ANNAMRITA FOUNDATION PROFILE:

Annamrita Foundation (Formerly known as Annamrita Foundation) is an initiative to uphold and promote socio economic welfare through education among children hailing from deprived families, residing in urban slums.

Annamrita Foundation under the brand name of **'Annamrita'** serves select schools in Delhi, Maharashtra, Rajasthan, Andhra Pradesh, Madhya Pradesh, Uttar Pradesh, Haryana, Jharkhand, Uttaranchal and Assam. It is done without any commercial motive and the benefits are available to students at large without any discrimination on grounds of religion, caste, creed or sex. As of now, we cater to approximately 12, 00, 000 children every day from our 20 centers across 08 states. Most of these children come from slums and tribal areas.
On November 28, 2001, the Supreme Court passed a landmark order making it mandatory for all state governments / union territories to implement the Mid Day Meal Program by providing every child in every Government and Government assisted primary school with a prepared Mid Day Meal each day of school for a minimum of 200 days.

Annamrita Foundation believes in providing children with the right nutrition to support their education. Annamrita program is based on the belief that **'you are what you eat'**. Therefore one nutritious meal a day brings thousands of children to school. Presently we cater over **12,00,000 meals** everyday from our **20 kitchen centers** across **08 states**.
When the Government of India launched a strategic program in 15th Aug. 1995 called the Midday Meal Scheme to fight two of the most pressing problems of India – hunger and illiteracy, Annamrita Foundation saw a great opportunity for providing children with the right nutrition to support their education. The Midday Meal Project is being implemented by Annamrita Foundation under the name of 'Annamrita' meaning food as pure as nectar.

Annamrita has resolved to liberate the underprivileged from this vicious cycle by serving children with sanctified food Imbued with a spiritual ambience in Annamrita's hi-tech kitchens, the ***khichdi*** prepared nourishes the mind, body and soul alike.
The ***khichdi*** is prepared with the highest standards of hygiene and quality ingredients that meet the nutritional requirements of growing children. But most importantly, ANNAMRITA mixes a secret ingredient to the ***khichdi*** it serves love, devotion and compassion that adds an unparallel taste of purity to the meal.
Annamrita Foundation is a not-for-profit, non-religious, non-sectarian public charitable trust formed on April 23, 2004 and registered under the Bombay Public Trusts Act, 1950.

The foundation primarily caters to such under-privileged children studying in Government/Municipal schools, by providing sustenance through provision of **MID DAY MEALS** during the school hours, thereby ensuring their continued attendance and education.

The 'Annamrita program' is carried out in Government aided Primary Schools and Municipal Primary Schools. The Education Inspectors of The Education Department of the Government of Maharashtra allocate the schools. The same is approved by The Parent Teacher Association and the Management of these schools. The facility is available only for schools that have secular policy for admissions.
The meals are packed and sealed in specially designed stainless steel containers and are transported in vehicles most suited for the logistics . The rice that is supplied by the Government (Food Corporate of India – FCI) is free of cost.

Today, the Foundation caters to more than 2 lakh school children from its kitchens in Maharashtra.

Physical areas

''Annamrita Foundation'' Maharashtra covers an area of actual area Acres, spread over 4 different Sites of Mumbai and 1 kitchen at Aurangabad as follows.

1. Tardeo:

Total area of Kitchen: 1750 Sq. Ft.

Cooking area: 205 Sq. Ft. Washing area: 272 Sq. Ft. Storage area: 1273 Sq. Ft.

2. Mira Road :

Total area of Kitchen: 2694 Sq. Ft.

Cooking area: 1370 Sq. Ft. Washing area: 400 Sq. Ft. Storage area: 508 Sq. Ft.

3. Palghar:

Total area of Kitchen: 3000 Sq. Ft.

Cooking area: 1200 Sq. Ft. Washing area: 812 Sq. Ft. Storage area: 752 Sq. Ft.

4. Wada:

Total area of Kitchen: 5765 Sq. Ft.

Cooking area: 2271.38 Sq. Ft. Washing area: 826.02 Sq. Ft. Storage area: 1644.40 Sq. Ft. Admin Area 759 Sq Ft

5. Aurangabad:

Total area of Kitchen: 6500 Sq. Ft.

Cooking area: 1355 Sq. Ft. Washing area: 952 Sq. Ft. Storage area:1762.5 Sq. Ft. Admin areas: 681 Sq Ft.

Sites Address-	• **Tardeo Gala No.19 Jaywant Industrial Estate. 63 Tardeo Road, Tardeo, Mumbai-400034.** • **Mira Road-Gala No 8, Plot No-203, Opp Time Engg, Ghodbunder, Mira Bhayander (East), Dist-Thane-401107.** • **Palghar-Mahavir Nirman, Kamla Park, Mahim Rd, Palghar(W)-401404.** • **Wada-Gut 135 A/B, Village Kalamkhand, Post Kanchad Tal. Wada-421303, India.** • **Aurangabad-Plot No T8, Near Garware Stadium, MIDC Chikalthana, Aurangabad-431210.**	
Corporate Office	**Annamrita Foundation, 19, Jayawant Industrial Estate, 63, Tardeo road, Tardeo, Mumbai – 400034, India**.	
Phone Number	+91 22 23531530	
E-mail	www.annamitra.org	
Employees	60 Annamrita Foundation staff	
Shift Operations	**Start Time**	**End Time**
General Shift	09:15AM	6:00 PM
Shift Operations	02:00 AM	10:00 AM
	07:00 AM	03:30 PM
	09;15 AM	06:00AM

1. SCOPE

The Food safety management system in ANNAMRITA. is applicable to the activities required in the manufacture of the products / processes / process locations as follows.

Per Product & Product categories	**Refer Product List**
Per Process Line:	
Mid day meal at Sites (Tardeo, Miraroad, Palghar, Wada & Aurangabad Kitchen)	Procurement, Storage, preparation and Dispatch of Mid day meal
Per Process Location	
All the processes involved in Preparation and dispatch of Mid Day meal in the facility based at Tardeo, Mira Road, Palghar, Wada & Aurangabad Kitchen	
Position Within The Food Chain.	
The scope involves Procurement, Preparation, and Dispatch of Mid day meal.	

Products List

The scope encompasses all recipe covered under mid day meal program that are supplied to the Govt. aided and Municipal educational institute by Annamrita Foundation. Recipes are clustered into the groups indicated in the table below. Clustering has been done after evaluating specific differences between individual end products, taking into account comparable cooking and serving condition, and in such a way that important aspects for food safety are not overlooked.

