Certificate No	26287	Visit No	02	Date	15.09.2025, 16.09.2025

Alcumus ISOQAR

Minor nonconformances							
No	Requirement Reference (Standard /Clause No.)	NC statement (including objective evidence)	Root Cause Analysis (determine why it arose)	Corrective Action Plan (action to prevent repeat; person responsible; due date for completion)	Correction (to address immediate issue)	Objective evidence reviewed (relating to the correction)	Acceptance of correction and CAP (auditor and date)
1	ISO 22000:2018 / 7.3	During detail discussion regarding HACCP with food safety team. Lack of awareness was observed for the food safety team.	Lack of training	Arranging training for ISO 22000: 2018 awareness	We organized a repressor training on 26/04/2025 for ISO 22000: 2018 and official from all department participated	Photographic evidence attached	
2	ISO/TS 22002-1:2009 / 12.3	During facility round at dispatch gate PVC strip curtains were not found fixed properly due to which clear visible gaps were observed.	Work was under progress during audit/visit	Installation was under progress	Now PVC curtains are already installed and all gaps are closed	Photographic evidence attached	
3.							
4.							

The organisation representative understands the above Non-conformances and agrees to determine the root cause(s) and implement appropriate corrective actions in accordance with FSSC 22000 v.6 requirements.

Agreed by (organisation representative)	Deepakbhai Bhoot	Date	2025.09.16

Note to Client : Please complete the Corrective Action Taken Section of this sheet for any Non-conformance raised during the audit and detailed above.

PLEASE NOTE THAT THERE WILL BE AN ADDITIONAL CHARGE FOR ISOQAR TO CLOSE OUT ANY MAJOR NON-CONFORMANCES AS PER THE RULES OF REGISTRATI

Certificate No	26287	Visit No	02	Date	15.09.2025, 16.09.2025

Alcumus ISOQAR

Critical nonconformances						
No	Requirement Reference (Standard /Clause No.)	NC statement (including objective evidence)	Root Cause Analysis (determine why it arose)	Corrective Action Plan (action to prevent repeat; person responsible; due date for completion)	Correction (to address immediate issue)	Acceptance of correction, CAP and evidence (auditor and date)
1						
2						

Date of suspension:		Date of new audit planned:	
Follow-up Audit			
Date of follow-up audit:			
Objective evidence reviewed to close out the NC:			
Result of follow-up audit:	Lift suspension and reinstate certificate		Withdraw certificate

Major nonconformances							
No	Requirement Reference (Standard /Clause No.)	NC statement (statement of NC and objective evidence)	Root Cause Analysis (determine why it arose)	Corrective Action Plan (action to prevent repeat; person responsible; due date for completion)	Correction (to address immediate issue) & corrective actions taken (to prevent repeat)	Objective evidence reviewed (to close out the NC)	Acceptance of correction, CAP, corrective actions taken and evidence (auditor and date)
1							
2							
3							

Onsite close out:	Yes		No		Date of follow-up on site audit (where applicable):	

FT 334 V : 2.0

DRY SPICES INDIA

Certificate No	26287	Visit No	02	Date	15.09.2025, 16.09.2025

Non-conformances summary sheet

Where Nonconformances are Raised

- For Initial Audits, Extensions to Scope and Recertification Audits; Nonconformities must be closed out before a Certificate is authorised for issue and **can only be closed out** either by submission of evidence to ISOQAR or/and a re-visit to audit the corrections.

- Any Nonconformances classified as **Minor can also only be closed out** by submission of evidence to ISOQAR within agreed timeframe including correction, causative factors and proposed corrective action plan and all evidences for those actions. CB approval shall be completed within 28 calendar days after the last day of the audit. Exceeding this timeframe shall result in suspension of the certificate or in the case of an initial audit, the Stage 2 audit shall be repeated within maximum 6 months of the last day of the previous Stage 2 audit. Effectiveness of implementation of corrective action plan shall be reviewed at the latest at the next scheduled on-site audit, Failure to address minor nonconformity from the previous audit could lead to a major nonconformity being raised at the next scheduled audit.

