



INTERNATIONAL JOURNAL OF ADVANCE RESEARCH, IDEAS AND INNOVATIONS IN TECHNOLOGY

ISSN: 2454-132X

Impact Factor: 6.078

(Volume 7, Issue 3 - V7I3-1851)

Available online at: <https://www.ijariit.com>

ISO 22000: 2018 Implementation (FSMS)

Ashish Kortikar

aashu.kortikar@gmail.com

Vishwakarma Institute of Technology, Pune, Maharashtra

Sunil Kuber

sunil.kuber@vit.edu

Vishwakarma Institute of Technology, Pune, Maharashtra

ABSTRACT

The ISO 22000/FSMS is the most advanced universal management system for food safety. Implementing this standard will help any organization to achieve top notch safety and will be able to eliminate all hazards way before creating any kind of waste, accidents or any customer complaints. This paper indicates the initial documentation and implementation of FSMS standard in plastic molding industry.

Keywords— FSMS- Food safety management system

1. PROBLEM STATEMENT

The company has an increasing demand in the product line of food and automotive. The company wants to increase its revenue by getting more clients from food and automotive domain, which requires ISO 22000 certification for product approval. Becoming certified to ISO 22000 allows the company to show their customers that they have a food safety management system in place. This provides customer confidence in the product. This is becoming more and more important in food product domain as customers demand safe food product which is free from any form of hazard.

2. OBJECTIVE

The company wants to open their doors of production line and get as many clients as possible and create a monopoly in their specific region in all the product lines of food and pharmaceutical industry.

3. LITERATURE REVIEW

ISO certification certifies that a management system, manufacturing process, service, or documentation procedure has all the requirements for standardization and quality assurance. ISO (International Organization for Standardization) is an independent, non-governmental, international organization that develops standards to ensure the quality, safety, and efficiency of products, services, and systems. As mentioned above, ISO refers to the International Organization for Standardization. This organization develops the standards, and it does in order to certify businesses or organizations. Certification is handled third-party and tested annually.

ISO certifications exist in many areas of industry, from energy management and social responsibility to medical devices and energy management. ISO standards are in place to ensure consistency. Each certification has separate standards and criteria and is classified numerically.

All in all, the training timeline will depend on numerous factors including the understanding of the requirements, the preparedness of an organization, and the size and complexity of the organization. Still, most can expect to receive their ISO 9001:2015 certification in three to six months. Remember, individuals cannot become ISO certified. Only businesses and organizations can. It's also worth noting that ISO doesn't provide the certification. Instead, certification is made possible through third party organizations. ISO 22000 is a Food Safety Management System that can be applied to any organization in the food chain, farm to fork. Becoming certified to ISO 22000 allows a company to show their customers that they have a food safety management system in place. This provides customer confidence in the product. This is becoming more and more important as customers demand safe food and food processors require that ingredients obtained from their suppliers to be safe.

4. METHODOLOGY

Steps in implementing ISO 22000:2018

1. Nomination of the food safety team
2. Setting up prerequisite programmes (PRP's)
3. Development of HACCP plan
4. Documentation
5. Training, awareness generation and implementation
6. Internal FSMS audit
7. Management review
8. Certification (Third party audit)

The ISO 22000:2018 standard consists of overall 10 clauses which is as follows:

1. Scope
2. Normative reference
3. Terms and definition
4. Context of the organisation
5. Leadership
6. Planning
7. Support

8. Operation (PRP and HACCP implementation)
9. Performance evaluation
10. Improvement

5. CONTEXT OF THE ORGANISATION

5.1 Clause states

To understand the internal and external issues of Amerco packaging solutions and also identify the needs and expectations of the interested parties (employee, govt. bodies, supplier, customers etc).

5.2 Implementation

Our basic aim is to understand identify the internal and external issues of the company and identify the needs and expectations of the interested parties (employee, govt. bodies, supplier, customers etc), which will help to generate proper objectives of the company.

Amerco packaging solutions has determined the External & Internal Issues that are relevant to its purpose and strategic direction and that affects organization's ability to achieve the intended results of its FSMS.

