



FOOD SAFETY MANAGEMENT SYSTEM CERTIFICATION

AUDIT TYPE : RECERTIFICATION

1 ORGANIZATION DETAILS / "ДЕТАЛИ ОРГАНИЗАЦИИ"

1.1 ORGANIZATION PROFILE / "ПРОФИЛЬ ОРГАНИЗАЦИИ"

Registered legal name "Юридически зарегистрированное название"	"Production Association "PET-EXPERT" LLC
Legal or official company registration number "Основной государственный регистрационный номер (ОГРН)"	1174027007550
COID	RUS-1-8860-505262
Location "Адрес"	249022, Russian Federation, Kaluga region, Borovskiy district, Koryakovo village, Armeyskaya str., 39
Technical contact name* "ФИО технического контакта*"	Irina Moroz
Technical contact Email* "Эл. почта технического контакта*"	ivmoroz@petexpert.pro
Commercial contact name* "ФИО коммерческого контакта*"	Irina Moroz

<p>Commercial contact Email* "Эл. почта коммерческого контакта*"</p>	<p>ivmoroz@petexpert.pro</p>
<p>General description of the audited organization "Общее описание аудируемой организации"</p>	<p>The enterprise «Production Association «PET-EXPERT» LLC is located in the industrial and logistics cluster on the border of the Moscow and Kaluga regions. The production buildings were built in 2000. The company's partners are breweries and drinking water producers. The enterprise has launched and is operating production lines: a line for the production of PET KEG containers, a line for the production of polymer bottles, a line for the production of polymer closures, and the production and assembly of fittings. The enterprise's facilities carry out both blowing of the kegs themselves and the full cycle of production of all keg components, including the preform. All components are of our own design and are protected by patents. The FSMS covers all production lines and all manufactured products. There are no exceptions to the FSMS.</p>
<p>Seasonal activities (Y/N) "Сезонная деятельность (Да/Нет)"</p>	<p><input type="checkbox"/>Yes <input checked="" type="checkbox"/>No</p>
<p>Seasonal activities (If Yes, add description) "Сезонная деятельность (Если да, добавьте описание)"</p>	<p>Please complete if YES was selected in previous question</p>
<p>Significant changes since last audit* "Значительные изменения со времени предыдущего аудита*"</p>	<p>No significant changes to the organization since the previous audit.</p>

1.2 HEAD OFFICE (WHERE APPLICABLE) / "ГОЛОВНОЙ ОФИС (ЕСЛИ ПРИМЕНИМО)"

1.3 OFF-SITE ACTIVITIES (WHERE APPLICABLE) / "ДЕЯТЕЛЬНОСТЬ НА УДАЛЕННЫХ МЕСТОРАСПОЛОЖЕНИЯХ (ЕСЛИ ПРИМЕНИМО)"

1.4 MULTI-SITES (WHERE APPLICABLE) / "ДЛЯ ОРГАНИЗАЦИЙ С НЕСКОЛЬКИМИ МЕСТОРАСПОЛОЖЕНИЯМИ (ЕСЛИ ПРИМЕНИМО)"

2 AUDIT DETAILS / "ДЕТАЛИ АУДИТА"

CB Name (if different from main CB) "Название ОС (если отлично от названия головного офиса органа по сертификации)"	
CB office location (if different from main CB) "Адрес офиса ОС (если отлично от названия головного офиса органа по сертификации)"	Please enter text
Accreditation* "Аккредитация*"	Turkak
Audit language "Язык аудита"	Russian
Audit objectives "Цели аудита"	Russian food legislation, including Federal Law of February 1, 2000 No. 29-FZ "On the quality and safety of food products", etc. Federal laws, Technical Regulations of the Customs Union TR CU 021/2011 "On the safety of food products", TR CU 022/2011 "Food products regarding their labeling".
Audit criteria* "Критерии аудита*"	<input checked="" type="checkbox"/> FSSC 22000 Additional Requirements (Version 6.0) <input checked="" type="checkbox"/> ISO 22000:2018 Food Safety Management Systems <input type="checkbox"/> ISO/TS 22002-1:2009 – Food Manufacturing <input type="checkbox"/> ISO/TS 22002-2:2013 - Catering <input checked="" type="checkbox"/> ISO/TS 22002-4:2013 - Food Packaging Manufacturing

	<input type="checkbox"/> ISO/TS 22002-5:2019 - Transport & Storage <input type="checkbox"/> ISO/TS 22002-6:2016 - Feed & Animal Food Production <input type="checkbox"/> BSI/PAS 221:2013 Food Retail	
Announced/Unannounced* “Запланированный/незапланированный*”	<input checked="" type="checkbox"/> Announced <input type="checkbox"/> Unannounced	
Audit complexity* “Степень интеграции аудита*”	<input type="checkbox"/> Combined/integrated with another standards. <input checked="" type="checkbox"/> Standalone FSSC	
Audit complexity details “Детали об интеграции аудита”	Click or tap here to enter text.	
Verification of effectiveness of corrective actions previous nonconformities* “Проверка эффективности корректирующих действий предыдущих несоответствий*”	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Audit delivery* “Метод проведения аудита*”	<input checked="" type="checkbox"/> Onsite <input type="checkbox"/> Full Remote <input type="checkbox"/> ICT	
Audit start date* “Дата начала аудита*”	24/9/2024	
Audit end date* “Дата окончания аудита*”	26/9/2024	
Total audit duration in hours* “Общая	20 Hours	0 Minutes

<p>продолжительность аудита в часах**</p>		
<p>Deviation from audit duration* “Отклонение от продолжительности аудита”</p>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
<p>Deviation from audit duration justification “Обоснование отклонения от продолжительности аудита”</p>	<p>Please complete if YES was selected in previous question</p>	
<p>Product recalls (food safety) since the previous audit* “Отзывы продукции (безопасность пищевых продуктов) со времени предыдущего аудита**”</p>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
<p>Detail on Product recalls since the previous audit “Подробная информация об отзывах продукции со времени предыдущего аудита”</p>	<p>Please complete if YES was selected in previous question</p>	
<p>Product withdrawals (food safety) since the previous audit* “Изъятия продукции (безопасность пищевых продуктов) со времени предыдущего аудита**”</p>	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	

Detail on Product withdrawals since the previous audit “Подробная информация об изъятиях продукции”	Please complete if YES was selected in previous question
Addendums included as part of the audit “Дополнительные модули, являющиеся частью аудита”	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Addendum/s included “Включенные дополнительные модули”	<input type="checkbox"/> FSMA <input type="checkbox"/> Costco Module <input type="checkbox"/> HAVI GQSR

2.1 AUDIT SCOPE / "ОБЛАСТЬ СЕРТИФИКАЦИИ"

Food Chain Category* “Категория пищевой цепи*”	<input type="checkbox"/> BIII	<input type="checkbox"/> E
	<input type="checkbox"/> C0	<input type="checkbox"/> FI
	<input type="checkbox"/> CI	<input type="checkbox"/> FII
	<input type="checkbox"/> CII	<input type="checkbox"/> G
	<input type="checkbox"/> CIII	<input checked="" type="checkbox"/> I
	<input type="checkbox"/> CIV	<input type="checkbox"/> K
	<input type="checkbox"/> D	
Scope statement* “Область сертификации*”	Production of PET KEG container, PET-bottles and polymeric materials for the food and beverage industries	
Exclusions* “Исключения*”	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Exclusion detail (if applicable) “Сведения об	Please complete if YES was selected in the previous question.	

исключениях (если применимо)”	
Verification of the scope statement* “Верификация области сертификации*”	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Scope statement remark (If verification No, add description) “Примечание к заявлению об области сертификации (Если верификация не проведена, добавьте описание)”	Please complete if NO was selected in the previous question

2.2 AUDIT PROGRAM AND PLAN / “ПРОГРАММА И ПЛАН АУДИТА”

Deviation from audit program* “Отклонения от программы аудита*”	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Deviation from audit program remark* “Примечание к отклонению от программы аудита*”	Please complete if YES was selected in previous question
Deviation from audit plan* “Отклонения от плана аудита*”	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Deviation from audit plan remark* “Примечание к	Please complete if YES was selected in the previous question

отклонению от плана аудита**	
<p>ICT audit approach/ full remote used due to a Serious Event (Only if delivery of the audit is ICT approach or full remote)</p> <p>“Подход к аудиту ИКТ/использование полностью удаленного подхода в связи с Серьезным событием (Только при проведении частично или полностью удаленного аудита с использованием средств ИКТ)”</p>	<p><input type="checkbox"/> Yes <input checked="" type="checkbox"/> No</p>
<p>Serious event justification (If ICT approach set to Yes)</p> <p>“Обоснование серьезного события (если для Проведения аудита с использованием средств ИКТ установлено значение «Да»)”</p>	<p>Please select from the dropdown</p>
<p>Serious event justification explanation (If ICT approach set to Yes)</p>	<p>Click or tap here to enter text.</p>

<p>“Объяснение обоснования серьезного события (если для подхода ИКТ установлено значение «Да»)”</p>	
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2.3 AUDIT TEAM / “КОМАНДА АУДИТА”

Name* “ФИО”	Auditor number* “Номер аудитора”	Function* “Роль аудитора”	Delivery* “Метод проведения аудита”	Date* “Дата”	Hours* “Часы”	Minutes* “Минуты”
Tatjana Korobowa	126-12	Lead Auditor	Onsite	24/9/2024	8 Hours	0 Minutes
Tatjana Korobowa	126-12	Lead Auditor	Onsite	25/9/2024	8 Hours	0 Minutes
Tatjana Korobowa	126-12	Lead Auditor	Onsite	26/9/2024	4 Hours	0 Minutes

Note: The table shall be completed per audit date and per audit team member in the case of an audit team and reflect the actual audit time. Where an auditor is being witnessed, the role of lead auditor, and witness shall be assigned, resulting in two records in the audit team table above.
 “Примечание. Таблица заполняется по каждому дню аудита и каждому члену аудиторской группы в случае аудиторской группы и отражает фактическое время аудита. Если аудитора витнесируют, роль ведущего аудитора и витнес-аудита должна быть указана, в результате чего в приведенной выше таблице команда аудита появятся две записи.”

Where the time differs from the audit plan, the justification shall be recorded under deviation from audit plan section – 2.2 Audit program and plan.
 “Если время отличается от плана аудита, обоснование должно быть записано в разделе «Отклонение от плана аудита» – 2.2 Программа и план аудита.”

2.4 PREVIOUS AUDIT / ПРЕДЫДУЩИЙ АУДИТ

2.4.1 AUDIT DETAILS PREVIOUS AUDIT / ДЕТАЛИ ПРЕДЫДУЩЕГО АУДИТА

Audit type "Вид аудита"	<input type="checkbox"/> Stage 1 <input type="checkbox"/> Stage 2 <input checked="" type="checkbox"/> Surveillance <input type="checkbox"/> Recertification <input type="checkbox"/> Transition
Announced / Unannounced "Запланированный/ незапланированный"	<input checked="" type="checkbox"/> Announced <input type="checkbox"/> Unannounced
Audit start date "Дата начала аудита"	3/10/2023
Audit date end "Дата окончания аудита"	4/10/2023
CB conducting previous audit if different to current CB "ОС, проводивший предыдущий аудит, если отличается от текущего ОС"	Please enter text
Actions taken on NCs raised at previous audit "Действия, принятые в отношении НС, обнаруженных на предыдущем аудите"	1) ISO 22000: 5.1: Elements of a food safety culture (FSC) are not being sufficiently implemented: information on FSC is not provided on information boards in production, and the topic of FSC is not included in the internal personnel training plan. CLOSED. ISO TS 22002-4:2013: 4.8.1: Plastic pallets are not maintained in hygienic condition in the injection molding machine shop (they are contaminated). CLOSED.

3 AUDIT RESULTS / "РЕЗУЛЬТАТЫ АУДИТА"

3.1 EXECUTIVE SUMMARY / "РЕЗЮМЕ"

Audit summary "Итоги аудита"	The food safety management system (FSMS) of «Production Association «PET-EXPERT» LLC has been implemented and complies with the requirements of ISO 22000, ISO/TS 22002-4 and additional requirements of FSSC 22000 version 6. FSMS
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	<p>processes, objectives and risks have been defined, and the internal/external environment and stakeholders of the enterprise have been reviewed. Food safety hazards have also been identified and assessed. The HACCP Plan has been developed. The quality and food safety policy has been signed by the general director of «Production Association «PET-EXPERT» LLC and is the basis for setting objectives (approved on 09.02.2024). FSM team has been appointed to manage and develop the FSMS. The company's management, represented by the general director, demonstrates the fulfillment of its obligations regarding planning, operation and development of the system, as well as the distribution of powers and responsibilities. Sufficient resources are allocated to maintain the FSMS in working order. The actions taken allow the organization to achieve its objectives. To ensure the release of safe products, production processes are planned and carried out under controlled conditions; all legal, regulatory and customer requirements are met. There have been no significant food safety issues or real product recalls for at least the past 2 years. There are isolated customer complaints, but the organization actively responds to any customer requests, taking appropriate measures to improve products. FSMS performance is continuously improved through policy, objectives, communication, management review, internal audits, external audits, verification results review, validation of management activities, corrective actions, and system updates. Management review of the system was conducted on 25.01.2024, contains all input and output data and considers: changes in external and internal factors, audit and inspection results, monitoring and measurement results, resource sufficiency, etc. Internal audits are planned and carried out. The quality and food safety culture is being improved. Anti-COVID-19: measures are defined and implemented. Based on the FSMS documentation, observations during the process audit and the provided evidence of compliance with the requirements, it can be confirmed that the FSMS of «Production Association «PET-EXPERT» LLC has been implemented and is functioning in accordance with the requirements of the FSSC 22000 V6 certification scheme.</p>
<p>Confirmation that audit objectives have been fulfilled* “Подтверждение достижения целей аудитов*”</p>	<p><input checked="" type="checkbox"/> Yes <input type="checkbox"/> No</p>
<p>Unresolved issues “Нерешённые вопросы”</p>	<p>Please complete if No was selected in previous question</p>

3.2 SUMMARY OF AUDIT FINDINGS / РЕЗЮМЕ НАЙДЁННЫХ НЕСООТВЕТСТВИЙ

# Critical nonconformities* “Критические несоответствия*”	0
# Major nonconformities* “Значительные несоответствия*”	0
# Minor nonconformities* “Незначительные несоответствия*”	1

3.3 NONCONFORMITIES / "НЕСООТВЕТСТВИЯ"

Number (#) "Номер"	Requirement Reference (Standard) "Требование Ссылка (Стандарт)"	Clause Number "Номер требования"	Оценка	NC statement (incl. objective evidence) "Формулировка несоответствия (вкл. объективное доказательство)"	Acceptance of correction, CAP, and evidence (auditor and date) "Принятие коррекции, плана кор. мер. и свидетельств (аудитор и дата)"
1	FSSC 22000 Additional Requirements	2.5.15	Minor	The process for purchasing new equipment and changing existing equipment is not documented, so potential impacts on existing systems are not clearly defined.	26/9/2024 Tatjana Korobowa
<p>Note: Root Cause Analysis, Correction and Corrective Action Plan to be recorded on the Nonconformity record supplied to the client and uploaded to the FSSC Assurance Platform.</p> <p>"Примечание: Анализ корневой причины, коррекция и план корректирующих мероприятий должны быть указаны в форме «Несоответствия», которая направляется заказчику и загружается на FSSC Assurance Platform."</p>					

