



**THE ASSESSMENT INSTITUTE FOR FOODS, DRUGS, AND COSMETICS  
MAJELIS ULAMA INDONESIA**

**FOOD SAFETY MANAGEMENT SYSTEM AUDIT REPORT**

Name of Company : AAK KAMANI PVT LTD  
Registration Number : 81180  
Name of Factory : AAK KAMANI PVT LTD  
Date of Audit : Thursday, August 26<sup>th</sup>, 2021  
Address of Factory : Manufacturing site- Honad Village, Post. Sajgoan, Takai Aadoshi Road, Tal. Khalapur, Khopoli, Dist. Raigad- 410203

**List of audited components**

Requirements	Audit Results
<b>I. Basic requirements program / PreRequisite Program (PRP)</b>	
The Company has effectively implemented PRP to facilitate the prevention and/or reduction of contaminants (including food safety hazards) in products, product processing and work environment, consisting of : <b>1. Primary production management</b> (primary production is the initial stage of activity in the food chain e.g. producers of raw materials including harvesting, slaughtering livestock, milking, and fishing), including the management of i. Environmental hygiene ii. Production of hygienic food sources iii. Handling, storage, and transportation iv. Cleaning, maintenance, and hygiene of personnel on primary production.	<b>No weaknesses</b>
<b>2. Design and facilities of Production Facilities,</b> including the management of i. Location ii. Buildings and rooms iii. Equipment iv. Facility	<b>No weaknesses</b>
<b>3. Control of operational activities,</b> includes the management of i. Food safety hazard control ii. Key aspects of hygiene control systems iii. Entry material requirements iv. Packaging v. Water vi. Management and Supervision vii. Dokumentasi and Record viii. Product recall procedure	<b>No weaknesses</b>



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Requirements	Audit Results
<p><b>4. Maintenance and sanitation of production facilities</b>, includes the management of</p> <ul style="list-style-type: none"> <li>i. Maintenance and cleaning</li> <li>ii. Cleaning program</li> <li>iii. Pest control system</li> <li>iv. Waste management</li> <li>v. Effectiveness monitoring</li> </ul>	<b>No weaknesses</b>
<p><b>5. Personal hygiene</b>, includes the management of</p> <ul style="list-style-type: none"> <li>i. Health Status</li> <li>ii. Illness and Injury</li> <li>iii. Personal Hygiene</li> <li>iv. Personal behavior</li> <li>v. Visitors</li> </ul>	<b>No weaknesses.</b>
<p><b>6. Transportation</b>, includes the management of</p> <ul style="list-style-type: none"> <li>i. Prevention of contamination, damage, and microbial growth</li> <li>ii. Use and maintenance of haulage and containers</li> </ul>	<b>No weaknesses.</b>
<p><b>7. Product information and consumer awareness</b>, includes the management of</p> <ul style="list-style-type: none"> <li>i. Identification of lots</li> <li>ii. Product information</li> <li>iii. Labeling</li> </ul>	<b>No weaknesses.</b>
<p><b>8. Training</b>, includes the management of</p> <ul style="list-style-type: none"> <li>i. Awareness and responsibility</li> <li>ii. Training programs</li> <li>iii. Instruction and supervision</li> <li>iv. Refresher training</li> </ul>	<b>No weaknesses.</b>
<b>II. Hazard Analysis Critical Control Point (HACCP)</b>	
<p>The Company has effectively implemented the HACCP Program to facilitate the prevention and/or reduction of contaminants (including food safety hazards) in products, product processing and work environments.</p> <p>Note: Auditors to take some examples of CCP (Critical Control Point) products, then check records starting from ccp determination, critical limits, monitoring, correction actions and validation of HACCP plans.</p>	<b>No weaknesses</b>
<b>I. Product Label</b>	
<p>Company has conducted a review of label regulations compliance in UAE. When it has been reviewed, the relevant information on the label has meet following specific label requirements:</p>	<b>No weaknesses</b>




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Requirements	Audit Results
<ol style="list-style-type: none"><li>1. Product name and trade name</li><li>2. Ingredient list and Inclusion of Food Additives</li><li>3. Inclusion of ingredients origin</li><li>4. Description related to the origin and nature of food (if relevan according to product specifications)</li><li>5. Net weight</li><li>6. Name and address of the reprocess producer.</li><li>7. Production code</li><li>8. Pictures</li><li>9. Description of storage instructions</li><li>10. Description of the serving instructions or suggestions (for those that require presentation serving instructions or suggestions)</li><li>11. Particular logo (example: halal logo, organic, etc.)</li><li>12. Nutritional Facts</li><li>13. Irradiated food (if relevan)</li><li>14. Others relevan requirement</li></ol>	

**Auditors team** :

No.	Name of Auditor	Signature
1.	Desy Triyanti	

**Company Representative** :

No.	Name	Position	Signature
1	Rahul Borole	Manager QA	
2	Gauri Iyer	Technical Services	