; During storage, First In First Out and First Expired First Out Principles are applied as appropriate. This was necessitated through adequate identification.

2.5.11 Hazard control and measures for preventing cross contamination (Food chain categories CM)



Audit Report FSSC 22000 V5.1

<p>a) For food chain category L, the following additional requirement applies to ISO 22000:2018 clause 8.5.1.3:</p> <ul style="list-style-type: none">The organization shall have specified requirements in place in case packaging is used to impart or provide a functional effect on food (e.g. shelf life extension). <p>b) For food chain category CI, the following requirement apply in addition to ISO/TS 22002-1:2009 clause 10.1:</p> <ul style="list-style-type: none">The organization shall have specified requirements for an inspection process at slaughter and/or at evocation to ensure animals are fit for human consumption;	<p><input checked="" type="checkbox"/> Compliant <input type="checkbox"/> Critical NCR <input type="checkbox"/> Major NCR <input type="checkbox"/> Minor NCR <input type="checkbox"/> Areas of concern</p>	
--	--	--

Summary: Detail for Onsite audit review:

Packaging not used to impart or provide a functional effect on food

2.5.12 PRP Verification (food chain categories C, D, G, I & K)

For food chain categories C, D, G, I and K, the following additional requirement applies to ISO22000: 2018 clause 8.6.1:

The organization shall establish, implement and maintain routine (e.g. monthly) site inspections/PRP checks to verify that the site (internal and external), production environment and processing equipment are maintained in a suitable condition to ensure food safety. The frequency and content of the site inspections/PRP checks shall be based on risk with defined sampling criteria and linked to the relevant technical specification.

- Compliant
 Critical NCR
 Major NCR
 Minor NCR
 Areas of concern

Summary: Detail for Onsite audit review:

Verification plan had been established and was implemented accordingly. Weekly/daily hygiene checks were also done to ensure production of safe products.

2.5.13 Product Development (food chain categories C, D, E, F, I & K)

A product design and development procedure shall be established, implemented and maintained for new products and changes to product or manufacturing processes to ensure safe and legal products are produced. This shall include the following:

- Evaluation of the impact of the change on the FSMS taking into account any new food safety hazards (incl. allergens) introduced and updating the hazard analysis accordingly
- Consideration of the impact on the process flow for the new product and existing products and processes
- Resource and training needs
- Equipment and maintenance requirements
- The need to conduct production and shelf-life trials to validate product formulation and processes are capable of producing a safe product and meet customer requirements.

- Compliant
 Critical NCR
 Major NCR
 Minor NCR
 Areas of concern

Summary: Detail for Onsite audit review:

Procedure for product design and development ref. MNFL-PRP 015 dated November 2021 had been established. No new product developed/introduced from the previous audit

2.5.14 Health Status (food chain category D)



Audit Report FSSC 22000 V5.1

<p>In addition to ISO/TS 22002-6 clause 4.10.1, the organization shall have a procedure to ensure that the health of personnel does not have an adverse effect on the food production operations. Subject to legal restrictions in the country of operation, employees shall undergo a medical screening prior to employment in food contact operations, unless documented hazards or medical assessment indicates otherwise. Additional medical examinations, where permitted, shall be carried out as required and at intervals defined by the organization.</p>	<ul style="list-style-type: none"><input type="checkbox"/> Compliant<input type="checkbox"/> Critical NCR<input type="checkbox"/> Major NCR<input type="checkbox"/> Minor NCR<input type="checkbox"/> Area of concern	N/A
Summary: Detail for On site audit review:		
N/A		
2.5.15 Requirements for Organizations with multiple Certification (food chain categories A, E, F1 & G)		
<p>2.5.15.1 Central function</p> <p>The management of the central function shall ensure that sufficient resources are available and that roles, responsibilities and requirements are clearly defined for management, internal auditors, technical personnel reviewing internal audits and other key personnel involved in the FSMS.</p>	<ul style="list-style-type: none"><input type="checkbox"/> Compliant<input type="checkbox"/> Critical NCR<input type="checkbox"/> Major NCR<input type="checkbox"/> Minor NCR<input type="checkbox"/> Area of concern	N/A
<p>2.5.15.2 Internal Audit Requirements</p> <p>a) An internal audit procedure and program shall be established by the central function covering the management system, central function and all sites. Internal auditors shall be independent from the areas they audit and be assigned by the central function to ensure impartiality at site level.</p> <p>b) The management system, centralised function and all sites shall be audited at least annually or more frequently based on risk assessment.</p> <p>c) Internal auditors shall meet at least the following requirements and this shall be assessed by the CB annually as part of the audit:</p> <p><u>Work experience:</u> 2 years' full time work experience in the food industry including at least 1 year in the organization.</p> <p><u>Education:</u> completion of a higher education course or in the absence of a formal course, have at least 5 years work experience in the food production or manufacturing, transport and storage, retailing, inspection or enforcement areas.</p> <p><u>Training:</u> For FSSC 22000 internal audits, the lead auditor shall have successfully completed a FSMS, QMS or FSSC 22000 Lead Auditor Course of 40 hours.</p> <p>Other auditors in the internal audit team shall have successfully completed an internal auditor course of 16 hours covering audit principles, practices and techniques. The training may be provided by the qualified internal Lead Auditor or through an external training provider.</p> <p>FSSC scheme training covering at least ISO 22000, the relevant prerequisite programs based on the technical specification for the sector (e.g. ISO/TS 22002-x; PAS xxx) and the FSSC additional requirements – minimum 8 hours.</p> <p>d) Internal audit reports shall be subject to a technical review by the central function, including addressing the non-conformities resulting from the</p>	<ul style="list-style-type: none"><input type="checkbox"/> Compliant<input type="checkbox"/> Critical NCR<input type="checkbox"/> Major NCR<input type="checkbox"/> Minor NCR<input type="checkbox"/> Area of concern	N/A