3.4 AUDIT RECOMMENDATION^(*) / “РЕКОММЕНДАЦИЯ ПО АУДИТУ^(*)”

Audit Recommendation* “Рекомендация по аудиту”	<input checked="" type="checkbox"/> (Re-)Certification granted <input type="checkbox"/> Certification maintained <input type="checkbox"/> No Certification granted <input type="checkbox"/> Certification suspended <input type="checkbox"/> Certification withdrawn
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3.5 AUDIT DURATION^(*) / “ПРОДОЖИТЕЛЬНОСТЬ АУДИТА^(*)”

On-site audit time calculation – refer Table B.1 in ISO 22003-1: 2022 and V6 Part 3, clause 4.3, 5.2 and 5.3

“Расчет времени аудита на месте – см. Таблицу B.1 в ISO 22003-1: 2022 и V6, часть 3, пункты 4.3, 5.2 и 5.3”

Audit preparation time in hours* “Кол-во времени для подготовки к аудиту ^{**} ”	2 Hours	0 Minutes
Audit reporting time in hours* “Кол-во времени для подготовки отчета ^{**} ”	8 Hours	0 Minutes
Existing Management system certification in place (Y/N)* “Наличие действующей сертификации по системе(-ам) менеджмента (Да/нет) ^{**} ”	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Detail of existing Management system certification in place (Name of scheme or	FSSC 22000 V6	

<p>standard) “Подробная информация о Действующей сертификации систем(-ы) менеджмента (название схемы или стандарта)”</p>	
<p>Number of HACCP studies* (linked to product groups) “Кол-во планов ХАССП* (связанных с группой(-ами) продукции)”</p>	1
<p>Number of employees used in the audit duration calculation (FTEs)* “Количество сотрудников, используемое для расчета продолжительности аудита (FTE)*”</p>	47
<p>Number of shifts* “Кол-во смен”</p>	2
<p>Description of activities per shift if different from main shift “Описание деятельности каждой смены (если деятельность отличается от</p>	Same jobs for both shifts

деятельности основной смены)“	
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Note: The audit duration calculation shall be uploaded to the FSSC Assurance Platform, in addition to the data entered above.

“Примечание: Расчет продолжительности аудита должен быть загружен на FSSC Assurance Platform в дополнение к данным, введенным выше.”

4 CHECKLISTS / ЧЕКЛИСТЫ

FSSC 22000 - ADDITIONAL REQUIREMENTS

FSSC 22000 - Дополнительные Требования		Соответс тствует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
2.5.1	Management of Services and Purchased Materials “Управление услугами икупаемыми материалами”					
2.5.1	Management of Services and Purchased Materials / Управление услугами и купаемыми материалами	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary: «Production Association «PET-EXPERT» LLC has a quality control department (QCD) in its structure, which carries out verification of raw materials, control of products during the production process, final control of finished products according to quality indicators. The control plan for polymer						

containers and packaging is defined in the production control program (PCP) of 01.06.2024. All test and tests of finished products for safety indicators are carried out in third-party accredited laboratories/centers in accordance with the requirements of ISO 17025. The results of product testing in accredited laboratories are recorded in protocols, on the basis of which declarations of conformity with the requirements of TR CU 005/2021 "On the safety of packaging" are registered:

- Declaration of Conformity for transport containers for beverages of the PET-KEG type of the EAEU No. RUD-RU.RA08.V.44199/22 valid until 23.11.2027 and Test Protocol No. 02/0612-02/615 of 04.08.2021 for transport containers for beverages of the PET-keg type, issued by the Testing Laboratory "ALBA-TEST" of ANO UPK "Progress", accreditation certificate RA.RU21PYu34 (complies with the requirements of TR CU 005/2011);
- Declaration of Conformity of the EAEU No. RUD-RU.RA05.B.72490/23 for the closure assembly fitting for transport containers of the PET keg type with a validity period of up to 20.07.2028 and Test Protocol No. 02/0450 of 15.06.2023 for the assembly fitting for PET kegs, issued by the Testing Laboratory "ALBA-TEST" of ANO UPK "Progress", accreditation certificate RA.RU21PYu34 (complies with the requirements of TR CU 005/2011).

Actions in case of emergency procurement of products and services are defined in the procedure DP-010 "Purchase of Products and Services". If an organization must involve an unapproved supplier of raw materials/services in emergency cases, the organization checks such a supplier and tests a pilot batch of raw materials before purchasing. The following evidence is provided to the auditor: availability of safety stocks of raw materials and materials, a list of alternative suppliers of raw materials and services, evaluation sheets for alternative suppliers. The organization guarantees that all new suppliers of raw materials and services do not have a negative impact on the manufactured products and the products under all circumstances continue to comply with the established specifications. There were no cases of emergency procurement of raw materials, materials in 2023-2024. Specifications are developed for raw materials and finished products, verification of specifications and their relevance is confirmed at least once a year. A register of current specifications of 06.06.2024 is provided. The specifications comply with the requirements of the legislation and customers. Examples of specifications: - specification for PET (granulate); - specification for HDPE (tube); - specification for PP (lid), etc. The compliance of the purchased raw materials - PET (granulate) with the specification requirements has been verified: characteristics - appearance and size of granules, viscosity, melting point, mass fraction of moisture, smell of water extract, etc. - corresponds to the specification. Recycled products are not used as raw materials.

FSSC 22000 - Дополнительные Требования		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна читель ное/ Значи тельное/ Кр итиче ское		

2.5.2		Product Labelling and Printed Materials				
		“Маркировка продукции и Печатные материалы”				
2.5.2	Product Labelling and Printed Materials / Маркировка продукции и Печатные материалы	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary:</p> <p>All products are labeled in accordance with the requirements of TR CU 005/2011 "On the safety of packaging" and TU 22.22.14-003-15883436-2022 "Transport polymer containers for beverages such as PET-KEG, M-KEG, PET-Bottle". The labeling contains the name of the manufacturer and the location of the manufacturer, contact information, the letter designation of the material from which the packaging is made, the name of the product, the possibility of disposal; date of manufacture; storage conditions and warranty period. For customers of PET-KEG products, an instruction manual is provided. During the audit, the labels and packaging of the products were checked. As examples of labels, the labels of the following products were selected: PET-Keg 30 l, Fitting for a keg, lid-seal for a green keg. The organization maintains evidence of validation in support of the declared product labeling (raw material status, production method), including traceability and mass balance. The packaging printing process is not applied.</p>						
FSSC 22000 - Дополнительные Требования		Соответс тует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
2.5.3		Food Defense				
		“Защита пищевой продукции”				

2.5.3	Food defense / Защита пищевой продукции	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
2.5.3.1	Threat assessment / Оценка угроз	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
2.5.3.2	Plan / План	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The organization has developed and implemented the threat assessment procedure "TACCP Plan", which was approved on 09.07.2019. The procedure describes methods for identifying potential threats, developing management measures, and setting priorities based on the threat level. In order to identify threats, the organization assessed the susceptibility of its products in relation to potential food defence actions. They are listed in the Threat Register of 15.10.2022. The threats were reassessed in February 2024: according to the assessment results, no high-risk threats were identified, mostly low-risk. The food defence plan was updated on 08.02.2024 and includes defence measures: a system for restricting access and monitoring personnel and transport to the enterprise territory, monitoring and limited access of personnel to the enterprise facilities, video surveillance in production and storage facilities, verification of personal data of employees upon hiring, locked rooms for storing cleaning and detergents, pest control products, lubricants, etc. Activities are implemented and monitored. All policies, procedures and records are included in the food defence plan within (and supported by) the overall food safety management system, for all products manufactured by the organization. The personnel training plan includes issues on measures for food defence and assets of the enterprise and the necessary employee communications for this.

FSSC 22000 - Дополнительные Требования		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
2.5.4	Food Fraud Mitigation "Борьба с фальсификацией."					
2.5.4	Food Fraud mitigation /	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	Борьба с фальсификацией					
2.5.4.1	Vulnerability assessment / Оценка уязвимостей	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
2.5.4.2	Plan / План	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The organization has developed and implemented a threat assessment procedure “VACCP Plan”, which was approved on 09.07.2019. The procedure describes methods for identifying potential vulnerabilities, developing management measures and setting priorities depending on the degree of product vulnerability. In order to identify vulnerabilities, the organization assessed the potential for fraud of raw materials, semi-finished products and finished products. They are listed in the Vulnerability Register of 15.10.2022. A reassessment of vulnerabilities was carried out in February 2024: no new vulnerabilities were identified as a result of the assessment. The Food fraud Prevention Plan was approved on 08.02.2024 and includes prevention measures: assessment and selection of suppliers, confirmation of food safety of raw materials with protocols and declarations from suppliers, testing of new raw materials and raw materials from new suppliers, coordination of product specifications, product testing, including in accredited laboratories. The measures are implemented and monitored. The vulnerability assessment did not reveal any critical raw materials, as the company does not use non-food raw materials; raw materials and ingredients are purchased from assessed suppliers with whom long-term cooperation has been established, each delivery is accompanied by certificates/quality certificates, declarations of conformity, and undergoes input control. All policies, procedures and records are included in the food fraud prevention plan within (with the support of) the entire food safety management system for all products manufactured by the organization. The personnel training plan includes questions on measures to prevent food fraud and the necessary employee communications for this purpose.

FSSC 22000 - Дополнительные Требования		Соответс тует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна читель ное/ Значи тельное/ Кр итиче ское		

2.5.5	Logo Use “Использование логотипа”				
2.5.5	Logo use / Использование логотипа	<input checked="" type="checkbox"/>	<input type="checkbox"/>		

Summary:

The FSSC logo or part of it is not placed on the product label and packaging: labels for finished products in the finished product warehouse have been checked. The company has been notified of the rules for using the FSSC 22000 V6 logo. The FSSC logo may be placed on the company's website, on advertising materials, on the company's letterhead.

FSSC 22000 - Дополнительные Требования		Соответс тует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		

2.5.6	Management of Allergens “Управление аллергенами”				
2.5.6	Management of allergens / Управление аллергенами	<input checked="" type="checkbox"/>	<input type="checkbox"/>		

Summary:

The FSM team has carried out a risk assessment covering potential sources, including cross-contamination with allergens (HACCP plan, version of 03.06.2024). The HACCP plan reflects that allergen-containing raw materials are not used in production. Measures to prevent cross-contamination are defined in Instruction I LG and PS 004/1 of 09.01.2023. The organization has implemented the following measures for food defence from potential contamination with allergens: the use of workwear and proper meals (not in workwear), hand washing, a ban on peanuts as food at work, etc. The topic of allergens is included in the internal personnel training plan.

FSSC 22000 - Дополнительные Требования		Соответс тует		Оценк а	Если нет – укажите детали НС	НС
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Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское	Если пункт не применим, предоставьте обоснование	
2.5.7	Environmental Monitoring (Only for categories BIII, C, I & K) “Мониторинг окружающей среды (Только для категорий BIII, C, I и K)”					
2.5.7	Environmental monitoring / Мониторинг окружающей среды	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The organization has conducted an analysis of risks associated with the environment and work environment. According to the Protocol of the FSM team of 10.01.2023, environmental risks are low, since there are no objects located near the enterprise that could be sources of pollution. When commissioning the enterprise, the organization received Sanitary and Epidemiological Conclusion No. 40.01.05.000.T.000606.09.2014 of 24.09.2014 on emissions of polluting harmful substances into the atmosphere (complies with the requirements and standards of SanPiN 2.1.6.1032-01), issued by the Federal Budgetary Institution of Healthcare Center for Hygiene and Epidemiology in the Kaluga Region, accreditation certificate RU.0001.511978. Background emissions of harmful substances are less than 0.1 MAC, therefore the amount of harmful substances is determined by the calculation method. Microbiological tests of air, water and swabs from the facilities are carried out once a year by third-party accredited laboratories/centers with the execution of test reports:

- Air sample test report in the production area No. P-634 of 04.06.2024 (yeast and mold were not detected), issued by the Federal Budgetary Institution of Health "Center for Hygiene and Epidemiology in the Kaluga Region", accreditation certificate ROSS RU.0001.511978;
- Swab test report No. P-869 of 30.07.2024 beverage container PET bottle 18.9 l (TMC, coliforms, yeast and mold were not detected), issued by the Federal Budgetary Institution of Health "Center for Hygiene and Epidemiology in the Kaluga Region", accreditation certificate ROSS RU.0001.511978;
- Swab test report from a 20 l PET keg No. P/866 of 20.07.2024 and from a 30 l PET keg No. P-867 of 30.07.2027 for TMC, coliforms, yeast and mold (not detected), issued by the Federal Budgetary Institution of Health "Center for Hygiene and Epidemiology in the Kaluga Region", accreditation certificate ROSS RU.0001.511978.

In addition, the Quality Control Department uses the System SURE PLUS device for express microbiological tests in accordance with the microbiological control schedule for 2024 of 09.01.2024 and the IS - 02 instruction for checking the sanitary and hygienic condition of shops (once a month).

The results of microbiological control are recorded in protocols. Microbiological test protocol No. 08 of 30.08.2024: - fitting assembly shop: surface of fitting assembly table, accumulators, inflation and capping head, assembler gloves; - personnel hands: quality control inspector, TPA 350-2 caster, TPA 200 caster. Luminometer test results: normal luminometer readings are 30-90 units, actual readings are within 5-28 units, i.e. contamination level is clean. The luminometer is used for microbiological testing during input control of each batch of fitting springs: protocol of 13.08.2024 (fact 4.2.4.1.2.5), normal.

Drinking tap water from the city centralized water supply system is used in the production of products. Specification for drinking water - requirements of SanPiN 1.2.3685-21. Water quality is controlled by the supplier's laboratory and an external independent laboratory, which is confirmed by test reports. The protocol of the last test of water from the centralized water supply of household and drinking water supply systems No. 1794 of 31.05.2024 (E-coli, Coliphages, TMC, total coliform bacteria - absence) was presented, issued by the Federal Budgetary Institution of Health "Center for Hygiene and Epidemiology in the Kaluga Region", accreditation certificate ROSS RU.0001.511978. Water in terms of organoleptic indicators, E.coli, Coliphages, coliforms, TMC - complies with SanPiN 1.2.3685-21.

In case of nonconformity of microbiological indicators with the established standards, immediate measures are taken (repeated cleaning, wet cleaning, disinfection of equipment, premises, etc.), then repeated tests are carried out to confirm the effectiveness of the actions taken. For the period 2023 - August 2024, nonconformity with microbiological indicators of air and swabs was not detected. No triggers for revising the microbiological control plan approved on 09.01.2024 arose in 2024.

