





## Corrective Action Form

NC: Non-conformity. CA: Corrective action.

### NC classification:

Essential requirements → Major / Important requirements → Minor / Recommendation → Recommendation

Major NC(s)	<input checked="" type="checkbox"/>	Implementation within 3 months	Form 08.01
Minor NC(s)	<input type="checkbox"/>	Proposal within three weeks	Rev.02 – dated April 23 <sup>rd</sup> , 2019
Recommendation(s)	<input type="checkbox"/>	To be checked during the following audit (3 years)	

Ref. Check list:	Company name:	
Audit date: <b>18-12-2020</b>	CB: <b>SGS Lanka (Pvt) Ltd</b>	<b>J. P. Fresh Products</b>
Ref. Requirement: <b>6.1 of FOS wild</b>	Auditor: <b>Mr. Buddhika Tissera</b> 	Site(s) audited: <b>Factory- No. 197/8A, Padre Pio Mw, Thaladuwa, Negombo, Sri Lanka</b>
NC notification date: <b>18-12-2020</b>	Notified by: <b>Mr. Buddhika Tissera</b>	Contact person: <b>Mr. Gamini Ekanayake</b> 
Deadline: <b>18-03-2021</b>	Checked by:	Contact details: <b>quality_jppro@slt.lk</b>
Date of proposal:	Type of audit:	
	Accepted by the CB: Yes <input type="checkbox"/> No <input type="checkbox"/>	Initial <input checked="" type="checkbox"/> Additional <input type="checkbox"/>
		Surveillance <input type="checkbox"/> Recertification <input type="checkbox"/>

Description of NC(s) and/or recommendation(s)				
NC classification	N° Requirement	NC Description	CA Description*	Accepted (Y/N)
Major	The organisation recycles, re-uses or re-processes all materials used during fishing, conservation and transport of the fish up to the selling point, including packaging.	Factory's solid waste hand over procedure / subcontractor has to be evaluated.	Implementations	



\* The CB shall specify if the CA is related to a proposal or an implementation. In the case of implementation, the auditor is kindly asked to provide below the title(s) of document(s) attached as evidence to this form.

Explanation of the factors that allowed the NC(s):	
N° Requirement	Explanation
	Factory's solid waste hand over procedure / subcontractor has to be evaluated.

Explanation of the CA(s) required to ensure that a similar NC does not re-occur:	
N° Requirement	Explanation
	Factory's solid waste handover procedure was developed and subcontractor was evaluated with evidence of waste handling pictures

Date of closing out of each CA and explanation on how the problem was solved:	
N° Requirement	Date and Explanation
	Factory's solid waste handover procedure was developed and subcontractor was evaluated on 21st December 2020

# JP FRESH PRODUCTS

197/8A, PADRE PIO MAWATHA, THALADUWA, NEGOMBO, SRI LANKA.

## SUBCONTRACTOR EVALUATION RECORD

### GENERAL DETAILS

1. Name: Mhidukulaarachchige Raja Fernando
2. Address: 39/4, Duwa pitipana, Negombo
3. Type of offal using: Head, Black Meat, Trimming, Tail, Belly, Bone
4. Collection frequency: At the shipment date

### OFFAL COLLECTION

5. Refer truck no: LM -9815
6. Cleanliness of refer truck : Satisfactory ☒  
Unsatisfactory ☐
7. Cleaning frequency: At requirement
8. Sanitizers use to clean reefer truck: Teepol
9. Loading person hygiene: Cap ☒  
Apron ☒  
Boots ☒  
Gloves ☒
10. Unloading area hygiene: Cleaning is satisfactory.  
Floor were cleaned and equipments were cleaned .  
Separate bins were located for separate offal parts

# JP FRESH PRODUCTS

197/8A, PADRE PIO MAWATHA, THALADUWA, NEGOMBO, SRI LANKA.

11. Unloading person hygiene: Cap ☐

Apron ☒

Boots ☒

Gloves ☒

12. Unloading are & equipment cleanliness: Satisfactory ☒

Unsatisfactory ☐

13. Sanitizers used to clean unloading and stocking area : Tepol and Chorine

14. Frequency of cleaning unloading and stocking area: at requirement

15. Salt supplier : Puttalam


16. Head ,skins and fins are Sending to Agri star compost unit Peliyagoda for compost processing all the other offal are processed as dry fish

Date: 21/12/2020

Name: G. Ekanayake

Designation:  Production and QA Manager

Signature: JP Fresh Products,  
197/8A, Thaladuwa, Negombo,  
Sri Lanka.

Signature of subcontractor: 



# **FACTORY OFFAL REMOVING & DRYING PROCEDURE**

## **JP FRESH PRODUCTS**



Figure 1: Offal are stored with crush ice in separated bins at offal room



Figure 2: After production all waste are loaded to lorry



Figure 3: Offal are taken to dry fish processing place



Figure 4: Offal are sorted and cut in to small pieces



Figure5: Pieces are soaked in Brine water solution containers in one hour





Figure 6: After soaking of brine water Pieces are dried on mats