Sr.No	Cluster	Recipe Name
1	Khichdi	Moong dal Khichdi
2		Toor dal khichdi
3		Usal Khichdi
4		Sambhar Khichdi
5		Sprouted Khichdi
6		Chick moong dal khichdi
7	Other Meal	Bhel
8		Dal/aamti
9		Lemon Rice
10		Pulav/harabhara bhat/masala bhat
11		Steamed rice
12		Usal ,
13		Sambhar
14		Sheera
15		Sprouted Usal

2. NORMATIVE REFERENCES

- **Joint FAO/WHO Codex Alimentations Commission,** General Principles of Food Hygiene, CAC/RCP 1-1969, Rev. 4 (2003), amended 2003.
- Hazard Analysis and Critical Control Point (HACCP) System and Guidelines for its Application, **Annex to CAC/RCP 1-1969, Rev. 4 (2003).**
- Requirement For A HACCP Based Food Safety System Compiled by the National Board of Experts- **HACCP Version 5 – June 2012,**
- **Food Hygiene – Hazard Analysis and Critical Control Point (HACCP)** – System and Guidelines for its Application IS 15000: 1998.
- **ISO 9001:2008, Quality Management System** – Fundamentals and Vocabulary.
- **ISO 22000:2005, Food Safety Management Systems** – Requirements for any organization in the food chain.
- **ISO 22000:2018, Food Safety Management Systems** – Requirements for any organization in the food chain.
- **FSS act, 2006 and Food Safety & Standards rules, 2018** published in the Gazette of India (Extraordinary) vide G.S.R. 362 (E) dated 5th May, 2011 enforced after three months from the date of publication in the official Gazette (w. e. f. 5th August 2011),
- **Schedule 4 (Regulation 2.1.1(4)):** General requirement on hygienic and sanitary practices to be followed by all food business operators applying for license.
- **Schedule 4 :** Specific Hygienic and Sanitary Practices to be followed by Food Business Operators engaged in catering / food service establishments

3. TERMS AND DEFINITIONS

S. No	TERM	DEFINITION
3.1	Food Safety	Concept that foods will not cause harm to the consumer when it is prepared and / or eaten according to its intended use.
3.2	Food Chain	Sequence of the stages operations involved in the production, processing, distribution, storage and handling of a food and its ingredients, form primary production to consumption.
3.3	Food Safety Hazard	Biological, chemical or physical agent in food, or condition of food, with the potential to cause an adverse health effect.
3.4	Food Safety Policy	Overall intentions and directions of an organization related to *food safety* (3.1) as normally expressed by top management.
3.5	End Product	Product that will undergo no further processing or transformation by the organization.
3.6	Flow Diagram	Schematic and systematic presentations of the sequence and interactions of steps.
3.7	Control Measure	<Food Safety> action or activity that can be used to prevent or eliminate a *food safety hazard (3.3)* or reduce it to an acceptable level.
3.8	PRP Prerequisite programme	<Food Safety> basic conditions and activities that are necessary to maintain a hygienic environment throughout the *food chain (3.2)* suitable for the production, handling & provision of safe *end products (3.5)* and safe food for human consumption.
3.9	Operational PRP Operational prerequisite programme	*PRP (3.8)* identified by the hazard analysis as essential in order to control the likelihood of introducing *food safety hazards (3.3)* to and / or the contamination or proliferation of food safety hazards in the product (s) or in the processing environment.
3.10	CCP Critical control point	<Food safety> step at which control can be applied and it's essential to prevent or eliminate a *food safety hazard (3.3)* or reduce it to an acceptable level.
3.11	Critical limit	Criterion, which separates acceptability from unacceptability.
3.12	Monitoring	Conducting a planned sequence of observations or measurements to assess whether *control measures (3.7)* are operating as intended.
3.13	Correction	Action to eliminate a detected nonconformity.
3.14	Corrective Action	Action to eliminate the cause of a detected nonconformity or other undesirable situation.
3.15	Validation	<Food safety> obtaining evidence that the control measures (3.7) managed by the HACCP plan and by the o*perational PRPs (3.9)* is capable of being effective.
3.16	Verification	Confirmation, through the provision of objective evidence, that specified requirements have been fulfilled.
3.17	Updating	Immediate and / or planned activity to ensure application of the most recent information.
3.18	ANNAMRITA	Annamrita Foundation
3.19	BM	Branch manager
3.20	ABM	Assistant Branch manager
3.21	TAR	Tardeo
3.22	MRD	Mira road
3.23	WD	Wada
3.24	AWB	Aurangabad
3.25	PAL	Palghar
3.26	MDM	Mid Day Meal

4. FOOD SAFETY MANAGEMENT SYSTEM

4.1 GENERAL REQUIREMENTS:

4.1.1 ANNAMRITA FOUNDATION, has established, documented, implemented and maintains a Food Safety Management System (FSMS) in accordance with the requirements of ISO 22000:2005 and strives to continually improve its effectiveness. ANNAMRITA defines the Scope of the FSMS and specify product categories and process.

4.1.2 Through the effective implementation of the system ANNAMRITA has:

- Ensured that food safety hazards that may be reasonably expected to occur in relation to the products in the scope of the FSMS are identified, evaluated and controlled so that the products do not harm the children consuming them either directly or indirectly.
- Ensured that appropriate information on the safety issues related to the products of ANNAMRITA are communicated throughout the food chain
- Ensured that information concerning the development, implementation and updating of the FSMS is communicated throughout the organization to the extent required by ISO 22000:2005.
- Ensured that the FSMS is periodically reviewed, evaluated and updated where required so that the FSMS accurately reflects the activities of ANNAMRITA and incorporates the most recent information on food safety hazards.

4.1.3 ANNAMRITA has out-sourced the following processes:

- Warehousing, cleaning and sorting of rice received from the Government.
- Pest Control of kitchen premises
- Testing of water, Raw materials, Finished product-Meal

4.1.4 Control is exercised on the out-sourced processes by selecting vendors capable of proving the required service levels, through periodic visits of ANNAMRITA personnel to the Warehouse and by monitoring the provision of service in areas under the control of ANNAMRITA.

4.2 DOCUMENTATION REQUIREMENTS:

4.2.1 GENERAL

ANNAMRITA. has documented quality and food safety policy and related objectives, procedures and records required by “ISO 22000:2005, Food Safety Management System – Requirements for any organization in the food chain” and documents required to check the effective development, implementation and updating the food safety management system.