FSSC 22000 - Дополнительные Требования		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельное/Кр итиче ское		
2.5.8	Food safety and Quality Culture “Культура пищевой безопасности и качества”					
2.5.8	Food Safety and Quality Culture / Культура пищевой безопасности и	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	культура качества					
<p>Summary:</p> <p>The organization is implementing a project on quality and food safety culture, approved on 27.01.2024. Intentions on quality and food safety culture are included in the Quality and Food Safety Policy; the topic of "quality and food safety culture" is included in the personnel training plan. The level of personnel culture is measured by compliance with the requirements of technological documents, procedures, instructions, compliance with PRP, the efficiency of communications on quality and food safety issues, the number of nonconformities based on the results of inspections of production processes (photo reports, verbal nonconformities, checklists of inspections and PRP). In June 2024, a survey of personnel was conducted using a questionnaire, an assessment of the level of culture was carried out and measures for its development were developed. The objectives in the field of quality and food safety include the following cultural objectives: - 95% implementation of the training plan; - 100% personnel involvement; - at least 90% process efficiency; - reduction in customer complaints and claims by 1%.</p> <p>The FSM team maintains and improves the food safety system, works with personnel to implement the system requirements and the responsibility of each employee, as well as notifying the Food Safety Directorate of quality and food safety issues. The Food Safety Directorate provides the top management with the results of work on quality and food safety at meetings at least once a month. The top management of the organization holds regular meetings: once a week (Monday) on the results of the enterprise's work for the week, including issues of production, product sales, quality, food safety, etc. Meetings at the level of department heads: Tuesday - production, quality control department, development service. Based on the results of the meeting issues, assignments are given to managers and specialists, and electronic records are kept, if necessary. The organization continues to implement the quality and food safety culture project approved on 27.01.2024. Intentions on quality and food safety culture are included in the Quality and Food Safety Policy; the topic of "food safety quality culture" is included in the personnel training plan. The level of personnel culture is measured by compliance with the requirements of technological documents, procedures, instructions, compliance with PRP, the efficiency of communications on quality and food safety issues, the number of nonconformities based on the results of inspections of production processes (photo reports, verbal nonconformities, checklists of inspections and PRP). In June 2024, a survey of personnel was conducted using a questionnaire and an assessment of the level of culture, and measures were developed for its development.</p>						
FSSC 22000 - Дополнительные Требования		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр		

		ИТИЧЕ СКОЕ			
2.5.9	Quality Control “Контроль качества”				
2.5.9	Quality Control / Контроль качества	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<p>Summary:</p> <p>The quality and food safety policy was approved by the general director on 09.02.2024 and includes the principle of producing high-quality and safe products. Quality objectives are set in the document "Quality and Food Safety Objectives" of 09.02.2024, for example, process efficiency of at least 90%; reduction of customer claims and complaints by 1%, obtaining the "Approved Supplier" status based on the results of customer audits, etc. Quality parameters for product control are set in the specifications and Technical Conditions for the manufactured products. Food quality control includes input control of raw materials/materials, control of products during the production process and control of finished products for quality indicators. During input control, the quality indicators of raw materials are checked for compliance with specifications, certificates/quality certificates from suppliers. Records of the input control results are made electronically (clause 4.6 ISO TS 22002-4). Raw materials are tested in accordance with the list of raw materials and materials subject to input control (approved on 09.01.2024) in the Quality Control Department. Product inspection during production is carried out in accordance with product specifications. The results are recorded in the inspection logs of product manufacturing processes and in the product recording log in the injection molding machine shop, in the fitting assembly area, in the tube manufacturing area. The following are controlled: product appearance, dimensions, thickness, quantity, color, presence of defects, etc. Quality control of finished products is carried out by the Quality Control Department with the registration of a quality certificate for the product, for example, Quality Certificate for the product lid-seal TU 22.22.14-012-158834-2018, production date 17-19.09.2024 (indicators: appearance, geometric dimensions, average weight, compliance of color with the approved sample); Quality Certificate for transportation containers for beverages such as PET kegs, PET bottles 30 l TU 22.22.14-003-158834-2018, production date 23.09.2024 (indicators: appearance, geometric dimensions, strength under free fall, pressure, tensile test, resistance to excess pressure, tightness). The weight of products is controlled in the injection molding machine shop, products with injection molding machines are weighed on control scales 6 times a day with record in the operational sheet, for example, 24.09.2024, product red cup, batch St.2.24.09, weight control at 09:00 - 17.6 g, 14:00 -17.7 g, 18:00 - 17.8 g, 22:00 - 17.7 g, 02:00 - 17.7 g, 06:00 - 17.6 g. The scales are verified: Verification Certificate No. S-BU / 27-06-2024 / 350349995 for electronic scales VR, valid until 26.06.2025. Verification of measuring instruments was carried out by FBU "Kaluga CSM". A procedure for starting up lines after maintenance, repairs and shutdowns has been implemented. The procedure for preparing equipment, cleaning lines from products and packaging previous cycles has been defined. Records in the operational sheet: 26.09.2024 (start-up time of TPA No. 350-1, signature of the quality control inspector, shop foreman, caster). The internal audit program for 2024, approved on 09.01.2024, includes the quality criteria of clause 2.5.9 in the product control process. The FSMS review report for 2023 of 25.01.2024 includes a test of the quality of finished products, a review of internal defects and a review of claims.</p>					

FSSC 22000 - Дополнительные Требования		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
2.5.10	Transport, Storage and Warehousing “Транспорт, хранение и складирование”					
2.5.10	Transport, Storage and Warehousing / Транспорт, хранение и складирование	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary:</p> <p>The raw material and finished product storage system includes the FEFO and FIFO principles. The inventory turnover system is implemented using a computer program, which helps to comply with the FEFO and FIFO principles for products in warehouses. TU 22.22.14-003-15883436-2022 "Transport polymer containers for beverages of the PET-KEG, M-KEG, PET-Bottle type" establishes the conditions and a guaranteed shelf life of 18 months, subject to storage conditions. Upon expiration of the guaranteed shelf life, the material must be checked for compliance with the requirements and can be used by the customer if it complies.</p>						
FSSC 22000 - Дополнительные Требования		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр		

				ИТИЧЕ СКОЕ		
2.5.11	Hazard Control and Measures for Preventing Cross-contamination “Контроль опасностей и меры по предотвращению перекрестного загрязнения”					
2.5.11	Hazard Control and Measures for preventing cross-contamination / Контроль опасностей и меры по предотвращению перекрестного загрязнения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary:</p> <p>The company does not use technologies for manufacturing packaging with barrier properties that ensure long-term storage of products, preservation of taste, consistency, aromas. It produces transportation packaging for beverages of the PET-KEG type with a volume of 10, 20, 30 liters with locking devices for pouring and storing products/beverages or without locking devices. The organization has conducted a risk assessment to determine the need and type of equipment for detecting foreign bodies. Foreign body detection equipment is not used (FSM team protocol No. 05/24 of 16.05.2024), the ingress of foreign inclusions is excluded. Granulated raw materials in bags with a PE liner are used for injection molding machines (specification requirements for polymer raw materials - no foreign inclusions), which are poured into a sealed hopper for loading into the injection molding machine. The results of Food quality control confirm the absence of foreign inclusions; there were no customer complaints. Instruction I PPP 004/6 "Prevention of Foreign Objects from Getting into Products" of 22.09.2022 has been developed and implemented. The register of glass and fragile items has been approved. Daily control of fragile glass and plastic items is carried out, records in the control log are made in the event of destruction of fragile items: there were no records in the log - destruction of fragile items in 2024 (January-September).</p>						
FSSC 22000 - Дополнительные Требования		Соответс тует		Оценк а	Если нет – укажите детали НС	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи	Если пункт не применим, предоставьте обоснование	

				тълъно/Критическо		
2.5.12	PRP Verification (Food Chain Categories BIII, C, D, G, I & K) “Верификация ПОПМ (Категории BIII, C, D, G, I и K)”					
2.5.12	PRP Verification / Верификация ПОПМ	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary:</p> <p>Instruction IS-02 for checking the PRP and the sanitary and hygienic state of production was developed and approved on 03.04.2019. The scope of PRP checks considering food safety risks at the enterprise includes: checks of the work environment, process equipment, compliance with hygiene, cleaning and sanitization instructions, etc. Compliance with PRP is checked daily during production inspections by the production manager, site managers, shift supervisors, and a sanitation specialist. Nonconformities on PRP are communicated to the personnel in checklists. Elimination of nonconformities is monitored. An example of violations of the check of 18.09.2024 in production, nonconformities - improper wearing of headgear, hand sanitation, corrective actions were taken during the check.</p>						
FSSC 22000 - Дополнителни Требования		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незначител ное/ Значител но/Кр итическо		
2.5.13	Product Design and Development (Food Chain Categories BIII, C, D, E, F, I & K) “Проектирование и разработка продукции (Категории BIII, C, D, E, F, I и K)”					
2.5.13	Product Design and Development /	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

		Проектирование и разработка продукции					
<p>Summary:</p> <p>The procedure DP-13 "Development and launch of new types of products" was approved on 20.06.2023. The process of introducing new products into production or changing manufactured products includes development stages depending on the tasks set. Product development begins with an application for a new product or technical specifications from the sales office or from the customer of the product, etc. In 2024, the introduction of new types of products was not planned.</p>							
FSSC 22000 - Дополнительные Требования		Соответс тует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование		НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское			
2.5.14		Health Status (Food Chain Category D)					
		"Состояние здоровья (Категория D)"					
2.5.14	Health Status / Состояние здоровья	<input type="checkbox"/>	<input type="checkbox"/>				
<p>Summary:</p> <p>N/A</p>							
FSSC 22000 - Дополнительные Требования		Соответс тует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование		НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн			

				ое/Кр итиче ское		
2.5.15	Equipment Management (All Food Chain Categories, excluding FII) “Управление оборудованием (все категории, за исключением FII)”					
2.5.15	Equipment Management / Управление оборудованием	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Minor	The process for purchasing new equipment and changing existing equipment is not documented, so potential impacts on existing systems are not clearly defined	1/1
<p>Summary:</p> <p>The enterprise is purchasing new equipment. The tasks for purchasing equipment are set using the Bitrix program. An example of purchasing an injection molding machine TPA 280ECOSYS is demonstrated. Specification / TOR from August 2023. Commissioning in January-February 2024, commissioning certificate of 13.02.2024. The specification reflects food safety requirements: materials and lubricants with food approval, requirements for the absence of defects in products, etc. In connection with the development of new equipment, the FSM team prepared materials for analysis and assessed hazardous factors. The injection molding machine equipment is similar to the existing equipment, so no new hazards were identified (FSM team protocol of 15.02.2024).</p>						
FSSC 22000 - Дополнительные Требования		Соответс тствует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна читель ное/ Значи тельн ое/Кр итиче ское		
2.5.16	Food Loss and Waste (All Food Chain Categories, excluding category I) “Продовольственные потери и пищевые отходы (все категории, за исключением категории I)”					
2.5.16	Food Loss and Waste /	<input type="checkbox"/>	<input type="checkbox"/>			

	Продовольственные потери и пищевые отходы					
Summary: N/A						
FSSC 22000 - Дополнительные Требования		Соответствует		Оценка	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Нет	Незначительное/ Значительное/ Критическое		
2.5.17	Communication Requirements “Требования к взаимодействию с сертифицирующей организацией”					
2.5.17	Communication Requirements / Требования к взаимодействию с сертифицирующей организацией	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
Summary: The requirements for the organization's interaction with the certification body to inform about events and situations that may affect the food safety system are established in the contract for conducting audits according to FSSC 22000 V6. There are currently no events, situations or changes in the organization that need to be reported to the certification body.						
FSSC 22000 - Дополнительные Требования		Соответствует		Оценка	Если нет – укажите детали НС Если пункт не применим,	НС
Пункт	Требование	Да	Нет	Незначительное		

				ьное/ Значи тельн ое/Кр итиче ское	предоставьте обоснование	
2.5.18	Requirements for Organizations with Multi-site Certification (Food Chain Category E, F & G) “Требования для организаций с несколькими месторасположениями (Категория E, F и G)”					
2.5.18.	Requirements for Organizations with Multi-site Certification / Требования для организаций с несколькими месторасположениями	<input type="checkbox"/>	<input type="checkbox"/>			
2.5.18.1	Central Function / Центральные функции	<input type="checkbox"/>	<input type="checkbox"/>			
2.5.18.2	Internal Audit Requirements Требования к внутреннему аудита	<input type="checkbox"/>	<input type="checkbox"/>			
Summary: N/A						

ISO 22000:2018 - FOOD SAFETY MANAGEMENT SYSTEMS

ISO 22000:2018 - Система Менеджмента Безопасности Пищевых Продуктов	Соответс твует	Оценк а	Если нет – укажите детали НС Если пункт не применим,	НС

Пункт	Требование	Да	Не т	Незначительное/ Значительное/ Критическое	предоставьте обоснование	
4	Context of the organization “Среда организации”					
4.1	Understanding the organization and its context / Понимание организации и её среды	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2	Understanding the needs and expectations of interested parties / Понимание потребностей и ожиданий заинтересованных сторон	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.3	Determining the scope of the food safety management system / Определение области применения системы	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	менеджмента безопасности пищевых продуктов					
4.4	Food safety management system / Система менеджмента безопасности пищевых продуктов	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The food safety management system of «Production Association «PET-EXPERT» LLC has been developed, documented, implemented and maintained in working order since 2017. The organization's FSMS is capable of continuously complying with mandatory legal requirements for manufactured products, constantly monitoring and considering changes in these requirements. The requirements of the following documents are applicable and are met by the organization: TR CU 005/2011 "On the safety of packaging", Federal Law of 02.01.2000 No. 29-FZ, regulatory documents for products (TU), etc. The system (mechanism) for tracking, updating and guaranteeing compliance with all legal requirements and customer requirements is described in the FSMS documents, current as of 01.10.2024. The organization uses the following mechanisms to comply with legislative, regulatory and customer requirements to ensure their implementation: monitoring of the legislative and regulatory framework by specialists, maintaining up-to-date specifications for raw materials/materials and finished products, monitoring the fulfillment of each order, focusing on customer requirements. There have been no significant changes in legislation in the last 3 years. All legislative and regulatory requirements have been communicated to the personnel and are implemented at all levels. No scheduled inspections by supervisory authorities were carried out in 2023-2024. The implemented FSMS allows achieving the planned results: the set objectives have been achieved, see information in section 6.