Audit Report FSSC 22000 V5.1

internal audit. Technical reviewers shall be impartial, have the ability to interpret and apply the FSSC normative documents (at least ISO 22000, the relevant ISO/TS 22002-x; PAS-xyz and the FSSC additional requirements) and have knowledge of the organizations processes and systems.

- e) Internal auditors and technical reviewers shall be subject to annual performance monitoring and calibration. Any follow up actions identified shall be suitably actioned in a timely and appropriate manner by the Central function.

Summary: Detail for Onsite audit review:

NA



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

ISO 22000:2018

Reference ISO 22000	Complies					NCR Ref
	Yes	Critical	Minor NC	Minor NC	Areas of concern	
4. Context of the Organization						
4. Context of the organization	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.1 Understanding the organization and its context	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.2 Understanding the needs and expectations of interested parties	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PMV 03
4.3 Determining the scope of the food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
4.4 Food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<p>Summary: Detail for Onsite audit review:</p> <p>Internal / external issues: The organization had identified and updated the internal and external issues which may affect the organization performance of her FSMS as outlined in the food safety manual. The PESTEL approach was utilized for the identification. Issues included both positive and negative factors and conditions for consideration in line with legal, technological, competitive market, cultural, social and economic, food fraud, cyber security, and intentional contamination of food. Internal issues e.g. Adoption and sustenance of Management Systems; Positive issues: High Staff retention hence ensuring food safety awareness and experience remains in the company, External negative issues: Lack of control over the distribution channel after the delivery to the retail shops / distributors / supermarkets and to the consumer. One positivity being - Technological advancements, hence Keeping abreast with new technologies in macadamia processing facilities.</p> <p>Interested parties: The organization had identified her interested parties which included: Banks and financial system, Staff, Customers, Government & Government agencies, Farmers and Suppliers. Their needs & expectations (issues of concerns) of the interested parties had been identified and controls implemented.</p> <p>Statutory inspection</p> <ul style="list-style-type: none"> ☀ Boiler examination under normal pressure- 30.09.2022. ☀ Pallet truck inspection- 30.09.2022 <p>Effluent test report # 202216020593 dated 17.09.2022 was verified. The sample did not conform to EMCA (Water quality) regulation LN 120 of 2006. COD was 248 mg/L (std- 50 max), BOD was 100mg/L (std- 30 max) and PH was low @ 6.16 (std- 6.5- 8.5). (Minor non-conformity- PMV 03)</p> <p>The scope of the food safety management system had been defined in the food safety manual. It outlined the key steps from raw material receipt, storage, cleaning, cracking, packing, and storage of finished products through to dispatch and delivery of the finished products to her customers. It covered the product of Macadamia which currently was the only one packaged at the factory.</p> <p>Process interactions were demonstrable.</p> <p>Additional comments: None</p> <p>Detail of nonconformities: None</p>						



