

Audit Report

Global Standard for Storage and Distribution Issue 4: May 2021

1. Audit Summary			
Company name	Distrifresh B.V.	Site Code	9884029
Site name	Distrifresh B.V.		
Scope of audit	Storage and distribution of packed chilled and frozen food products and storage of packaging material. Contracted Services; contract packing and deep freezing of food products		
Exclusions from scope	none		
Justification for exclusion	n/a		
Audit Start Date	2023-01-30	Audit Finish Date	2023-01-31
Re-audit due date	2024-04-17	Audit result	CERTIFICATED
Certificate issue date	Select a date	Certificate expiry date	2022-04-05
2. Audit Results			
Audit grade	AA+	Audit Programme	Unannounced option 1
Previous audit grade	AA	Previous audit date	2022-04-05
Number of non-conformities	Critical		0
	Major		0
	Minor		1

Additional modules included		
Modules	Scope	Exclusions from Scope
13 Contractual arrangements (all services)	Storage and distribution of packed chilled and frozen food products and storage of packaging material. Contracted Services; contract packing and deep freezing of food products	none

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15 Contract packing	Storage and distribution of packed chilled and frozen food products and storage of packaging material. Contracted Services; contract packing and deep freezing of food products	none
17 Contract processing operations	Storage and distribution of packed chilled and frozen food products and storage of packaging material. Contracted Services; contract packing and deep freezing of food products	none
Choose a module		

3. Product Characteristics

Product categories	Activities
01 - Chilled and Frozen Food 03 - Packaging and packing materials Select a product category Select a product category Select a product category	01 - Storage 02 - Distribution 06 - Contracted Services Contract Packing 08 - Contracted Services Contract Operations Select an activity

4. Company Details

Address	Van Salmstraat 64 Postcode 5281 Boxtel		
Country	Netherlands	Site Telephone Number	+ 0031-889954100
Commercial representative Name		Email	od.com @vionfo
Technical representative Name		Email	od.com @vionfo

Additional Locations

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Site Name	Address	Activities

5. Company Profile

Plant/Warehouse size (sq. m)	10-25K sq.m	No. of employees	51-500	No. of Vehicles	>25
Subcontracted processes	No	Regions exported to	Europe Oceania Choose an item. Choose an item. Choose an item. Choose an item.		
Other certificates held	EKS (dutch authority)				
Major changes since last BRCGS audit	none				

Company Description

Distrifresh B.V. in Boxtel belongs to the Vion Food Group and is member of the multisite ISO9001:2015 certification of the group in The Netherlands.
 Distrifresh B.V. is since 2007 100% daughter of the Vion group. Distrifresh is specialized in storage, weighing and labeling, order picking and organizing all distribution of pre-packed meat and food products, all temperature controlled (mainly chilled or deep frozen). Activities are executed as a service to their clients. There is a local MT with 7 members (is also the HACCP-team). Most activities in contract for Vion. Routes of transport are planned and GPS controlled (). For intercompany and/or to the contracted retailers (groupage). Raw meat is packed in bins (e.g. packed pork parts). Also B to B and small consumer units for raw meat, meat products or other food products in retail packaging and labels are on site. An facility for washing of trailers by the drivers on site operated by (not under scope). There are about (FTE) employees working in 1-3 shifts. Some temporary workers (ca FTE) can be on site. One HACCP-study according to scope. Storage/operations facilities are about m2. Building is from year 1970, partly extended. Repacking (non relabeling) and freezing activities taking place
 The company is certificated for organic (Skal), BLK, CoC and ISO 9001:2015 (multisite certification by Vion Food Nederland). NVWA legal veterinary registration number is: NL607EG. Last visit by Dutch Food Safety Authority NVWA weekly visits to confirm export certificates. EKS program in place to allow for sampling based on history instead of 100% control. More information see: www.distrifresh.com. The emergency number 0031-889954100.
 As per 2022 new director

