Auditee:	Cape Mango (Pty) Ltd Pack house	**FSA** ®
FSA® Certification number:	Office Use Only	**FOOD SAFETY ASSESSMENT** *Surpassing the grade*
Location of site:	Tamarak Mango Estate Clanwilliam Western Cape	**FOOD SAFETY MANAGEMENT SYSTEM AUDIT** Version 5.2

AUDITEE INFORMATION | AUDIT INFORMATION

Authorized representative:	Ledencia Claassen	Audit Date:	25 April 2018
E - Mail Address :	admin@capemango.co.za	Audit Type :	FSA
Contact Number :	085 569 9709	Auditor Name :	Mariette Ahrends
Scope - Process:	Receiving, packing and dispatch.	Main ISO 22003 Sector:	Processing of Perishable Plant Products
		ISO 22003 Sector Code:	CII
Scope - Products:	Mangoes (process observed) and Granadillas (process not observed)	Audit Hours On Site:	

Scope exclusions:	No exclusions are allowed from the scope of the FSA audit.

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)
Auditor Notes:	A completely new FSMS was implemented from November 2018 with the help of an external consultant. The season started February 2018 until May 2018. 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.

Documentation and Implementation of Audit Criteria
(<75% is Area of Concern)

Section	Implementation	Documentation
Management System	89.4%	95.8%
Prerequisite Programs	90.5%	100.0%
HACCP Implementation	92.9%	100.0%
High Risk	-	

Nature and Number of Non - Conformances Noted

No of Criteria Total	N/A	Minor NC's	Major NC's	Critical NC's
73	2	12	0	0
94	14	12	0	0
23	7	2	0	0
190	23	26	0	0

Total :

PRP / Process Performance Indicators
(<75% is Area of Concern)

Section	Documentation	Implementation	Overall
Facility and Equipment	-	91.7%	91.7%
Training	100.0%	87.5%	91.7%
Staff Control	100.0%	75.0%	81.3%
Services Control	100.0%	94.7%	95.8%
Contamination Control	100.0%	91.7%	93.8%
Allergen Control	100.0%	100.0%	100.0%
Stock Control	100.0%	91.7%	95.0%
Process Control	100.0%	75.0%	87.5%
Testing and Verification	100.0%	93.8%	95.0%

Overall Score Per Section

Management System	PRP's / GMP's	HACCP
91.5%	92.5%	93.8%

Final Score	Audit Outcome
92.2%	**PASS**

Next Audit due before:	26-Apr-2019
Type of Audit:	Full Audit