4.2.2 CONTROL OF DOCUMENTS:

All documents required by the FSMS are controlled through implementation of a documented procedure. This documented procedure ensures that:

a) Documents of the FSMS are approved for adequacy prior to issue
b) Changes to documents are reviewed, updated and re- approved.
c) Documents are given a revision number which is shown on the documents. When changes are made, the amended documents are re- issued after approval and the nature of change is recorded, Master list of documents and master list of records maintained and updated timely with their current version No. and date of issue.
d) Current versions of the applicable documents are available to the concerned personnel at the points of use.
e) Documents are identified by a Document number and it is ensured that the documents remain legible and are readily identifiable.

f) Documents of external origin which are required for the effective implementation of the Quality Management System are identified and their distribution controlled

g) Obsolete documents are withdrawn from points of use and such obsolete documents, if they are retained for information purposes, are suitably identified.

4.2.3 CONTROL OF RECORDS:

- Records are established and maintained to provide evidence of conformity to the documented requirements and of the effective implementation of the FSMS. It is ensured that the records are legible, identifiable and retrievable. In general, records are maintained in electronic form.
- A documented procedure has been established and implemented for the control of records. This procedure details the controls for the identification, legibility, storage, protection, retrieval, retention time and disposition of records.
- The FSTL is responsible for the issue and control of documents. The authorities for review and approval of the documents are identified for the various documents. The concerned personnel are responsible for maintaining the documents and for the control of relevant records.

5. MANAGEMENT RESPONSIBILITY:

5.1 Management commitment

The Management of ANNANRITA FOUNDATION is committed to the development and implementation of the FSMS and continually improving its effectiveness. The commitment is demonstrated by the establishment of the Food Safety Policy and related Objectives and by communicating to all the employees the importance of meeting the requirements of ISO 22000:2005 and any applicable statutory and regulatory requirements. It is also ensured by the Management that resources required for the implementation of the FSMS are made available and that Management Review meetings are conducted at the specified periodicity.

5.2 Food Ssafety Policy

The Food Safety Policy of ANNAMRITA is given on the next page. The policy is displayed at suitable locations in the office and kitchen premises. All employees are given training for understanding and implementing the Policy. The Food Safety Policy is supported by measurable Objectives related to food safety. The Policy is periodically reviewed in order to ensure its continuing suitability to the ANNAMRITA's purpose and operations.

5.3 Food Safety Management System planning:

The Management ensured that planning of the FSMS is carried out in order to meet the requirements specified in 5.1 above as also for achieving the food safety Objectives defined by ANNAMRITA. The FSMS is planned in accordance with the requirements of ISO 22000:2005 and the Food Safety Policy and Objectives. When any changes to the FSMS are planned and implemented, it is ensured that the integrity of the FSMS is maintained.

5.4 Responsibility and authority:

5.4.1 The Management of ANNAMRITA has ensured that the responsibilities and authorities are defined and communicated within ANNAMRITA for the effective management of the FSMS. The responsibilities of various personnel in the food chain are given in Organization chart and job responsibility and Authority.

5.4.2 It is ensured that all personnel report problems in the FSMS to the respective Branch Manager and to the Food Safety Team Leader through the Branch Manager. The Branch Managers in co-ordination with the FSTL have been given the authority to initiate and control actions in response to problems in the FSMS.

5.5 Food Safety Team Leader:

The Management has nominated a Food Safety Team Leader (FSTL) who reports to the Administrative Advisor. The FSTL in addition to his other responsibilities has the responsibility and authority for:

- Managing a Food Safety Team comprising the FSTL and all Branch Managers and organizing the work of the Team.
- Ensuring that relevant training is provided to the members of the food safety team
- Ensuring that the FSMS is established, implemented, maintained and updated
- Reporting to the top management the effectiveness and suitability of the FSMS
- Coordinating with external agencies on matters relating to the FSMS.
- To ensure all the statutory and product related requirements of all importing countries are available with the team and he is also responsible to review the same at a frequency of once in a year .Ensuring the conduction of Food Safety System verification and validation of critical limits and Pre-requisite program.
- Ensuring that the Food Safety System is established, implemented, maintained and updated as per the requirements of ANNAMRITA and ISO 22000: 2005.
- To report to the Management on the effectiveness and suitability of the Food Safety Management system.

5.6 Communication

The Management of ANNAMRITA has ensured that communication channels for the following are established and implemented

5.6.1 **External Communication**:

It is ensured that sufficient information on issues pertaining to food safety are available to external agencies such as suppliers, contractors, customers, statutory and regulatory authorities and other organizations that may be affected by the effectiveness of the FSMS. The respective Branch Managers are authorized to communicate with external parties under intimation to the FSTL and the Food

- Suppliers and contractors
- Customers or consumers in particular in relation to the product information, enquiries, contracts or order-handling including amendments, and customer feedback including customer complaints,
- Statutory and regulatory authorities and
- Other organizations that have to an impact on, or will be affected by, the effectiveness or updating of the food safety management system.

Food Safety Team Leader shall have defined responsibility and authority to communicate externally any information concerning food safety. Information obtained through external communication shall be included as input to system updating and management review.

5.6.2 **Internal Communication:**

ANNAMRITA has established and implemented effective arrangements for communicating with personnel at all locations on issues pertaining to food safety. The respective Branch Manager in co-ordination with the FSTL and the Food Safety Team has been given the responsibility to communicate with personnel at each location on all aspects pertaining to the FSMS. The Food safety Team ensures that all pertinent information is considered while updating the FSMS and FSTL ensures that relevant information is included in the input to Management Review Meetings.

- Products or new products
- Raw materials, ingredients and services
- Production systems and equipment
- Production premises, location of equipment, surrounding environment
- Cleaning and sanitation programmes
- Packaging, storage and distribution systems
- Personnel qualification levels and/or allocation of responsibilities and authorizations
- Statutory and regulatory requirements
- Knowledge regarding food safety hazards and control measures
- Customer, sector and other requirements that the organization observes
- Relevant enquiries from external interested parties
- Complaints indicating food safety hazards associated with the product
- Other conditions that have an impact on food safety

The relevant information from the above issues can be included as input to the management review. For details please refer Procedure for Internal Communication

5.7 Emergency Preparedness and Response:

The Top Management of ANNAMRITA has established, implemented and maintains procedures to manage potential emergency situations and accidents that can impact food safety and which are relevant to ANNAMRITA's role in the food chain.