The organization identifies, defines and reviews external and internal factors that may affect the ability to achieve the set objectives at least once a year. The review of the internal and external environment (SWOT and PEST analysis) was conducted on 13.05.2024 and includes strengths, weaknesses, opportunities and threats. Strengths: availability of technologies and technological equipment, a team of specialists, information and technical support of partners throughout the entire period of use of the container, etc. Weaknesses: rental of space, prices and credit terms. The FSM team considered the influence of such a factor as the impact of climate change on the management system: according to the results of the review, the impact of climate change is recognized as insignificant. The results of the environmental analysis are considered when developing an action plan to improve the FSMS (approved on 25.01.2024), setting the organization's objectives (set out in paragraph 6.1 of the report). Understanding that the success of the Organization depends on satisfying the current and future needs of all stakeholders, the management of «Production Association «PET-EXPERT» LLC identified the stakeholders, their needs

and expectations, considering their impact on the organization's activities: customers and consumers of products, suppliers, personnel, regulatory authorities, business owners, etc. The expectations of stakeholders related to climate change are also considered. The organization is currently monitoring changes in the context that may affect the activities of the enterprise, the quality system and food safety: there are no significant changes in 2024. The frequency of updating information on the context of the organization and its stakeholders is once a year.

The scope of FSMS is clearly defined - Production of PET KEG container, PET-bottles and polymeric materials for the food and beverage industries. A complete list of products included in the scope of the system is given in the HACCP Plan.

A description of the processes performed by the organization and included in the scope of the FSMS is documented in the FSMS Process Folder (version from 17.05.2021). Among them: enterprise management, design/development, procurement, production, product control, storage, infrastructure and work environment management, personnel management, etc. Process owners, inputs, outputs, performance indicators and process interrelationships are defined. The organization has also defined outsourced processes: product testing in accredited laboratories, PEST control, medical examination of personnel, laundry of workwear, waste disposal, etc. Process management is ensured (see ISO TS 22002-4 clauses of the report).

ISO 22000:2018 - Система Менеджмента Безопасности Пищевых Продуктов		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незначительное/ Значительное/ Критическое		
5	Leadership “Лидерство”					
5.1	Leadership and commitment / Лидерство и приверженность	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
5.2	Policy / Политика	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

<p>5.2.1</p>	<p>Establishing the food safety policy / Разработка политики в области обеспечения безопасности пищевой продукции</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>5.2.2</p>	<p>Communicating the food safety policy / Доведение политики в области обеспечения безопасности пищевой продукции</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>5.3</p>	<p>Organizational roles, responsibilities and authorities / Функции, ответственность и полномочия в организации</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>5.3.1</p>	<p>Top management shall ensure that responsibilities and authorities for relevant</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	<p>roles are assigned, communicated and understood within the organization / Высшее руководство должно обеспечивать определение, доведение до сведения и понимание персоналом организации ответственности и полномочий, предусмотренных для выполнения соответствующих функций.</p>					
5.3.2	<p>The food safety team leader shall be responsible for: а) - d) / Руководитель группы безопасности пищевой продукции должен нести</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	ОТВЕТСТВЕННОСТЬ за а) - d)					
5.3.3	All persons shall have responsibility to report problem(s) with regards to the FSMS to identified person(s) / Весь персонал должен нести ответственность за информирование назначенных лиц о проблемах, имеющих отношение к СМБПП	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The management of «Production Association «PET-EXPERT» LLC demonstrates leadership and commitment to Food quality and safety, supports FSMS, communicates to personnel the importance of compliance with all requirements, which is supported by the Quality and Food Safety Policy and Objectives. The Quality and Food Safety Policy was approved by the general director on 09.02.2024. The Quality and Safety Policy and Objectives have been communicated to personnel at all levels during production meetings, quality and safety conferences, upon hiring, etc. The Policy is supported by measurable objectives and posted in all accessible places. The Quality and Food Safety Objectives for 2024 were approved on 09.02.2024. The results of achieving the objectives for 2023 are presented in the Management Review of 25.01.2024. The objectives for 2023 have been achieved.

The management allocates the necessary resources for the functioning of the food safety system: implementation of production activities, procurement of products and services, training and maintaining personnel knowledge, etc. The responsibilities and powers of the personnel are established by the organizational structure of 10.01.2023. Job descriptions have been developed and are up-to-date, which include requirements for personnel competence, the required level of

knowledge, duties and rights, and responsibility of the personnel. The job descriptions for the equipment loader of 01.08.2018, the product and process quality controller of 01.08.2018, the packer of 02.08.2018, and the production line operator of 02.11.2020 have been checked (signatures on familiarization with the instructions are available). The job descriptions also include the requirements of the food safety system. FSM team has been created and is functioning. Order No. 6 of 22.05.2024. The FSM team leader is the head of the quality control department (QCD) Fedotov M.A. (relevant education, 10 years of experience in the food industry). The FSM team coordinator is the QCD methodologist Moroz I.V. (relevant education, 5 years of experience). Moroz I.V. completed training on FSSC 22000 V6, certificate No. FS4-2023 of 12.10.2023 in DQS-Academy. Moroz I.V. trained FSM team on FSSC 22000 V6 in November 2023, training protocol of 28.11.2023. The FSM team includes: the production manager, shop managers, a sanitation and hygiene specialist, the head of the HR department, a Procurement Manager, a quality control methodologist, etc. The FSM team has all the necessary knowledge and experience to analyze and assess hazards, including technology, equipment, microbiology, legislative and regulatory requirements, etc.

The company's management supports the continuous improvement of the food safety system by setting objectives and objectives. In 2023-2024, improvements concern the following issues: purchasing raw materials from manufacturers, focusing on customer specifications and testing products (raw materials and finished products); strengthening internal audits. General Director Mikhail Nikolaevich Miroshnichenko took part in the discussion of leadership topics during the audit on behalf of the enterprise.

ISO 22000:2018 - Система Менеджмента Безопасности Пищевых Продуктов		Соответствует		Оценка	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Нет	Незначительное/ Значительное/ Критическое		
6	Planning “Планирование”					
6.1	Actions to address risks and opportunities / Действия в отношении	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	рисков и возможностей					
6.1.1	<p>When planning for the FSMS, the organization shall consider the issues referred to in 4.1 and the requirements in 4.2 and 4.3 and determine the risks and opportunities that need to be addressed to: a) - d) / При планировании СМБПП организация должна учитывать факторы в соответствии с 4.1 и требования по 4.2 и 4.3 и определять риски и возможности, которые следует рассматривать в целях: а) - d)</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

<p>6.1.2</p>	<p>The organization shall plan: a) - b) / Организация должна планировать: а) - b)</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>6.1.3</p>	<p>The actions taken by the organization to address risks and opportunities shall be proportionate to: a) - c) / Действия в отношении рисков и возможностей должны быть пропорциональны их влиянию на: а) - с)</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>6.2</p>	<p>Objectives of the food safety management system and planning to achieve them / Цели системы менеджмента безопасности пищевой продукции и</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	планирование их достижения					
6.2.1	The organization shall establish objectives for the FSMS at relevant functions and levels. The objectives of the FSMS shall: a) - f) / Организация должна устанавливать цели для СМБПП в соответствующих подразделениях и на соответствующих уровнях организации: а) - f)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
6.2.2	When planning how to achieve its objectives for the FSMS, the organization shall determine: a) - e) / При планировании того, каким образом достигать	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	целей в отношении системы менеджмента безопасности пищевых продуктов, организация должна определить: а) - е)					
6.3	Planning of changes / Планирование изменений	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

When planning the food safety system, «Production Association «PET-EXPERT» LLC identifies risks and opportunities to ensure that the FSMS achieves the intended results, as well as for continuous improvement. Risks and opportunities are assessed once a year or when the context of the organization changes. Risk assessments: critical, significant and acceptable. Critical and significant risks require the development of risk mitigation measures. Risk analysis and assessment updated on 19.05.2024. In general, the risks are assessed as acceptable. Risk examples: - raw material procurement: risk of disruptions in raw material supply (opportunities - searching for suppliers on the Russian and Asian markets, assessing and selecting new suppliers, having 2-3 alternative suppliers of one raw material item, maintaining a safety stock of raw materials, etc.); - shipment of finished products: risk of disruption of shipment schedules due to the fault of logistics companies (opportunities - purchasing product transportation services from several logistics companies, having a logistics service at the enterprise that manages transport orders and product shipments); - production: risk of unavailability of equipment and spare parts purchases (opportunities - ensuring efficient operation of existing equipment, safety stock of spare parts, access to new suppliers/intermediary firms, good communications with product customers, maintaining communications with equipment manufacturers).

Food quality and food safety objectives are set for the organization as a whole and are decomposed into all relevant levels. Quality and food safety objectives for 2024 were approved on 09.02.2024. The objectives for 2023 have been achieved, as confirmed by the objective achievement report of 19.01.2024. Examples of objectives for 2024: - achieving a process efficiency indicator of at least 90%; - increasing preform sales volume, PET-KEG; - reduction in the number of complaints by at least 1%; - absence of critical and significant discrepancies affecting food safety; - implementation of the training plan 95%, etc. For each objective, measures for achieving them have been developed and approved, for which the heads of processes/departments are responsible. The fulfillment of objectives is monitored during the monthly summary by the heads of processes/departments and is reviewed at a management meeting. The effectiveness of the FSMS is assessed based on the

achievement of planned objectives/results. Information on the effectiveness of the system is included in the review by management (MR report for 2023 of 19.01.2024).

The organization manages changes in accordance with the PPI-02 procedure, which may affect the activities of the enterprise and the FSMS in the event of loss of control. All changes made to the production of products: replacement of raw materials, change in process parameters, changes in internal or external legislative and regulatory documentation, changes in customer requirements are carried out using the Russian electronic service Bitrix-24. Change requests are registered as projects and tasks in Bitrix, performers are connected who enter information on the completion of change activities. The FSM team considers the need to update the HACCP plan. In 2024, the changes did not affect food safety. Example of a change: in 2024, the Provita No. 500 nitrogen adsorption unit was purchased and launched. Commissioning certificate of 15.08.2024. Personnel training on how to operate the unit was held on 16.08.2024. The review and impact assessment on quality and food safety were carried out by FSM team (minutes of 19.08.2024): no CCPs or OPRPs were identified, since a similar unit was used. A review of all changes made is carried out at least once a year as part of the management review procedure.

ISO 22000:2018 - Система Менеджмента Безопасности Пищевых Продуктов		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незначительное/ Значительное/ Критическое		
7	Support “Средства обеспечения”					
7.1	Resources / Ресурсы	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.2	People / Человеческие ресурсы	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

7.1.3	Infrastructure / Инфраструктур а	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.4	Work environment / Производствен ная среда	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.5	Externally developed elements of the FSMS / Разработанные вне организации элементы системы менеджмента безопасности пищевой продукции	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.1.6	Control of externally provided processes, products or services / Управление получаемыми извне процессами, продуктами или услугами	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

7.2	Competence / Компетентность	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.3	Awareness / Осведомленность	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4	Communication / Обмен информацией	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4.2	External communication / Внешний обмен информацией	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.4.3	Internal communication / Внутренний обмен информацией	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5	Documented information / Документированная информация	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.2	Creating and updating /	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	Создание и актуализация					
7.5.3	Control of documented information / Управление документированной информацией	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.3.1	Documented information required by the FSMS and by this document shall be controlled to ensure: a) - b) / Документированная информация, требуемая СМБПП и настоящим стандартом, должна находиться под управлением в целях обеспечения: а) - б)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
7.5.3.2	For the control of documented information, the organization	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	<p>shall address the following activities as applicable: a) - d) / Для управления документированной информацией организация должна предусматривать действия в той степени, насколько это применимо: а) - d)</p>				
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Summary:

The organization allocates sufficient financial resources to maintain the infrastructure, create a work environment, manage personnel and documented information. There are no restrictions on internal and external resources. The enterprise is provided with the infrastructure necessary for the production of safe products. There is technological equipment: injection molding machines, blow molding conveyor lines, dryers, an extruder, an ozone generator station, a robotic product stacker, etc. The work environment guarantees the release of safe food products and is in controlled conditions. Production facilities are in good condition.

FSMS elements developed outside the organization are not used. The organization has defined the processes, products and services covered by the food safety system. Management of externally purchased products is carried out in accordance with procedure DP-010 "Procedure for the purchase of raw materials and materials", approved on 06.03.2023. At least once a year, an assessment and selection of suppliers of raw materials and materials is carried out. The evaluation criteria are quality, location, price, etc. Specifications for purchased products have been developed. Contracts are concluded with suppliers. External procurement management is ensured, responsible persons are appointed, acceptance criteria and monitoring procedures are defined. For example, the procurement director is responsible for the procurement of raw materials and supplies. The following services are purchased: deratization and disinsection, product testing in accredited centers/laboratories, waste removal and disposal, medical examination of personnel, verification of measuring instruments, etc. Service providers are assessed on a tender basis. Responsible persons for the services purchased are appointed, for example, the head of the quality control department is responsible for product testing in third-party organizations, and a mechanical engineer is responsible for the compressor maintenance service. It is ensured that externally supplied products or services do not have a negative impact on the ability to meet FSMS requirements: when providing the service, the supplier's representatives must comply with all PRP

requirements in accordance with ISO TS 22002-4. Documented information on all activities for the services provided is saved and provided. Requirements for procurement in case of emergencies are included in the DP-010 procedure. The organization ensures that all new suppliers do not have a negative impact on the manufactured products and that the products under all circumstances continue to comply with the established specifications. In case of emergency purchases, the company has defined actions that include the following activities: tracking alternative suppliers; testing new suppliers and new raw materials; contracts for the purchase of raw materials/materials with at least 2 suppliers; maintaining a safety stock of raw materials in warehouses, etc. There were no cases of emergency procurement of products and services in 2023-2024.

The organization ensures the personnel competence necessary for the effective functioning of the FSMS. FSM team leader I.V. Moroz completed training at DQS-Academy on FSSC 22000 V6, certificate No. FS4-2023 of 12.10.2023. In November 2023, I.V. Moroz trained FSM team on FSSC 22000 V6, training protocol of 28.11.2023. And then during 2024, according to the training plan of 15.01.2024, the company's personnel received training on the new FSSC 22000 requirements. Job descriptions have been developed and approved that facilitate the correct selection, placement and retention of personnel, and the improvement of their professional qualifications. The qualification requirements for all positions are defined in job descriptions, for example, the job description of the product and process quality controller of 01.08.2021, the job description of the adjuster of equipment for machines and automatic lines for the production of plastic products of 01.08.2021, the job description of the packer of 31.01.2024. Personnel competencies are maintained on an ongoing basis. Personnel training is planned. The training plan includes internal and external training, quality and food safety training, and professional personnel training. The training plan for 2024 was approved on 15.01.2024. The plan includes training for managers, specialists and workers. To maintain knowledge of the FSMS documentation requirements, training of production personnel was conducted in August 2024, for example, personnel of the fittings assembly shop, blow molding shop, finished products warehouse. Training records are provided in the training protocols. Newly hired employees must undergo training and on-the-job training. For example, Khalyavinsky A.K. was hired as an equipment adjuster on 15.04.2024, order No. 24-0 on internship from 15.04.2024 to 22.04.2024, minutes 02/24-153-p of the meeting of the qualification commission for knowledge testing, order on admission to independent work No. 24-D of 23.04.2024. Training is conducted according to FSMS documents (policy, objectives, personal hygiene, instructions on foreign objects entering products, etc.).