6. Audit Duration Details

Total audit duration	16 man hours	Site & vehicles audit	8 man hours
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5. Company Profile			
		duration	
Reasons for deviation from typical or expected audit duration	n/a		
Next audit type selected	Announced		

Audit Duration per day		
Audit Date	Start Time	Finish time
2023/01/30	09:00	17:00
2023/01/31	07:00	15:00

	Auditor Number	Name	Role
Auditor Number			Lead Auditor
Second Auditor Number	Click or tap here to enter text.		Please select

Key Personnel					
Name	Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
	Director Distrifresh				X
	Logistic Manager	X			X
	Operations manager	X	X	X	X
	Supervisor intake		X		X
	Warehouse Engineer		X		X



	QA manager	x	x		x
	Facility		x	x	x
	Maintenance		x		X
	HR		x	x	
	Inbound/ expedition		x		
	Expedition, outbound, documents specialist		x	x	
	Contract management		x	x	

GFSI Audit History		
Date	Scheme/Standard	Announced/Unannounced
2021-05-07	BRC SD issue 4	Announced
2022-04-05	BRC SD issue 4	Announced
2023-01-30	BRC SD issue 4	Unannounced

Document control			
CB Report number	RQA9232126 - 4733962		
Template Name	SD406 Storage & Distribution Audit Report Template v3		
Standard Issue	4	Template issue date	2022-02-15
Directory allocation	S&D	Version	1.1



Non-Conformity Summary Sheet

Critical			
No.	Clause	Detail	Re-audit date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
001	8.1.1	During the onsite tour a demonstration was given on how to commence the	The employee in question has cleaned the probe after all as instructed.	The thermometer is used during the receipt of the products to	The instructed employee in	2023/02/23	

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Minor							
		temperature check on incoming goods. The temp check itself was performed according procedure and within set limits, however the probe needed to be cleaned also after use which in this case was not demonstrated by the employee operating the intake controls		measure the temperature of the incoming products. Before measuring the temperature of the products, the probe of the thermometer must be cleaned. The probe of the thermometer must also be cleaned after measuring the temperature. The employee in question has received a re-instruction. Additional checks will be made to ensure that the probe of the thermometer is cleaned according to procedure both before and after use.	question had forgotten to clean the thermometer immediately after use.		






Comments on non-conformities

Click or tap here to enter text.

Head Office Non-Conformity Summary

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Critical			
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Major							
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Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

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N/A Clauses
Click or tap here to enter text.

2. Hazard and Risk Analysis
Prerequisite programmes follows the General Principles of Food hygiene, HACCP and the guidelines for its application adopted by the Codex Alimentarius Commission and described in their 2022/10/12 verified program
HACCP team multidisciplinary P-DSF-NL 10085 2023/01/04
HACCP team leader . logistic manager (fleet manager) along side and all sufficiently and demonstrable capable and trained following P-Food 10013 V4 2011/11/14 annually verified, no changes since
Minutes HACCP demonstrable as per Quality meeting (=haccp meeting) quarterly held
Scope of their system described in P-DSF-NL 10013 2022/04/05 V15
Flow covers all key processes including their voluntary modules e.g deep freezing and repacking along side inbound, storage, order picking and outbound verified 2022/04/05
HACCP analysis under P-DSF-NL 10085 assessing risks under chemical, physical, cross contamination and physical risks. Matrix P-DSF-NL 10049 and safety plan P-DSF-NL 10084 V5 2019/09/17 annually verified 2022/04/05. Matrix upholds 0-5 times 0-5 principle resulting in CCP inbound with critical limits set as per product e.g. <6°C vacuum <7°C meat general <3°C organs <2°C minced meat and <4°C chicken meat.
Packaging material addressed in risk analysis and covered under PRP. Only client owned crates (no other packaging materials present on site. No open food handling
Monitoring on these CCP limits by means of handheld thermometer. No limits breached as seen in verification report demonstrable 2022/06/07 as well during onsite assessment. Controlled cold-chain All other hazards covered by PRP/BVP e.g. freezing and environment temperatures as well as all other key processes as described in risk assessment, no remarks, no missing processes, or risks detected as verified 2022/12/02