Examples of potential emergency situations and accidents include fire, flooding, bioterrorism and sabotage, energy fallout, sudden contamination of immediate environments, a new emerging hazard, etc. are explained in documentation and is available with the food safety team leader.

5.8 Management Review:

5.8.1 Management Review meetings are held at planned intervals to review the FSMS to ensure its continuing suitability, adequacy and effectiveness. Opportunities for improvement and the need for any changes to the FSMS including the Food Safety Policy are discussed in the Management Review meetings. Records of Management Review Meetings are maintained by the FSTL.

5.8.2 Management Review meetings are conducted once every six months.

5.8.3 The review is conducted by the Management Review Committee comprising the Administrative Advisor, Regional Director, Food Safety Team Leader and Branch Managers. The agenda for Management Review meetings includes:

- Follow- up of action taken as a result of the previous Management Review meetings
- Analysis of results of verification activities
- Changing circumstances that can affect food safety
- Emergency situations, accidents and withdrawals
- Reviewing results of system updating activities
- Review of communication activities including customer feedback
- Review findings of external audits or inspections

5.8.4 The discussions in the Management Review meetings are minute and it is ensured that decisions and actions related to the following are recorded:

- Assurance of food safety
- Improvement of the effectiveness of the FSMS
- Resource needs
- Revision of the Food Safety Policy if ANNAMRITA and related objectives

5.8.5 The Administrative Advisor is responsible for the conduct of Management Review meetings and the FSTL for the preparation of the agenda and minutes of the meetings.

6. RESOURCE MANAGEMENT

6.1 Provision of resources

The Company determines the resources required for the effective implementation of the FSMS and its continual improvement and updating. Resource requirements are planned for and required resources are provided.

6.2 Human Resources:

6.2.1 GENERAL

The ANNAMRITA's Food Safety Team and other personnel carrying out activities having an impact on food safety is competent and have appropriate education, training, skills and experience. This is address in the Food Safety Team (7.3.2).

As all technical renewal, development, implementation, execution or review of the food safety system is done with assistance of internally by program advisor, so no external expert is involved in this activity. Initially Paradigm Services have been appointed to set the Systems in place.

6.3 6.2.2 COMPETENCE, AWARENESS AND TRAINING

ANNAMRITA ensures that all employees are adequately trained, instructed and supervised commensurate with their activity.

All personnel are trained on hygiene and job related aspects, and are adequately supervised during execution of day-to-day tasks. Records of training are maintained, and effectiveness of training for managers, supervisors and staff is evaluated.

Desired competencies in terms of education, training, skills and experience have been defined role-wise for key roles in the Responsibilities & Authorities document.
The SOP for Training addresses training related activities at ANNAMRITA.

6.4 .Infrastructure:

All kitchens of ANNAMRITA are equipped with modern equipment to ensure that cooked food is wholesome, nutritious and tasty. Storage facilities for grains, pulses, vegetables, Mid Day Meal etc are available. Maintenance, both preventive and break down, is done periodically for all the equipment. Maintenance of vans used for the delivery of food to the schools, is done at regular intervals by the drivers. Records of maintenance work carried out are maintained.

6.5 Work Environment

ANNAMRITA has provided the resources for the establishment, management and maintenance of a work environment suitable for implementation of the requirements of ISO 22000:2005.

7. PLANNING AND REALIZATION OF SAFE PRODUCTS

7.1 GENERAL

The ANNAMRITA. has appropriate system to plan and develop processes required for the realization of the safe products. Well-documented system to monitor the operational PRPs and/or the HACCP plan is in place. A record of the monitoring is available with the FSTL or Food safety Team.

7.2 PREREQUISITE PROGRAMMES (PRPs)

ANNAMRITA .has established, implemented and maintained PRP(s) to assist in controlling

- The likelihood of introducing food safety hazards to the product through the work environment.
- Biological, chemical and physical contamination of the products, including cross contamination between products
- Food safety hazard level in the product and product processing environment.

The PRP(s) are

- Based on the Sector Specific Codex General Principles of Food Hygiene for ensuring food safety and suitability depending on ANNAMRITA's need.
- Appropriate to the size and type of the operation and nature of product being manufactured.
- Implemented through the processes and verification of the PRP(s) is done on a regular basis.
- The documented copy of GMP is understood and approved by Food Safety Team. The signed copy of Good Manufacturing practices is maintained with FSTL.
- These are addressed in the various PRP related documents (such as SSOPs, GMPs, SOPs, etc) and PRP Mapping work Sheet, which detail how ANNAMRITA addresses each (relevant and applicable) part of the PRP.

ANNAMRITA. has maintained detailed documented sanitary operational procedures in SSOP document. Please refer,

- SSOP Water Quality
- SSOP Personal Hygiene,
- SSOP for Cleaning and disinfection,
- SSOP Cleaning and maintenance,
- SSOP Cross-contamination,
- SSOP Contamination during storage of materials,
- SSOP Pest control,
- SSOP Waste disposal,

Like the products and the processes, (the procedures belonging to) the PRP are subjected to hazard analysis in order to identify potential hazards and to decide which way the hazards (risk) need to be controlled. This is demonstrated in the Hazard Identification and Hazard Analysis sheet of PRP related documents, in the related Hazard Identification, Analysis, and Section and Assessment of Control Measure Sheet as applicable and associated OPRP/CCP Plans, as applicable.

7.3 PRELIMINARY STEPS TO ENABLE HAZARD ANALYSIS

7.3.A GENERAL

All relevant information needed to conduct the hazard analysis is collected, maintained, updated and documented and records are available with Food Safety Team Leader.

7.3.B FOOD SAFETY TEAM

ANNAMRITA. has assembled a Food Safety Team in order to develop, implement and maintain the Food Safety Management System. The team definition is available in the Food Safety Team Appointment Letter maintained with the FSTL. The team members have the knowledge, expertise and different disciplines available which are required to

develop, implement and maintain a HACCP system covering the entire scope of their Food Safety Management System. The competency of Food Safety Team Members is available and maintained with the FSTL, and is reviewed & updated periodically.

Minimum qualification criteria is must have good knowledge of the area representing with at least 1 year experience and must be trained in requirements of the ISO 22000:2005 Standard, including required expertise, are defined and documented for all members of the Food Safety Team. This is reviewed and updated periodically.