The purpose of internal information exchange is to provide the organization's personnel with the data necessary to perform work, as well as information that is a source of improvement and involvement of employees in achieving established quality objectives and fulfilling the requirements of FSMS documentation. The information received is used by the organization to adjust processes, conduct management reviews, and update the FSMS. Scheduled meetings, corporate events, and informal meetings are used for internal information exchange. Meetings on current activities, including quality and food safety, are held by the general director daily. The FSM team holds quality and food safety meetings once a month. All personnel are notified of their responsibility for communicating food safety-related issues to the members of the FSM team. All interested parties are informed of information regarding the development, implementation, modification, and updating of the FSMS to the extent necessary to ensure food safety. External information is exchanged through interaction with contractors, suppliers, consumers, supervisory authorities, government agencies, etc. Persons responsible for the exchange of external and internal information are appointed. For external information exchange, the following are used: telephone conversations, personal meetings, contractual documents, postal items, e-mail, the organization's website, etc. During 2023-2024, ongoing communications were carried out with suppliers of raw

materials and materials, with customers of products, with service providers. There were no food safety incidents, therefore, communications with supervisory organizations were carried out only on testing of products, the work environment, and swabs.

A list of current system documents for 2024 is provided. FSMS documentation includes: Food safety policy and objectives; DP-001 "Food safety management system document management"; DP-003 "Food safety management system nonconforming product management"; DP-006 "Implementation of internal audits of the FSMS"; DP-004 "Procedure for developing and implementing corrective and preventive actions", etc. Requirements for documented information are established in procedure DP-001 of 01.08.2023. The procedure defines the procedure for developing, coordinating, approving and storing FSMS documentation. The documentation is agreed upon and approved before it is put into effect using the electronic document management system. The documentation is available in electronic and paper form. The relevance of the documents is maintained. Methods of document distribution - posting in electronic databases; if necessary, the documentation is distributed in paper form for its intended purpose. External documents are managed by process managers, for example, test reports in external accredited centers and declarations of conformity for products are controlled by the Quality Control Methodologist, external procurement documents (reports, passports, declarations for raw materials and materials) are controlled by the Procurement Manager Miroshnichenko V.V. An information exchange system has been defined and a circle of managers and specialists with access within their competence to certain document databases has been established. Changes to the document database are made by managers responsible for the document; document tracking is carried out by managers responsible for a specific document database. Control over FSMS documentation, its relevance and distribution is carried out by the Quality Control Methodologist Moroz I.V. The documented procedure for document management defines the storage periods for documents and actions with outdated documents, which are replaced in the database with current ones. For example, documented information on the results of quality control/food safety of products is stored for 1 year, traceability - 3 years. To save documents and records, the enterprise has a data backup and recovery system, for which an IT specialist is responsible.

ISO 22000:2018 - Система Менеджмента Безопасности Пищевых Продуктов		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незначительное/ Значительное/ Критическое		
8	Operation “Производственная деятельность”					

8.1	Operational planning and control / Планирование и управление на операционном уровне	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2	Prerequisite programmes (PRPs) / Программы обязательных предварительных мероприятий (ПОПМ)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2.1	The organization shall establish, implement, maintain and update PRPs to facilitate the prevention and/or reduction of contaminants (incl food safety hazards) in the products, product processing and work environment / Организация должна создать,	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	внедрить, поддерживать и актуализировать ПОПМ с тем, чтобы обеспечивать предотвращение и/или снижение попадания загрязнителей (в том числе представляющих угрозу для пищевой безопасности) в продукты, процессы обработки и производственную среду					
8.2.2	The PRPs shall be: a) - d) / ПОПМ должны: a) - d)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.2.3	When selecting and/or establishing PRPs, the organization shall ensure that applicable statutory, regulatory and	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	<p>mutually agreed customer requirements are identified. The organization should consider:</p> <p>a) - b) / При выборе и/или разработке ПОПМ организация должна определить применимые законодательные и другие обязательные требования, а также согласованные требования потребителей. Организации следует учитывать: а) - б)</p>					
<p>8.2.4</p>	<p>When establishing PRPs the organization shall consider: a) - l) / При разработке ПОПМ организация</p>	<p><input checked="" type="checkbox"/></p>	<p><input type="checkbox"/></p>			

	должна учитывать: а) - л)					
8.3	Traceability system / Система прослеживаемости	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.4	Emergency preparedness and response / Готовность к чрезвычайным ситуациям и реагирование на них	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.4.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.4.2	Handling of emergencies and incidents / Реагирование на чрезвычайные ситуации и аварии	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5	Hazard control / Управление опасностями	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1	Preliminary steps to enable hazard analysis / Предварительн	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	ые мероприятия, позволяющие провести анализ опасностей					
8.5.1.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.2	Characteristics of raw materials, ingredients and product contact materials / Характеристики сырьевых материалов, ингредиентов и материалов, контактирующих с продуктом	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.3	Characteristics of products / Характеристики конечных продуктов	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.4	Intended use / Предусмотренное применение	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5	Flow diagrams and description of processes / Технологически	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	е схемы и описание процессов	<input type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.1	Preparation of the flow diagrams / Подготовка технологических схем	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.2	On-site confirmation of the flow diagrams / Подтверждение технологических схем на производственной площадке	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.1.5.3	Description of processes and process environment / Описание процессов и условий производства	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2	Hazard analysis / Анализ опасностей	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

<p>8.5.2.2</p>	<p>Hazard identification and determination of acceptable levels / Идентификация опасностей и определение приемлемых уровней</p>	<p><input checked="" type="checkbox"/></p>	<p><input type="checkbox"/></p>			
<p>8.5.2.2.1</p>	<p>The organization shall identify and document all food safety hazards that are reasonably expected to occur in relation to the type of product, type of process and process environment. The identification shall be based on: a) -e) / Все опасности, угрожающие безопасности пищевой продукции, возникновение которых можно</p>	<p><input checked="" type="checkbox"/></p>	<p><input type="checkbox"/></p>			

	<p>предположить для данного типа продукта, типа процесса и среды его реализации, должны быть идентифицированы и зарегистрированы: а) -е)</p>					
8.5.2.2.2	<p>The organization shall identify step(s) (e.g. receiving raw materials, processing, distribution and delivery) at which each food safety hazard can be present, be introduced, increase or persist. When identifying hazards the organization shall consider: a) - c) / Организация должна идентифицировать этапы (например,</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	<p>получение сырьевых материалов, переработка, распределение и поставка), на которых каждая из опасностей, угрожающая безопасности пищевой продукции, может присутствовать, вноситься, увеличиваться или сохраняться: а) - с)</p>					
<p>8.5.2.2.3</p>	<p>The organization shall determine the acceptable level in the product of each food safety hazard identified, whenever possible. When determining acceptable levels, the organization shall: а) - с) / Для каждой из</p>	<p><input checked="" type="checkbox"/></p>	<p><input type="checkbox"/></p>			

	идентифицированных опасностей организация должна всегда, когда это возможно, определять приемлемый уровень опасности в конечном продукте: а) - с)					
8.5.2.3	Hazard assessment / Оценка опасностей	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4	Selection and categorization of control measure(s) / Выбор и классификация мероприятий по управлению	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.2.4.1	Based on the hazard assessment, the organization shall select an appropriate control measure or combination of control	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	<p>measures that will be capable of preventing or reducing the identified significant food safety hazard to defined acceptable levels / На основе оценки опасностей организация должна выбирать подходящее мероприятие по управлению или комбинацию мероприятий по управлению, способных предотвратить или снизить до установленных приемлемых уровней идентифицированные значимые опасности, угрожающие безопасности</p>					
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	пищевой продукции					
8.5.2.4.2	In addition, for each control measure, the systematic approach shall include an assessment of the feasibility of: a) - c) / Применение системного подхода для каждого выбранного мероприятия по управлению должно дополнительно включать оценку осуществимости: а) - с)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.3	Validation of control measure(s) and combination of control measures / Валидация мероприятия(и) по	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	управлению и их комбинаций					
8.5.4	Hazard control plan (НАССР/OPRP plan) / План управления опасностями (план ХАССП/ППОПМ)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.2	Determination of critical limits and action criteria / Установление критических пределов и критериев действия	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.3	Monitoring systems at CCPs and for OPRPs / Системы мониторинга в ККТ и ППОПМ	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.5.4.4	Actions when critical limits or action criteria are not met / Действия в	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	случае несоблюдения критических пределов или критериев действия					
8.5.4.5	Implementation of the hazard control plan / Внедрение плана управления опасностями	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.6	Updating the information specifying the PRPs and the hazard control plan / Актуализация информации, являющейся основой ПОПМ и плана управления опасностями	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.7	Control of monitoring and measuring / Управление мониторингом и измерениями	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.8	Verification related to PRPs	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	and the hazard control plan / Верификация, связанная с ПОПМ и планом управления опасностями					
8.8.1	Verification / Верификация	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.8.2	Analysis of results of verification activities / Анализ результатов верификационной деятельности	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9	Control of product and process nonconformities / Управление несоответствиями продукта и процесса	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2	Corrections / Коррекции	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

<p>8.9.2.1</p>	<p>The organization shall ensure that when critical limits at CCPs and/or action criteria for OPRPs are not met, the products affected are identified and controlled with regard to their use and release / Организация должна обеспечить, чтобы в случае превышения критических пределов в ККТ и/или в случае несоблюдения критериев действия для ППОПМ продукты, на которые оказала влияние подобная ситуация, были идентифицированы и было осуществлено соответствующ</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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	ее управление в отношении их использования и выпуска					
8.9.2.2	When critical limits at CCPs are not met, affected products shall be identified and handled as potentially unsafe products (see 8.9.4) / Продукты, произведенные в условиях превышения критических пределов в ККТ, должны идентифицироваться и управляться как потенциально опасные продукты (см. 8.9.4)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.2.3	Where action criteria for an OPRP are not met, the following shall be carried out: a) - c) / При	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	несоответствии критериям действия для ППОПМ должно выполняться следующее: а) - с)					
8.9.2.4	Documented information shall be retained to describe corrections made on nonconforming products and processes, including a) - c) / Должны сохраняться в качестве документированной информации описания коррекций, сделанных в отношении несоответствующих продуктов и процессов, включая следующее а) - с)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.3	Corrective actions /	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	Корректирующие действия					
8.9.4	Handling of potentially unsafe products / Обращение с потенциально опасными продуктами	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4.2	Evaluation for release / Оценка продуктов для их выпуска	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.4.3	Disposition of nonconforming products / Ликвидация несоответствующих продуктов	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
8.9.5	Withdrawal/recall / Изъятие/отзыв	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The organization plans and manages the processes necessary for the manufacture of high-quality and safe products. Production is planned in accordance with production plans - monthly, weekly, current. The production assignment is generated electronically based on applications and the sales plan. The results of execution are recorded in the product recording log. Legislative and regulatory documents for products - TR CU 005/2011, Technical conditions: TU 22.22.14-003-15883436-2022 "Transport polymer containers for beverages such as PET-KEG, M-KEG, PET-Bottle", etc.

The conditions for the production of safe products are defined, implemented and presented in the Prerequisite Programs (PRP), developed as separate documents. The PRP verification was carried out on 03.06.2024 and formalized by the FSM team Protocol. The programs include measures to

meet the requirements for: • the design and layout of buildings, to the territory; • to the management of purchased materials; • measures to prevent cross-contamination; • recall/withdrawal procedures; • pest control; • personnel hygiene, etc. The enterprise carries out daily sanitary control of the PRP in production shops with the completion of checklists. Control is carried out by a sanitation specialist (order No. 9 of 15.09.2022). Compliance with the PRP is checked daily during the inspection of the production by a sanitation specialist. Nonconformities on the PRP are communicated to the personnel in checklists.

The organization has developed, documented in the procedure DP-005 "Implementation of identification and traceability" of 04.05.2023 and applies a traceability system that allows identifying batches of finished products and their relationship to batches of raw materials, completed processing and delivery records. The product traceability system is ensured by recording data in paper and electronic form at different stages of technological processes in production logs, raw material and finished product control logs. Traceability records are maintained and stored for at least the guaranteed shelf life of the product. Traceability and product withdrawal exercises are conducted regularly, at least once a year. Traceability exercise of 22.05.2024 - PET keg 30 l, production date 04.04.2024, box No. 5-590. Quantity of manufactured products 8750 pcs., quantity of products transferred to the warehouse 8405 pcs., defective - 345 pcs. Quality certificate for PET keg of 05.04.2024. Transfer of finished products to the warehouse: product shipment sheet of 11.06.2024. Production: - Finished product recording log: record of 04.04.2024; - Preform: 390 g, brown, TPA-280, p. 76 of 12.12.2023. Raw materials: - PET, supplier AO Sibur-PETF, Tver, brown color, received on 07.12.2023; input control sheet: record of 12.12.2023, complies with the PET specification of 02.02.2022. As a result of the training, complete information was obtained on the raw materials, process parameters, test results, and production volumes. The full traceability testing procedure took 1 hour 40 minutes (including the performance of other production functions at that time).

Traceability exercise in the presence of an auditor: Date and time of the exercise start on 09.25.2024 at 10:30. Products: PET keg 20 l, pallet No. 164, production date 07.10.2024. Quantity of manufactured products 1700 pcs., quantity of products transferred to the warehouse 1700 pcs., defective - 0 pcs. Transfer to the warehouse: warehouse shipment sheet of 10.07.2024. Quality certificate for PET kegs of 10.07.2024, lot 27, meets the requirements of TU 22.22.14-003-15883436-2022 and specifications. Production: - Finished product recording log blow molding shop: record of 10.07.2024; - Preform: 390 g, brown, TPA-300, p. 76 of 12.12.2023. Raw materials: - HardPET 0.80, supplier AO Sibur-PETF, Tver, white, received on 15.06.2023, quality certificate No. 0801974540-90001 of 24.07.2023; input control sheet: record of 15.06.2023, complies with the specification of 02.09.2022; - Dye Remap 81400 p.10204, supplier OOO Repi, brown, received on 25.05.2023, quality certificate No. 10204-3.1 of 25.05.2023, input control sheet: record of 25.05.2023, complies with the dye specification. Traceability exercise end time 11:30. Following the exercise, information on raw materials, technological parameters, test results, and production volumes was demonstrated. The testing results confirm the traceability of the products, include a comparison of the quantity of the final product with the quantity of ingredients.