ISSUES → IMPACT (if negative) → OBJECTIVES

External Issues

- High Market Competition
- Economic environment- Raw material pricing fluctuations
- Market recession

Internal Issues

- Less skilled man power
- No proper system is followed for processing food grade products
- No hazard is identified for any process
- Improper layout of the production cell
- For a huge order, chances of delivering defective parts to customer
- Lot of over processing and overproduction
- No emergency preparedness plan exists



Overprocessing of vexoline oil bottles (internal issue)

5.2 Mission of the company

Amerco packaging solutions supply different types of Caps & Closures, Flip Top Caps, Spouts & Caps and HDPE bottles to Food Industry, Edible Oil, FMCG, Pharma, Petroleum Industries & Cosmetics by implementing lean manufacturing system, adhering to Quality, on time delivery and continual improvement.

5.3 Vision of the company

Amerco packaging solutions shall be world class manufacturing unit, providing complete solutions of packaging to all Multinational companies with global presence in 10 countries achieving ₹100cr by 2024. Objectives established from issues:

- (a) To create high quality products.
- (b) To create monopoly in the respective zone.
- (c) To create the most efficient work infrastructure and environment.
- (d) To work with competent and potential people.

Scope of the food safety management system (FSMS):

Amerco packaging solutions supply different types of Caps & Closures, Flip Top Caps, Spouts & Caps and HDPE bottles to Food Industry, Edible Oil, FMCG, Pharma, Petroleum Industries & Cosmetics by implementing lean manufacturing system, adhering to Quality, on time delivery and continual improvement. The company mainly deals with injection and blow moulding operations.

6. 5.LEADERSHIP

6.1 Clause states:

- According to this clause the top management (MD, board of members) should ensure commitment and leadership towards implementation of FSMS in Amerco packaging solutions.
- Management review meeting (MRM) should be by led by top management.
- Establishing the food safety policy and its communication.
- FSMS roles and responsibilities should be understood by everyone in Amerco packaging solutions.

6.2 Implementation

Amerco packaging solutions is committed towards continual improvement in every process. Along with the team FSMS policy, objectives and resources were documented effectively to implement FSMS in Amerco packaging solutions.

6.3 FSMS roles and responsibilities

FSMS project team leader allotted was Mr.Hiralal who was responsible to give the updates of the FSMS implementation to the top management.



7. PLANNING

7.1 Clause states

- Planning to address risk and opportunities generated from the issues raised in the 4th clause should be done.
- Planning to mitigate the risk and increase the opportunities.
- Planning to address risk and opportunities generated from objectives.
- Planning of how will Amerco packaging solutions deal with changes done in FSMS.

7.2 Implementation

After reviewing the internal issues of the organisation there is a high chance of creating risks which will have a negative impact on the company growth. The internal issues discussed earlier were:

Internal Issues:

- Less skilled man power
- Improper layout of the production cell
- For a huge order, chances of delivering defective parts to customer
- Lot of overproduction
- For some parts not exact count of production items are known.

The company deals with three phases of quality which includes Quality plan, in-process inspection, and finally pre-dispatch inspection. In order to reduce the defects a good quality plan is established (For a huge order, chances of delivering defective parts to customer) for 8.6 mm cap.