7.3.C PRODUCT CHARACTERISTICS

7.3.C.A RAW MATERIALS, INGREDIENTS AND PRODUCT-CONTACT MATERIALS

ANNAMRITA. ensures that appropriate specifications exist for raw materials (including packaging material), other ingredients in the Specification section of the Manual.

Specifications, including reference to statutory documents as appropriate, have been documented into the Raw Material Specifications document, the Packaging Material Specifications and the Product Information Sheets for each product group.

- The specification includes the following,
- Biological, chemical and physical characteristics
- Visual and Organoleptic checks
- Packaging and transportation methods
- Storage and shelf life
- Identification and labeling instructions

The specifications are adequate, accurate, and ensure compliance with relevant safety and legislative requirements. Where appropriate, the specifications have been agreed with relevant parties. Specifications are reviewed periodically by the Food Safety Team Leader to ensure their continuing adequacy and status.

7.3.C.B CHARACTERISTICS OF END PRODCUTS

Each product group is specified and documented in its Product Information document (including its sensitivity to and potential for safety risks). The description of the safety of the product groups encompasses the food chain, ranging from raw materials used to the distribution of the finished products. This is further documented through the Flow Diagrams and Hazard Identification, Analysis, Selection and Assessment of Control measures Sheet for respective product groups.

An extensive specification of the end products ensures a comprehensive assessment of the food safety procedures. This specification clearly defines the following product characteristics:

- Finished product specification includes following,
- Product name
- Biological, chemical, physical characteristics
- Labeling instructions
- Storage conditions
- Raw materials used and composition (described per product group in the Product Information document).
- Packaging, storage conditions, labeling, shelf life (described per product group in the Product Information document
- Intended Use (described per product group in the Product Information document)
- A general product description (described for all the clusters) is defined in Product Description section of HACCP Plan.
- General product specifications such as appearance, weight, etc (described in Product Information documents).
- Specific product specifications such as chemical, microbiological and physical characteristics (described in Product Information documents).

- Specific requirements such as appropriate legislation (described per product group in the Product Information document).
- General control of (chemical, microbiological and physical) safety (described in the Hazard Identification, Selection and Assessment of Control measures Worksheets for each cluster in HACCP Plans.
- Identification of potential mishandling of the product (described per product group in the Product Information document).

7.3.D INTENDED USE

The intended use of the product are identified and documented for all the clusters, in the Product Description section of the HACCP Plans, since this has a direct influence on the required product characteristics. For example, products may require:

- Additional preparation methods (e.g.: cooking) before consumption, and/or
- An indication of the ultimate day of use, especially after breaking the packaging, and/or
- The product is intended for use by General Population.
- The intended use of the product is continually reviewed; relevant legislation and regulations are documented in the Product Information documents.
- In the case when product needs to be recalled, then the lot or batch identification is done
- ANNAMRITA. demonstrates that it has evaluated whether the intended use or misuse of the product includes CCPs such as storage conditions and preparation before consumption. This is done by considering intended use or misuse as a part of the Hazard Identification, Analysis, Selection and Assessment of Control measures for all the clusters.

7.3.E FLOW DIAGRAMS, PROCESS STEPS AND CONTROL MEASURES

7.3.E.1 FLOW DIAGRAMS

ANNAMRITA. has made available a complete and actual description of the operation in the form of flow diagrams (process steps), which are included in the Process Flow Charts for respective Hazard Identification, Analysis, Selection and Assessment of Control measures sheet and layouts (production facilities), which are available with the FSTL. When applying Food Safety Management System to a given operation, consideration is given to steps proceeding and following the specified operation, which is evidenced in the flow diagrams and Hazard Identification, Analysis, Selection and Assessment of Control measures sheets. These descriptions are drawn up and verified by the Food Safety Team and Validation Team.

The Flow Diagrams provide a schematic overview of the operation, and describe all the steps in sufficient detail to provide the Food Safety Team with adequate information for the Food Safety Management System. They take into account all relevant process steps, such as

- The sequence and interaction of all steps in the operation.
- Where raw materials, ingredients and intermediate products enter the flow
- Where end products, intermediate products, by-products and waste are released or removed.

The detailed and broad flow diagrams are documented and available with Food Safety Team Leader. Also food safety team has verified the accuracy of the flow diagrams by on site checking. The records for the onsite verification done by Food Safety team are available with FSTL.

7.3.E.2 DESCRPTION OF PROCESS STEPS AND CONTROL MEASURES

Foods Safety team of ANNAMRITA. has identified and documented each process steps and control measures that are to be applied or implemented when the hazard identification and hazard analysis exercise concludes that the risk of an identified hazard is not controlled by regular Control measure and needs to be eliminated or reduced and controlled at an acceptable level by another control measure.

External requirements from customers that may impact the choice and the rigorousness of the control measures shall be described.

7.4 HAZARD ANALYSIS

7.4.1 GENERAL

Food Safety Team of ANNAMRITA. has conducted hazard analysis to determine which hazards need to be controlled, degree of control required to ensure food safety, and which combination of control measures is required.

7.4.2 HAZARD IDENTIFICATION AND DETERMINATION OF ACCEPTABLE LEVELS

Food Safety Team of ANNAMRITA. has identified and registered all potential (biological, chemical and physical) hazards that can have an adverse effect on the safety of the products. The identification includes all aspects of the operation within the scope of the Food Safety Management System. Potential hazards have been documented in the Hazard Identification, Analysis, Selection and Assessment of Control measures for each process step for all identified product clusters.

The hazard identification includes aspects like:

- Raw materials and ingredients: specifications, vendor approval, etc;
- Characteristics of end products: product specifications, etc;
- The Pre Requisite Program, including aspects like:
- Facilities Layout, Production Lines, Installations and Equipment
- Locations of rooms, routing, storage and separation of raw materials, end products, etc.
- Production processes, like: purchasing, cleaning and disinfection, packaging, maintenance, pest control, waste management, etc.
- Personnel (including arrangements for visitors and external service providers, e.g.: mechanics): hygiene, knowledge with regard to food hygiene and food safety, requirement to notify diseases and infections, etc.
- Process Parameters

For each of the identified food safety hazards, the acceptable level of the food safety hazard in the end product is documented separately with the references and the document is available with Food Safety Team Leader. Statutory and regulatory requirements, customer food safety requirements, the intended use by the customer are taking into consideration when the determining the acceptable level for each identified food safety hazards.