N/A Clauses
2.15 no such sub contracted assessments

3. Product Safety and Quality Management Systems
Document control runs via , accessible by personal credentials and adjust or read only permits. Access documents limited as all registration are performed (almost) digitally via P-VION 100007 2021/10/11
Document records seen via on Internal auditing, hygiene rounds, inbound checks outbound checks, stock control, EKS (Dutch government export software) and cleaning plan
Internal audits ran via VION auditing scheme 1x unannounced 1 times announced as seen for records 2022/11/01 and 2022/07/05. All key processes covered as seen in AM-505-AUD-06 auditing records and communicated to BT and MT team \as seen in email correspondence
internal auditors, are properly trained have sufficient competency and are independent. Only external party (within VION) perform local audits, same as last year amongst others : LAC training Lloyds 24/05/2018 cert# . and . ,cert.# 28/11/2018 (LR LAC

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training).
 Hygiene rounds ran via P-DSF-NL 10037 old style and new style digital via foods connect as performed by E.E. weekly 6 types of attention points SSOP inbound, dispatch, freeze, quorn, order pick etc. records verified and PDCA properly addressed mainly quick corrections
 CAPA records Via PDCA Pest control and IA as seen for 2022/11/01 closed 2022/1/21 / 29 and 05. No outstanding open capa's noted. CAPA procedure P-DSF-NL 100656 2013/09/3 reviewed 2022/11/08 no changes since
 Contract arrangements only operated for VION

Purchase runs via general VION P-Food-10032 2023/01/24 rev 12 as seen for purchase of and Specifications not in place mainly SLA driven purchase for Management of suppliers of services mainly charters e.g. and (pulling trucks only).
 Subcontracted processes limited to cooling, racking, reach trucks and pest control as seen for and (Leased trailers)

Product fraud risk via P-DSF-NL 10084 2019/09/17 annually reviewed via central processes 2022/03/21. Product and process integrity validated low risk operation. No owner of goods, no open products

Traceability on site checked via order only short term storage on site due to fresh meat mass balance ok art# minced meat 70/30 pick to zero and inbound check via : 100% conform under ritnummer order # (no ownership of product, no specs as per specific product apart form storage conditions. All according P-DSF-NL 10047 2020/10/30 reviewed 2022/10/18. Traceability tested by client 2022/05/17
 Recall/withdrawal following P-DSF-NL 10033 2022/01/14 and P-VION 10015 v9 2022/04/07. All action ran via Vion, checked via combined recall rest 2022/05/27 on foreign material sampling

Incident management via P-DSF-NL 10082 2021/11/24 all ran via incident management under VION key incidents covered e.g. current break down, leakage, H2O leaks communication and IT infrastructure. Communication in case of events via P-VION 10015 2022/04/17

Control non conforming products as per department seen for P-DSF-NL 10064 2018/09/13v3 products held for pending follow P-DSF-NL 10009 V25 2022/08/30 and returns via P-DSF-NL 10027 2020/03/24 no products held pending nor returns noted during on site audit.

Complaints handling via P-DSF-NL 10092 2021/11/01 and analysed 2022/06/07 <6 FS complaints and seen trending per quarterly Q meetings and communicated to Vion (owner of the products) and covered in Bt fortnightly

N/A Clauses

- 3.4.3 no such specified customers
- 3.4.4 no such key performace indicators

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3.5.2.5 no exceptions of such sorts, all agreed via Vion primarily
 3.5.2.6 no such distribution all trailers are lease and owned by Distrifresh

