

## Transición, Última visita de mantenimiento

Informe para:

# AB Calsa, S.A. de C.V. (AB Mauri Planta Veracruz)

<b>Referencia LR:</b>	MQA4001322 / 1537502
<b>Fechas de la auditoría:</b>	05-Noviembre-2018 - 08-Noviembre-2018
<b>Fecha del informe:</b>	13-Enero-2019
<b>Dirección del cliente:</b>	Carr. Federal Cordoba - La Tinaja Km 49, Cuiclahuac VER 94910,MX
<b>Criterio de auditoría:</b>	FSSC 22000 Food Safety v4.1, FSSC 22000:2013 Food Version 3
<b>Equipo auditor:</b>	Carreon Gamez, Javier
<b>Oficina LR:</b>	MQA Mexico OU

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## 01. Informe ejecutivo

### Resultado de la auditoría:

Basado en el resultado de la auditoría, el Equipo Auditor recomienda la certificación FSSC 22000 Food Safety v4.1 de AB Calsa, S.A. de C.V. (AB Mauri Planta Veracruz) para el ámbito acordado.

Esta visita se realiza para comprobar el cumplimiento del sistema de gestión de AB Calsa, S.A. de C.V. (AB Mauri Planta Veracruz) de acuerdo a FSSC 22000:2013 Food Version 3 según lo definido en la documentación de planificación de la auditoría. El resultado de la auditoría está registrado abajo.

El Líder del Equipo Auditor confirma que los requisitos contractuales para FSSC 22000 Food Safety v4.1, FSSC 22000:2013 Food Version 3 son correctos. Esto incluye cualquier cambio requerido como resultado de la visita de Fase 1 (incluye cambios en el ámbito de certificación, duración de la visita de Fase 2 y duración de las siguientes visitas de mantenimiento).

### Mejora continua:

No aplicable



### Áreas para la atención de la Alta Dirección:

No aplicable

# Form APP FSSC22000 Food v4.1



**FSSC 22000 Food** Choose an item. Choose an item.

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<b>Executive summary</b>	
Summary of audit findings	
<b>Audit recommendation</b>	
Conclusion	Continue certification
Certification meets	this visit objectives
<p>This report is related to a 4 man-day Certificate Renewal Plan (CRP) &amp; Transition Visit versus the FSSC scheme version 4.1 conducted by Javier Carreon (LA) at AB Calsa, S.A. de C.V., Cuitlahuac, Veracruz, Mexico.</p> <p>Audit resulted without Non-Conformities.</p> <p>Based on the above outcome, the recommendation for the certification of FSSC version 4.1 is made at this time, being subject to approval under LRQA requirements.</p> <p>Considering that Audit visits are subject to time limitations and sampling techniques, consequently, the absence of a comment in any area or element of the system does not necessarily imply compliance with the applicable requirements. The content of this report, together with the notes taken during the visit, will be treated confidentially and will not be shared with any third party, without the written consent of the client, except when required by accreditation authorities.</p>	
<b>Audit Statement</b>	
<b>Statement on the conformity and the effectiveness of the management system</b>	
Is statement approved:	Based on sampling taken as described in this report, an effective management system is in place and it is in compliance with the standard requirements. The internal audit process and management review is in compliance with the norm requirements and proved to be effective.
Yes	
<b>Evidence of the capability of the management system to meet applicable requirements and expected outcomes;</b>	
<p>According to the evidences shown and analyzed, a well-implemented food safety management system is observed, the objectives of the system are in compliance, no complaints of food safety or product recall have been reported.</p> <p>Resources of all kinds have been delivered for the continuous improvement of the system. System indicators well established and are in compliance.</p> <p>The Management System seems to be effective to achieve the expected results.</p>	
<b>Evidence to the effectiveness of internal audit and management review process;</b>	
<p>PR 8.2.2-ACL-01 Internal audits and self-inspections, Annual program of internal audits 2018  AX-01-PR-8.2.2-ACL-01 Programming of internal audits,  RG-01-PR-8.2.2-ACL-01 v. 00 Notice and final audit report  Management Review FSMS (October 29, 2018)</p> <p>The internal audit complies with the requirements of the standard. Derived from the audit 9 non-conformities were raised, the non-conformities are linked to the Corrective Action. The audit was</p>	