



Objectives: Year 2022

Main objective – our main objective is to supply Sri Lankan teas to the overseas customers without any food safety hazard throughout.

Except the main objective, the company has identified other objectives through the application of ISO 22000: 2018 requirements for the establishment such as

- 1) To uplift the existing ISO 22000 Food safety management system to the new version of FSSC 22000 Standard within 2022.
- 2) To maintain the percentage of non-conformity reports during FSSC internal audit below 25% comparing ISO 22000:22018 in 2021.
- 3) To maintain the number of food safety and quality-related complaints below 5 in the year 2022
- 4) Improve the awareness of production workers regarding Food Safety and hygienic practices by conducting awareness programs, quarterly in order to prevent further NCRs in food safety audits in the future.
- 5) To improve adequate infrastructure facilities by partitioning and fixing strip curtains for the new store and surrounding the factory premises which comply with the food safety and hygiene requirements of workers and products.



Food Safety Management System

Food Safety Objectives -2022

Record No: ADX/RC/OA

Issue No: 03 Issue Date: 28/12/2021

Department	Food Safety & Quality Objective	Actions to be taken	Responsibility	Date for completion	Measure of success	Reviewed by
	To uplift the existing ISO 22000 Food safety management system to the new version of FSSC 22000 Standard within 2022. Current level: ISO 22000:2018 certified.	-Gap analysis -Procedure implementation and infrastructure changes. -Internal audits -Training -Lab tests -Periodic meetings	FSTL	Dec,2022	Successful conversion of FSSC 22000	COO
	To maintain #. of non conformity reports during FSSC internal audit below 25% comparing ISO 22000:22018 in 2021. Current level: 7	-Internal training for workers. -Gap analysis before IA -Conduct IA -Giving work instructions	FSTL/GM	June, 2022	5 or less NCRs	COO
	To maintain the number of food safety and quality-related complaints below 5 in the year 2022 Current level: 3	-Conduct verification tests for each shipment. -Train workers for finished product inspection and loading inspection. -Maintain company standards. -Label approval. -Calibration of scales.	PM	Dec, 2022	Complaints below 3	COO

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	<p>Improve the awareness of production workers regarding Food Safety and hygienic practices by conducting awareness programs, quarterly in order to prevent further NCRs in food safety audits in the future.</p> <p>Current level: 2</p>	<ul style="list-style-type: none">-Prepare the training schedule-Conduct training internally.	FSTL/HR	Dec, 2022	4 food safety and hygienic trainings.	COO
	<p>To improve adequate infrastructure facilities by partitioning and fixing strip curtains for the new store and surrounding the factory premises which comply with the food safety and hygiene requirements of workers and products.</p> <p>Current level: None</p>	<ul style="list-style-type: none">-Obtain quotations.-Purchase and fix strip curtains.-Partitioning will be done.	GM	June, 2022	Strip curtains for all doors and partitioning in store area.	COO