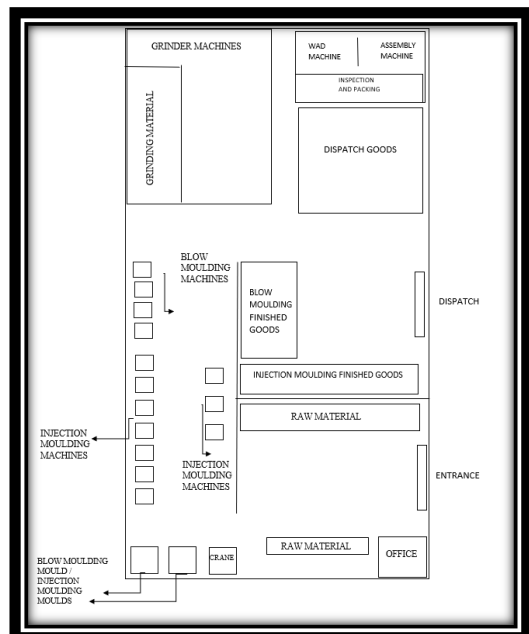
- Quality plan for 8.6mm red cap

QUALITY PLAN QP-001 Rev.0						
Product Name	8.6 MM CAP					
Sr. No.	Inspection Stage	Sampling Method	Parameters to be check	Method/Media	Ref.Work Instruction / Customer's Specification Sheet.	Records to be maintained
1	First sample approval	one shot of all cavity	Total Height Weight Cap Diameter OD Ring OD RM To be used Colour Flash/half shot Visual appearance	15.8 MM ± 0.50 MM 1.14 GM ± 0.08 GM 17.3 MM ± 0.15 MM 21.3 MM ± 0.15 MM HDPE As per Master Sample Not allowed As per Master Sample	As per drawing	First sample approval report
2	Inprocess inspection	one shot of all cavity as per regular interval of time	Total Height Weight Cap Diameter OD Ring OD RM To be used Colour Flash/half shot Visual appearance	15.8 MM ± 0.50 MM 1.14 GM ± 0.08 GM 17.3 MM ± 0.15 MM 21.3 MM ± 0.15 MM HDPE As per Master Sample Not allowed As per Master Sample	As per drawing	Inprocess inspection report
3	Final inspection	5 % of lot	Total Height Weight Cap Diameter OD Ring OD RM To be used Colour Flash/half shot Visual appearance	15.8 MM ± 0.50 MM 1.14 GM ± 0.08 GM 17.3 MM ± 0.15 MM 21.3 MM ± 0.15 MM HDPE As per Master Sample Not allowed As per Master Sample	As per drawing	Final inspection report (PDI)
			Packing	tear down car bag/dust/dirt not allowed		

- In-process inspection report

- Final inspection report (Pre-dispatch inspection (PDI) report).

- New plan layout is ready will be taken for main changes. (Improper layout of the production cell).



8. SUPPORT

8.1 Clause states

- To implement the FSMS in the organisation, the company should provide support in all the possible ways.
- Support in terms of resources, people, infrastructure, work environment, as well as awareness and communication of the FSMS with documented information.
- Documented information about every work instruction, raw material storage and process is needed.
- Competent people are mandatory for implementation of FSMS.
- Documented information about daily production count is needed.

8.2 Implementation

Proper technology already exists in the organisation. Everyone is treated without any discrimination. The name and manufacturing location of the machines are listed below:

- Injection moulding machines (4)- Nova servo 150 (Milacron)
- Injection moulding machines (2)- Nova servo 110 (Milacron)
- Injection moulding machines (2)- Nova servo 200 (Milacron)
- Injection moulding machines (2)- Nova servo 80 (Milacron)
- Extrusion blow moulding machines (4)- 2000-H-2 (200,500 ml / 1,2 litres) (Mega machinery product)
- Assembly machine (1) (KEN)
- Grinder machine (2)
- WAD machine (1)
- Competency matrix of the organisation for successful implementation of FSMS:

Efficiency = actual / standard (column values)

- Evidence (documented information) of raw material and finished goods storage:

Sl. No.	Designation	Department	Qualification Required	Experience Required	Skills	Score (2-5)	Remarks
1	ASST. MGR. TAHTA-CEO		Graduate in mechanical engineering	Has an experience of 3-4 in running engineering companies independently and is familiar with all the laws.	Management fulfillments & Customer interaction, self discipline, punctuality, decision maker.	5	VERG
2	ASST. MGR. TAHTA-QUALITY HEAD	PRODUCTION	Graduate in mechanical	Has 6 years of experience in the field of Quality Assurance Department. And also has a knowledge of ISO 2009:2015 (FSMS) System.	Knowledge of ISO 9001:2015 and quality engineering.	5	VERG
3	ASST. MGR. TAHTA-PRODUCTION HEAD	PRODUCTION	B.A and CPET	Has a 15 years of experience in Injection moulding manufacturing unit, can handle the plant independently	Has Skills of using all types of measuring instruments & Planning of Customer Schedule, supervisory skill.	5	VERG
4	ASST. MGR. TAHTA-PURCHASE DEPT. HEAD	COMMERCIAL	Diploma in mechanical engineering	Has 15 years of experience in the field of marketing, purchasing. And also has a knowledge of excise, sales tax etc.	Has Skills for purchasing, marketing & managing materials dept.	5	VERG
5	ASST. MGR. TAHTA-BLOW MOLDING	PRODUCTION	Diploma in mechanical engineering	Has a 20 years experience of operating and maintaining Blow moulding machines	Has Skills to operate and maintain blow moulding machines	4	VERG

SCORE BASED ON SKILLS: NETWORK SERVICES, UNDERSTANDING OF PLASTIC PROCESSING, TECHNICAL KNOW PROJECT MANAGEMENT, ANALYSING SKILLS, FAMILIAR WITH MS OFFICE, LEAN MANUFACTURING SYSTEM.

