IFS Food Version 7
OCTOBER 2020

Final IFS Assessment Report

Main Certification Assessment

Unannounced

Assessed company: Vion Retail Groenlo B.V.

Date of Assessment: 21/02/2023 until 23/02/2023

GS1 GLN(s): 8710117001006

Sanitary legal authorisation number: NL585EG

Name and address of certification body

LRQA France
LRQA FRANCE
Tour Silex 2 – Espace Wellio
9 rue des Cuirassiers
69003 Lyon

Accreditation number of the certification body

COFRAC 05-0069

Assessment Overview

IFS Food Version 7, OCTOBER 2020

Assessment details

Lead auditor:		***Date/time:***	***Date of previous Assessment:***
Co-auditor:	-	21/02/2023 (08:30-12:30) 21/02/2023 (13:00-17:00) 22/02/2023 (08:30-12:30) 22/02/2023 (13:00-17:15) 23/02/2023 (08:30-12:30) 23/02/2023 (13:00-16:45)	19/01/2022
AIP:	-		***Certification body and auditor of previous Assessment:***
Trainee(s):	-		LRQA
Witness auditor:	-		
Interpreter:	-		
Technical expert:	-		

Reviewer:

Name and address of the company (or head office):	***Name and address of the assessed site:***
Vion N.V. Boseind 15 5281 RM Boxtel Netherlands	Vion Retail Groenlo B.V. Den Sliem 1 7141 JE Groenlo Netherlands
	COID: 55701
	Contact person in case of emergency (e.g. recall): Name: E-Mail: Phone:

Phone:	***Fax:***	***Phone:***	***Fax:***
		+31544473100	
Website:	***E-Mail:***	***Website:***	***E-Mail:***
www.vionfoodgroup.com		www.vionfoodgroup.com	

Scope of the Assessment

Production (cutting, slicing, mincing, battering, breading, blending, marinating) and packing (MAP, vacuum or skin packed) of chilled beef, pork or poultry including RTE minced meat in consumer and bulk packaging. Production (cutting, slicing,blending, marinating) and MAP packing of ready to heat meals (pork, vegetables and pasta). Final product is packed in foil and /or in trays (plastic or aluminium).

Product scope(s): 1, 7

Technology scope(s): C, D, E, F

Additional information

Exclusions: No

Partly outsourced processes: Yes

Freezing and defrosting (storage) of unlabeled packed final products. Done by one subcontractor.

Decentralised structure(s): No

Assessment Overview

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Multi-location production sites: No

Final result of the Assessment

As a result of the Assessment performed on 21/02/2023 until 23/02/2023, “LRQA France” found that the processing activities of **Vion Retail Groenlo B.V.** for the above-mentioned scope of Assessment comply with the requirements set out in the IFS Food Standard, Version 7, **at Higher Level**, with a score of 95,52%.	Recertification Assessment between 24.01.2024 and 03.04.2024 in case of announced Assessment and between 29.11.2023 and 03.04.2024 in case of unannounced Assessment.

Observations regarding non-conformities (D evaluation of KO requirements and Majors)

na

Description of follow-up on corrections and corrective actions from previous Assessment

All deviations of the former IFS report were assessed and could be closed.
2.2.3.6 update CAP, ok
3.2.5 hygiene rules ok, no issues were seen on wearing gloves ok
4.2.1.2. storage marinades and spices was improved, special rack, all ok
4.4.3 samples taken on supplier evaluation [redacted]as addd, all other salso included, ok
4.7.1 cleaning schedule implemented, cleaned and ok now
4.8.2 protection was made, no issues seen, all ok now.
4.9.2.2 project plan was seen on walls, seeral places checked, in basic ok now (old bulding, but in control now)
4.9.4.1 wires replaced, ok
4.9.10.2 air pressure tube clean, no other issues seen on this
4.10.5 cleaning performed, reintruction seen for cleaning company, ok now
4.11.4 cat 3 vessels labeled, ok

Company Profile

Company data

Year of construction of the assessed site(s):	1991
If the site was fully reconstructed, enter the year:	
Area of the production site:	
Number of buildings:	1
Number of floors:	1
Number of production lines:	
Decentralised structure(s):	No

Maximum number of employees at peak season within a calendar year and explanation:

fte office; QC ; production plus temporary workers.

Detailed description of product groups and products per scope produced in the company. Full view of the company's on-site processes:

Reception, short storage ingredients, pre-processing, forming and packing, labeling and dispatch. A big minced meat process is in place (4 lines). Based on risk analysis products are/can be dedicated to specific lines and with defined ordering. e.g. meals, RTE, sausages and decorating. Incidental some chilled semi final product (unlabelled) can be transported to a food certificated subcontractor to freese, defrost and store including transport.

This factory makes raw products and all product need to be heated. But base on 2 artikels (tartare and German beef (minced!)) one line is defined as a extra hygiene process, because it is well known that some consumers are familiar with eating semi raw meat typival for these 2 articles. On the label is written that the product must be heated also inside! So in that case the company has decided to have only one high care process line for a low care product. The P9 process code was added extra for that.

Does the assessed site have seasonal production?	No
Seasonal breaks more than one week?	No
Does the assessed site have fully outsourced products in addition to the main processes/products?	No
Does the assessed site have traded products in addition to main processes/products?	No

Description about key investments made by the company related to the production and product safety and quality in the last 12 months (construction changes, machinery, etc.)

A new flow (MAP) packer wasinstalled and in use (less packing material used (sustainability)

Does the company fulfil the requirements about the use of the IFS (Food) Logo, as defined in the IFS Food Certification protocol (Part 1)?	Yes

Working language of the site and language in which the food safety and quality management system is written:

Dutch

If the site is certified for other standards, specify the name(s) of the standard(s):

IFS Standards: No

GFSI Standards: No

Company Profile

Other standards: Organic; IKB; QS; animal welfare BLK, IKB . (1,2 or 3 stars) ; PIA. ISO9001.

Additional information:

Vion Retail Groenlo B.V. belongs to the new Business Unit Retail of the VION Food Group (head quarter in Boxtel the Netherlands).
There are 28 processing lines to make packed chilled meat products and meals (1 lineRTE and 1 line mix of vegetables, pasta and meat with sauces).
There is one shift.
IFS Logo is not used.

Assessment data

Language in which the IFS Food Assessment was conducted:	Dutch
Assessment duration (only for IFS Food Assessment):	24h (calculated Assessment time: 24h)

Which products were produced and which processes have been running during the on-site evaluation?

Several meat products and meat preparations. combined product: meals (meat Gyros with vegetablers and sauce).

Additional information:

This production location in Groenlo is part of the VION Food Group in the Netherlands and is a stand alone location for IFS Food certification.

