

**AUDIT REPORT**

# **Food and Non-Food Packaging Materials Audit**

Of:

for:

**World Centric**

**Audit Date: Oct.27th, 2015**

**Auditor Name: Randy Wang  
Silliker, Inc.**

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## Audit Summary:

<b>Company:</b>	██████████	<b>Audit date:</b>	2015-10-27
<b>Parent Company:</b>	██████████ ██████████ ██████████	<b>Start/End Time:</b>	8:45-16:00
		<b># of hrs in Plant/Records:</b>	2h/4h
<b>Plant address:</b>	██████████ ██████████ ██████████	<b>Plant phone &amp; fax numbers:</b>	██████████ ██████████ ██████████
<b>Silliker Auditor:</b> <b>(name &amp; contact info):</b>	Randy Wang Randy.wang@mxns.com	<b>Company Associate(s) accompanying auditor: (name &amp; contact info):</b>	██████████ ██████████
<b>Products produced by plant:</b>	Disposable biodegradable knife, fork and spoon	<b>Audit Description:</b>	Silliker PKG audit
		<b>Food Safety Modernization Act:</b>	N/A
<b>Audit Score:</b>	85.4	<b>Rating:</b>	Partially meets audit expectations
<b>Follow-up audit required:</b>	N/A	<b>Reason for follow-up audit:</b>	N/A
<b>Company associate(s) with whom audit findings were reviewed:</b>	██████████		

<b>Auditor Signature:</b>	<i>Randy Wang</i>
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Items in CAPS and bold will result in a critical non conformance if a "1 or a minimally meets" is scored by auditor.

## Plant Description

The facility has one big plant and a warehouse with two floors interlayer. It employs 59 staffs working with 3 shifts, 5 days per week, 8 hours per day. The cleaning and sanitizing tasks are performed before and after the production shift.

The facility had established HACCP system and quality system. From on-site audit, the performance of employee was good in the plant, The workshop was kept in good and neat condition, and equipment were maintained well. However the facilities such as floor, wall, ceiling, doors etc. were timeworn, the HACCP system and quality systems was not documented completely and implemented effectively in some respects.

## Summary of Audit Findings

### Major Non-conformances:

I.A1. The training record 11of HACCP team leader could not be provided, and The main ingredient description of polylactic acid was not established.

I.A2.The steps of rework and dosing were observed in onsite product processing, however they were not identified on flow chart.

I.A6. The CCP1 receiving was monitored by facility quality responsible person, however his training record was not kept.

I.B3. A written program for glass and brittle plastic control was not established.

II.A4. The self-audit was not performed monthly.

II.B5. The test report of PLA cutlery didn't include the results of pathogenic microorganisms test.

VII.A4. Water used in the plant was not tested, however the water was not used in product production, it was only used for facility cleaning and sanitizing.

For more information, please refer to the following report.

## Positive Observations/Comments

Staffs' assistance throughout the audit was appreciated.

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## Food and Non-Food Packaging Materials Audit Rating Analysis

	Category	#Points Received	# Possible Points	Percentage (%)
I	PRODUCT SAFETY SYSTEMS	64	85	75.3
II	QUALITY SYSTEMS	69	85	81.2
III	GROUNDS, BUILDING, EQUIPMENT AND MAINTENANCE	43	55	78.2
IV	PEST CONTROL	21	25	84.0
V	EMPLOYEE PRACTICES	40	40	100.0
VI	RECEIVING, STORAGE, AND SHIPPING	56	60	93.3
VII	PLANT SANITATION	39	45	86.7
VIII	MANUFACTURING	68	70	97.1
IX	FACILITY AND PRODUCT DEFENSE	14	20	70.0
	<b>OVERALL SCORE</b>	<b>414</b>	<b>485</b>	<b>85.4</b>

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