

Auditee:	Black Ridge Foods T/A Black Mountain Foods
FSA® Certification number:	Office Use Only
Location of site:	1 Baskin Street
	Delporton
	Krugersdorp, Gauteng



FOOD SAFETY MANAGEMENT SYSTEM AUDIT
Version 5.3
Date issued: 2019-06-21

AUDITEE INFORMATION		AUDIT INFORMATION	
Authorized representative:	Matthew Salmon	Audit Date:	24 October 2019
E - Mail Address :	matthew@blackmountainfoods.co.za	Audit Type :	FSA Full
Contact Number :	011 664 7744	Auditor Name :	Rika Kemp
Scope - Process:	Receiving, storage, cutting, portioning, spicing, mincing, filling, packing and distribution.	Main ISO 22003 Sector:	Processing of Perishable Animal Products
		ISO 22003 Sector Code:	CI
Scope - Products:	Value added, processed, raw chicken and red meat products, species and mixed species sausages.	Audit Hours On Site:	8 hours
Scope exclusions:	No exclusions allowed		

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 (Version 7), 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)
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Auditor Notes:	The auditee did not dispute any of the non-conformances in this report when given the opportunity to do so during the closing meeting.
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AUDIT RESULTS
This summary report must be considered in conjunction with the full report.

Documentation and Implementation of Audit Criteria (<75% is Area of Concern)			Nature and Number of Non - Conformances Noted				
Section	Implementation	Documentation	No of Criteria		Minor NC's	Major NC's	Critical NC's
			Total	N/A			
Management System	97.1%	90.0%	79	2	6	1	0
Prerequisite Programs	95.2%	96.9%	81	2	7	0	0
HACCP Implementation	100.0%	100.0%	23	6	0	0	0
High Risk	NA		15	15	0	0	0
Total :			198	25	13	1	0

PRP / Process Performance Indicators (<75% is Area of Concern)				Overall Score Per Section			
Section	Documentation	Implementation	Overall	Management System	PRP's / GMP's	HACCP	HIGH RISK
Facility and Equipment	-	97.2%	97.2%	94.8%	95.6%	100.0%	NA
Training	100.0%	100.0%	100.0%				
Staff Control	100.0%	100.0%	100.0%				
Services Control	83.3%	100.0%	95.5%				
Contamination Control	100.0%	97.1%	97.6%				
Allergen Control	100.0%	70.0%	75.0%				
Stock Control	100.0%	92.9%	95.5%				
Process Control	100.0%	100.0%	100.0%				
Testing and Verification	75.0%	94.4%	90.9%				

Final Score	Audit Outcome
95.7%	PASS

Next Audit due before:	24-Oct-2020
Type of Audit:	Full Audit

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