- Evidence (documented information) about daily production updates (daily production report) and process is given below:

Product name	MSL	Stock in kg/nos		01-01-2021		02-01-2021	
		CLOSING STOCK	OPENING STOCK	IN	OUT	IN	OUT
Raw Material							
PP01 HDPE M8007580A080UA1M8008080M85	5000	2300	3800	0	150	0	150
PP02 HDPE ACPE331H020M2020M0502L	10000	15650	22600	0	125	0	125
PP03 PPOC SRM100MC/SPE100	3000	2600	1125	0	0	0	70
PP04 HDPE EC201F660C0600A/CPE3210	5000	4000	5000	0	200	0	200
PP05 HDPE B6401B56003	5000	0	0	0	0	0	0
PP06 LDPE 16MA400	0	0	0	0	0	0	0
PP07 PP FLUMZK CHOCOLET	250	0	0	0	0	0	0
PP08 PP FLUM Z GREY	250	500	0	0	0	0	0
PP09 PP FLUM Z BLACK	750	200	0	0	0	0	0
PP10 NYLON PAR630 NATURAL (KF KGS G)	0	175	175	0	0	0	0
PP13 NYLON PA6 UNFILLED NATURAL (K225 KGS)	0	175	175	0	0	0	0
PP14 PIG RED (R2540)	0	0	0	0	0	0	0
PP14 PIG WHITE (R2320C)	15	4	27	0	1.2	0	0.8
PP15 PIG ORANGE (OE140MC)	0	0	0	0	0	0	0
PP16 PIG GREEN (GW188MC)	0	5.4	5.4	0	0	0	0
PP17 PIG BLUE (BE151MC)	0	0	0	0	0	0	0

Product name	MSL	Stock in kg/nos		01-01-2021		02-01-2021	
		CLOSING STOCK	OPENING STOCK	IN	OUT	IN	OUT
FG STOCK							
APAC01 5mm Assembled White (NA305)	0	0	0	0	0	0	0
APAC02 5mm Cap White (NA305)	100000	80000	176000	28000	0	0	0
APAC03 5mm Spout White (NA305)	100000	80000	171000	29100	0	0	0
APAC05 8.6mm Assembled Orange (1440)	0	0	0	0	0	0	0
APAC06 8.6mm Assembled Green (4188)	0	0	0	0	0	0	0
APAC08 8.6mm Assembled Yellow (2MA403)	0	0	0	0	0	0	0
APAC09 8.6mm Assembled Blue (1571)	0	0	0	0	0	0	0
APAC10 8.6mm Cap Red (4NA538)	145000	108000	85385	0	58045	0	0
APAC11 8.6mm Cap White (NA305)	0	0	0	0	0	0	0
APAC12 8.6mm Cap Yellow (2NA188) Sugar	4	0	0	0	0	0	0
APAC13 8.6mm Spout Red (4NA538)	60000	78000	61750	0	72475	0	0
APAC14 8.6mm Spout White (NA305)	0	0	0	0	0	0	0
APAC15 8.6mm Spout Natural	0	0	0	0	0	0	0
APAC16 8.6mm Spout Yellow (2NA403)	0	0	0	0	0	0	0
APAC04 8.6mm Assembled Red (4NA538)	80000	0	0	0	0	0	0

Closing stock represents the present stock while the opening stock represents the stock which is carried forward from previous month.

9. OPERATION (PRP AND HACCP IMPLEMENTATION)

9.1. Nomination of food safety team

The FSMS implementation team included the staff as well as the machine operators. The basic idea about the FSMS objectives and goals were shared with the working people in the company.