Summary table of all chapters and result (in percentage) per chapter

	Chapter 1	Chapter 2	Chapter 3	Chapter 4	Chapter 5	Chapter 6
	Governance & commitment	Food safety and quality management system	Resource management	Operational processes	Measurements, analyses, improvements	Food defence plan
A	12	24	25	120	33	3
B	0	0	0	0	0	0
C	0	2	0	8	1	0
D	0	0	0	1	0	0
N/A	0	0	0	5	2	1
Major non-conformities	0	0	0	0	0	0
KO non-conformities	0	0	0	0	0	0
Result per chapter (%)	100	94,23	100	93,8	97,79	100

Overall summary:

Table of compulsory fields for specific defined IFS Food Assessment requirements and key elements

Part of the IFS Assessment report	N° of IFS Food v7 requirement	Explanation
Policy	1.1.1	• A corporate policy is established and approved: dd P-RGR-NL10001 08-11-2022. • Specific objectives issued: . e.g. "OGSM"; innovations; staff quality; efficiency. And KPI's as well. health safety; Product Quality: Delivery to clients; waste control including feed;
Corporate structure	1.2.1	The corporate structure for The Netherlands is organized by the headquarter in Boxtel. This location is part of the retail business unit. The location is self supported and cooperates with central instructions. This was checked, by sampling, through interviews with employees and senior management The organization has monitored and documented the effectiveness of their operation with different mechanisms :
	1.2.3	An organizational chart for this location was seen : 02-11-2022.
	1.2.5	Information that is made available to responsible staff and tools that are used: Support of the Group QA department. Also informed by the headquarter. and media and suppliers.
	1.2.6	Health authority involved: NVWA last visit.dd 11-02-2020.
Management review	1.4.1	Every 3 month there is a management review (incl.HACCP verification). with fixed subjects and action plans. E.g. Q3 and Q4. The last management review sampled was : Q4 2022 01-09-2023 Management review is done: every 3 months. report Q4 e.g. changes; product quality, internal audits, meat quality, NVWA; custom information; suppliers; safety', monitoring final products results.
Document management	2.1.1.3	Procedure for document management : P-VION-10007; 11-10-2021 P-PGR_10106 15-02-2017 In this procedure is described that after one year, the document shall be checked: in electronic system " ', a review date was defined for this document to verify the procedure (2018), however this was not performed. This review was not performed for more documents. Motivation for C deviation: This year, the QA officer has demonstrably started to update the most critical documents already as the issue was adressed.
Records and documented information	2.1.2.2	Procedure concerning records management : P-NL-food-10028; 09-04-2015

HACCP analysis	2.2.3.7	Specified CCPs: Cooling Others: incoming raw material temperature and outgoing aswell Cooling Others: incoming raw material temperature and outgoing aswel Further explanation: Two CCP's are defined. 1 about the temperature of meat at receipt. Critical limits for the temperature at receiving are set for each type of meat received: fresh meat ≤7°C, organ meat ≤3°C, meat preparations ≤4°C, fresh poultry ≤4°C and meat that is partly thawed (conditioned), in preparation for processing. The second CCP concerns product temperature outgoing transport set at 2°C. 3°C or 4 °C depending the product type and client requirements. Legal temperature is 7 degrees C.
Establish a monitoring system for each CCP	2.2.3.8.1	Two CCP's are defined. 1 about the temperature of meat at receipt. Critical limits for the temperature at receiving are set for each type of meat received: fresh meat ≤7°C, organ meat ≤3°C, meat preparations ≤4°C, fresh poultry ≤4°C and meat that is partly thawed (conditioned), in preparation for processing. Checked at every income Checked reception and registration of supplier # Vion Groenlo with calibrated [redacted] no [redacted], calibrated 2022-10; 4 degrees C. The second CCP concerns product temperature outgoing transport set at 2°C. 3°C or 4 °C depending the product type and client requirements. Legal temperature is 7 degrees C. Checked at every outcoming load. All registrations who where checked were within the relevant defined limits.
HACCP analysis	2.2.3.10	The annual verification concerning the HACCP plan was conducted 4 x per year Q3 and Q4 was assessed. dd Q4 2022 01-09-2023. including complaints . 1 Recall on 15-06-2022 (runder tartaar).
Personal hygiene	3.2.1	Document related to personal hygiene was seen P-FOOD-10017 rev 7; 7 January 2021.
	3.2.2	This was checked during the evaluation and interviews. Good performance was implemented. no deviations. Safety shoes, trouser, jackets, coats and plastic sleeves. On several working posistions arm protection, protected gloves and fully hair protection. For maintenance employees and for visitors also hygiene rules implemented
	3.2.8	• Protective clothing is in use: #Yes# • Protective clothing is provided by the company: #Yes, for flex workers shoes by the subcontractor.# • Each production employee has a set of #number /kind/quantity]# as protective clothes available • Protective clothing washed internally: no • Protective clothing washed by an external service provider: Ye[redacted] • Protective clothing washed by employees: #No#
Training and instruction	3.3.1	There are training and/or instruction program implemented. Seen training plan for 2022 and 2023. E.g introduction training; hygiene training e.g. e-learning with exam, specific training for CCP's and ,metal detection incl exam and training on cleaning eand several work instructions.

Training and instruction	3.3.2	Training and monitoring records checked: onboarding programm was checked P-Food 10017 2022-01, 12 May 2022, HACCP 10-2022, (reception meat) CCP temp. meat 23-12-2022, matal detection 29-12-2022, HACCP 10-2022, cleaning instructions 15-06-2022
Staff Facilities	3.4.1	The staff facilities are appropriate and are in line with the type of production: Sufficient changing facilities for employees working in production are available: Every person should enter by the hygiene corridor Only entr with electronic key is possible. A second corridor only for maintenance personnel is made. Toilets are appropriately situated and equipped. Appropriate break rooms / canteens are available. Smoking is alowed only outside in specific area, conform Dutch legislations.
	3.4.5	Date and version of hazard analysis: Hyg protocol P-Food-10017 7 jan 2021, incl. disinfection. Sufficient equipped hand washing basins are available at all entrances to the production area. Appropriate number of sufficiently equipped hand washing basins are available in the production area. Washing basins are intended exclusively for hand washing.
Specifications	4.2.1.1	Finished product specifications sampled and checked : Internal (see trace test), art 250 g art , s art , art For retail brand finished products specifications have been agreed by retail NL; e.g
	4.2.1.3	•Specifications sampled and checked for:), ar, cheese cubes 244864, crumb art. and related to packaging materials: (transparant) and foil and black tray. spec 23-09-2020 • Procedure for approval and review of raw material specifications: Foods connected; P-RGR-NL-10023; 8-01-2021 • Raw material specifications are regularly reviewed : Yes, updated every 3 years minimal.
	4.2.1.5	• There are specific requirements from customers whose products are “free of” certain substances/ ingredients (e.g. allergens, pork,additives, etc) : Yes, e.g. milk free and gluten free • There are specific requirements from customers that certain treatment or manufacturing methods are excluded (e.g. GMO, irradiation): No. •The company works with products that consist of or contain or are produced from GMOs: No
Formulas/Recipes	4.2.2.1	Customer agreements checked: Agreements are managed by Vion Boxtel (HQ). Topics included e.g. price, type of products, packing and labeling, transport and storage