- Any Nonconformances classified as **Major can also only be closed out** by submission of evidence to ISOQAR and an on-site follow-up audit within 28 calendar days form the last day of the audit. If documentary evidence is sufficient to close out the major nonconformity, the follow-up audit can be done in the form of desk review. Exceeding this timeframe shall result in suspension of the certificate or in case of an initial audit, the Stage 2 audit shall be repeated. Where completion of corrective actions might take more time, the corrective action plan shall include the temporary measures or controls necessary to mitigate the risk until the permanent corrective action is implemented, with evidences and shall be submitted and accepted by ISOQAR within 28 calendar days from the last day of audit. In addition, where temporary measures are accepted, ISOQAR agree the suitable timeframe with the organization to verify the effective implementation of the permanent corrective action but no later than 6 months after the last day of the audit.

- Any Nonconformances classified as **Critical can also only be closed out** by submission of causative factors and corrective action plan to ISOQAR within 14 calendar days after the audit and an on-site follow-up audit between 6 weeks to 6 months after the last day of the audit (minimum 1 day on site audit). In case of initial audit, the full certification audit shall be repeated. When critical non-conformance is raised, the certificate shall be immediately suspended within 3 working days for a maximum 6 months. After a successful follow-up audit, the certificate and current audit cycle will be restored and the next audit shall take place as originally planned. The follow-up audit shall be documented. When critical nonconformity is not effectively resolved within the 6 month's time, the certificate will be withdrawn.

- NB All Nonconformances **must be actioned** within the agreed timescales.

Please Note the recommendation is provisional and subject to review by ISOQAR's Certification Review Team.

DRY SPICES GUJARAT INDIA MAHUVA-364290

AUDIT PLAN COVERING THE 3 YEAR ASSESSMENT CYCLE

Organisation Name	Dry Spices
COID:	--
Standard(s)	FSSC 22000 v.6 (ISO 22000:2018 + ISO/TS 22002-1:2009 + FSSC additional requirements)

This plan commences :

- On the date of the first surveillance visit following the initial audit (stage 2) or;
- On the date of the Surveillance Audit following the Re Certification Audit;
- At the next surveillance visit if the plan requires amending or to take into account extensions to scope.

	Visit 01	Visit 02	Visit 03	Visit 04	Visit 05
Type of audit (St.1, St.2, SV1, SV2, R, ETS, F)	DR	RA	SV01	SV02	RRA
Month and Year	July 25	Sept 25	Sept 26	Sept 27	Sept 28
Number of Days	1.5	02	02	02	02
Announced (A) or Unannounced (UA)	AN	AN	UAN	AN	AN
Area/Function/Process/Activity etc					
ISO 22000:2018 (Organization and its Context, Issue, Interested Party Needs and Expectations, Scope, Food Safety Management System Leadership and Commitment, Policy, Communication of Policy, Organization Roles and Responsibilities Actions to Address Risks and Opportunities, Objectives and Planning to achieve them, Planning of Changes Resources (people, infrastructure, work environment, externally developed elements of the food safety management systems, control of externally provided process, products, services) Competence, Training, Awareness Communication – External and Internal Documented Information (Creating and Updating, Control of Documented Information) Operation- Production, QC, Maintenance, Calibrations, Storage - (flow diagrams, process steps, control measures, testing, identification and traceability / withdrawal / re-call, infrastructure, work environment, HACCP Plan, Hazard Analysis, PRP, CCP and critical limits, verification and validations / House Keeping / Sanitation and Calibrations, Rework) Monitoring, Measurement, Analysis and Evaluation Internal Audit Management Review Improvement – Non-Conformity and Corrective Action, Continual Improvement, Update of the Food Safety Management System	√	√	√	√	√
ISO_TS_22002-1- (Construction and Layout of Buildings, Layout of Premises and Work Spaces, Internal Design, Layout, Structures, Fittings, Location of Equipment, Laboratory Facilities, Utilities (air, water and energy), Lighting, Waste Disposal, Equipment Suitability, Cleaning and Maintenance, Management of purchased materials, Prevention of Cross Contamination, Cleaning and sanitization, Pest Control, Personnel Hygiene and Employee Facilities, Rework, Product recall procedures, Product Information and Consumer Awareness)	√	√	√	√	√
FSSC 22000 V6.0 (Management Of Services and Purchased Materials, Product Labeling and Printed Materials, Food Defense, Food Fraud Mitigation, LOGO Use, Management of Allergens, Environmental Monitoring, Food Safety and Quality Culture, Quality Control, Transport, Storage and Warehousing, Hazard Control and Measures for Preventing Cross-Contamination, PRP Verification, Product Design and Development, Health Status, Equipment Management, Food Loss and Waste, Communication Requirements)	√	√	√	√	√

Indicate with a √ when audit of this function planned or when a visit is planned.