9.2. Setting up prerequisite programs (PRP's)

PRP's are the basic pre-requisite programs, for example personal hygiene, procurement of raw materials, general cleaning approved procedures, air, surface and water equipment monitoring, timely medical examination of employees, training and awareness. It is the foundation of HACCP program. PRP's applies to all operations, it also contributes to the reduction of hazard, its failure does not necessarily mean that product is unsafe, and it is not measurable in real time. Prerequisite programs expect the following changes:

- Premises- proper ventilation inside the premises, proper lighting, hand washing stations and sanitizing installations.
- Storage space- proper temperature control of storage area and a proper ventilation.
- Equipment- proper maintenance and calibration of the equipment is done.
- Personnel- general food hygiene training program is conducted once in a three-months.
- Sanitation and pest control- Working on a good pest control and sanitation procedures.
- Product Recall planning- Product coding and labelling is done and procedures for testing and recalling with a good traceability plan is in process. Near to 70% of the work is done.

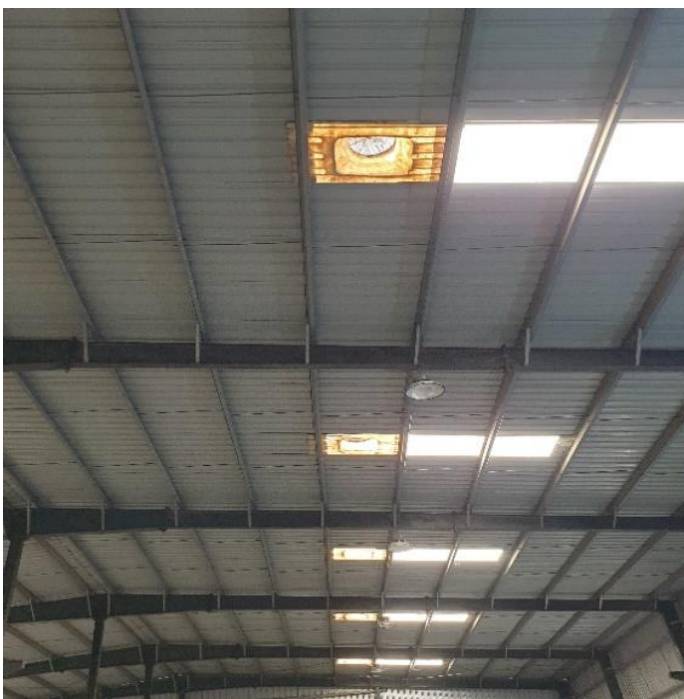
Also, the company is in process to ensure highest safety while processing raw material in the machine using proper food safety kit like gloves and hair caps which counts as a major GMP (good manufacturing process).



