



FOOD SAFETY MANUAL

Issue No: 02
SEPTEBER 2014

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ii. Issue/Revision History

The following is the brief summary of the last revisions of this document.

Issue / Revision Number	Date	Author	Scope / Remarks
Issue No: 02 Revision : 01	September 2014	Athula Galagoda (Food Safety Officer)	The complete document is revised and changes were made as suggested during the ISO 22000 audit to meet the Food Safety Standards.
Issue No: 02 Revision : 00	September 2013	Athula Galagoda (Food Safety Officer)	The whole document is revised and changes were made to meet the Food Safety Standards.
Issue No: 01 Revision : 00	July 2010	Athula Galagoda (Food Safety Officer)	Original Issue, This was the first Food Safety Manual prepared according to the ISO 22000 standard.

iii. Document Authorisation

Authorised for Issue

Prepared by	Approved By	Authorisation
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