4. Site and Building Standards

In general, all is considered adequate. No risk to product, nor to temp control.
 Building/surrounding/drainage floor type, wall, drainage facility, hand wash facility, canteen, smoking (external) are in order.
 Site security addressed via assesment P-DSF-NL 10017 and P-VION 10000 annually verified during MR and subsequently planned via P-DSF-NL 10093 2022/03/11 and P-VION 10051. Instructions are implemented. Personnel are trained for this. Identified critical areas for access security is the whole site including storage rooms locked fence and entrance doors present. Doors are closed. Visitors are registered and instructed. No access to storage unless registered and accompanied. Chauffeur canteen present and tidy. Control measures limited to digital registration and locked doors by batches entrance
 Layout accurate and shows all routes of product, people and waste as seen in P-DSF-NL 10014 2021/08/17 segregated area's for cleaning trailers and chemical storage
 Operation, intake, storage outbound, freezing and repacking, order picking do not jeopardise each other operations. Seen inbound under trailer order cutting fat # and outbound on export deep frozen Japan order. Verification of trailer cleaning according SWAP/AGAR as seen following P-DSF-NL 10110 V3 2022/02/25 emp dipslaided. Limts set per growth medium, trending demonstrable, no remark no PDCA needed
 Staff facility nice and tidy outside operation facility, limited risk of cross contamination, all products are close. Pest entry properly controlled via closed doors and closed docs. Toilets not in direct opening to operation, handwashing where appropriate. Suitable storage for personel belongings in changing area. type of floor, concrete suitable for the operation, no damages noted during onsite audit, wall is clean no old webs or dirt noted, ceiling and drainage are suitable, no remarks

N/A Clauses

- 4.15 no external storage
- 4.3.5 no such methods
- 4.3.7 no such cleaning
- 4.4.4 no such supplies
- 4.4.8 no such risk

5. Vehicle Operating Standards

Load carrying area are inspected during inbound and outbound as seen during in bound trailer and outbound trailer. Inspection are run via , no check is no stock location, noi registration. SSOP in uphold visual inspection of trailer as well as undamaged products and CCP check temp (inbound) as seen for 4.6°C and 4.5°C
 Risk assessment (threat assessment) via P-DSF-NL 10017 under Food defence protocol (see 4.2 site security) no chauffeurs are allowed inside Distrifresh operation and described in P-DSF-NL 10017 chauffeur protocol. Seals attached as per client request and noted on CMR as seen for

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outbound rit number and order # accompanied by Dutch authority EKS
 check on temp
 Subcontracted logistics only as per pulling truck (charters) no subcontracted trailers, or in lease via
 or
 Vehicle management upholds Road worthy trailers 250+ (no owned trucks, only chartered trucks) via
 APK/CFK and calibration of trailer cooling and freezing equipment following P-DSF-NL 10017
 2021/08/03 Breakdown procedure present in chauffeur manual with communication (call planning!)
 Vehicle temperature control verified under trailer lease and Verified by) and
 As seen for maintenance order and) following cleaning registration on form F-
 DSF-NL 2021/02/23 cleaning 9:55 and verified twice a day as seen on 9:00h and 12:15h
 CFK/CAL/APK 2023/02/22 and 2023/04/01. Trailers fleet management properly addressed as seen
 for overview 2022/12/27 trailer plate
 In case of failure incident or non conforming product procedure is addressed (no occurrences noted
 >122022/2023 y.t.d.

N/A Clauses	
5.1.7	no such hoses
5.1.8	no such bulk
5.4.3.	no such settings

6. Facility Management

Equipment is properly controlled as seen for racking checks via)2023/01/26 under order
 # Maintenance runs via own program, but mainly subcontracted activities as seen for monthly
 maintenance on cooling equipment via 2023/01/10 2020/11/10 2022/09/02. Preventative
 maintained scheme approved and signed by Maintenance manager

Calibration hand held thermometer under own control apart from mother thermometer. Environmental
 calibration control outsourced. As seen for mother thermometer Serie# delta 0.2 and delta
 0.5°C approved . 2022/03/04. Certificate environmental control calibration under order#
 validity 2022/04/21 checked freezing logger 010.00.02 expedition 030,
 Storage 020.00.03 and cross dock area 100.120.01. all key process storages accounted for and
 overview present in excel format suitable for the operation.

