

REPORT

Gap Analysis - Results

Restaurant - Gap Analysis

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Version: 1

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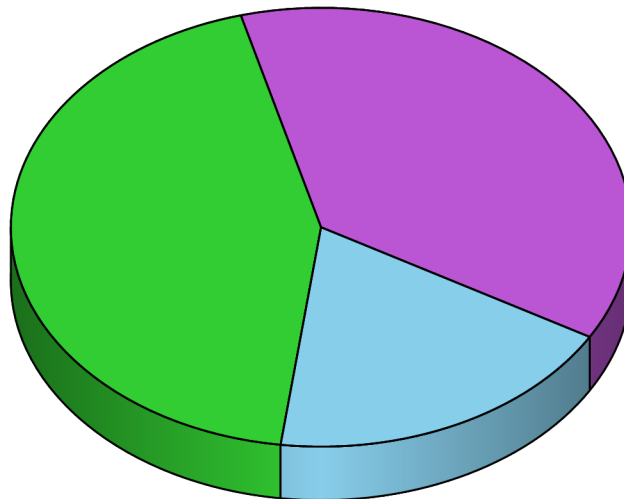
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According to the Standard	
ISO 22000 - Food safety management systems - Requirements for organizations throughout the food chain	<i>Food safety management systems - Requirements for organizations throughout the food chain</i>

Period
11/07/2011 - 11/07/2011

Ratio of Control Implementation



18.75 % - Not Implemented 43.75 % - Implemented 37.5 % - Future Control

ISO 22000 - Food safety management systems - Requirements for organizations throughout the food chain

4 Food safety management system	
4.1 General requirements	
4.1.a Ensure that food safety hazards within the scope of the system are identified, evaluated and controlled in such a manner that the products of the organization do not, directly or indirectly, harm the consumer	Implemented

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4.1.b Communicate appropriate information throughout the food chain regarding safety issues related to its products	Future Control
4.1.c Communicate information concerning development, implementation and updating of the food safety management system throughout the organization to the extent necessary to ensure food safety required by this International Standard	Implemented
4.1.d Evaluate periodically, and update when necessary, the food safety management system to ensure that the system reflects the organization's activities and incorporates the most recent information on the food safety hazards subject to control	Future Control
4.2 Documentation requirements	
4.2.1 General	
4.2.1.a Documented statements of a food safety policy and objectives (see 5.2)	Implemented
4.2.1.b Documented procedures and records (see 4.2.3) required by this International Standard	Implemented
4.2.1.c Documents, including records, needed by the organization to ensure the effective development, implementation and updating of the food safety management system	Implemented
4.2.2 Control of documents	
4.2.2.a To approve documents for adequacy prior to use	Implemented
4.2.2.b To review and update documents when necessary, and re-approve documents	Future Control
4.2.2.c To ensure that changes and the current revision status of documents are identified	Future Control
4.2.2.d To ensure that relevant versions of applicable documents are available at points of use	Future Control
4.2.2.e To ensure that documents remain legible and readily identifiable	Future Control

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4.2.2.f To ensure that documents of external origin are identified and their distribution controlled	Implemented
4.2.2.g To prevent the unintended use of obsolete documents, and to apply suitable identification to them if they are retained for any purpose	Not Implemented
4.2.2.h To record the rationale(s) for changes to documents	Not Implemented
4.2.3 Control of records	Not Implemented