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

5. Leadership	Yes	Critical	Major NC	Minor NC	Areas of concern	NCR Ref
5. Leadership	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.1 Leadership and commitment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.2 Policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.2.1 Establishing the food safety policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.2.2 Communicating the food safety policy	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3 Organizational roles, responsibilities and authorities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3.1 Top management shall ensure that responsibilities and authorities for relevant roles are assigned, communicated and understood within the organization	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3.2 The food safety team leader shall be responsible for: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
5.3.3 All persons shall have responsibility to report problem(s) with regards to the FSSC to identified person(s)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<p>Summary: Top management commitment was demonstrable through staff training, maintenance of infrastructure, resource provision etc.</p> <p>Food safety policy: A Food safety policy had been developed, dated 6th Apr 2022 and approved by the Managing director and fulfilled the requirements of the international standard. Communication was via displays at strategic locations of the facility and staff training. Sampled staffs in production demonstrated clear understanding of the policy.</p> <p>Food safety team leader was Brenda John who had been appointed in a letter dated 10.01.2022. Her roles were well defined.</p> <p>Allocation of duties and responsibilities Allocation of duties and responsibilities were allocated through job descriptions. Job descriptions verified included for:</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Caroline Macharia- QA associate <input checked="" type="checkbox"/> Betty Mbiyari <input checked="" type="checkbox"/> Boniface Merira- Production manager. <input checked="" type="checkbox"/> Andrew Wamakwa- Maintenance Assistant. <p>Their roles and responsibilities were well defined.</p> <p>Food safety culture Interviewed staff were conversant about their roles and responsibilities with regards to realization of safe products. Staff were aware of the control measures in place in their respective areas and how they impacted on food safety. Food safety objectives were tracked, and staff updated on the status. Food safety issues are communicated regularly to staff through meetings, memos, noticeboards, trainings. Food safety culture training: 11.04.2022</p> <p>Additional comments:</p>						



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

None

Detail of nonconformities:

None

6. Planning	Yes	Critical	Major NC	Minor NC	Area of concern	NCR Ref
6 Planning	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.1 Actions to address risks and opportunities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.1.1 When planning for the FSMS, the organization shall consider the issues referred to in 4.1 and the requirements in 4.2 and 4.3 and determine the risks and opportunities that need to be addressed to: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.1.2 The organization shall plan: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.1.3 The actions taken by the organization to address risks and opportunities shall be proportionate to: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.2 Objectives of the food safety management system and planning to achieve them	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.2.1 The organization shall establish objectives for the FSMS at relevant functions and levels. The objectives of the FSMS shall: a) - f)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.2.2 When planning how to achieve its objectives for the FSMS, the organization shall determine: a) - e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
6.3 Planning of changes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

Risks:

- ★ New facility. A start up business in which most of the facilities are incomplete, hence a lot of modifications are being done
- ★ High employee turnover
- ★ Unskilled labour, the team majority is not highly experienced in processing of macadamia nuts hence may take a longer time to learn the process.
- ★ New machines- due to inadequate knowledge of the machines, the workforce may take a longer time to learn the operations and also the machines may breakdown easily due to lack of spare machines/ parts
- ★ Government policies and bureaucracies leading to delayed regulatory compliance and putting the company at risk of litigations.

Action plans were in place to reduce on undesirable effects.

Opportunities:

- ★ Improve the livelihoods of the community through job creation, development of infrastructure and shopping centres.



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

- ★ Creating partnership with stakeholders including farmers or other companies
- ★ Favourable cost of production – The company is situated near the raw materials sources thus low transportation costs and in the long run reduced cost of production
- ★ Located near a technical institute and hence there is an opportunity to train farmers and students thereby leading to production of quality raw material
- ★ Use of modern methods in production through use of latest technology machines

Food safety objectives

FSOs included:

- ◆ To reduce the number of customer complaints by 50% .
- ◆ Ensuring maximum kernels are packed with < 2% rejects and zero foreign matter
- ◆ Ensure all products are within acceptable microbiological limits.

Monitoring of food safety objectives was demonstrable.

Change management

Protocols for change management had been established and included requests, discussion, adjustments where applicable, management approval, resource mobilization and implementation. There were no significant changes since the last audit.

Additional comments:

None

Detail of nonconformities:

None

7. Support	Yes	Critical	Major NC	Minor NC	Area of concern	NCR Ref
7 Support	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1 Resources	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.2 People	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.3 Infrastructure	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.4 Work environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.5 Externally developed elements of the EMS	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.1.6 Control of externally provided processes, products or services	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PMV 02
7.2 Competence	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.3 Awareness	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.4 Communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.4.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.4.2 External communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.4.3 Internal communication	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

7.5 Documented information	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.2 Creating and updating	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.3 Control of documented information	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.3.1 Documented information required by the FSMS and by this document shall be controlled to ensure: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
7.5.3.2 For the control of documented information, the organization shall address the following activities as applicable: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary:

Control of externally developed elements of FSMS

Only approved suppliers were engaged. Evaluation criteria had been defined e.g. delivery time, cost effectiveness, compliance to food safety requirements, compliance to legal requirements.