When producing this plan ensure that all clauses of the standard (s) can be attributed to Area/Function/Process/Activity/Site Visits (temporary sites) and are audited over the 3 year Recertification Cycle. The clients Locations must also be appropriately sampled over the 3 Year Certification Cycle.

Plan Produced By	Prachi Patel	Date	15.09.2025
Plan Amended By		Date	
Plan Amended By		Date	

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AUDIT PLAN

The objectives of the audit:

- To confirm that the management system conforms with the requirements of the audit standard and also any statutory, regulatory and contractual requirements that are applicable;
- To confirm that the organisation has effectively implemented the planned management system;
- To confirm that the management system is meeting its specified objectives

Audit criteria:

- Documents, procedures and policies relevant to the audited standard being audited.
- The audit is carried out within the scope of activities agreed at the opening meeting.
- The audit will be conducted at the location(s) specified within the visit plan.

Lead Auditor	Prachi Patel		Audit team members (including any experts, observers or interpreters)	--			
Standard(s)	FSSC 22000 v.6 (ISO 22000:2018 + ISO/TS 22002-1:2009 + FSSC additional requirements)						
COID:	--						
Type of Audit (ie Surveillance)	**RA**		Announced	Y	Unannounced	--	
Audit Dates	15.09.2025 & 16.09.2025	Audit Start Time		Location(s)	Survey No. 149, Paikee 1/3, Mahuva bhanvad Road, Village Bhanvad, Mahuva - 364290, Bhavnagar, Gujarat, India.		
Audit scope	Processing (cleaning, peeling, washing, cutting, dehydration, grading, sorting, grinding, sifting, metal detection) of Dehydrated Onion and Garlic in Flakes/Kibbled, Minced, Chopped, Granules & Powder form; and primarily packed in Poly bags, Metallized bags.						
Language	Hindi/ English		Is Recertification Planning Required	YES	Yes	NO	--

Management processes

Date	Time (or AM/PM)	Activities to be Audited	Auditor
15.09.2025	10:15- 10:30	Opening Meeting, Schedule Finalization	Prachi
	10:30- 13:00	Facility round	Prachi
	13:00- 13:30	Lunch	Prachi
	13:30- 18:30	ISO 22000:2018 (Organization and its Context, Issue, Interested Party Needs and Expectations, Scope, Food Safety Management System Leadership and Commitment, Policy, Communication of Policy, Organization Roles and Responsibilities Actions to Address Risks and Opportunities, Objectives and Planning to achieve them, Planning of Changes Resources (people, infrastructure, work environment, externally developed elements of the food safety management systems, control of externally provided process, products, services) Competence, Training, Awareness Communication – External and Internal Documented Information (Creating and Updating, Control of Documented Information) Operation- Production, QC, Maintenance, Calibrations, Storage - (flow diagrams, process steps, control measures, testing, identification and traceability / withdrawal / re-call, infrastructure, work environment, HACCP Plan, Hazard Analysis, PRP, CCP and critical limits, verification and validations / House Keeping / Sanitation and Calibrations, Rework) Monitoring, Measurement, Analysis and Evaluation Internal Audit Management Review Improvement – Non-Conformity and Corrective Action, Continual Improvement, Update of the Food Safety Management System	Prachi
	18:30- 18:45	Day Briefing	Prachi
16.09.2025	10:00- 13:00	ISO_TS_22002-1- (Construction and Layout of Buildings, Layout of Premises and Work Spaces, Internal Design, Layout, Structures, Fittings, Location of Equipment, Laboratory Facilities, Utilities (air, water and energy), Lighting, Waste Disposal, Equipment Suitability, Cleaning and Maintenance, Management of purchased materials, Prevention of Cross Contamination, Cleaning and sanitization, Pest Control, Personnel Hygiene and Employee Facilities, Rework, Product recall procedures, Product Information and Consumer Awareness)	Prachi
	13:00- 13:30	Lunch Break	Prachi
	13:30-18:00	FSSC 22000 V6.0 (Management Of Services and Purchased Materials, Product Labeling and Printed Materials, Food Defense, Food Fraud Mitigation, LOGO Use, Management of Allergens, Environmental Monitoring, Food Safety and Quality Culture, Quality Control, Transport, Storage and Warehousing, Hazard Control and Measures for Preventing Cross-Contamination, PRP Verification, Product Design and Development, Health Status, Equipment Management, Food Loss and Waste, Communication Requirements)	
	18:00- 18:30	Closing Meeting and Review of Findings	Prachi