Housekeeping well arranged also for unannounced audit high level of cleaning. As described in
 day/week and month plan and registered under P-DSF-NL 10112 2021/03/04 registration forms F-
 DSF-NL 10082 and verification forms F-DSF-NL 10037 when needed re-cleaning and verification
 performed under F-DSF-NL 10063. Seen registration 2022 2023y.t.d. + verification as per broom
 cleaning, expedition cleaning and inbound cleaning area. No remarks proper assessment, see also
 4.3.6 on trailer swabs-agar

Waste discarded as general waste, CAT 2 or well cause. Almost daily waste covered and confirmed
 by owner (Vion) Ni Distrifresh according on waste management (no products owned by Distrifresh).
 Registration seen for 2023/1/27 – 2023/01/23 2023/01/03 mass balance ok resp
 #

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Pest management outsourced to (contract VION)2023/01/01 reviewed. No threats or infestation detected. external inspector with demonstrable knowledge. Contract exists since 2016/03/24. Registration via , as seen for inspection 2022/02/28 2022/05/31 and 2022/08/22. Zero trending no changes. In depth inspection 2022/07/15 PDCA closed, no major incidents noted

N/A Clauses

- 6.13 no such diesel
- 6.1.4 no such systems
- 6.1.5 not appropriate for the operation
- 6.6.7 no such inhouse control

7. Good Operating Practices

Receipt of goods follow CCP inbound check per product e.g. <6°C vacuum <7°C meat general <3°C organs <2°C minced meat and <4°C chicken meat. Very Selden out of spec Q2 2022 last reject on temp . Loads are inspected via protocol adhering to several visual and temp inspection e.g pest activity, damage etc. Product handling seen inbound check order cutting fat 4.6°C and 4.5°C. trending via as well as verification on CCP during quarterly Q meetings as well as 2022/06/07. Fresh meat only durability coding via (owner of products) or (repacking) Distrifresh does not print or label products. When non conform procedure P-DSFNL-10082

Environmental control (temp) is managed by . Critical storage parameters are set including alarms e.g expedition >6 <2. Repacking area <1 >3 and freeze cell >-20°. Alarms triggered case of equipment failure with 30 minutes delay via central agency Supplier verified under outsourced processes.

Product contamination all low risk as assessed in P-DSF-NL 10022. Cleaning agent used is pre mixed, no such chemicals for cleaning in use in direct contact to product. Cleaing of trailers occurs in separate building

Stock rotation checked as per C.043.01 been ham bbd 2023/03/09 – C001 Kip pivalv 2023/03/23 and H036.01 magere runderlap 2023/02/27All fast moving products, fresh meat products. and clients (products still owned by Vion during storage at Distrifresh

Product release no applicable

Management of allergens not applicable

N/A Clauses

- 7.6.3 no such MAP
- 7.3.7 no such control

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7.4.2 no such spillage recent years (very plausible for the operation)
 7.6 no such release
 7.7 no allergens on site

8. Personnel

Training competences, seen for all employees. Workforce goal 70% own 30% temp training and competences run via P-DSF-NL 10074 v1 since 2017/01/16. As seen for on CCP control 2022/04/01. Inbound CCP control (general HACCP training, including ccp class based. CCP training covered in P-DSF-NL 10055 v2 2020/09/18.
 Personnel hygiene described in P-DSF-NL 10062 and employee manual. Level of personal hygiene is suitable for the operation, no contact with product, bins and pallet transport only. Only packed food stuff present. Distrifresh offers warm clothing jacket. Low/limited risk of cross contamination protective clothing are work shoes, hairnets, gloves and warm jacket laundry outsourced to and annually verified on performance 2022/06/07 when applicable (white coats present)

N/A Clauses
 Click or tap here to enter text.