Verification was done as below:

- BOC Kenya PLC (N/A).
- Endeavour Instrument Africa Limited.
- Rentokil Limited.

There was no evidence to demonstrate that sampled suppliers/service providers had not been evaluated i.e. BOC Kenya PLC, Endeavour Instrument Africa Limited and Rentokil Initial Kenya Limited. . Suppliers for inshell macadamia had not been evaluated either. (Minor non-conformity- PMV Q2)

Competence, resources and awareness

Competence requirements were documented on the competence matrix consisting of the work experience and Academic qualifications.

Competencies were verified as below:

- Caroline Macharia- QA associate, KCSE 2013, Dip. Electrical and electronic Engineering 2018.(Instrumentation)
- Betty Ninyari- Accounts & admin assistant . Bachelor of commerce (procurement & logistics management) 2018
- Boniface Meria- Production manager, KCSE 2011 ,Bachelor of Education Arts 2017.
- Andrew Wamala- Maintenance Assistant . KCSE 2013.

Resources were budgeted for annually or on need basis.

Performance appraisals were demonstrable. Appraisals for production team- 28.06.2022.

Trainings

OSH training- 14th - 16th March 2022
 FSSC 22000:2018 training- 21st - 25th March 2022
 Basic food safety - 29th -30th April 2022
 Hatal awareness training- 04.05.2022
 Food safety culture training- 11.04.2022

Communication: Communication was mainly through emails and phone calls. Internally, noticeboards and meetings were also utilised.

Control of documented information was demonstrable.

Additional comments:



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

None						
Detail of nonconformities:						
None						
8. Operations	Yes	Critical	Major NC	Minor NC	Area of concern	NCR Ref
8. Operation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.1 Planning and operational control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2 Prerequisite programmes (PRPs)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2.1 The organization shall establish, implement, maintain and update PRPs to facilitate the prevention and/or reduction of contaminants (incl food safety hazards) in the products, product processing and work environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2.2 The PRPs shall be: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2.3 When selecting and/or establishing PRPs, the organization shall ensure that applicable statutory, regulatory and mutually agreed customer requirements are identified. The organization should consider: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2.4 When establishing PRPs the organization shall consider: a) - j)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.3 Traceability system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.4 Emergency preparedness and response	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Incident management procedure in place that is regularly tested
8.4.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.4.2 Handling of emergencies and incidents	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5 Hazard control	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1 Preliminary steps to enable hazard analysis	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.2 Characteristics of raw materials, ingredients and product contact materials	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.3 Characteristics of end products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.4 Intended use	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.5 Flow diagrams and description of processes	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.5.1 Preparation of the flow diagrams	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

8.5.1.5.2 On-site confirmation of the flow diagrams	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.1.5.3 Description of processes and process environment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2 Hazard analysis	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.2 Hazard identification and determination of acceptable levels	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.2.1 The organization shall identify and document all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and process environment. The identification shall be based on: a) - e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.2.2 The organization shall identify step(s) (e.g. receiving raw materials, processing, distribution and delivery) at which each food safety hazard can be present, be introduced, increase or persist. When identifying hazards the organization shall consider: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.2.3 The organization shall determine the acceptable level in the end product of each food safety hazard identified, wherever possible. When determining acceptable levels, the organization shall: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.3 Hazard assessment	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.4 Selection and categorization of control measure(s)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.4.1 Based on the hazard assessment, the organization shall select an appropriate control measure or combination of control measures that will be capable of preventing or reducing the identified significant food safety hazard to defined acceptable levels	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.2.4.2 In addition, for each control measure, the systematic approach shall include an assessment of the feasibility of: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.3 Validation of control measure(s) and combination of control measures	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4 Hazard control plan (HACCP/OPRP plan)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4.2 Determination of critical limits and action criteria	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4.3 Monitoring systems at CCPs and for OPRPs	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