Product development/ Product modification/ Modification of production processes	4.3.2	Sample(s) of product development checked: #procedure and registrations for art nr ; with the too including labeling and weight!; no rework allowed; also project and art nr ; including claims!# Flow pack validation form was not fully completed and signed after usage of this new production line
	4.3.4	Labels checked : art. and
Purchasing	4.4.1	Purchasing process documentation checked : based on the company tool with information of the suppliers and controlled by the QA; documents are signed incl. for packaging materials and labels
	4.4.2	Purchasing procedure managed by Vion Central: P-NL-Food-10087 dd 12-03-2019
	4.4.3	Last supplier's assessment: Feb 2023
	4.4.5	Purchased services checked :
Product packaging	4.5.1	The packing material for finished products are . PET trays; foil Technical specifications and Doc's are demonstrable The suppliers is BRCGS Packaging certified
Factory location	4.6.1	The site is located in an Industrial area. Adverse impact on product safety and quality due to the factory environment: No.
Plant layout and process flows	4.8.2	Layout and process flows to minimize food safety risks: Yes, one line no cross lines; all is raw. Packaging is separated stored and secured when line is cleaned. Detergents are separated stored, is seperate area, cat 3 is stored in a spearte chilled area Cross-contamination risks are minimized through effective measures : Yes, all packed / covered and in separated storages. Enty only for approved employees.
Constructional requirements	4.9.1.1	Premises where food is prepared, handled, processed and stored are designed and constructed to ensure food safety : Yes materials are made to clean effective
Water	4.9.9.1	• Origin of potable water: from the mains. Supplier is #Water is used as ingredient. • Analyses performed by an external laboratory • Performed analysis : 2x per year 2 samples. dd 22-03-2022 and 06-09-2022 on color, odor, E. Coli, total count, entero's

Compressed air and gases	4.9.10.1	• Compressed air and gases in contact with food packaging material or food contact material: Yes • Hazard analysis of compressed air and gases was completed : e.g. for pressed air. dd 16-07-2019. Specifications and declarations of compliance checked : CO2 spec dd 14-01-2022 ; O2 spec dd 14-01-2022 incl. technical datasheet and DOC food grade.
Cleaning and disinfection	4.10.1	• Cleaning of the process equipment is performed by : , cleaning of packing machines by the Company it self and some extra cleaning performed by • Cleaning and disinfection procedures/ schedules checked: Seen cleaning plan (bestek) of 20 July 2018 for internal and external activities. Cleaning methods and frequency are described. Final checks daily line inspection before start up incl. visual checks, agar tests and PH /chemical residues. Registrations in Deviations communicated via app to the cleaning company. Good communication was seen • Cleaning schedules checked: Good results were seen, verified for Nov/dec 2022 and Jan/feb 2023, visual checks were performed and recorded, agar showed good results Not fully clear was if periodic cleaning was performed following the cleaning plan. This was not recorded.
	4.10.8	Several Safety Data Sheets checked : e.g.), , , (
	4.10.9	• Cleaning agents are stored: are locked aswell and secured; well organized • Storage conditions are in line with local legal requirements : Yes • Storage room for cleaning chemicals locked : Yes • Cleaning chemicals are clearly labeled : Yes
	4.10.11	Yes: third-party service provider for cleaning and disinfection. • The following areas are cleaned and disinfected by a third party service provider : all equipment and suppored areas • Service contract:
Waste management	4.11.1	Waste management procedure : Procedure waste P-RGR-NL-10132; date: 16-dec-2013, gray crates inteded in use for for Cat 3 material

Foreign material risk mitigation	4.12.2	• Equipments used to detect foreign materials :Metal detector (CP 09), visual checks • Placed in the process : in process step packed final products • Foreign material detectors (metaldetector) defined as CP 09 • Foreign material detectors not defined as CCP: Used test pieces and sizes consumer packing : Iron: 3,5mm / Non-iron: 4,0 mm / Stainless steel: 4,0mm; checked every 3 hours. For Bulk SS 6,5 teststrips in stead of 4,.0 (P-PGR-NL-10016) • Additional preventive measures to minimize foreign body risks : Yes such as Knife inspections, glass/hard plastic inspections, visual inspections during handling and cutting • Visual Foreign material detection implemented to protect the product from foreign material: Yes
	4.12.10	Visual inspection used to detect foreign materials during reception and done by trained workers and is registered, also visual isnpection during gandling meat and cutting.
Pest monitoring and control	4.13.2	• Pest control is managed by : QA trained QA employee ( ). Subcontracted to procedure P-RGR-NL-10116. 14-01-2022. • Frequency and kind of checks: 8x per year; rodents, insects; 4 x per year flies are checked. • Inspections include: Description of pests that are inspected for arerodents, flying and crawling insects. • Last inspection date: pestscan: 15 dec 2021. no pest inside. 1x year verrification by Vion and 1 x year QA inspection by Which major pest infestation, requiring additional measures has been detected since the last IFS Assessment: sometimes, a single rat was catched outside, no pest problem. Last inspection 24 01-2023, sometimes extra contol visits as last visit a mice was catched in storage, (1 mice was catched during past inspection), now weekly follow up until next inspection / situation is ok. 21-07-2022 quality inspection, verification performed on 25-11-2022, seen traning QA employee 15-03-22 Outside a rat was catched on 25-11-2022, no infestations/ structiral problems. No open action points. Service employee was licenced until 21-01-2028
Receipt and storage of goods	4.14.1	Incoming goods inspection plan : Plan 2023: intercompany sharing analyses results on received raw materials and other analyses.
	4.14.2	• Electronic warehouse management system has been implemented : Yes • System includes stock management principles like : FIFO and FEFO, also depends on specific product packed (and labelled) for specific clients • Steps and control measures of the receipt and storage of goods : In