7.4.3 HAZARD ASSESSMENT

The Food Safety Team at ANNAMRITA. has conducted a Hazard Identification and Analysis in order to identify which hazards are of such a nature that their elimination or reduction and control at acceptable levels is essential to the production of safe food.

While conducting the Hazard Analysis, the following has been included:

- The likely occurrence of hazards and severity of their adverse health effects.
- The quantitative evaluation of the presence of hazards.
- The survival or multiplication of microorganisms of concern.
- The presence of chemicals or physical agents in foods.
- The conditions leading to the above.

The results of the Hazard Analysis have been documented into the Hazard Identification, Analysis, Selection and Assessment of Control measures sheets maintained for each process step. These include (references to) the concepts and principles utilized for determining / estimating the risks.

The Food Safety Team followed the methodology explained below to conduct the Hazard Analysis:

- Identification of distinct process steps for each product cluster, based on the flow diagrams.
- For each process step:
- Identification of all potential hazards associated with that process step.
- Classification of hazard based on type (whether physical, biological or chemical) and category (into which part of the PRP does this hazard fall).
- A description of the hazard.

The likelihood of occurrence of the identified hazard, evaluated quantitatively, in terms of high, medium or low likelihood of occurrence, as follows:

Probability of Occurrence of Identified Hazard	Level	Corresponding Number to be entered into the Hazard Identification and Hazard Assessment Worksheet
Very high chances of occurrence	HIGH	10
Moderate chances of occurrence	MEDIUM	5
Marginal chances of occurrence	LOW	3

The severity of the hazard's adverse health effects, evaluated quantitatively, in terms of critical, major or minor impact severity, as follows:

Severity of hazard in case of occurrence	Level	Corresponding Number to be entered into the Hazard Identification and Risk Analysis Worksheet
Will definitely result into unsafe product	CRITICAL	10
Most Likely to result into unsafe product	SERIOUS	8
May result into unsafe product	MAJOR	5
Will not result in unsafe product	MINOR	3

The risk rating, in quantitative terms (arrived at by multiplying the probability of occurrence of identified hazard with the severity of hazard in case of occurrence), and the classification of the control measures based on the risk rating.

If the multiplication of Probability x Severity (Risk) is more than 25, then Control Measure is required to control the identified hazard. If risk is < 25, then the routine PRPs are sufficient to control the hazard.

If the risk rating is ≥ 25, then the control measures listed for identified food safety hazards are taken for the assessment and categorization of control measures.

Probability Of Occurrence	Severity of Impact			
	CRITICAL (10)	SERIOUS(8)	MAJOR (5)	MINOR (3)
HIGH (10)	100	80	50	30
MEDIUM (5)	50	40	25	15
LOW (3)	30	24	15	9

7.4.4 SELECTION AND ASSESSMENT OF CONTROL MEASURES

Combinations of control measures are selected based on the hazard analysis, which are capable of preventing, eliminating or reducing food safety hazards to defined acceptable levels. The control measures selected are categorized as to whether they need to be managed through operational PRP (s) or by the HACCP plan.

The selection and categorization of control measure is carried out using a logical approach that includes assessment

The method and parameters used for the categorization of control measure is described in the below table:

Effect on identified food safety hazard (a)	
1	Reduction
2	Elimination / prevention
Feasibility / frequency of monitoring (b)	
1	Satisfactory
2	Not satisfactory
Place within the system (c)	
1	Further steps available for control
2	Last step- no further stages
Probability of failure of control measure (d)	
1	Lower chances
2	Higher chances
Consequence in case of failure of control measure (e)	
1	Lower
2	Higher
Is control measures specifically designed? (f)	
1	No
2	Yes
Synergistic effects (g)	
1	No effect on performance of other control measures
2	Yes, effects other control measures

Total Score= (A + B + C + D + E + G) X F

If the total score is < 8: then the Control Measure is PRP, if the Score is between 8 – 11: then the Control Measure is Operational PRP, **if Score is 12 or more, Control Measure is HACCP Plan or CCP.**

JUSTIFICATION

If F =2 and all other (A,B,C,D,E,G) are 1 then also then also step needs to be controlled and monitored properly as the step is specifically designed. Then the minimum SUM= (A+B+C+D+E+G) X F= (1+1+1+1+1+1) X 2= 12.CCP

If F=1 and at least 2 of A,B,C,D,E,G are rated 2 then also the step also needs to be Taken care and monitored on higher scale, and SUM= (A+B+C+D+E+G) X F= (1+1+1+1+2+2)X1=8. Then 8 to 11 is OPRP. Less than 8 are PRP.

7.5 ESTABLISHING THE OPERATIONAL PREREQUISITE PROGRAMMES (OPRPs)

The Operational PRPs are taken from the hazard Identification, Analysis, Selection and Assessment of Control measures Sheet. The operational PRPs documented include information on:

- food safety hazard (s) to be controlled by the programme
- control measure(s)
- monitoring procedures for each operational PRPs that demonstrate the operational PRPs are implemented
- corrections and corrective actions to be taken if monitoring shows that the operational PRPs are not in control
- responsibilities and authorities

The records of monitoring are available with FSTL

7.6 ESTABLISHING THE HACCP PLAN

7.6.1 HACCP PLAN

The HACCP plan for each OPRPs (Operational Pre- Requisite Programs) & CCPs (critical control points) is documented and which include

- food safety hazard (s) to be controlled by the programme
- control measure(s)
- critical limits for each CCPs and justification
- monitoring procedures for each operational PRPs that demonstrate the operational PRPs are implemented
- corrections and corrective actions to be taken if monitoring shows that the operational PRPs are not in control
- responsibilities and authorities

The records of monitoring are available with FSTL

The HACCP plan for all the ANNAMRITA.is documented and available within HACCP PLAN DOCUMENT as per following details

S.No	HACCP PLAN	DOCUMENT No
1.	HACCP Plan for cooking and dispatch of midday meals to school children under the governments' mid day meal programme	ANNAMRITA /HP/01

7.6.2 IDENTIFICATION OF CRITICAL CONTROL POINTS (CCPs)

For each food safety hazard that is controlled by the HACCP plan, CCPs are identified for the control measures identified. The method used for the identification of CCPs is described in the 7.4.4 (selection and assessment of control measures).

7.6.3 DETERMINATION OF CRITICAL LIMITS FOR CRITICAL CONTROL POINTS

ANNAMRITA. has defined the critical limit(s) which must be met at all times during the operation for the various parameters. Also, normal operational target values have been indicated are the various parameters, as well as the action limit values which indicate when intervention in the operation is required in order to continuously meet the critical limits.