8.5.4.4 Actions when critical limits or action criteria are not met	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5.4.5 Implementation of the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.6 Updating the information specifying the PRP's and the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.7 Control of monitoring and measuring	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	PMV 01
8.8 Verification related to PRPs and the hazard control plan	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.8.1 Verification	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.8.2 Analysis of results of verification activities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9 Control of product and process nonconformities	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2 Corrections	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2.1 The organization shall ensure that when critical limits at CCPs and/or action criteria for OPRPs are not met, the products affected are identified and controlled with regard to their use and release	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2.2 When critical limits at CCPs are not met, affected products shall be identified and handled as potentially unsafe products (see 8.9.4)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2.3 Where action criteria for an OPRP are not met, the following shall be carried out: a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.2.4 Documented information shall be retained to describe corrections made on nonconforming products and processes, including a) - c)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.3 Corrective actions	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.4 Handling of potentially unsafe products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.4.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.4.2 Evaluation for release	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.4.3 Disposition of nonconforming products	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.9.5 Withdrawal/recall	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Summary: PPRS: See PRP report.						
Traceability: The organizations traceability system was verified and found satisfactory. Traceability test had been conducted on 25.07.2022. Product: 6M6R22(5)M produced on 13.04.2022. Sorting: 1205.87kgs sorted, total rejections- 180.37kgs CCP: mc - 1.6%						



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be not applicable, justification shall be recorded in the relevant section of the audit report.

Cracking: Nuts issued from drier 6 and cracked & coded 6130422

Raw materials- supplier was Idah Kahamba, Good quality- 80%, insect bites 8%, immature- 3%, moulds- 3% and MC- 20%.

An onsite traceability was conducted on 21.11.2022 as below:

Product: Macadamia kernels lot # 622X22(M)Z.

Packing details: total weight- 183.53kgs

Sorting details: rejects- 143.89kgs, inspected by Caroline Macharia.

Cracking: drier 6 nuts cracked and coded 6261022; MC- 1.4% checked by Caroline Macharia

The product was still in the warehouse awaiting dispatch.

The traceability system was demonstrable.

Emergency preparedness & Response

The organization had established a procedure for emergency preparedness and response ref.FSMS-14 dated 12.11.2021. Emergency scenarios identified and addressed included but not limited to Food borne disease outbreak, power outages, water shortage, food fraud incidents, accidents, and water contamination.

The procedure effectiveness had been tested through a fire drill on 13.01.2022 @ 12:30hrs to 12:40hrs. The exercise was noted to be satisfactory.

Hazard Control

Process steps: receiving, weighing, washing, drying (Cold air blowing and hot air blowing), size in shell grading, cracking (target > 70% wholes), colour sorting, kernel sorting, kernel grading, weighing, vacuum packing, secondary packaging & labelling and warehousing & shipping.

Hazard assessment had been undertaken and documented on the Haccp manual ref. MNFL-HACCP Plan-01 dated 10.09.2021. Process, product, and food contact surfaces descriptions were found satisfactory.

1 CCP had been identified at drying section for control of moulds, controls- drying of kernels, critical limit- 1.5% maximum moisture content, Corrective actions- re-drying, monitoring- hourly monitoring of drying temperature and moisture content.

CCP monitoring was verified as below:

Drier No.	Date	Temperature(°C)	Moisture content (%)
6	21.11.2022	50	1.4
6	19.10.2022	50	1.6
5	24.10.2022	50	1.6

1 OPRP had been identified at packing for control of growth of aerobic microorganisms.

Integrity of packaging checks were done during production. Monitoring records ref.QCR-11 dated 26.10.2022 and 21.11.2022 were verified and found satisfactory.

Validation of the Control measures had been undertaken by the food safety team in 2020.

Hazard control verification



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

Hazard control verification was also based on testing of the final products using External laboratories. Verified reports included but not limited to:

- Report # 202216011649B dated 14.07.2022, MC- 1.02%, Microbial load compliant.
- Report # 202216011649C dated 14.07.2022, MC- 0.99%, Microbial load compliant.
- Report # 202216011428 dated 22.06.2022, MC- 0.41%, Microbial load compliant.

All other test parameters were compliant.

Control of monitoring and measuring

Calibration was verified as below:

- Calibration of dial pressure gauges- 14.09.2022
- Calibration of boiler dial pressure gauge – 06.09.2022
- Calibration of dial vacuum gauge (packing machine), drier pressure gauges- 06.09.2022
- Calibration of platform electronic scales, top loading electronic scales on 07.09.2022

The moisture analyser had been calibrated lastly on 31.05.2021 and was therefore overdue for calibration as at the time of the audit. (Minor non-conformity -PMV 01)

Control of non-conforming products

Non-conforming products were segregated and investigated. Some products were reworked depending on the nature. Rework records ref. QCR 09 dated 21.10.2022 and 21.11.2022 were reviewed and found satisfactory.