DRY SPICES GUJARAT INDIA MAHUVA-364290

FSSC 22000 Audit Attendance Register

Company name	Dry Spices				
Site Address	Survey No. 149, Paikee 1/3, Mahuva bhanvad Road, Village Bhanvad, Mahuva - 364290, Bhavnagar, Gujarat, India.				
COID	--	Certificate number	26287		
Audit Type	FSSC 22000 v.6 (RA)	Announced	Y	Unannounced	x

Present at audit – site's attendance list

Name	Position	HACCP Team Member ✓	Open ✓	Close ✓
Pankaj Bhut	Partner	✓		
Deepak Bhut	Sales & Operation	✓		
OM Senta	Production	✓		
Vipul	Operator & Maintenance	✓		

Auditing team

Audit Duration per day				
Day	Date	Start time	Finish time	Number of Hours
Day 1:	15.09.2025	10:15	18:45	08 +30 min break
Day 2:	16.09.2025	10:00	18:30	08 +30 min break
Day 3:				
Day 4:				

Integrity declaration

I confirm that:

1. No actual or perceived conflict of interest exists, to ensure the impartiality of this audit.
2. The integrity of the audit or the audit process has not been compromised in any way.
3. The audit was conducted in an ethical manner.

Signed by:

	Name	Position	Signature	Date of signature
Authorised Organization representative	Deepakbhai Bhoot	Partner		2025.09.16
FSSC 22000 Lead Auditor	Prachi Patel	Lead Auditor		2025.09.16
FSSC 22000 Auditor/Technical expert/witnessor/ observer/trainee				

Dry Spices	VISITOR LOG BOOK	PRD/42	REV.00	ISSUE DATE: 01.01.2025

DATE	VISITOR NAME	COMING FROM	CONTACT NO.	WHOM TO MEET	PURPOSE (PERSONAL / OFFICIAL)	IN TIME	SIGNATURE	OUT TIME	SIGNATURE
15/9/25	Prachi. patel	A'bad	8758609595	Deepakbhai	FSSC Audit	10:00	Rpatel	18:50	Rpatel
16/9/25	Prachi patel	A'bad	8758609595	Deepakbhai	FSSC Audit	9:55	Rpatel	18:40	Rpatel

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DRY SPICES	Visitor Health Declaration	Document No.	DS-HR-08
		Revision No.	00
		Effective Date	01.01.2025
		Page No.	01 of 01

The management of DRY SPICES is committed to develop and implement the visitor policy. We share this responsibility with our visitors and we recognize that the visitor's commitment to following guiding principles are fundamental steps toward implementing this policy.
(Please mark ☑ or ☒ in boxes as appropriate)

- ☐ Register your details in the visitor register.
- ☐ Seek management permission for visiting the plant inside.
- ☐ Accompany the management personnel and follow their instructions during the visit.
- ☐ **Photography or Videography is prohibited**.
- ☐ Switch your mobile phone off in premises.
- ☐ Declare that you do not suffer from any illness, cut on hands 67or any bandage used.
- ☐ Declare that youare not a carrier of any contagious disease or infections.
- ☐ Ensure that you do not suffer from any allergy.
- ☐ Do not carry/use Bidi, cigarette, tobacco, Gutkha, or food articles, allergens in the plant.
- ☐ Remove jewelleries, wrist watch, and other loose materials.
- ☐ Put on apron, cap, mask, gloves, shoescovers etc.
- ☐ Sanitize your hands with liquid soap and dry them properly.
- ☐ Keep at least 2 ft distance from any operating machine.
- ☐ Do not touch any equipment, product, material, food contact surface without permission of concerned person.
- ☐ **Any whether has been found positive for COVID-19 on last21 Days?**

Declaration: I declare that I have read and understood the above guidelines/instructionsand will strictly follow them during the visit.

Signature of visitor : Ppatel

Name of visitor : Ruchi Patel

Name of organization : ISOQAR

Date : 15-16 Sep 2025

Verified by:

DRY SPICES GUJARAT INDIA MAHUVA-364290