Receipt and storage of goods	4.14.5	Storage conditions observed and checked for: art. [redacted] UBD 06-03-2023, art [redacted] UBD 06-03-2023
Transport	4.15.1	Conditions of the trucks are checked before loading. This was checked for: Loading [redacted] Distrifresh during the audit on site and vert trace test documents
Maintenance and repair	4.16.1	Maintenance plan was implemented in [redacted] 2023, planned maintenance and also corrective maintenance (< 15 minutes work) was included. For the rail with electric wires and boxes above the dough making department, rust and loose paint was seen. An internal project was initiated by Maintenance (also after previous IFS audit, scoring this item with a C deviation) for whole production area to remove loose pieces of paint and rust (ceiling/equipment/walls). This was seen in [redacted], project planned from 1-01-2022 until 31-12-2022. However, no progress /information could be shown on this project in [redacted], no specific (smart) plan with priorities and deadlines could be shown) and which progress was made during the year. Detail: in department CS was demonstrably clear that some improvements were made as described C deviation of past year IFS audit was solved.
Equipment	4.17.1	Equipment checked : line 2, 13, 14, [redacted] cutting machine
Traceability	4.18.1	• The traceability system : P-Food-10015 23-02- 2022 is general pprocedure, for traceability packing, raw materials and ingeredients, several procedures are implemented (workflows) The company traicing test was done 1-12-2022 op [redacted] pd. 2x875 g 28-11-2022 •During the IFS Assessment a vertical audit / product trail was performed for a product initiated by the auditor: [redacted] art [redacted], 8x4 pd. 12-01-2023 line 15 # lot [redacted] THT 24-01-2023.68 krates tracing of batches of raw materials and ingredients (dough was folowed, [redacted] containing port mwat pieces, BLK1* and beef meat, cheese, herbs and slices, batter and crumb ; and packagingg was demonstrable with lotnumbers, suppliers and specifications. DofC packagin dd 11-03-2020; final product spec was dd 10-12-2022. No rework. •Time Frame : <4 hours
	4.18.2	Overview of the last traceability tests performed by the company: The company traicing test was done 28-11-2022 art. [redacted]-12-2022 op [redacted] pd. 2x875 g and on art [redacted]80 [redacted] lot code: [redacted] top down and art [redacted] lot [redacted] 5-9-2022 pd 2-9-2022

Allergen risk mitigation	4.19.2	• Allergens are present within the company: Yes • List of allergens which are present at the site within the production: mustard; gluten; milk and soy • Hazard analysis/assessment on allergens See chapter 2 • Describe the preventive measures in procedure Allergenen P-RGR-NL-10113 24-02-2020: -There is a segregated area in storage department and weighing room for additives of allergen containing raw material. -Buckets and norm wagons are demonstrably marked (colored) as containing allergens. -Daily cleaning of every production line/equipment's which was used. -There is a specially planned production order based on containing allergens and coloring of bread crumb managed by " omstel coding" . • Preventive measures to minimize cross contamination verified during the assessment: Cleaning and production planning One of the " omstel coding" was not defined right: wrong number was added on a product. For art . classification 68 was used, which was the wrong number. In this case no allergen cross contamination was seen as this classifications containing the same allergens as the product itself.
Food Fraud	4.20.2	The company conducted a vulnerability assessment: Yes Raw material groups/ product groups identified: 4 Dairy Cheese - cow's milk Organic / Fairtrade 10 Spices Others: pepers, curcuma, safraan, truffle. Species Claim Description why the identified raw materials are vulnerable to food fraud: Price is critical, is a usefull indication. Explanation which criteria were selected: Costs Details of the assessment: Substitution is difficult to check. Further explanation: A Procedure food fraud is set up and implemented. VION document P-RGR-NL-10158 21-01-2022, all ingredients are evaluated by the Vion group All relevant criteria are evaluated (riskbased method is used) above 100 is critical. e.g. herbs and organic milk Position of the food fraud team is on head quarter level of Vion
	4.20.3	Food Mitigation plan last review : VION document P-RGR-NL-10158 dd 21-01-2022 Food fraud mitigation plan is implemented: Yes
	4.20.4	Last review of the Food fraud vulnerability assessment : VION document P-RGR-NL-10158 dd 21-01-2022

Internal audits	5.1.1	Audit plan seen for 2022 Internal audit reports checked: 2x year internal audit performed by HQ (one announced and one unannounced) Seen reports 1-12-2022 and 01-04-2022, actions of audit April are closed and of December, actions are in progress (5 minors). The internal audit program, the scope was defined broad and general described (scope description: “HACCP, prerequisite requirements, food defence, food fraud, ISO9011, IFS, legislation, IKB BLK, QS, IFS Pia and organic”). In the report was specific referred to the KO requirements of IFS only. Not clear was if all other, not KO subjects, were included in the audits minimum 1 x year.
	5.1.2	The following activities are identified as critical for food safety and quality : hygiene and registrations (CCP, Cp's, weight check, 4eye principle); receipts and tracing
Site factory inspections	5.2.1	• Site and factory inspections : on daily base all rooms inside. surroundings done by expedition. and maintenance department. Deviations are discussed in the daily meetings and follow ups. • Sampled inspection checks: seen in and communicated also by Tier meetings
Process and working environment validation and control	5.3.1	• Daily line inspections are performed by e deadicated team of QC. Monitoring on micro conform planning 2023: 1x wk 2 art fresh meat n=5 1x wk n=5 vleesbereiding 1x wk salmonella Listeria tartaar 1 x week Stek negative release on tartaar vlees of each batch evaporatores yearly fat measurement/ calibration Agar list 2022 /2023 of each line 1x p 7 weeks. e.g for total count. line 17 extra listeria swabs every week (RTE line). Intercompany monitoring. Reports are digital demonstrable, good result seen ingeneral, incae out of spec, resampling was demontrable/ action taken. • Environmental monitoring parameters and limits are defined by the company based on a risk assessment : parameter , e.g. Listeria, Salmonella, TPC, E. Coli.
	5.3.2	• Rework is used.
Calibration, adjustment and checking of measuring and monitoring devices	5.4.1	List of measurement equipment is made and controlled by QA. e.g. metaldetectors. thermometers, dansensor; weight balances .
	5.4.2	Measurement devices records checked : thermometer reception, 24-10-2022, floor scale 22-02-2023; metal detector line 2 and 14 20-10-2022 ; for O2 and CO2. 7-7-2022

