

Auditee:	Cape Mango (Pty) Ltd Processing and Drying
FSA® Certification number:	Office Use Only
Location of site:	Tamarak Mango Estate
	Clanwilliam
	Western Cape



AUDITEE INFORMATION		AUDIT INFORMATION	
Authorized representative:	Ledencia Claassen	Audit Date:	26 April 2018
E - Mail Address :	admin@capemango.co.za	Audit Type :	FSA
Contact Number :	084 569 9709	Auditor Name :	Mariette Ahrends
Scope - Process:	Drying of mangoes, manufacturing of mango strips and other dried fruit products.	Main ISO 22003 Sector:	Processing of Perishable Plant Products
		ISO 22003 Sector Code:	CII
Scope - Products:	Mangoes, strawberries, peaches, figs, apricot and guavas. (Only mangoes process observed.)	Audit Hours On Site:	4 hours

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	92.9%	100.0%
HACCP Implementation	83.3%	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
94	14	9	0	0
23	7	3	0	0
190	23	22	1	0

Total :

PRP / Process Performance Indicators (<75% is Area of Concern)			
Section	Documentation	Implementation	Overall
Facility and Equipment	-	94.4%	94.4%
Training	100.0%	87.5%	91.7%
Staff Control	100.0%	83.3%	87.5%
Services Control	100.0%	94.7%	95.8%
Contamination Control	100.0%	100.0%	100.0%
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%	94.4%	90.6%

Final Score
92.8%

Audit Outcome
PASS

Next Audit due before:	27-Apr-2019
Type of Audit:	Full Audit

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