The critical limit(s), action limit(s) and target value for each parameter have been documented in the OPRP and CCP Plan. When determining the critical limits and the deduced action limits and target value, the

requirements of the relevant legislation and regulations and/or internal risk analysis for the safety of foodstuffs have been considered as (contractual) requirements. These have been identified / referenced in the CCP associated to each CCP in HACCP Plan.

The justification for chosen critical limit for each OPRP and CCP is justified and documented in the OPRP and CCP Plan for all OPRPs & CCPs.

7.6.4 SYSTEM FOR THE MONITORING OF CRITICAL CONTROL POINTS

ANNAMRITA. has established and maintains a monitoring system for effective and efficient control of the Critical Control Points.

The monitoring system consists of relevant procedures, instructions and records that cover the following:

- measurements or observations that provide results within an adequate time frame
- monitoring devices used
- applicable calibration methods
- monitoring frequency
- responsibility and authority related to monitoring and evaluation of monitoring results
- records of requirements and methods

The results of the monitoring are documented by means of records (as indicated in CCP PLAN) and the practices are described in process control plans (as referenced in CCP PLAN in respective HACCP PLANS for all the defined Clusters).

7.6.5 ACTIONS WHEN MONITORING RESULTS EXCEED CRITICAL LIMITS

For each critical control point in the associated CCP plan, ANNAMRITA .has documented (or referenced) the corrections & corrective actions to be taken if critical limit is exceeded.

A documented motivation for the correction & corrective action to be taken is available, and includes the responsibilities and authorities of the personnel, which is involved. The actions to be taken are established in advance. An Emergency Team has been appointed as per the Letter of Appointment of Emergency Team (maintained with the FSTL) for responding to critical limit deviations. The team evaluates the causes of deviation and decides which additional preventive actions are to be taken.

ANNAMRITA. has also established arrangements that provide for recall of the products from the market place and/or from end consumers. Proper product identification and a “tracing and tracking” system are operational.

The causes and consequences, and the individuals involved in the corrective action & corrections are recorded. The effectiveness of the corrections & corrective actions (for both process and product) is evaluated. Any product resulting from the process while the critical limit has been exceeded is treated as non-conforming product. The corrections / corrective actions with respect to product might include:

- Product / batch / lot recall.
- Temporary hold of product / batch / lot.
- Identification of the non-conforming products / batches / lots.
- Rework of the product / batch / lot.
- Disposal / destruction of the product / batch / lot.
- The corrections / corrective actions with respect to process include:
- Adjusting the process.
- Adjusting or correcting or restoring the process conditions.
- However, the exact nature of the corrective actions taken is captured.

7.7 UPDATING OF PRELIMINARY INFORMATION AND DOCUMENTS SPECIFYING THE PRPs AND THE HACCP PLAN

The ANNAMRITA. has updated the preliminary information & document specifying the operational PRPs and the HACCP plan at regular intervals, which include:

- product characteristics

- intended use
- flow diagrams
- process steps
- control measures

If necessary, the HACCP plan & procedures and instructions specifying the PRPs shall be amended.

7.8 VERIFICATION PLANNING

ANNAMRITA. has established documented and implemented **FSMS Verification Plan (/SOP/VER/01).** The main purpose of verification is to determine compliance with the specifications of the Food Safety Management System and to confirm that the Food Safety Management System is working effectively through the application of (auditing) methods, procedures, tests (including random sampling and analysis) and other evaluation, in addition to monitoring.
The Verification Plan includes the following:

- Activity
- Responsibilities against each activity
- Frequency
- Related records

The ANNAMRITA. has the verification system that is verification is based on testing of end product samples, and where such test samples show nonconformity with the acceptable level of the food safety hazard, the affected lot of the product is handled as potentially unsafe product.

7.9 TRACEABILITY SYSTEM

ANNAMRITA. has a system with the ability to trace materials from raw material source to finished product. Each product is traceable back to the delivery instance of its component raw material / ingredients. The **SOP for Traceability and Product Recall (/SOP/TRAC/01)** defines the system.

Where rework is performed, then traceability is maintained through the appropriate process records.

The **SOP for Product Traceability and Product Recall (ANNAMRITA/SOP/TRAC/01)**, describe the entire system traceability testing of the system ensure traceability to raw material source.

7.10 CONTROL OF NONCONFRMITY

7.10.1 CORRECTIONS

The ANNAMRITA. has documented **Correction and Corrective Action Procedure (ANNAMRITA/PRO/05)** that when critical limits for CCP (s) are exceeded, or there is a loss of control of operational PRP (s), the products affected and controlled with regard to their use and release and corrections shall be established for the existing nonconformity and review of corrections are carried out.
All corrections which are taken for potentially unsafe products shall be approved by the FSTL (Food Safety Team Leader).

7.10.2 CORRECTIVE ACTIONS

ANNAMRITA. ensures that **Correction and Corrective Action Procedure (ANNAMRITA/PRO/05)** exist to investigate the cause of significant nonconformity against standards, specifications and procedures, which are critical to product safety, legality and quality.
Corrective action is undertaken in a timely manner to prevent further occurrence of nonconformity. Any corrective action plan relating to safety, legality or quality is agreed by the personnel who have defined responsibility and accountability for the area/s of control. These personnel, along with the Food Safety Team Leader, are also responsible for verifying that the corrective action plan has been completed satisfactorily. Corrective actions taken on CCP deviations are recorded and handled as described in the HACCP Plan for each OPRP & CCP in HACCP PLANS for all the defined clusters.

The ANNAMRITA. established & maintained documented procedures that specifying appropriate actions to identify and eliminate the cause of detected nonconformities, to prevent recurrence, and to bring the process or system back into control after nonconformity is encountered. These actions include:

- reviewing nonconformities (including customer complaints)
- reviewing trends in monitoring results that may indicate development towards loss of control
- determining the causes of nonconformities
- determining and implementing the actions needed,
- recording the results of corrective actions taken, and
- reviewing corrective actions taken to ensure that they are effective

7.10.3 HANDLING OF POTENTIALLY UNSAFE PRODUCTS

7.10.3.1 GENERAL

The ANNAMRITA. has documented **Non Conformity Control Procedure (ANNAMRITA/PRO/07)** to handle the potentially unsafe products. Nonconforming products are handled by taking the action (s) to prevent the nonconforming product from entering the food chain unless it is possible to ensure that the food safety hazard (s) of concern has been reduced to identified acceptable levels, the food safety hazard (s) of concern will be reduced to identified acceptable levels prior to entering into the food chain and product still meets the defined acceptable levels of the food safety hazards of concern despite the nonconformity. All lots of the product that may have been affected by a nonconforming situation are kept under hold until the ANNAMRITA. evaluates it and release it.