The organization has developed and implemented the procedure DP-009 "Management of potential emergency circumstances and emergency situations" of 03.03.2023, which allows managing potential emergency circumstances and emergency situations that may affect the safety of products. The FSM team reviewed possible situations and compiled a list of them. The list indicates possible hazards and objects affected by the situations, measures to eliminate them and responsible persons. The following are defined as emergency situations: accidents in the water supply system, sewerage system, heating system, electric lighting system; fire, power outage, outbreaks of infectious and viral diseases, etc. At least once a year, training is held on emergency

and emergency situations that may affect the food safety of products. A training session was held on 04.03.2024 (fire on the stairs leading to the finished product warehouse). The fire report was forwarded to the shop manager. The shop manager organized the extinguishing of the fire. The products were damaged by water during the extinguishing process, the rejection and disposal report No. 01 of 04.03.2024 was developed: 15 corrugated boxes got wet and were sent for disposal, 3 pallets with preforms got wet - sorting, quality control and repackaging. The objective of the training was achieved, the response was carried out in a coordinated manner and according to the procedure, the personnel received additional instructions following the training. In recent years, there have been no real emergencies. Measures to prevent the COVID-19 coronavirus pandemic are supported, which include: posting information about COVID-19 on information boards, installing dispensers and hand sanitizers at the entrance to each room, wearing masks (if necessary), additional treatment of production, office and utility rooms with disinfectants, monitoring the health of workers, etc.

Information for conducting a hazard analysis in the production of products is presented in the form of a document HACCP Plan of 03.06.2024. The HACCP Plan includes a description of the product (raw materials, materials and finished products), identification of hazardous factors, intended use of the product, flow charts of technological processes, assessment and analysis of hazards. Updated on 03.06.2024 flow chart of preform manufacturing, PET keg blowing, fittings assembly. Use of the products has been reviewed by the FSM team: no restrictions. The FSM team, using the approved methodology, conducted an analysis of physical, chemical and biological hazards threatening food safety. The assessment was carried out considering the possible adverse effects on human health and according to the likelihood of its occurrence using the decision tree method. The description of products (raw materials, materials, finished products) is presented by specifications for raw materials, materials (the update of specifications for 2024 is confirmed by the register). The specifications are agreed with suppliers of raw materials (attached to contracts). Raw materials (characteristics, example): - aluminum foil for packaging GOST 745-2014 (thickness, width, aluminum grade, surface quality, no odor, no foreign inclusions, etc.); - PET (appearance, granule size, no contamination, no cracks, punctures, folds, scratches, no odor); - thermoplastic elastomer (TPE) A60 (food grade) (appearance of granules, odor, granule size, humidity, melt flow index, etc.); - polypropylene grade "Poliom" PP H030GP (mass fraction of granules, mass fraction of volatile substances, mass fraction of ash, etc.); - compression spring (wire EN 10270-3-1.4310 WPB AISI 204CUX-2.50 mm). The safety indicators of raw materials and materials for the manufacture of products are confirmed by expert opinions, declarations of conformity, test reports, safety data sheets, for example: - Expert opinion No. 734-03-EZ of 30.03.2012 on the compliance of polyethylene terephthalate (granulate) trademark TVERPET with the unified sanitary-epidemiological and hygienic (SEiG) requirements based on Test Report No. 290-03-A of 29.03.2012, issued by the ILC FGU "736GC GSEN of the Ministry of Defense of the Russian Federation" (complies with SEiG requirements No. 299 of 28.05.2010, scope of application - food packaging); - Expert opinion No. 430 of 08.04.2016 based on the results of the sanitary-epidemiological and hygienic examination of the product "Termoelastoplast MASFLEX" based on Test Protocol No. 3690/035 of 28.03.2016 - Federal State Institution State Regional Testing Center in the Moscow Region (Accreditation Certificate ROSS RU.0001.21PT43) issued to OOO Frontal (complies with SEiG requirements No. 299 of 28.05.2010, scope of application - contact with food products).

Hazard analysis and risk assessment were carried out by the FSM team on 03.06.2024, which came to the conclusion based on the results that no CCPs were identified in the production of packaging and packaging materials. Hazard control plan (HACCP/OPRP plan) includes 1 OPRP:

<i>Auditor verification of CCP(s) and OPRP(s)* "Верификация аудитором ККТ и ППОПМ*"</i>			
<i>CCP#/ OPRP# "ККТ#/ ППОПМ#"</i>	<i>Description of process step: "Описание этапа процесса:"</i>	<i>Critical limits or action criteria "Критические пределы или критерии действия"</i>	<i>Monitoring procedure, correction, and corrective action "Процедура мониторинга, коррекция и корректирующие действия"</i>
OPRP 1	Fitting assembly – fitting ozonation in the OZONBOX unit.	Ozonation time (according to the approved monthly schedule).	Monitoring ozonation time according to schedule. Correction: shutdown, Repeated ozonation of products. corrective actions: checking the unit's operability adjustment, start-up.

OPRP monitoring 1: fitting assembly - (microbiological factor), fitting ozonation in the OZONBOX unit according to the ozonizer operation schedule for a month. Record in the ozonation schedule of 25.09.2024, phytin batch in assembly No. 453, ozonation time 15:00-16:00. Control: person responsible for ozonation Salamatov L. (signature). OPRP is under controlled conditions.

The organization updates information on the PRP, the Hazard control plan when changing raw materials, technology, equipment, etc. If there are no changes, the FSM team confirms the relevance of the FSMS information by the protocol: FSM team protocol of 04.06.2024 (update is not required). In verification activities, the organization uses the results of internal audits, sanitary audits and the implementation of the Hazard control plan; the results of product tests are also used for verification. The FSM team reviews the verification information and confirms that the verification activities are carried out and effective (FSM team Verification Protocol of 17.01.2024). The review of the activity results is used as input data for the FSMS review.

The organization has defined the processes requiring control and measurement and has compiled and approved a list of measuring instruments (MI). All MI are verified and calibrated in a timely manner, which is confirmed by verification certificates and MI labels. The 2024 MI verification schedule was approved on 12.03.2024. The following documents were provided: Verification Certificate No. S-BU/18-07-2024/355371432 for the Sh-1-01 thickness gauge, valid until 17.07.2024; Verification Certificate No. S-BU/18-07-2024/355265106 for the internal measurement caliper, valid until 17.07.2024; Verification certificate No. S-BU/27-06-2024/350349995 for VR electronic scales, valid until 26.06.2025. Verification of measuring instruments was carried out by FBU "Kaluga CSM", accreditation certificate RA.RU.311265.

FSMS ensures the prevention of nonconforming products from reaching the consumer. Management is carried out at all stages of the production process in accordance with the procedure DP-003 "Management of products with nonconformities" of 24.04.2023. The procedure for managing nonconforming products is fully implemented and prevents unsafe products from entering the process chain from raw materials to shipment of finished products to customers. The procedure defines actions in the event of detection of nonconforming products. Decisions on further actions with nonconforming products are made by a commission, which includes key specialists. Actions with nonconforming products: nonconforming products are separated, placed in quarantine, sorted, returned or disposed of in case of their further unsuitability. After sorting, products recognized by the commission as suitable remain in the process chain. Example of nonconformity: act No. 17 of 25.02.2024 on nonconformity of the product red cup (280) SD,

production date 18.02.2024 in the injection molding machine shop, quantity 459 pcs. Weight nonconformity (exceeding the set weight by 16.2 g by 2 grams, actual weight 18.2 g). The product was moved to the quarantine zone, quality control department control on 24.02.2024: transfer the product for disposal.

The procedure for product withdrawal is defined in Instruction I-003/2 "Recall/withdrawal of nonconforming products" of 01.07.2022. The last product withdrawal test was conducted on 16.05.2024. Products: disposable handle for PET bottles, production date 24.04.2024-04.05.2024, 237,000 pcs. transferred to the warehouse. The following participated in the product recall test: sales manager, quality control department manager, injection molding machine shop manager. A report of 17.05.2024 was compiled. The product recall test results confirm that the procedure works, the recall was carried out promptly: the time spent on product recall from the detection of the defect to the transmission of the message to the client was 2 hours. There were no actual product recalls in 2023-2024.

ISO 22000:2018 - Система Менеджмента Безопасности Пищевых Продуктов		Соответствует		Оценка	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Нет	Незначительное/ Значительное/ Критическое		
9	Performance evaluation "Оценка результатов деятельности"					
9.1	Monitoring, measurement, analysis and evaluation / Мониторинг, измерение, анализ и оценка	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

9.1.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.1.2	Analysis and evaluation / Анализ и оценка	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.2	Internal audit / Внутренний аудит	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.2.1	The organization shall conduct internal audits at planned intervals to provide information on whether the FSMS conforms to: a) - b) / Организация должна проводить внутренние аудиты через запланированн ые интервалы времени для получения информации, что СМБПП: а) - b)	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.2.2	The organization shall a) - g) /	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	Организация должна: а) - г)					
9.3	Management review / Анализ со стороны руководства	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3.1	General / Общие положения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3.2	Management review input / Входные данные анализа со стороны руководства	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
9.3.3	Management review output / Выходные данные анализа со стороны руководства	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The organization reviews and evaluates the relevant data and information obtained as a result of monitoring and measurement, including the results of verification activities in relation to PRP, complaints and messages from external customers, hazard and risk analysis, internal and external audits. FSMS process managers monitor activities with review and assessment, the results of which are reported at meetings once a month. The quality control service monitors purchased products, products in the manufacturing process, and finished products. Records of product monitoring results are kept in electronic and paper form. At the meetings, the current activities of the enterprise, the effectiveness of the measures taken to ensure quality and food safety are reviewed and assessed, and further actions are planned. The activities concern the issues of purchasing raw materials and materials, issues of equipment and technology, improving PRP, personnel, and documentation. Examples of activities based on the results of meetings: - purchasing new equipment (a robot for inserting a straw into a keg, a blowing machine, an adsorption nitrogen unit); - interaction with raw material suppliers, testing and selection of raw materials; - improving the culture of quality and food safety; - attracting new customers for products.

Internal audits are carried out in accordance with the established procedure DP-005 "Implementation of internal audits of the food safety management system", approved on 20.02.2023. The FSMS internal audit plan for 2024 was approved on 19.01.2024. The internal audit plan includes criteria: requirements / clauses of ISO 22000:2018, ISO / TS 22002-4: 2013 standards and additional requirements of FSSC 22000 V6, as well as FSMS documents of the organization. When planning internal audits, the frequency of internal audits is based on the risks (the importance of the relevant processes, changes in the risk management system and the results of monitoring, measurement) and the results of previous audit reports. For example, an internal audit in production, technical service is planned at least 2 times a year. The internal audit results are assessed as nonconformity, notification and suggestions for improvement. Internal auditors are trained, their independence is ensured. By the latest order No. 16-P of 07.08.2023, the following were appointed as internal auditors: Head of the Quality Control Department Fedotov M.A., Quality Control Methodologist Moroz I.V. Internal auditor Moroz I.V. completed the course "Internal Audit of the Food Safety Management System" at DQS Academy in November 2023. In 2024, internal audits of processes were conducted on 03-04.04.2024: - TPA shop, 3 nonconformities were identified, corrective actions were taken; - Extrusion shop, 2 nonconformities were identified, corrective actions were taken; - Purchases, no nonconformities, etc. Information based on the results of internal audits is the input data for the system review by the management.

The system review (MR) by the management is carried out once a year. The MR date for 2024 is 25.01.2024. The FSMS report includes all input and output data, an assessment of the achievement of objectives, the implementation and updating of the Quality and Food Safety Policy, changes in the FSMS, etc. The review is aimed at assessing the effectiveness of the FSMS, identifying system improvements and the resources required for this. The FSMS review report is reviewed at a meeting of the management: general director, process/department managers. The MR meeting for 2023 was held on 26.01.2024 (minutes of 26.01.2024). Meeting participants: general director Miroshnichenko M.N., Development Director Boyarsky O.V., Head of Production Frolov S.A., Procurement Director Bai L.O., Head of HR Bubnova Yu.A., Head of Quality Control Fedotov M.A. The action plan to improve the system was approved on 26.01.2024.

ISO 22000:2018 - Система Менеджмента Безопасности Пищевых Продуктов		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незначительное/ Значительное/ Критическое		
10	Improvement “Улучшение”					

<p>10.1</p>	<p>Nonconformity and corrective action / Несоответствия и корректирующие действия</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>10.1.1</p>	<p>When a nonconformity occurs, the organization shall: a) - e) / При появлении несоответствия организация должна: а) - е)</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>10.1.2</p>	<p>The organization shall retain documented information as evidence of: a) - b) / Организация должна регистрировать и сохранять документированную информацию как свидетельство: а) - б)</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>10.2</p>	<p>Continual improvement /</p>	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	Постоянное улучшение					
10.3	Update of the food management system / Актуализация системы менеджмента безопасности пищевой продукции	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The enterprise FSMS ensures the prevention of nonconforming products from reaching the consumer. Nonconformities are managed at all stages of the production process in accordance with the procedure DP-003 "Management of products with nonconformities", approved on 24.04.2023. The procedure defines the course of action in case of nonconformities: - nonconformity is reviewed; - cause of the nonconformity is reviewed (including determining the root cause); - corrective actions are developed; - effectiveness of corrective actions is assessed. The procedure defines the types of nonconformities in purchased raw materials/materials, in which the product is not accepted for production, such as, for example, packaging damage, contamination of materials, nonconformity with specification requirements, etc. Example of nonconformity of material: rejection report No. 02/24 of 14.02.2024, supplier PAO Kazanorgsintez, polyethylene grade HD 12500LB, received on 14.02.2024, quantity 9625 kg, batch 23/24, production date 03.01.2024. Nonconformity: the packaging of 1 bag of raw materials is damaged. It is impossible to use raw materials. All raw materials of this batch have been checked. Registration of the return of 1 bag of polyethylene to the supplier. The procedure for developing and implementing corrective actions is defined in procedure DP-004 "Procedure for the Development and Implementation of Corrective and Preventive Actions" (approved on 23.03.2023). Corrective actions are developed in the form of a corrective action plan, including a description of the nonconformity, a clause of the document requirements, a review of the cause (root), correction, corrective actions and a mark on completion. The effectiveness of corrective actions is assessed by non-recurrence of the nonconformity. Example of nonconformity and corrective action: when equipment malfunctions, the corrective action is to adjust the equipment, for example, an automated fittings assembly line. The procedure for handling quality and food safety claims is defined in Instruction I 003/1 "Consideration of customer complaints and appeals" (approved on 01.07.2022). Customer complaints and appeals are registered electronically, reviewed, and measures are taken if nonconformity is confirmed. Example of a complaint: Act of 24.04.2024 (client ООО "Bochkari"), fitting, production date 24.02.2024, quantity 30800 pcs. Nonconformity: fitting defect, rubber shavings (photo). Investigation and review of the cause: violation of the process of laying fittings in a box, damage to fittings due to a large number of fittings in the box. Correction: reducing the number of fittings in the box from 400 pcs. to 200 pcs. Corrective actions: product inspection for capping, product re-assembly, unscheduled training of fittings assembly section personnel. 500 fittings from the batch were damaged, replaced with suitable ones.