Proper storage space for finished goods



Dispatch boxes with proper coding to trace the lot number of the finished item



Proper lighting and ventilation exists

HACCP Plan

ABC HACCP Plan A HACCP PLAN TABLE

Product Name: HDPE products

HAZARD DESCRIPTION	IS THIS HAZARD CONTROLLED BY A PRP OR BY HACCP PLAN	COP?	JUSTIFICATION	CRITICAL LIMITS	MONITORING PROCEDURES	CORRECTIVE ACTIONS	VERIFICATION PROCEDURES:
MIXING OF COLOUR WITH FRI WITH BARE HANDS <i>PHYSICAL HAZARD</i>	HACCP IS REQUIRED	YES	THIS PROCESS IS A MANDATORY PRE-PROCESS AND IF NOT IMPLEMENTED MIGHT CONTAMINATE THE FINAL PRODUCT	WORKER OR HELPER SHOULD NOT BE ALLOWED TO WORK IF THEY ARE NOT USING THE PROPER GLOVES AND KIT	N/A	VISUAL REMINDER BOARD OR A CHECKLIST SHOULD BE IMPLEMENTED	DAILY INSPECTION OF CHECKLIST SHOULD BE IMPLEMENTED
MIXING OF FOREIGN PARTICLES WITHIN THE MATERIAL OF PRODUCT IF MOLD IS NOT CLEANED <i>CHEMICAL HAZARD</i>	HACCP IS REQUIRED	YES	THIS PROCESS HAS A HIGH RISK OF FINAL PRODUCT CONTAMINATION AND CAN GENERATE OFF QUALITY PRODUCTS	YES	AN ELECTRONIC DETECTOR FOR CHECKING CAN BE USED TO ELIMINATE THIS RISK	TOP MANAGEMENT SHOULD ENSURE FREQUENT AUDITS AND CAN AVAL THE DETECTORS	DAILY INSPECTION OF CHECKLIST SHOULD BE IMPLEMENTED
RISK OF PRODUCING NOT OK PRODUCTS ON THE ASSEMBLY MACHINE DUE TO HIGH NOISE LEVEL <i>PHYSICAL HAZARD</i>	CAN BE CONTROLLED USING PRP	N/A	THIS PROCESS IS A MANDATORY PRE-PROCESS AND CAN BE INSTITUTIONALISED	N/A	N/A	VISUAL REMINDER OF USING EAR PLUGS OR A CHECKLIST SHOULD BE IMPLEMENTED	DAILY INSPECTION OF CHECKLIST SHOULD BE IMPLEMENTED
NO MEDICAL REPORTS OF WORKING EMPLOYEES IS RECORDED WHICH MIGHT LEAD TO HIGH RISK OF COMMUNICABLE DISEASES WITHIN THE ORGANISATION <i>SHOLOGICAL HAZARD</i>	HACCP IS REQUIRED	YES	THIS PROCESS MIGHT LEAD TO NON-HEALTHY WORK ENVIRONMENT AND HAS A HIGH RISK OF GENERATING BAD QUALITY PRODUCTS	WORKER/ EMPLOYEES SHOULD BE PERMITTED INSIDE THE PREMISES IF THIS CONDITION IS OBSERVED	ASKING FOR MEDICAL REPORTS ON A FREQUENT BASIS	FREQUENT CHECKING OF THE EMPLOYEES HEALTH	DAILY INSPECTION OF CHECKLIST SHOULD BE IMPLEMENTED

Prepared by: Ashish Kortikar Approved by: Hiralal Rodge

- Internal audit summary/ NCR Report

AMERCO PACKAGING SOLUTIONS PVT.LTD.
Gat No. 466, Plot No. 22/23, Shinde, Nashik - 422 102, Maharashtra, India.

NON-CONFORMITY REPORT

Auditor : Ashish Kortikar NCR No. : 01
Department / Auditee Name : Production cell Date : 27 February 2021

Details of Non-conformity:
The grinders from grinding zone, makes a lot of unbearable noise which leads to unhealthy work environment and thereby generates a risk of producing bad quality product.

Not in compliance with Clause 7.1.4

Restatement:
Quality objectives not monitored as per the Clause 7

Sign of Auditor : 1 March 2021
(Date) *[Signature]*

Proposed Corrective & Preventive Action
The zone is under construction to make the the whole surrounding soundproof by covering the area with soundproof construction. The operator and helper working on the machine will be given industrial earplugs to avoid the heavy sound.

Target Date : 1st March 2021 Sign of Auditee : *Manohar Kumar*

Verification of Corrective & Preventive Action:
The Top management has approved and the construction work and the work is in progress.

Corrective & Preventive Action is found to be :
Effective/ Non-effective Sign of Auditor : *[Signature]*
Hence NCR is : Closed / Not Closed Date : 28 February 2021

10. PERFORMANCE EVALUATION

10.1 Clause states

- Organisation should ensure customer satisfaction and ensure that their needs and expectations are fulfilled.
- Organisation should conduct internal audit at regular intervals.
- MRM should be conducted to ensure effectiveness of FSMS.

10.2 Implementation

- Customer complaint chart

Customer Complaint Register

Sr. No.	Date	Customer	Part Name	Description of Complaint	Root Cause	Corrective Action
1	05-09-20	Empire Spice & food	10 mm cap red	10 mm cap getting leak	Increase Wall thickness	Make Dimple In injection area
2	08-09-20	Sachi Petrochem	vevoline 1 hr bottle	bottle getting leak	(Knife pressure Apply More then its limit	Training given to worker
3	10-12-20	Dhruv Agro	Award 1 hr & 500 ml	bottle getting leak at neck area	Decrease Diameter of shooting pin	Decrease Diameter of shooting pin
4	17-12-20	field fresh	spout without cap, seal break, box damage	10 mm cap and spout	use 7 ply box	Training given to worker
5	22-12-20	food coast international	32 mm cap FITC with 6 mm orifice	cap found without wad	sensor is not working	replace working sensor
6	08-01-21	hershly india Ltd.	32 mm cap brown with 6mm orifice			

- MRM details

AMERCO PACKAGING SOLUTIONS PVT.LTD.
Gat No. 466, Plot No. 22/23, Shinde, Nashik - 422 102, Maharashtra, India.