Quantity control monitoring	5.5.1	•Frequency and methodology of quantity checking. : All line do have e-sign equipment to controll and register the weight. printes demonstrates a good controll. Some net weight, real time weight incl pricing. •Company uses "℮" mark on packaging : Yes: in line registration and control was seen by _ ., all ok
Product and process analysis	5.6.1	• Analyses are performed by external laboratory 2 x per week fresh final product; (3 analysis including shelf life.) 2 x per week meat preparations; 1x meat preparation for salmonella 5 x per week beef tartare for stec. (negative release! system is implemented) 1x per week Listeria M. 3 x per week incoming raw material meat. Ad hoc also hulpstoffen. or ingredients. end of shelflive aswell.
	5.6.2	Laboratory :
Product release	5.7.1	Product release procedure : Negative release procedure for final products P_RGR-NL 10146. dd 08-06-2022
Management of complaints from authorities and customers	5.8.1	• Product complaints (within last 6 months of 2021 from Power PI): Numbers of incoming complaints in total: over million units. during last 6 minths 2022 (max ppm, ok) • List top 3 of main reasons for complaints from consumers/retailer FB, packing, others None concerning glass nor allergens. • Most frequently complained foreign material: soft plastic
	5.8.2	Complaints samples checked : metal ; soft plastic and color others; etc#
Management of incidents, product withdrawal, product recall	5.9.1	Withdrawal/recall procedure : recall DD 8-11-2022. P-rgr-nl 10007.

Management of incidents, product withdrawal, product recall	5.9.2	Number of withdrawals: 2 Reasons: Others Other widthdrawals: -11-01-2022 Vion has been informed by its supplier, a Dutch non-Vion slaughterhouse that there is a batch of Dutch beef must be retrieved up to and including the shop shelf. This product retrieval was caused by a problem with the ear tag number of a cow that was the NVWA has been established at the livestock farmer. No food safety issue. -12-04-2022 lemon grass herb/spice was possible infected with salmonella (caused at supplier). Seen traceability, used in and product retrieved which was left and distroyed. Number of recalls: 1 Reasons: Others Further explanation: Last recall test performed by company: 1-12-2022 pd. 2x875 g 28-11-2022: good result within 4 h. Other recalls: During negative release analysis on Stec it was determined that one party is suspicious. 42 crates have already been delivered to the customer by mistake. This means that this 42 crate has to be retrieved. Wrong pallet (production day before) was released! 15-06-2022 on rundertartaar
Management of non-conformities and non-conforming products	5.10.1	Procedure for non-conformities and nonconforming products : P.RGR.NL. 10153 dd 18-11-2022
Corrective actions	5.11.1	• Procedure for corrective actions : Capa list procedure capa management P -RGR-NL 10159 22-02-2022
	5.11.2	• Samples chosen during the Assessment for the follow-up of the corrective actions e.g. ingredients over shelflife; packaging not in use, cleaning not performed correctly.
Food defence plan	6.2	• Food defense plan: P-RGR-NL-10051 16-07-2019 • Last review of the food defense plan: in management review 9-1-2023

Summary of all deviations and non-conformities found for each chapter and requirement:

N°	Reference	IFS requirement	Evaluation	Explanation
1	2.1.1.3	A documented procedure shall exist for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements shall be available in their latest version. The reason for any amendments to documents, critical to the product requirements, shall be recorded.	C	Procedure for document management : P-VION-10007; 11-10-2021 P-PGR_10106 15-02-2017 In this procedure is described that after one year, the document shall be checked: in electronic system " ", a review date was defined for this document to verify the procedure (2018), however this was not performed. This review was not performed for more documents. Motivation for C deviation: This year, the QA officer has demonstrably started to update the most critical documents already as the issue was adressed.
2	2.2.3.6	Determine critical control points and other control measures: The determination of relevant CCPs and other control measures shall be facilitated by the application of a decision tree or other tool(s), which demonstrates a logical reasoned approach.	C	Label check is based on 4 eye principe, labels are checked by the operator and line responsible operator: during checks on documents of the tracetest and during the audit on line 23 was seen that this check was only performed by 1 person (this employee signed twice)
3	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be in place and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specification in case of any modification related to: - raw materials - formulas/recipes - processes which impact the finished products - packaging materials which impact the finished products.	C	During processing shoarma/gyros, additives are added by the emplyee to mix with the sliced meat. One additive (preserver) s not portioned in advance. One full scoop needs to be added to each full bunker with meat (about 100 kg). This full scoop was not aways full. Not clear was if this influences the recipe.

N°	Reference	IFS requirement	Evaluation	Explanation
4	4.3.2	The product development/ modification process shall result in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. This includes factory trials and product testing. The progress and results of product development/modification shall be recorded.	C	Sample(s) of product development checked: #procedure and registrations for art nr ; with the tool including labeling and weight!; no rework allowed: also project . and art nr ; including claims!# Flow pack validation form was not fully completed and signed after usage of this new production line
5	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	C	Roosters of air extraction above line 2 were seen dusty/not cleaned well, not clear was when last cleaning was performed
6	4.10.1	Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be available and implemented. These shall specify: - objectives - responsibilities - the products used and their instructions for use - dosage of cleaning and disinfection chemicals - the areas to be cleaned and/ or disinfected - cleaning and disinfection frequency - documentation requirements - hazard symbols (if necessary).	C	• Cleaning of the process equipment is performed by : , cleaning of packing machines by the Company it self and some extra cleaning performed by • Cleaning and disinfection procedures/ schedules checked: Seen cleaning plan (bestek) of 20 July 2018 for internal and external activities. Cleaning methods and frequency are described. Final checks daily line inspection before start up incl. visual checks, agar tests and PH /chemical residues. Registrations in Deviations communicated via app to the cleaning company. Good communication was seen • Cleaning schedules checked: Good results were seen, verified for Nov/dec 2022 and Jan/feb 2023, visual checks were performed and recorded, agar showed good results Not fully clear was if periodic cleaning was performed following the cleaning plan. This was not recorded.
7	4.10.2	Cleaning and disinfection shall result in effectively cleaned premises, facilities and equipment. Defined methods shall be adequately implemented, documented and monitored.	C	The scrubmachine stored at the expedition area was demonstrably not cleaned well.

N°	Reference	IFS requirement	Evaluation	Explanation
8	4.10.5	The effectiveness of the cleaning and disinfection measures shall be verified and justified by risk assessment. The verification shall be based on an appropriate sampling schedule and shall consider: - visual inspection - rapid testing - analytical testing methods. Resultant corrective actions shall be documented.	C	Verification on effectiveness of cleaning by: -Daily start up checks (visual inspcection and recording) -Weekly agar plate tests (TPC) on product contact surfaces -Listeria swaps taken of RTE packing line 17, ok -No programm could be shown on verification checks on absence of allergens since June 2020 Motivation for C defviation: Cleaning method was not changed and visual inspections incl. agar plate results show good results and control.
9	4.16.1	An adequate maintenance plan shall be in place, maintained and documented, that covers all critical equipment (including transport) for compliance with product requirements. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	D	Maintenance plan was implemented in planned maintenance and also corrective maintenance (< 15 minutes work) was included. For the rail with electric wires and boxes above the dough making department, rust and loose paint was seen. An internal project was initiated by Maintenance (also after previous IFS audit, scoring this item with a C deviation) for whole production area to remove loose pieces of paint and rust (ceiling/equipment/walls). This was seen in , project planned from 1-01-2022 until 31-12-2022. However, no progress /information could be shown on this project in , no specific (smart) plan with priorities and deadlines could be shown) and which progress was made during the year. Detail: in department CS was demonstrably clear that some improvements were made as described C deviation of past year IFS audit was solved.