Additional comments:

Detail of nonconformities:

9 Performance evaluation	Yes	Critical	Major NC	Minor NC	Area of concern	NCR Ref
9 Performance evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.1 Monitoring, measuring, analysis and evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.1.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.1.2 Analysis and evaluation	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.2 Internal audit	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.2.1 The organization shall conduct internal audits at planned intervals to provide information on whether the FSMS conforms to: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.2.2 The organization shall a) - g)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3 Management review	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3.1 General	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3.2 Management review input	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

10. Improvement	Yes	Critical	Major NC	Minor NC	Areas of concern	NCR Ref
10 Improvement	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.1 Nonconformity and corrective action	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.1.1 When a nonconformity occurs, the organization shall: a) - e)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.1.2 The organization shall retain documented information as evidence of: a) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.2 Continual improvement	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.3 Update of the food safety management system	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
<p>Summary: The organisation had put in place measures to ensure there was improvements in the systems by conducting root cause analysis, correction and corrective action, changes within the food safety management systems was being updated and included in the HACCP plan.</p> <p><u>Additional comments:</u> None</p> <p><u>Detail of nonconformities:</u> None</p>						



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

Appendix: ISO/TS 22002-1:2009 (for food – category C, D11a and K) (please delete this section if it is not applicable)

4 Construction and layout of buildings

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR (Total)
4.1 General requirements	☑	☐	☐	☐	☐	☐	
4.2 Environment	☑	☐	☐	☐	☐	☐	
4.3 Location of establishments	☑	☐	☐	☐	☐	☐	

Summary: Detail for Onsite audit review:

Buildings were of good repair including the storage areas and production halls. The walls were made of impervious materials.

The site was located away from sources of contamination. Adjacent areas included open fields and few homesteads. The site boundaries were observed.

Additional comments:

NA.

Detail of nonconformities:

NA.

5 Layout of premises and workspace

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR (Total)
5.1 General requirements	☑	☐	☐	☐	☐	☐	
5.2 Internal design, layout and traffic patterns	☑	☐	☐	☐	☐	☐	
5.3 Internal structures and fittings	☑	☐	☐	☐	☐	☐	
5.4 Location of equipment	☑	☐	☐	☐	☐	☐	
5.5 Laboratory facilities	☑	☐	☐	☐	☐	☐	
5.6 Temporary or mobile premises and vending machines	☐	☐	☐	☐	☐	☑	
5.7 Storage of food, packaging materials, ingredients and non-food chemicals	☑	☐	☐	☐	☐	☐	

Summary: Detail for Onsite audit review:

No microbiology Lab onsite.

Plant design & layout was in a way that it facilitated cleaning & maintenance activities. Raw materials and finished products were handled in separate zones.

Packaging materials were kept off the floor.

Additional comments:

NA.

Detail of nonconformities:

NA.



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

6 Utilities — air, water, energy

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR (Total)
6.1 General requirements	02	0	0	0	0	0	
6.2 Water supply	02	0	0	0	0	0	
6.3 Boiler chemicals	02	0	0	0	0	0	
6.4 Air quality and ventilation	02	0	0	0	0	0	
6.5 Compressed air and other gases	02	0	0	0	0	0	
6.6 Lighting	02	0	0	0	0	0	

Summary: Onsite audit review:

The last water portability test for treated water was done lastly on 7th September 2022 as per seen test report # 202216012341 dated 17th September 2022. The sample was compliant to KS EAS 12:2018 requirements.

Quality plan ref. NNFL-QP-01 was in place. Aerial swabs had been done on 7th September 2022 as per report #02216012342A dated 17.09.2022. Compliant.

Compressed air in use was N₂, for vacuum packaging. COA dated 16.05.2022 for the last purchase was verified. Purity was 99.9% and O₂ < 5ppm, MC < 2ppm. Nitrogen test report # 202216012349B dated 12.09.2022 verified and found satisfactory.

Additional comments:

N/A

Detail of nonconformities:

N/A

7 Waste disposal

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR (Total)
7.1 General requirements	02	0	0	0	0	0	
7.2 Containers for waste and inedible or hazardous substances	02	0	0	0	0	0	
7.3 Waste management and removal	02	0	0	0	0	0	
7.4 Drains and drainage	02	0	0	0	0	0	

Summary: Detail for Remote audit review / On site audit review:

Waste segregation was noted to be effective. Colour coded bins were used for waste accumulation.