If the products that have left the control of organization are determined as unsafe and organization shall take appropriate actions to notify relevant parties or customers and initiate withdrawal or inform them to destroy the product at their end.

7.10.3.2 EVALUATION FOR RELEASE

ANNAMRITA. ensures that product is not released unless all release procedures have been followed. All the products are released for dispatch by the QC representative, as described in the QA/QC Process.

7.10.3.3 DISPOSITION OF NONCONFORMING PRODUCTS

The ANNAMRITA.FSTL has to take disposition decision on nonconforming products whether to reprocess the affected product or further processing within or outside the organization to ensure that the food safety hazard is eliminated or reduced to acceptable levels or whether to destroy the product.

The records of disposition on each nonconformance are available with FSTL.

7.10.4 WITHDRAWALS

The ANNAMRITA. has documented **SOP for Product withdrawal (ANNAMRITA/SOP/TRAC/02)**, to initiate withdrawal if the product found nonconformance. The Administrative Advisor, Regional Director in consultation with Branch Manager and route vehicle initiates the withdrawal process. Notification is sent to the relevant parties (customers, statutory and regulatory authorities).

Top management has addressed the sequence of actions to control such problems in the organization. Withdrawn products are secured or held under supervision until they dispose the product as waste. This will be recorded and included as management review input for the management review. The mock withdrawal is performed by the FSTL at least once in 6 months and mock withdrawal or practice withdrawal shall be recorded.

8. VALIDATION, VERIFICATION AND IMPROVEMENT OF FOOD SAFETY MANAGEMENT SYSTEM

8.1 GENERAL

The ANNAMRITA.'s Food Safety Team has planned and implemented the processes needed to validate the control measures and/or control measure combinations, and to verify and to improve the whole FSMS.

8.2 VALIDATION OF CONTROL MEASURE COMBINATIONS

The ANNAMRITA. has documented the **Validation Plan** for each control measures which are managed through operational PRPs and HACCP plan or CCPs. Control measures are selected from the Selection and assessment control measures sheet and documented separately in the validation plan.

If the validation results shows selected control measures are not capable of achieving the intended control over food safety hazards or control measures are not able to reduce the hazards to an acceptable levels, then the control measures or control measure combinations shall be modified and re-assessed.

Modifications may include changes in control measures (i.e. process parameters, rigorousness and/or their combination) and/or change (s) in the raw materials, manufacturing techniques, and end product characteristics, methods of distribution and/or intended use of the end product.

8.3 CONTROL OF MONITORING AND MEASURING

ANNAMRITA. identifies measuring equipment used to monitor critical control points and product safety and legality. The identified measuring equipment is calibrated to a recognized national standard; else name of the company, demonstrates the basis by which standardization is carried out.

A calibration schedule is maintained with the Manager- Utility, listing all equipment / instruments to be calibrated, with associated frequencies, ranges and acceptance, records, etc. A calibration schedule and records for all the laboratory equipments are available with the QA department. The OPRP/CCP Plans identify the equipment used for OPRP/CCP monitoring. Records of internal and external calibration are maintained.

Calibration status stickers on calibrated equipment / instruments indicate their calibration status, and these instruments / equipment are handled only by those designated, so as to prevent unauthorized adjustments.

The ANNAMRITA. has system, if the measuring equipment is nonconforming; FSTL has to take the action appropriate for the equipment and the affected product. Records of such assessment and resulting actions are maintained with FSTL.

8.4 FOOD SAFETY MANAGEMENT SYSTEM VERIFICATION

8.4.1 INTERNAL AUDIT

Name of the company, audits those systems and procedures which are critical to product safety, legality and quality, to ensure they are in place, appropriate and complied with.

Audits are scheduled, and their scope and frequency is decided, based on the status, importance (risks) associated with the operation. The internal audits are carried out by trained auditors. Results of internal audits are brought to the attention of the personnel responsible for the activity audited, and the Food Safety Team. Corrective actions and time scales for their implementation are agreed, and corrective actions are verified to ensure satisfactory completion. Records related to internal audits and verifications are maintained.

The **Internal Audit and Verification Procedure (ANNAMRITA/PRO/03)** addresses audit planning and scheduling, scope and frequency, conduction, recording, and follow-up. The scope of internal audits includes Food Safety Management System verification.

The results of internal audits are considered as management review inputs for the management review and based on this management shall take initiation to improve the Food safety Management System.

8.4.2 EVALUATION OF INDIVIDUAL VERIFICATION RESULTS

The ANNAMRITA. Food Safety Team systematically evaluated the individual results of planned verification, which includes

- Existing procedures and communication channels
- Conclusions of hazard analysis, the established operational PRPs and the HACCP plan
- The PRPs
- The effectiveness of human resource management and of trained activities
- The record of such evaluation is available with FSTL.

8.4.3 ANALYSIS OF RESULTS OF VERIFICATION ACTIVITIES

The ANNAMRITA. Food safety Team analyses the results of verification activities, including the results of the internal audits and external audits. The records of analysis of results of verification activities are maintained and available with FSTL.

The results are reported to top management and included as input to the management review and also be used as an input for updating the food safety management system.

8.5 IMPROVEMENT

8.5.1CONTINUAL IMPROVEMENT

The ANNAMRITA. top management ensures that the organization continually improves the effectiveness of the Food Safety Management System through:

- Use of external and internal communication activities
- Management review
- Internal audit
- Evaluation of individual verification results
- Analysis of results of verification activities
- Validation of control measure combinations
- Corrective actions, and
- Food safety management system updating

8.5.2 UPDATING THE FOOD SAFETY MANAGEMENT SYSTEM

The ANNAMRITA. updates the Food Safety Management System continuously by taking outputs of management review. The Food Safety Team evaluates FSMS at planned intervals.

Evaluation and updating of Food safety Management System is based on:

- Input from the external and internal communication
- Input from other information concerning the suitability, adequacy and effectiveness of the food safety management system
- Output from the analysis of results of verification activities
- Output from management review

- The records of the updating activities are available with the FSTL and reported, in an appropriate manner, as input to the management review.