N°	Reference	IFS requirement	Evaluation	Explanation
10	4.18.5	Traceability shall be ensured at all stages, including work in progress, post treatment and rework.	C	Traceability was not always clear during raw material (meat) handling: 1. quick freezing with N2: no clear product identification of product being frozen. (the employee explained that only one type of batch at the time was frozen, which should confirm the batch) 2. in the chilled storage MAZ, 2 pallets were seen unidentified, at reception, beside the batch number and information, also the second identification (pallet number) was added. Also, this pallet number was not attached at the pallets stored in MAZ chiller. After questioning the employee, he could provide the batch records. But system was not fully transparent.
11	4.19.2	Based on hazard analysis and assessment of associated risk, preventive and control measures shall be in place from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks related to: - environment - transport - storage - raw materials shall be considered. Control measures shall be verified.	C	• Allergens are present within the company: Yes • List of allergens which are present at the site within the production: mustard; gluten; milk and soy • Hazard analysis/assessment on allergens See chapter 2 • Describe the preventive measures in procedure Allergenen P-RGR-NL-10113 24-02-2020: -There is a segregated area in storage department and weighing room for additives of allergen containing raw material. -Buckets and norm wagons are demonstrably marked (colored) as containing allergens. -Daily cleaning of every production line/equipment's which was used. -There is a specially planned production order based on containing allergens and coloring of bread crumb managed by " omstel coding" . • Preventive measures to minimize cross contamination verified during the assessment: Cleaning and production planning One of the " omstel coding" was not defined right: wrong number was added on a product. For art . classification 68 was used, which was the wrong number. In this case no allergen cross contamination was seen as this classifications containing the same allergens as the product itself.

N°	Reference	IFS requirement	Evaluation	Explanation
12	5.1.1	KO N° 8: The company shall have an effective internal audit program in place which shall cover at least all the requirements of the IFS Standard. Scope and frequency of internal audits shall be determined and justified by risk assessment. The internal audit program shall also apply to off-site storage locations owned or rented by the company.	C	Audit plan seen for 2022 Internal audit reports checked: 2x year internal audit performed by HQ (one announced and one unannounced) Seen reports 1-12-2022 and 01-04-2022, actions of audit April are closed and of December, actions are in progress (5 minors). The internal audit program, the scope was defined broad and general described (scope description: “HACCP, prerequisite requirements, food defence, food fraud, ISO9011, IFS, legislation, IKB BLK, QS, IFS Pia and organic”). In the report was specific referred to the KO requirements of IFS only. Not clear was if all other, not KO subjects, were included in the audits minimum 1 x year.

Summary of points of attention:

N°	Reference	IFS requirement	Evaluation	Explanation

No points of attention found

Detailed IFS Assessment report:

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: - food safety and product quality - customer focus - food safety culture. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments.	A	• A corporate policy is established and approved: dd P-RGR-NL10001 08-11-2022. • Specific objectives issued: . e.g. "OGSM"; innovations; staff quality; efficiency. And KPI's as well. health safety; Product Quality: Delivery to clients; waste control including feed;
2	1.1.2	All relevant information related to food safety, product quality and authenticity shall be communicated effectively and in a timely manner to the relevant personnel.	A	
3	1.2.1	KO n°1: The senior management shall ensure that employees are aware of their responsibilities related to food safety and product quality and that mechanisms are in place to monitor the effectiveness of their operation. Such mechanisms shall be clearly identified and documented.	A	The corporate structure for The Netherlands is organized by the headquarter in Boxtel. This location is part of the retail business unit. The location is self supported and cooperates with central instructions. This was checked, by sampling, through interviews with employees and senior management The organization has monitored and documented the effectiveness of their operation with different mechanisms :
4	1.2.2	The senior management shall provide sufficient and relevant resources to meet the product and process requirements.	A	
5	1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart shall be available, showing the structure of the company.	A	An organizational chart for this location was seen : 02-11-2022.
6	1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
7	1.2.5	The senior management shall have a system in place to ensure that the company is kept informed of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and that they are aware of factors that can influence food defence and food fraud risks.	A	Information that is made available to responsible staff and tools that are used: Support of the Group QA department. Also informed by the headquarter. and media and suppliers.
8	1.2.6	The senior management shall ensure that the certification body is informed of any changes that may affect the company's ability to conform to the certification requirements. This shall include, at a minimum: - any legal entity name change - any production site location change. For the following specific situations: - any product recall - any product recall and / or withdrawal by official order for food safety and / or food fraud reasons - any visit from health authorities which results in notifications and / or penalties issued by authorities the certification body shall be informed within three (3) working days.	A	Health authority involved: NVWA last visit.dd 11-02-2020.
9	1.3.1	A process shall be in place to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company's continuous improvement.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
10	1.4.1	The senior management shall ensure that the food safety and quality management system is reviewed at least annually, or more frequently if significant changes occur. Such reviews shall include, at a minimum: - a review of objectives and policies including elements of food safety culture - results of audits and site inspections - positive and negative customer feedback - process compliance - authenticity and conformity issues - status of corrections and corrective actions - notifications from authorities.	A	Every 3 month there is a management review (incl.HACCP verification). with fixed subjects and action plans. E.g. Q3 and Q4. The last management review sampled was : Q4 2022 01-09-2023 Management review is done: every 3 months. report Q4 e.g. changes; product quality, internal audits, meat quality, NVWA; custom information; suppliers; safety', monitoring final products results.
11	1.4.2	Actions from the management review shall be clearly aimed at supporting improvement. The management review shall assess follow-up actions from previous management reviews and any change that could affect the food safety and quality management system. The management review shall be fully documented.	A	
12	1.4.3	The senior management shall identify and regularly review (e.g. by internal audits or on-site verification) the infrastructure and work environment needed to conform to product requirements. This shall include, at a minimum: - buildings - supply systems - machines and equipment - transport - staff facilities - environmental conditions - hygienic conditions - workplace design - external influences (e.g. noise, vibration). The results of the review shall be considered, with due consideration to risks, for investment planning.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
13	2.1.1.1	The food safety and quality management system shall be documented and implemented, and shall be kept in one location (food safety and quality manual or electronic documented system).	A	
14	2.1.1.2	All documents shall be clearly legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	A	
15	2.1.1.3	A documented procedure shall exist for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements shall be available in their latest version. The reason for any amendments to documents, critical to the product requirements, shall be recorded.	C	Procedure for document management : P-VION-10007; 11-10-2021 P-PGR_10106 15-02-2017 In this procedure is described that after one year, the document shall be checked: in electronic system "quality on line", a review date was defined for this document to verify the procedure (2018), however this was not performed. This review was not performed for more documents. Motivation for C deviation: This year, the QA officer has demonstrably started to update the most critical documents already as the issue was adressed.
16	2.1.2.1	Records and documented information shall be legible and genuine. They shall be maintained in a way that subsequent revision or amendment is prohibited. If records are documented electronically, a system shall be in place to ensure that only authorised personnel have access to create or amend those records (e.g. password protection).	A	
17	2.1.2.2	All records and documented information shall be kept in accordance with legal and customer requirements. If no such requirements exist, records and documented information shall be kept for a minimum of one year after the specified shelf life. For products which have no shelf life, the duration of record and documented information keeping shall be justified and this justification shall be documented.	A	Procedure concerning records management : P-NL-food-10028; 09-04-2015