No waste accumulation was noted at the time of the audit.

No drainages were observed in production and storage areas.

Additional comments:



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

Effluent test report # 202216220583 dated 17.09.2022¹ was verified. The sample did not conform to EMCA (Water quality) regulation LN 120 of 2006. COD was 248 mg/L (std- 50 max), BOD was 100mg/L (std- 30 max) and PH was low @ 6.16 (std- 6.5- 8.5). - NC ref. PMV 03

Detail of nonconformities:

N/A

8 Equipment suitability, cleaning and maintenance

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
8.1 General requirements	02	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.2 Hygienic design	02	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.3 Product contact surfaces	02	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.4 Temperature control and monitoring equipment	02	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.5 Cleaning plant, utensils and equipment	02	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
8.6 Preventive and corrective maintenance	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary: Detail for Onsite audit review:

Most of the food contact surfaces of the machines were made of stainless steel.

Maintenance

The organisation had established an annual maintenance schedule.

Weekly preventive maintenance records sampled included those dated June, July and November 2022 for the cracker, Boiler, and air driers. The preventive maintenance was demonstrable.

Additional comments:

None

Detail of nonconformities:

None

9 Management of purchased materials

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
9.1 General requirements	02	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.2 Selection and management of suppliers	02	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
9.3 Incoming material requirements (raw/ingredients/packaging)	02	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary: Detail for Onsite audit review:

Supplier selection and management of suppliers: See notes under ISO 22K clause 7 above.

Inspection records for incoming nuts were available. Verified records ref. QCR-04 included but not limited to:

- 15.09.2022: supplier- Itah Kithambi, MC- 21.6%, Accepted.
- 07.04.2022: Supplier- Wilfred Mwendes, MC-25.8%, Accepted.
- 16.06.2022: supplier- Rebecca Kendi, MC- 17.7%, Accepted



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

Additional comments:

Detail of nonconformities:

10 Measures for prevention of cross-contamination

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
10.1 General requirements	SS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.2 Microbiological cross-contamination	SS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.3 Allergen management	SS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
10.4 Physical contamination	SS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

Summary: Onsite audit review:

Measures implemented for preventing cross contamination included but not limited to access control to production area, installation of hygiene stations and separation of raw materials from finished products among others.

Additional comments:

NA

Detail of nonconformities:

NA

11 Cleaning and sanitizing

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Ref
11.1 General requirements	SS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11.2 Cleaning and sanitizing agents and tools	SS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11.3 Cleaning and sanitizing programmes	SS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
11.4 Cleaning in place (CIP) systems	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	SS	
11.5 Monitoring sanitation effectiveness	<input type="checkbox"/>	<input type="checkbox"/>	SS	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PMV/ 04

Summary: Detail for Onsite audit review:

Confirmation of the effectiveness of cleaning & sanitation was done through swabs. Verified results included for:

- Report # 202216012338B for orange bucket dated 17.09.2022. Microbial load within limits.
- Report # 202216012338H for cracker dated 17.09.2022. Microbial load within limits.
- Report # 202216012338G for color Sifter dated 17.09.2022. Microbial load within limits.

Sorting table swab failed in total coliform count as per report # 202216012338E dated 17.09.2022 by scoring 150 cfu/swab against a standard of 100 cfu/swab (Minor non-conformity PMV 04)

MSDS for cleaning detergents and master catering sanitizers were in place.

Additional comments:

NA



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

Detail of nonconformities:
As above

12 Pest control

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Flag
12.1 General requirements	02	0	0	0	0	0	
12.2 Pest control programmes	02	0	0	0	0	0	
12.3 Preventing access	02	0	0	0	0	0	
12.4 Harborage and infestations	02	0	0	0	0	0	
12.5 Monitoring and detection	02	0	0	0	0	0	
12.6 Eradication	02	0	0	0	0	0	

Summary: Detail for Onsite audit review:

Pest Control had been subcontracted to Rentokil Initial Kenya Ltd. Subcontractor's PCPB license valid till 31.12.2022 was available.

Pest trend analysis was evident as per bait station checklist seen. Reviewed were the trends dated 24.06.2022, 25.08.2022 and 25.10.2022. Minimum pest activity was observed.

Bait stations were lastly serviced on 09.11.2022. Treatment reports were verified and found satisfactory.

3 insectocutors had been installed in the production area. Maintenance was done by Rentokil once every two months as per seen reports for 2022.