9. Handling of open food products

Not applicable
N/A Clauses
 Click or tap here to enter text.

10.1 Wholesaler Module

Not applicable
N/A Clauses
 Click or tap here to enter text.

10.2 Branded Products

Not applicable
N/A Clauses
 Click or tap here to enter text.

10.3 Other Wholesale Operations

Not applicable
N/A Clauses
 Click or tap here to enter text.

12. Ecommerce

Not applicable

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N/A Clauses
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13. Contractual arrangements (all services)

Formal contract arrangement are in place for freezing service (VION) and repacking service (Quorn) No specifications in place, freeze service is validated to reach at least -18°C during dispatch (outbound check CP) and repacking limited to box to crate transfer
All services Included in current HACCP plan dsf 10085 and matrix dsf 10049 annually verified 2022/06/07
Trace ability freeze service art# and 2023/02/01 no applicable after freezing) pallet trace order# All shipped under CP -18°C via *. And under EKS (dutch authority check on export).
Training on the job no specific service training required suitable for the opearyion
Records retained at least 7 years

N/A Clauses
Click or tap here to enter text.

14. Product Inspection

Not applicable

N/A Clauses
Click or tap here to enter text.

15. Contract Packing (Repacking, Assembly Packing)

Repacking activities consists of 2 lines (tables) and this process is part of the HACCP Risk assessment, see chapter 2. Repacked on order, only , boxes to binded packages in crates, no labelling activities, no open products.

Repack service not in operation during site visit but limited to repack from box to crate as sen for orders . and). Transfer documents for planning as art# changes from box to crate as seen from to and to no product labeling, only SSCC trace information

Visual check on products, damaged packages are taken out. Product is taken out of boxes and put to smaller quantities depending customer request, very limited activity, only replacement. Product changeover happens when batch is completed. Line supervisor addresses changeover according to present planning, merely change in product. No change in packing material as they are only re-packed in crates. Registration according to F-DSF-NL-10065

N/A Clauses
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16. Quantity Control Inspections

Not applicable

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N/A Clauses
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17. Contract chilling/freezing/tempering/defrost and high-pressure process operations

Freezing operation is operational since March 2020. This is originally validated by the HACCP team, 7-4-2020 setting fix time restriction per category of meat. During the audit the transport of frozen products was seen for shipment' . sales via Export certificate EKS/Dutch authority. Seal Dutch authority NL pallet can remain outside freezer for several hours as shown by validation and timeframe of dispatch, all in order. Seen client Japan max 2 hours in loading area. Temp at freezer -belwo 30°C°C, NVWA not present during audit due to EKS certification (audit performed 27/01/2022 by and approved 27-01-2022 . instructions for measurement temperature HACCP en derde landen. Weighting after freezing on pallet scale (internal weight check for max loading) Transport without pallets.
.Controls seen via and trending and verification via quarterly Q meeting and MR 2022/06/07
dispatched container JAPAN via Extra metal detection (no CCP, client request) according P-DSF-NL-10116 no Japan dispatch during audit
Freezing according P-DSF-NL-10099 2021/07/01 V2 this includes seal instruction Dutch authority NVWA. Cold chain control via P-DSF-10019 2022/07/26 V23 limits as per chain cel/bunker/container

Validation 2021/01/15 worst time reaching lowest minimum temp minus18°C. all product have their individual retention tima as seen per ERP system reaching 100% (retention time) final check is PRP temp outbound (no limits breach 2022 2023 ytd)

EKS certificate by Dutch authority (export) follows P-DSF-NL 10119 2022/08/20
Equipment failure follow general protocol Control non conforming products as per department seen for P-DSF-NL 10064 2018/09/13v3

N/A Clauses
Click or tap here to enter text.

18. Contact Cleaning of baskets, roll cages and other distribution containers

Not applicable

N/A Clauses
Click or tap here to enter text.

19. Waste recovery and recycling

Not applicable

N/A Clauses
Click or tap here to enter text.

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