N°	Reference	IFS requirement	Evaluation	Explanation
18	2.1.2.3	Records and documented information shall be securely stored and easily accessible.	A	
19	2.2.1.1	The basis of the company's food safety management system shall be a fully implemented, systematic and comprehensive HACCP based plan, following the Codex Alimentarius principles and any legal requirements of the production and destination countries which may go beyond such principles. The HACCP plan shall be specific and implemented at the production site.	A	
20	2.2.1.2	The HACCP plan shall cover all raw materials, packaging materials, products or product groups as well as every process from incoming goods up to dispatch of finished products, including product development.	A	
21	2.2.1.3	The company shall ensure that the HACCP plan is based upon scientific literature, or expert advice obtained from other sources, which may include: trade and industry associations, independent experts and regulatory authorities. This information shall be maintained in line with any new technical process development.	A	
22	2.2.1.4	The company shall ensure that in the event of changes to raw materials, packaging materials, processing methods, infrastructure and/or equipment, the HACCP plan is reviewed to assure that product safety requirements are complied with.	A	
23	2.2.2.1	Assemble HACCP Team: The HACCP team shall have the appropriate specific knowledge and expertise and be a multidisciplinary team which includes operational staff.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
24	2.2.2.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received adequate training in the application of the HACCP principles and specific knowledge of the product and processes.	A	
25	2.2.3.1	Describe product: A full description of the product including all relevant information on product safety shall exist, such as: - composition - physical, organoleptic, chemical and microbiological characteristics - legal requirements for the food safety of the product - methods of treatment, packaging, durability (shelf life) - conditions for storage, method of transport and distribution.	A	
26	2.2.3.2	Identify intended use: The intended use of the product shall be described in relation to the expected use of the product by the end consumer, taking vulnerable groups of consumers into account .	A	
27	2.2.3.3	Construct flow diagram: A flow diagram shall exist for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram shall be dated, and after the determination of control measures, clearly identify each CCP and other control measures. In the event of any changes, the flow diagram shall be updated.	A	
28	2.2.3.4	On-site confirmation of the flow diagram: Representatives of the HACCP team shall verify the flow diagram, by on-site verifications, at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
29	2.2.3.5	Conduct a hazard analysis for each step: A hazard analysis shall be conducted for all possible and reasonably expected physical, chemical (including radiological and allergens) and biological hazards. The analysis shall also include hazards linked to materials in contact with food, packaging materials and hazards related to the work environment.. The hazard analysis shall consider the likely occurrence of hazards and the severity of their adverse health effects. Consideration shall be given to the specific control measures that shall be applied to control each hazard. to control each hazard.	A	
30	2.2.3.6	Determine critical control points and other control measures: The determination of relevant CCPs and other control measures shall be facilitated by the application of a decision tree or other tool(s), which demonstrates a logical reasoned approach.	C	Label check is based on 4 eye principe, labels are checked by the operator and line responsible operator: during checks on documents of the tracetest and during the audit on line 23 was seen that this check was only performed by 1 person (this employee signed twice)
31	2.2.3.7	Establish critical limits for each CCP: For each CCP, the appropriate critical limits shall be defined and validated to clearly identify when a process is out of control.	A	Specified CCPs: Cooling Others: incoming raw material temperature and outgoing aswell Cooling Others: incoming raw material temperature and outgoing aswel Further explanation: Two CCP's are defined. 1 about the temperature of meat at receipt. Critical limits for the temperature at receiving are set for each type of meat received: fresh meat ≤7°C, organ meat ≤3°C, meat preparations ≤4°C, fresh poultry ≤4°C and meat that is partly thawed (conditioned), in preparation for processing. The second CCP concerns product temperature outgoing transport set at 2°C. 3°C or 4 °C depending the product type and client requirements. Legal temperature is 7 degrees C.