Minutes of Management Review Meeting

Meeting No.: 01 Date: 1st March 2021
Total Pages: 03 Month:

Persons Present:
Ashish Kortikar
Hiralal Rodge
Manohar Kumar
Nayendra

Points Discussed



- Review of quality policy and objectives
- Corrective Action on non-conformities raised during system audits & Review of internal audit
- Process performance and product conformity
- Corrective actions on customer complaints/feedbacks/satisfaction surveys related to interested parties
- Monitoring and Measurement results
- Performance of externally provided products
- Review of resources
- Review of training needs
- The effectiveness of actions taken to address risk and opportunity
- Changes in external & internal issues that relevant to Quality Management System.
- Recommendations for improvement



11.IMPROVEMENT



11.1 Clause states:



- All the non-conformities should be closed, corrective actions should be implemented.
- Organisation should adapt continual improvement approach (kaizens, poka-yoke, visual management, 5S etc).
- Organisation should institutionalise all the improved methods.

11.2 Implementation

Amerco packaging solutions pvt.ltd.	KAIZEN SHEET
Area of Kaizen : Production cell	Kaizen-1
Kaizen Theme : To avoid future damage in the pipeline system	Kaizen idea : To make the workplace organized
Problem/Present Status : The pipeline system for water supply was not covered properly and has a risk of damaging the system	Solution : Covering with cement will solve this problem
Before	After
	
Prepared by : Ashish Kortikar	
Result : Proper implementation is done and risk is eliminated	
Bench Mark	
Target	20.02.2021
Start date	15.02.2021
Finish date	19.02.2021
Team Members :	
Quality	

Amerco packaging solutions pvt.ltd.	KAIZEN SHEET
Area of Kaizen : Production cell	Kaizen-2
Kaizen Theme : To avoid mixing of injection and blow moulds	Kaizen idea : To make the workplace organized
Problem/Present Status : Lot of moulds are mixed and is not arranged in a proper fashion	Solution : The moulds was properly sorted and palced in a rack
Before	After
	
Prepared by : Ashish Kortikar	
Result : Proper implementation is done and mixing is eliminated	
Bench Mark	
Target	10.03.2021
Start date	05.03.2021
Finish date	09.03.2021
Team Members :	
Quality	

Amerco packaging solutions pvt.ltd.	KAIZEN SHEET
Area of Kaizen : Dispatch zone	Kaizen- 4
Kaizen Theme : To make the zone cluter free.	Kaizen idea : To make the workplace organized
Problem/Present Status : Lot of unwanted items were placed in the dispatch zone	Solution : All the unwanted items were eliminated.
Before	After
	
Prepared by : Ashish Kortikar	
Result : Proper implementation is done.	
Bench Mark	
Target	20.02.2021
Start date	11.02.2021
Finish date	20.02.2021
Team Members :	
Quality	

Amerco packaging solutions pvt.ltd.	KAIZEN SHEET
Area of Kaizen : Dispatch zone	Kaizen-3
Kaizen Theme : To avoid mixing of injection and blow moulds	Kaizen idea : To make the workplace organized
Problem/Present Status : Specific location for any material is not available	Solution : Location was made tracable by visually managing the dispatch zone
Before	After
	
Prepared by : Ashish Kortikar	
Result : Proper implementation is done and identification of finished goods is easy	
Bench Mark	
Target	10.04.2021
Start date	03.04.2021
Finish date	10.04.2021
Team Members :	
Quality	

12. CONCLUSION

After successful implementation and making these processes a company standard for daily basis, the organisation will achieve its required targets of quality and customer satisfaction.

13. REFERENCES

- [1] Reasons and constraints to implementing an ISO 22000 food safety management system: Evidence from Spain
- [2] HACCP effectiveness in ISO 22000 certified and non-certified dairy companies
- [3] The Effect of Implementation Integrated Management System ISO 9001, ISO 14001, ISO 22000 and ISO 45001 on Indonesian Food Industries Performance