The organization has defined the principle of continuous improvement of activities and the management system as one of the important principles. FSMS is planned and updated through the use of communications, management review, internal and external audits, review of verification activity results, corrective actions, and food safety measures. Improvement measures are formed based on the results of FSMS assessment by top management and regular meetings. Improvements are carried out using the Bitrix system. Improvements for 2024: - updating FSMS documentation; - selection of new raw materials and new Russian suppliers; - testing raw materials and finished products; - purchase of new equipment (robotization of the product packaging process); - attracting new customers, working on implementing their requirements, etc.

ISO/TS 22002-4:2013 - FOOD PACKAGING MANUFACTURING

ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
4.1	Establishment “Предприятие”					
4.1.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.1.2	Environment / Окружающая среда	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.1.3	Location of establishment / Расположение предприятия	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The enterprise is located in the Borovsky district of the Kaluga region. The production buildings were built in 2000 and are located on the territory of the industrial site for rent. The buildings are of capital construction, brick, in good condition. Twice a year (in spring and autumn) the buildings and structures are inspected, repair work is planned and carried out. All buildings are serviced in accordance with their purpose. The enterprise is provided with a checkpoint, video surveillance throughout the territory and production facilities. The boundaries of the enterprise are defined, access to the territory of the enterprise, as well as to the production units, is limited and controlled. Order is maintained on the territory of the enterprise. There is a storm sewer, the territory is landscaped. There is no risk of pollution from outside: there are no objects near the enterprise that can pollute the environment. When commissioning the enterprise, the organization received Sanitary and Epidemiological Conclusion No. 40.01.05.000.T.000606.09.2014 of 24.09.2014 on emissions of polluting harmful substances into the atmosphere (complies with the requirements and standards of SanPiN 2.1.6.1032-01), issued by the Federal Budgetary Institution of Health and Epidemiology Center in the Kaluga Region, accreditation certificate RU.0001.511978. Background emissions of harmful substances are less than 0.1 MAC, therefore the amount of harmful substances is determined by calculation.

ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
4.2	Layout and workspace “Планировка помещений и рабочих зон”					
4.2.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2.2	Internal design, layout and traffic patterns / Проект внутренних помещений, схема и	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	маршруты перемещения					
4.2.3	Internal structures and fittings / Внутренние конструкции и их монтаж	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2.4	Equipment / Оборудование	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2.5	Temporary/mobile structures / Временные/мобильные сооружения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.2.6	Storage / Хранение	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The layout of utility, production and storage facilities is completed and maintained properly, which ensures proper sanitary and production conditions. Zoning and identification of premises have been carried out, flows of materials, products, personnel have been planned, areas of raw materials and finished products have been separated. Zoning maps are located in production and warehouses. The design of walls, floors, doors in production areas minimizes the risk to products. According to the cleaning program for production facilities, cleaning, washing and, if necessary, disinfection is carried out in production facilities, including walls, ceilings, windows, doors, drainage system, etc. There is no risk to products. The equipment is located properly, which ensures access for its use, cleaning, routine and scheduled repairs and maintenance, as well as proper sanitization and monitoring. The quality control department (QCD) is not located in the production area. The FSM team has assessed the risks and defined measures to prevent contamination, such as the use of sanitary clothing when entering production to collect product samples, preventing samples from being returned to production, and hand washing when visiting production. Temporary structures, vending machines, and coolers are not located directly in the production area. Microwave ovens, refrigerators, and other equipment are located in the food service room, which is located outside the production areas. The food service room is supervised by a sanitation specialist; cleaning is carried out according to a schedule with a note in the checklists (cleaning record of 25.09.2024, 2nd shift). All materials and products are stored on pallets and racks. There are separate rooms for storing packaging materials, chemicals, and other materials. Separate rooms or lockable cabinets are provided for storing cleaning equipment, cleaning agents, chemicals, and other hazardous substances.

ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
4.3	Utilities “Системы обеспечения”					
4.3.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.3.2	Water supply / Водоснабжение	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.3.3	Air quality and ventilation / Качество воздуха и вентиляция	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.3.4	Compressed air and other gases / Сжатый воздух и другие газы	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.3.5	Lighting / Освещение	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary:</p> <p>The supply of communications to production and storage areas, as well as inside them, is arranged in such a way as to reduce the risk of contamination of products. The quality of communications is checked to reduce the risk of contamination / contamination of products. Drinking tap water from the city centralized water supply system is used in production. The quality of the water is controlled by the supplier's laboratory and an external independent laboratory, which is confirmed by test</p>						

reports. The protocol of the last test of water from the centralized water supply of household and drinking water supply systems No. 1794 of 31.05.2024 (E-coli, Coliphages, TMC, total coliform bacteria - absence) was presented, issued by the Federal Budgetary Institution of Health "Center for Hygiene and Epidemiology in the Kaluga Region", accreditation certificate ROSS RU.0001.511978. According to organoleptic indicators, E.coli, Coliphages, coliforms, TMC, the water complies with SanPiN 1.2.3685-21. In production, air exchange is provided by ventilation units, which are serviced by the lessor. The ventilation maintenance schedule was approved on 10.01.2024. Based on the results of the maintenance work on the ventilation units, a Certificate of Completion of Work is developed (the latest one is of 12.09.2024). Filters are replaced once a month, the last one is of 12.09.2024. Heating boilers are located in a separate building (centralized boiler house) at a distance from the production area, therefore chemicals for boilers are not placed in production. Compressors for supplying compressed air are located in a separate room and are not placed directly in the production premises. Screw compressors: Comaro 7 pcs., made in China. Air preparation units are dried and cleaned from contaminants. Maintenance is carried out in accordance with the schedule of periodic maintenance of compressor equipment of 06.03.2024, considering the standard operating hours. The last maintenance of the Comaro MD-75-10 compressor was performed on 04.03.2024: oil and filter change, engine bearing lubrication, oil radiator repair. There is no risk of compressed air contact with the product surface. The lighting brightness corresponds to the specific features of the activity performed. The lighting fixtures are protected from breakage and are checked for integrity. LED lamps are installed in production. UV irradiators are used in production. The operating time and lamp replacement are recorded: lamp No. 8 lamp replacement on 13.09.2024; lamp No. 9 replacement on 18.09.2024; lamp No. 10 replacement on 18.09.2024.

ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
4.4	Waste disposal					
4.4.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

4.4.2	Waste handling / Обращение с отходами	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.4.3	Drains and drainage / Стоки и дренажи	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The enterprise has defined the processes that generate waste and the waste management procedure (a waste identification, collection and movement system has been developed). Waste collection sites are identified according to their purpose, waste collection and storage containers are located in designated areas, made of impermeable materials that can be easily cleaned and disinfected. Waste removal and disposal are performed by subcontractors and only authorized regional operators. Contracts have been concluded with licensed organizations for the removal of production and consumption waste to places of their placement, disposal and recycling. For example, solid municipal waste is removed by a third-party organization, ООО Irbis, on a regular basis, contract No. 36/12 of 01.02.2019 was concluded. Production waste (hard plastic, films, cardboard, etc.) is collected and handed over to recycling organizations. Marked materials or printed labels identified as waste are destroyed in such a way as to prevent reuse of the trademark. Drains and drainage systems are present, included in the cleaning schedule and cleaned on a regular basis.

ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		

4.5	Equipment suitability, cleaning and maintenance					
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4.5.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
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4.5.2	Hygienic design / Гигиеничность конструкции	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.5.3	Food packaging contact surfaces / Поверхности, контактирующие с упаковкой для пищевых продуктов	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.5.4	Maintenance / Техническое обслуживание	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The enterprise is provided with the necessary equipment for the production of polymer containers and packaging. The list of the main process equipment: injection molding machines, blow molding machines, automated fittings assembly line, robotic stacker. The process equipment is made of materials intended for contact with food packaging. The equipment used in heat treatment processes is designed for use at elevated temperatures, temperature sensors are built in for temperature monitoring and control. Equipment maintenance and repair are carried out according to the annual maintenance schedule for 2024 of 01.01.2024 and monthly maintenance schedules (approved for September on 02.09.2024). Maintenance and repair records are made in repair logs by shops. Example, 23.09.2024 maintenance of the PET keg blowing machine AB 300: technical inspection, lubrication of the system, cleaning, checking of sensors. After repair work, mechanical cleaning, removal of grease and rags, cleaning of tools, wiping of dirt by maintenance personnel are carried out, then equipment cleaning (dry and wet) by production personnel. Equipment cleaning activities are established in Instruction I MPO 004/2 "Cleaning and washing of equipment" of 08.08.2023. Activities are recorded in equipment cleaning checklists (records of 26.09.2024 for TPA 280: after each replacement of molds, degreasing with 5% alaminol is carried out). The personnel performing maintenance are trained in topics related to product hazards that may arise in connection with their activities and comply with sanitation requirements. The last training was conducted in August 2024. According to lubrication charts, food grade lubricants are used on the equipment. For example, FOOD TEC grease is registered in NSF 14614.

ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс тует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи		

				тълън ое/Кр итиче ское		
4.6	Management of purchased materials and services					
4.6.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.6.2	Selection and management of suppliers / Выбор и управление поставщиками	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.6.3	Incoming raw materials / Входное сырье	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The purchase of raw materials/materials that may affect food safety is controlled to ensure that suppliers are able to meet established requirements. Incoming materials are verified to meet specifications. The company has defined procedure DP-010 "Procedure for the purchase of raw materials" of 06.03.2023, which describes the procedure for evaluating, selecting, approving, monitoring and re-evaluating suppliers. Records include: supplier evaluation and selection sheets, a register of approved suppliers, etc. Supplier evaluation sheets for the procedure are completed and include evaluation criteria: quality, delivery time, payment method, prices. Examples of supplier evaluations in February 2024: - polyethylene terephthalate PET, supplier AO Sibur, score 20 out of 20 points, supplier AO EKOPEP - 19 points; - spring, supplier OOO Nobel, score 19 out of 20 points; OOO Dmitrovgrad Spring Plant - 16 points; - chalk additive, supplier OOO APO, score 20 out of 20 points; OOO Alekopolimery - 18 points; - granulated dye, supplier OOO Protsvet, score 19 points; OOO Liga Flex - 14 points; - liquid dye, supplier OOO Repi, score 19 points, OOO Centrus - 19 points. The register of approved suppliers was approved on 15.02.2024. Actions in case of procurement of raw materials (services) in emergency situations are defined in procedure DP-010 "Purchase of products and services". If an organization must involve an unapproved supplier of raw materials / services in emergency cases, the organization checks such a supplier and tests a pilot batch of raw materials before purchasing. The following evidence is provided to the auditor: availability of safety stocks of raw materials and materials, a list of alternative suppliers of raw materials and services, evaluation sheets for alternative suppliers. The organization guarantees that all new suppliers of raw materials and services do not have a negative impact on the manufactured products and that the products under all circumstances continue to comply with the

established specifications. There were no cases of emergency purchase of raw materials or materials in 2023-2024.

The quality and safety of purchased products is confirmed by test reports and declarations of conformity, and other documents provided by the manufacturers of raw materials. Based on the letter of 03.07.2008 No. 01/6988 "On raw polymeric materials permitted for use in the production of packaging materials for food products", «Production Association «PET-EXPERT» LLC uses the following main polymeric raw materials: - polyethylene terephthalate grade B (granulate) OAO Sibur-PETF, Tver; - polystyrene grade 825 PAO Nizhnekamskneftekhim; - polypropylene grade OOO POLIOM, Omsk, etc. Actions in case of raw material (service) procurement in emergency situations are defined in procedure DP-010 "Procedure for the procurement of raw materials and materials". If an organization must involve an unapproved supplier of raw materials/services in emergency cases, the organization checks such a supplier and tests a pilot batch of raw materials before purchasing. The following evidence is provided to the auditor: availability of safety stocks of raw materials and materials, a list of alternative suppliers of raw materials and services, evaluation sheets for alternative suppliers. The organization guarantees that all new suppliers of raw materials and services do not have a negative impact on the manufactured products and that the products under all circumstances continue to comply with the established specifications. There were no cases of emergency purchase of raw materials or materials in 2022-2023.

Incoming raw materials and materials are subject to input control according to the Input control Program of 09.06.2023. The types of products, the scope of inspection, the parameters of inspection, the methods and frequency of inspection are defined. Each batch of incoming raw materials and materials undergoes input control, as well as inspection before moving to production. The results of verification/incoming raw materials are recorded in the input control log of indicators, for example: - PET, supplier AO Sibur, accepted on 11.09.2024, date of manufacture 29.08.2024, passport No. 745 (appearance of granules and dimensions, color of granules, mass fraction of moisture, etc.), complies with the specification; - dye light green 5501 PE supplier OOO Prosvet, date of manufacture 06.06.2024, accepted on 02.09.2024 according to the quality passport and verification of parameters (appearance of granules and dimensions, color of granules, mass fraction of moisture, etc.), complies with the specification requirements; - liquid brown dye (China), production date 11.04.2020, COA certificate of 11.04.2024, received on 20.04.2024, meets specification requirements; - spring supplier OOO Nobel, production date 30.08.2024, accepted on 20.09.2024 according to quality certificate No. 804 of 30.08.2024 and parameter verification (appearance, internal diameter, free length, number of turns, working load, microbiological contamination according to Luminometer), meets specification requirements. If the results of input control establish that the product does not meet the specifications, then the product is generally not accepted or accepted by decision of the commission in cases where the discrepancy will not affect the quality and food safety and can be processed. The safety indicators of raw materials and materials for the manufacture of products are confirmed by expert opinions, declarations of conformity, test reports, safety data sheets, for example: - Expert opinion No. 734-03-EZ of 30.03.2012 on the compliance of polyethylene terephthalate (granulate) trademark TVERPET with the unified sanitary-epidemiological and hygienic (SEiG) requirements based on Test Protocol No. 290-03-A of 29.03.2012, issued by the ILC FGU "736GC GSEN of the Ministry of Defense of the Russian Federation" (complies with SEiG requirements No. 299 of 28.05.2010, area of application - food packaging); - Expert opinion No. 430 of 08.04.2016 based on the results of the sanitary-epidemiological and hygienic examination of the product "Termoelastoplast MASFLEX" based on Test Protocol No. 3690/035 of 28.03.2016 Federal State Institution State Regional Testing Center in the Moscow Region (Accreditation Certificate ROSS RU.0001.21PT43) issued to OOO Frontal (complies with SEiG requirements No. 299 of 28.05.2010, scope of application - contact with food products); - Certificate of Conformity No. ROSS CN.AX49.HO3363 valid until 05.12.2025 for superconcentrates of LDPE, HDPE pigments of the Irida brand. intended for contact with food

products; - SGR No. KG.11.01.09.008.E.004346.10.20 of 27.10.2020 for superconcentrates (chalk additive), intended for contact with food products; - Safety data sheet for chemical products polypropylene PP grade "Poliom" valid until 08.07.2027 (No. 763325492047462B in the register of safety data sheets intended for the manufacture of products for the food industry).

ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс твет		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
4.7	Measures for prevention of contamination					
4.7.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.7.2	Microbiological contamination / Микробиологическое загрязнение	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.7.3	Physical contamination / Физическое загрязнение	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.7.4	Chemical contamination / Химическое загрязнение	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

4.7.5	Chemical migration / Химическая миграция	<input checked="" type="checkbox"/>	<input type="checkbox"/>		
4.7.6	Food allergen management / Управление пищевыми аллергенами	<input checked="" type="checkbox"/>	<input type="checkbox"/>		

Summary:

Areas where contamination is possible are defined and separated. A hazard assessment has been performed to determine potential sources of contamination, and measures have been developed and are being implemented to prevent microbiological, chemical and physical contamination. The enterprise implements measures to prevent cross-contamination: zoning of raw materials from finished products, access control to production, "clean" and "dirty" flows of raw materials, personnel, containers, etc. To reduce contamination, measures are taken to ensure personnel hygiene (p. 4.10), regular cleaning of equipment and production facilities from contamination (p. 4.8), and maintenance of infrastructure (absence of cracks, holes, damage). To reduce microbiological contamination, measures have been developed and are being applied in accordance with the instruction I LGiPS 004/1 "Personal Hygiene and Industrial Sanitation" of 09.01.2023. The procedure includes rules for personal hygiene of personnel, plans for cleaning and processing of process equipment and production facilities. The effectiveness of cleaning and sanitization is confirmed by microbiological testing of air, swabs from the surfaces of objects (p. 2.5.7). The FSM team has assessed the risks of physical contamination of products. Equipment for trapping foreign inclusions is not used (protocol of the FSM team No. 05/24 of 16.05.2024); polymer raw materials are purchased in bags cleaned of foreign inclusions by the manufacturer (specification requirements), poured into a sealed bin for loading into the lines. The enterprise keeps records and controls glass and fragile items in accordance with Instruction I PPP 004/6 "Preventing Foreign Objects from Getting into Products" of 22.09.2022. The register of glass and fragile items has been approved. Fragile glass and plastic items are monitored daily, records in the control log are made in the event of fragile items being destroyed: there were no records in the log - there were no fragile items being destroyed in 2024 (January-September). Instruction I IHI 004/3 "Use and Storage of Inventory" was approved on 17.01.2022 and is applied, which defines the procedure for using piercing and cutting tools. Knives used in production are not located on the surface of the equipment, are special-purpose (with unbreakable blades), and shift supervisors keep records of knives. Knife control records in the cutting and stabbing equipment log of 24-25.09.2024, shift 1. Chemical contaminants (grease, residual disinfectants, migration of harmful substances, allergens) were assessed by the FSM team. Allergen-containing raw materials are not used in the production of PET kegs and bottles, but actions to prevent cross-contamination with allergens are taken (clause 2.5.6). Chemical migration of harmful substances from the packaging material is monitored. Product testing for chemical migration is carried out in an accredited laboratory. Example: - Test protocol No. 02/0278 of 11.04.2024 for the migration of harmful substances into model environments from the A6 PP lid: 1) distilled water at room temperature; 2) 20% ethyl alcohol solution; 3) 2% citric acid solution. The tests were conducted by the Testing Laboratory "ALBA-TEST" of ANO UPK "Progress", accreditation certificate RA.RU21PYu34 (complies with the requirements of TR CU 005/2011). The reviewed records on the fulfillment of requirements

for the prevention of potential pollution for 2023-August 2024 confirm that there were no incidents resulting in product contamination.

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Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
4.8	Cleaning “Очистка/уборка”					
4.8.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.8.2	Cleaning programs / Программы очистки/уборки	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.8.3	Cleaning agents and tools / Чистящие средства и инструменты	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.8.4	Monitoring cleaning program effectiveness / Мониторинг результативности программ очистки/уборки	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

Cleaning and sanitization of equipment and production facilities is carried out in accordance with Instruction I U 004/4 of 17.01.2022, equipment - with Instruction I MPO 004/2 of 08.08.2023. Equipment and workplaces are cleaned at the scheduled times in accordance with the equipment cleaning schedules, as well as after maintenance and unscheduled work. Cleaning control are carried out in the shops daily from 07:00 to 07:30 with registration in the cleaning checklists: record of 24-25.09.2024. In case of ineffective cleaning, an assignment for the development of corrective actions is issued to the person responsible for the site. The implementation of corrective actions is monitored. There were no records for ineffective cleaning in September 2024 in the checklists. Workplaces are also cleaned at the end of the shift. There are floor scrubbers for cleaning and washing the floor. The following detergents and disinfectants are used: 5% alaminol, Nika-KM, Nika Universal, viroicide, alkades. CIP-cleaning is not performed. General cleaning is performed once every 3 weeks. There are the necessary devices for cleaning: hot and cold water, cleaning equipment. Cleaning equipment is stored separately (industrial and household premises). Tools and equipment are clean, free of contamination, hygienic. Monitoring of cleaning efficiency is based on the results of laboratory tests of swabs (p. 2.5.7).

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Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
4.9	Pest control “Борьба с вредителями”					
4.9.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.9.2	Control programs / Программы борьбы с вредителями	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.9.3	Preventing access / Защита от	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

	проникновения вредителей					
4.9.4	Harborage and infestations / Места скопления вредителей и зараженность вредителями	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.9.5	Monitoring and detection / Мониторинг и обнаружение	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.9.6	Eradication / Уничтожение вредителей	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The enterprise developed and approved on 03.06.2022 Instruction I 03-06/22 on combating biological pests: rodents, crawling and flying insects. The instruction includes measures on hygiene, cleaning, checking incoming materials, measures on protection against pests, monitoring their activity, etc. The buildings are in good condition, preventing the penetration of pests. All possible pest shelters have been removed. Production and storage facilities are dry, excluding insects' access to water and food. The pest control service is provided by a third-party organization IE Kuzmichev R.S. under the contract of 30.05.2022. Certificates of training in specialized organizations of disinfectors performing pest control work in the organization have been provided, for example, certificate No. 26 of 14.12.2022 on advanced training in pest control and disinfectology of R.S. Kuzmicheva. A Plan for the placement of pest control devices of 03.06.2022 has been developed. The traps used are strong, tamper-resistant, and numbered. Inspections of the condition of traps/baits, etc. are carried out at least once a month. The last inspection was on 23.09.2024. Based on the inspection results, a Certificate of Completion of 23.09.2024 and a pest monitoring assessment sheet were developed. The list of pest control products has been updated based on the results of pest monitoring on 23.09.2023. The following are used: hot rodent traps, "Antraktant" product, Nasesomus insecticides. According to the monitoring results: no traces of pests or their activity were found, all traps are in place according to the placement plan. Insecticidal lamps were installed according to the layout of baits, traps, etc. The operation of insecticidal lamps is recorded by the hours of operation: logbook, record: lamp No. 2 - lamp replacement on 27.06.2024. Pest monitoring results for 2023 (report): rodents - 0, crawling - 0, flying insects - in season. Analysis of pest trends for January 2023 - August 2024 confirms the effectiveness of pest control measures. No traces of pests were found during the audit.

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Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
4.10	Personnel hygiene and facilities “Гигиена персонала и средства санитарно-гигиенического обеспечения”					
4.10.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.10.2	Personnel hygiene, changing facilities and toilets / Гигиена персонала, раздевалки и санузлы	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.10.3	Personnel canteens and designated eating and smoking areas / Столовые для персонала и зоны, отведенные для приема пищи и курения	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

4.10.4	Work wear and protective clothing / Спецодежда и средства защиты	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.10.5	Illness and injuries / Заболевания и травмы	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.10.6	Personal cleanliness / Чистоплотность персонала	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.10.7	Personal behavior / Поведение персонала	<input checked="" type="checkbox"/>	<input type="checkbox"/>			

Summary:

The Instruction I LGiPS 004/1 "Personal Hygiene and Industrial Sanitation" was approved and applied at the enterprise on 23.03.2023. The foreman controls the personnel's compliance with the hygiene and behavior requirements before and during the work shift. The personnel comply with the personal hygiene procedure requirements (no discrepancies were found during the inspection of the PRP), which is confirmed by the absence of nonconformities. The hygiene requirements for visitors are set out in the appendix to the instruction I LGiPS of 23.03.2023. Visitors to production facilities are required to undergo familiarization with the requirements for health, hygiene and behavior by filling out a questionnaire. The personnel are provided with workwear and personal protective equipment. Washing and repair of workwear is carried out by a third-party organization. Locker rooms are organized for changing personnel; a dining room is equipped for rest and eating, which is supervised by a sanitation specialist. Toilets are located in accessible places, provided with all the necessary hygiene products. Before each shift, the personnel undergoes a health check: examination of hands for skin damage and diseases, and also confirms the absence of infectious diseases: record in the health log of 25.09.2024 of shift 1 personnel (08:00-20:00). The personnel on the list undergo a medical examination at least once a year. The last medical examination was conducted in July 2024 at the medical center of OOO Kedr. Based on the results of the medical examinations, each employee is issued health passports, and the organization is issued a final act (of 06.06.2024). Production workers with diseases, by decision of the administration, are suspended from working with materials and finished products that come into contact with food products (labor legislation requirements are observed) and are sent to a medical institution.

ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции	Соответс тует	Оценк а	Если нет – укажите детали НС	НС
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Пункт	Требование	Да	Нет	Незначительное/ Значительное/Критическое	Если пункт не применим, предоставьте обоснование	
4.11	Rework “Продукция, подлежащая переработке”					
4.11.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.11.2	Storage, identification and traceability / Хранение, обозначение и прослеживаемость	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.11.3	Rework usage / Использование продукции, подлежащей переработке	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary:</p> <p>Rework of products is carried out in accordance with DP-003 "Management of products with nonconformities". Polymer products for fitting assembly are subject to return to the process chain if defects are detected. Defective fittings are placed in quarantine, sorted out with the removal of nonconforming components as rejects, suitable components are checked by the Quality Control Department and returned to the fitting assembly shop. Example, fitting assembly on 26.08.2024: components and fittings with defects are placed in "technological rejects" boxes. The products are moved to the quarantine zone (act of 26.08.2024 on moving to the quarantine zone), sorted out, quality control is carried out: products are distributed into suitable and rejects (rejection act of 11.09.2024). Defective products are sent for write-off and disposal. Reworked products are registered in the acts of registration of reworked products.</p>						

ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		
4.12	Withdrawal procedures “Процедуры изъятия”					
4.12	Withdrawal procedures / Процедуры изъятия	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary: The product recall procedure is defined in Instruction I-003/2 "Recall/Removal of Nonconforming Products" of 01.07.2022. The last product recall test was conducted on 16.05.2024. Products: disposable handle for PET bottles, production date 24.04.2024-04.05.2024, 237,000 pcs. transferred to the warehouse. The following participated in the product recall test: sales manager, head of quality control, head of injection molding machine shop. A Report of 17.05.2024 was compiled. The product recall test results confirm that the procedure works, the recall was carried out promptly: the time spent on product recall from the detection of the defect to the delivery of the message to the client was 2 hours. There were no actual product recalls in 2023-2024.</p>						
ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс твует		Оценк а	Если нет – укажите детали НС Если пункт не применим, предоставьте обоснование	НС
Пункт	Требование	Да	Не т	Незна чител ьное/ Значи тельн ое/Кр итиче ское		

4.13		Storage and transport “Хранение и транспортирование”				
4.13.1	General requirements / Общие требования	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.13.2	Warehousing requirements / Требования к складированию	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
4.13.3	Vehicles, conveyances, and containers / Автотранспортные средства, транспортеры и контейнеры	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary:</p> <p>The organization has a warehouse: a raw materials warehouse, a materials warehouse, a finished products warehouse. Separate storage of all products is ensured. Management of storage and shipment of products is carried out in accordance with Instruction I 005 "Storage and labeling of products", approved on 04.05.2023. The product rotation system (FEFO / FIFO), requirements for storage temperature and humidity are observed. Raw materials and materials are stored in clean, dry, well-ventilated rooms protected from dust, moisture, gases, odors and other sources of contamination. The storage conditions for finished products are established in TU 22.22.14-003-15883436-2022 "Transport polymer containers for beverages such as PET-KEG, M-KEG, PET-Bottle". The minimum possible relative humidity must be maintained, but not higher than 80%, temperature 15-25°C. Measurement results on 25.09.2024: air humidity 43%, temperature 23°C. Services for the delivery of finished products by road are carried out by third-party transport companies under contracts. Before loading with finished products, a visual inspection of the sanitary condition of the vehicle is carried out for cleanliness, absence of foreign odors, absence of foreign objects, condition of the floors, integrity of the body, etc. with a note in the shipment log, for example, on 26.09.2024 the products were shipped - PET kegs 30 l and 20 l to the brewery OOO "Bootlegger" Balashikha, Moscow region by a motor vehicle with state number X377MU60 (meets the requirements of the specification for the vehicle).</p>						
ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответс тует	Оценк а	Если нет – укажите детали НС		НС

Пункт	Требование	Да	Нет	Незначительное/Значительное/Критическое	Если пункт не применим, предоставьте обоснование	
4.14	Food packaging information and customer communication “Информация об упаковке для пищевых продуктов и обеспечение информированности потребителей”					
4.14	Food packaging information and customer communication / Информация об упаковке для пищевых продуктов и обеспечение информированности потребителей	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary:</p> <p>In supply contracts (and specifications) with customers of PET kegs/bottles, fittings, requirements for Food quality and food safety are agreed upon. Requirements are agreed upon bilaterally. Communications with customers on quality and safety issues are carried out. «Production Association «PET-EXPERT» LLC is focused on customer requirements. Information about the products is applied to labels pasted onto corrugated boxes with products. The content of the information on the labels complies with the requirements of regulatory documentation for the products and technical regulations TR CU 005/2011 "On the safety of packaging". Tested labels on PET kegs confirm compliance with product labeling requirements. Customers are sent Product Test Reports for food safety indicators to confirm compliance with the requirements of TR CU 005/2011 "On the safety of food packaging", as well as quality certificates for each batch.</p>						
ISO/TS 22002-4:2013 - Производство Упаковки для Пищевой Продукции		Соответствует	Оценка	Если нет – укажите детали НС		НС

Пункт	Требование	Да	Не т	Незначительное/ Значительное/Критическое	Если пункт не применим, предоставьте обоснование	
4.15	Food defense and bioterrorism “Защита продукции и биотерроризм”					
4.15	Food defense and bioterrorism / Защита продукции и биотерроризм	<input checked="" type="checkbox"/>	<input type="checkbox"/>			
<p>Summary: The organization conducts an assessment of potential threats to food safety at least once a year. Vulnerable areas of the enterprise are identified, access to which is limited and controlled. Control measures include: video surveillance, a system for restricting access to personnel and transport, checking personal data of employees upon hiring, physical restriction in production buildings, areas and other facilities through the use of locks, electronic key cards, etc. During 2023-2024, there were no incidents regarding threats to the safety of products or enterprise facilities.</p>						