Additional comments:
N/A

Detail of nonconformities:
N/A

13 Personnel hygiene and employee facilities

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Flag
13.1 General requirements	02	0	0	0	0	0	
13.2 Personnel hygiene facilities and toilets	02	0	0	0	0	0	
13.3 Staff canteens and designated eating areas	02	0	0	0	0	0	
13.4 Workwear and protective clothing	02	0	0	0	0	0	
13.5 Health status	02	0	0	0	0	0	
13.6 Illness and injuries	02	0	0	0	0	0	
13.7 Personal cleanliness	02	0	0	0	0	0	
13.8 Personal behaviour	02	0	0	0	0	0	

Summary: Detail for Onsite audit review:



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

Hygiene stations had been installed at various entry points and equipped with hand washing, drying and sanitizing facilities.

Separate male & female changing rooms and washrooms had been provided for.

Employees were observed to be in appropriate PPEs in various sections.

The organization had constructed a staff canteen at the time of the audit. The canteen was found okay.

Food handler's fitness was verified as below:

- 🇰🇪 Mercy Nkatha- valid till 09.05.2023
- 🇰🇪 Nerly Bundi- valid till 09.05.2023
- 🇰🇪 Purity Kapendo- valid till 14.03.2023
- 🇰🇪 Ednah Ninyari- valid till 20.12.2022
- 🇰🇪 Brenda Gaki- valid till 15.03.2023
- 🇰🇪 Grace Wamatha- valid till 02.12.2022
- 🇰🇪 Shadrack Murithi- valid till 12.03.2023
- 🇰🇪 Joseph Mtzanza- valid till 09.12.2022
- 🇰🇪 Carolyn Naloro - valid till 10.05.2023
- 🇰🇪 Doris Ninyari- valid till 14.03.2023

Medical examinations were done after every 6 months.

Additional comments:

Confirmation of effectiveness of personnel hygiene was conducted through Hand swabs. Eg. Report # 2022160123339A dated 17.09.2022 for QA personnel, Report # 2022160123339B for Sorter etc. No microorganisms detected.

Detail of nonconformities:

As above

14 Rework

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Total
14.1 General requirements	☑	☐	☐	☐	☐	☐	
14.2 Storage, identification and traceability	☑	☐	☐	☐	☐	☐	
14.3 Rework usage	☑	☐	☐	☐	☐	☐	

Summary: Detail for Onsite audit review:

Rework records for macadamia dated November 2022 were in place. Traceability of reworked products on the final quantity reconciliations was demonstrable.

Additional comments:

NA

Detail of nonconformities:

NA

15 Product recall procedures

Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Total
15.1 General requirements	☑	☐	☐	☐	☐	☐	



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

15.2 Product recall requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Summary: Detail for Remote audit review / On site audit review: See notes on general findings above.							
<u>Additional comments:</u>							
<u>Detail of nonconformities:</u>							

16 Warehousing							
Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Flag
16.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
16.2 Warehousing requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
16.3 Vehicles, conveyances and containers	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Summary: Detail for Onsite audit review: Macadamia Kernels were kept on plastic and wooden pallets. Wall clearance was found sufficient. Good warehousing practices observed.							
<u>Additional comments:</u> N/A							
<u>Detail of nonconformities:</u> N/A							

17 Product information and customer awareness							
Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Flag
Product information and customer awareness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Summary: Detail for Onsite audit review: Information was contained on the product labels and included but not limited to the name of the manufacturer, address, net contents, date codes, batch number and storage conditions.							
<u>Additional comments:</u> N/A							
<u>Detail of nonconformities:</u> N/A							

18 Food defence, biovigilance, and bioterrorism							
Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Flag
18.1 General requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	



Audit Report FSSC 22000 V5.1

In exceptional cases, a requirement can be deemed not applicable. Where a requirement is deemed to be N/A then suitable justification shall be recorded in the relevant section of the audit report.

18.2 Access controls	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Summary: Detail for Remote audit review / On site audit review: Access control was demonstrable. See more notes under food defense (FSSC 22000 additional requirements)							
Additional comments: N/A							
Detail of nonconformities: N/A							

Other items required by applicable legislation, recognized sector codes and customer requirements							
Requirements	Compliance	Critical NCR	Major NCR	Minor NCR	Areas of concern	Not applicable	NCR Flag
Other items required by applicable legislation, recognized sector codes and customer requirements	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
Summary: Onsite audit review: Customer requirements were well met.							
Additional comments: N/A							
Detail of nonconformities: N/A							