

**SUPPLIER :Pat01** Pâtisserie Jessica

**Réaudit de système management de sécurité alimentaire**

**MANAGER :Jérôme Tchotanin**

3125, 1ère Rue, St-Hubert

**AUDIT ASKED BY :**

**AUDITOR :Josée Boire**

PROGRAMS	CONFORMITY %	NONCONFORMITIES	MAJOR NCs
1.1 Building	99 %	3	1
1.2 Transportation/Storage	97 %	4	1
1.3 Equipment	92 %	3	0
1.4 Training	100 %	0	0
1.5 Sanitation/PCO	100 %	0	0
1.6 Recall	100 %	0	0
3. Food safety management system	84 %	7	2
4. Safety program	100 %	0	0
<b>SCORE</b>	<b>97 %</b>	<b>17</b>	<b>4</b>
			<b>Excellent</b>

**% Conformity** Excellent : more than or equal to 95 % Good : between 90 % and 94 % Unsatisfactory : between 85 % and 89 % Failed : less than or equal to 84 %

**NONCONFORMITIES DISTRIBUTION**

	NC	MJ		NC	MJ
FOOD SAFETY MANAGEMENT SYSTEM - Inadequate implication o	5		EQUIPMENT - Inadequate material for the needs	0	0
DOCUMENTATION - Inefficacy procedure	4	2	EQUIPMENT - Inadequate measurement equipment	0	0
RECEPTION-STORAGE-EXPEDITION - Inadequate control	2	1	FINISHED PRODUCTS - Cross contamination risks	0	
RECEPTION-STORAGE-EXPEDITION - No respect of storage good	2		FINISHED PRODUCTS - Inadequate identification of lots	0	0
EQUIPMENT - Inadequate for the needs	1	1	HAZARDS ANALYSIS - Inadequate allergen control	0	
BUILDING (INSIDE) - Inadequate facilities for the needs	1		HAZARDS ANALYSIS - Inadequate physical hazards control	0	
CLEANING-SANITIZING - Inadequate cleaning equipment	1		HAZARDS ANALYSIS - Incomplete or inadequate analysis	0	
RECORDS - Non available or incomplete	1		PARASITES - Incomplete or ineffective program		
BUIDING SECURITY - Incomplete or ineffective program			PARASITES - Presence		
BUILDING (INSIDE) - Damaged structures			PERSONNEL - Absence or inadequate documentation for GMPs		
BUILDING (INSIDE) - Non impervious structure			PERSONNEL - Inadequate training		
BUILDING (OUTSIDE) - Contaminants risks			PERSONNEL - No respect of personal hygiene		
BUILDING (OUTSIDE) - Pests infestation risks			RAW MATERIAL - Biological, chemical or physical contamination		
CLEANING-SANITIZING - Inadequate product			RAW MATERIAL - Cross contamination risks		
CLEANING-SANITIZING - Incomplete or ineffective procedure			RECALL - Incomplete or ineffective procedure		
CRITICAL CONTROL POINT - Inadequate control			RECORDS - Filing inadequate		
DOCUMENTATION - Incomplete or absent			RECORDS - Inadequate or incomplete filling		
DOCUMENTATION - No respect of procedure			TRANSPORTATION - Carriers (inadequate storage)		
EQUIPMENT - Inadequate maintenance product					

**PRODUCT(S) SAMPLED :**

12 février 2007 Comments

Major problem: Direction implication in Quality  
 All Quality responsibilities belong to Quality Manager  
 Quality Control authority not defined

Auditor: \_\_\_\_\_

Audit report Sent by e-mail to : \_\_\_\_\_ On : \_\_\_\_\_

Answers to nc expected on : \_\_\_\_\_ Answers to major nc expected on : \_\_\_\_\_