

intertek

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FSA[®] Food Safety Management Systems Audit



of:

Ooh La la Confectionery

conducted on:

23 November 2023

By:

Lize Barnard


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v6 : Date Issued: 2023-08 - Requirements reviewed

Auditee:	Ooh La la Confectionery		
Location of site:	52 1st Street Abottsford	FOOD SAFETY MANAGEMENT SYSTEM AUDIT Version 6 Date issued: August 2023	
	JHB Gauteng		

AUDITEE INFORMATION		AUDIT INFORMATION	
Authorized representative:	Dineo Mosala & Karen Schneid	Audit Date:	23 November 2023
E - Mail Address :	technical@oohlalaconfectionery.com ; mailto:karen@oohlalaconfectionery.com	Audit Type :	FSA Full Annual Audit
Contact Number :	082 900 9565	Auditor Name :	Lize Barnard

SCOPE Statement (to appear on certificate)	Receiving, storage, weighing, cooking, spreading, cooling, cutting, packing and distribution.		
R908 Food category	3 - Sugars, honey and sugar confectionaries	Food Sub Category	C4-06 - Confectionary products (Sugar confectionary, chocolate, gums and jellies, chewing gum, other sweets).
SAATCA category	Confectionary		

Processes NOT observed at the time of the audit Manufacturing of cookies was not part of the scope yet.

Products contained in scope: Confectionery Products

Scope exclusions: No exclusions allowed Audit Hours On Site: 9.75

Auditor Notes: No additional comments recorded by auditor

Audit objective:
To establish the auditee's level of commitment to develop, implement, maintain and continuously improve an effective food safety management system based on the requirements of the relevant GFSI Benchmarking Document and GFSI Global Markets Program, regulatory and customer requirements.

Terms of Reference:
Management System Components (ISO 22000, BRC, IFS, SANS 10330)
Prerequisite programmes on food safety (ISO 22002 - 1, CAC/RCP 01, BRC, IFS, SANS 10049, CFA Guidelines)
HACCP (ISO 22000, Codex HACCP, BRC, IFS, SANS 10330)

The auditee did not dispute any of the non-conformances in this report when given the opportunity to do so during the closing meeting.

AUDIT RESULTS

This summary report must be considered in conjunction with the full report.

Overall score Process Performance Indicators	
Orange blocks = areas of concern; Red text = automatic failure	
Requirement	Total Score
Food Safety Management Systems	82.9
Pre-Requisite Programs	90.7
- Facility and Equipment	94.3
- Staff and Training	100.0
- Services	83.8
- Contamination	87.3
- Purchasing and Suppliers	100.0
- Food Fraud and Defense	58.3
- Process Control	89.9
Verification	100.0
HACCP	80.8

Nature and Number of Non - Conformances Noted					
Total	No of Criteria	Minor NC's	Major NC's	Critical NC's	Regulatory
	N/A				
23	0	3	1	0	0
134	2	13	2	0	0
28	0	2	0	0	0
15	1	0	0	0	0
29	0	4	1	0	0
17	0	0	0	0	0
9	0	0	0	0	0
6	0	0	0	0	0
28	0	3	0	0	0
11	0	0	0	0	0
0	0	4	1	0	0
157	2	20	4	0	0

Next Audit due before:	02 November 2024
Type of Audit:	Full annual audit
Certificate (if applicable) valid to:	21 November 2024

Final Score	Audit Outcome
88.8	PASS

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