N°	Reference	IFS requirement	Evaluation	Explanation
32	2.2.3.8.1	KO N° 2: Specific monitoring procedures in terms of method, frequency of measurement or observation and recording of results, shall be established for each CCP to detect any loss of control at that CCP. Each defined CCP shall be under control. Monitoring and control of each CCP shall be demonstrated by records.	A	Two CCP's are defined. 1 about the temperature of meat at receipt. Critical limits for the temperature at receiving are set for each type of meat received: fresh meat ≤7°C, organ meat ≤3°C, meat preparations ≤4°C, fresh poultry ≤4°C and meat that is partly thawed (conditioned), in preparation for processing. Checked at every income Checked reception and registration of supplier # Vion Groenlo with calibrated no , , calibrated 2022-10; 4 degrees C. The second CCP concerns product temperature outgoing transport set at 2°C. 3°C or 4 °C depending the product type and client requirements. Legal temperature is 7 degrees C. Checked at every outcoming load. All registrations who where checked were within the relevant defined limits.
33	2.2.3.8.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	A	
34	2.2.3.8.3	The operative personnel in charge of the monitoring of CCPs and other control measures shall have received specific training/ instruction.	A	
35	2.2.3.8.4	Control measures, other than CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.	A	
36	2.2.3.9	Establish corrective actions: In the event that the monitoring indicates that a particular CCP or control measure other than CCP is not under control, adequate corrective actions shall be taken and documented. Such corrective actions shall also take into account any action taken relating to non-conforming products and identify the root cause for the loss of control of CCPs.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
37	2.2.3.10	Establish verification procedures: Procedures of verification shall be established to confirm that the HACCP plan is working correctly. Verification of the HACCP plan shall be performed at least once a year. Examples of verification activities include: - internal audits, - analyses - sampling - deviations - complaints The results of this verification shall be incorporated into the HACCP plan.	A	The annual verification concerning the HACCP plan was conducted 4 x per year Q3 and Q4 was assessed. dd Q4 2022 01-09-2023. including complaints . 1 Recall on 15-06-2022 (runder tartaar).
38	2.2.3.11	Establish documentation and record keeping Documentation related to the HACCP plan shall be in place. Examples of documentation include: - hazard analysis - determination of CCPs and other control measures - determination of critical limits - processes, procedures Examples of records include: - outcome of CCPs and other control measures monitoring activities - observed deviations and implemented corrective actions.	A	
39	3.1.1	All personnel performing work that affects product safety, quality and legality shall have the required competence appropriate to their role as a result of education, work experience and/ or training.	A	
40	3.1.2	The responsibilities, competencies and job descriptions for all job titles, with an impact on food safety and product quality shall be clearly defined, documented and in place. Assignment of key roles shall be defined.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
41	3.2.1	Documented requirements relating to personal hygiene shall be in place and shall include, at a minimum, the following areas: - hair and beards - protective clothing (including their conditions of use in staff facilities) - hand washing, disinfection and hygiene - eating, drinking and smoking - actions to be taken in case of cuts or skin abrasions - fingernails, jewellery and personal belongings (including medicine) - notification of infectious diseases and conditions impacting food safety via a medical screening procedure. The requirements shall be based on hazard analysis and assessment of associated risks.	A	Document related to personal hygiene was seen P-FOOD-10017 rev 7; 7 January 2021.
42	3.2.2	KO N° 3: The requirements for personal hygiene shall be in place and applied by all relevant personnel, contractors and visitors.	A	This was checked during the evaluation and interviews. Good performance was implemented. no deviations. Safety shoes, trouser, jackets, coats and plastic sleeves. On several working posistions arm protection, protected gloves and fully hair protection. For maintenance employees and for visitors also hygiene rules implemented
43	3.2.3	Compliance with personal hygiene requirements shall be checked regularly.	A	
44	3.2.4	Visible jewellery (including piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated by hazard analysis and assessment of associated risks and shall be effectively managed.	A	
45	3.2.5	Cuts and skin abrasions shall be covered with a coloured plaster/bandage different from the product colour. Where appropriate: - plasters / bandages shall contain a metal strip - single use gloves shall be worn.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
46	3.2.6	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	A	
47	3.2.7	Clearly defined usage rules shall exist for work areas/ activities where it is required to wear gloves (coloured differently from the product colour).	A	
48	3.2.8	Suitable protective clothing shall be available and in sufficient quantity for each employee.	A	• Protective clothing is in use: #Yes# • Protective clothing is provided by the company: #Yes, for flex workers shoes by the subcontractor.# • Each production employee has a set of #number /kind/quantity]# as protective clothes available • Protective clothing washed internally: no • Protective clothing washed by an external service provider: Yes • Protective clothing washed by employees: #No#
49	3.2.9	All protective clothing shall be thoroughly and regularly laundered in-house or by approved contractors or by employees. This decision shall be justified by risk assessment. Defined requirements shall ensure, at a minimum: - sufficient segregation between dirty and clean clothing at all times - defined laundering conditions on water temperature and detergent dosage - avoidance of contamination until use. The effectiveness of the laundering shall be appropriately monitored.	A	Monitoring by themselves, this was included in the SLA
50	3.2.10	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken in order to minimise contamination risks.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
51	3.3.1	The company shall implement documented training and/or instruction programs with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: - training contents - training frequency - employee's task - languages - qualified trainer/tutor.	A	There are training and/or instruction program implemented. Seen training plan for 2022 and 2023. E.g introduction training; hygiene training e.g. e-learning with exam, specific training for CCP's and ,metal detection incl exam and training on cleaning eand several work instructions.
52	3.3.2	The documented training and/or instruction shall apply to all personnel, including seasonal and temporary workers and employees from external companies, employed in the respective work area. Upon employment, and before commencing work, they shall be trained/instructed in accordance with the documented training/instruction programs.	A	Training and monitoring records checked: onboarding programm was checked P-Food 10017 2022-01, 12 May 2022 HACCP 10-2022, (reception meat) CCP temp. meat 23-12-2022, matal detection 29-12-2022, HACCP 10-2022, cleaning instructions 15-06-2022
53	3.3.3	Records of all training/instruction events shall be available, stating: - list of participants (including their signature) - date - duration - contents of training - name of trainer/tutor. A procedure or program shall be in place to prove the effectiveness of the training and/or instruction programs.	A	
54	3.3.4	The contents of training and/or instruction shall be regularly reviewed and updated when necessary. Special consideration shall be given, at a minimum, to these specific issues: - food safety - food fraud - product quality - food defence - food related legal requirements - product/process modifications - feedback from the previous documented training/instruction programs.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
55	3.4.1	The company shall provide suitable staff facilities, which shall be proportional in size, equipped for the number of personnel, designed and controlled so to minimise food safety risks. Such facilities shall be kept in a clean and good condition.	A	The staff facilities are appropriate and are in line with the type of production: Sufficient changing facilities for employees working in production are available: Every person should enter by the hygiene corridor Only entr with electronic key is possible. A second corridor only for maintenance personnel is made. Toilets are appropriately situated and equipped. Appropriate break rooms / canteens are available. Smoking is alowed only outside in specific area, conform Dutch legislations.
56	3.4.2	Product contamination risks by food and drink and/or foreign materials shall be minimised. Consideration shall be given to food and drink from vending machines, canteen and/or brought to work by personnel.	A	
57	3.4.3	Changing rooms shall be located to allow direct access to the areas where food products are handled. If this is not possible, preventive measures shall be in place to minimise product contamination risks. Where necessary, outdoor clothing and protective clothing shall be stored separately.	A	
58	3.4.4	Toilets shall neither have direct access nor pose contamination risks to an area where food products are handled. Toilets shall be equipped with adequate hand washing facilities. Sanitary facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
59	3.4.5	Hand hygiene facilities shall be provided and shall adress, at a minimum: - adequate number of wash basins - suitably located at access points to and/or within production areas - sole use for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on hazard analysis and assessment of associated risks.	A	Date and version of hazard analysis: Hyg protocol P-Food-10017 7 jan 2021, incl. disinfection. Sufficient equipped hand washing basins are available at all entrances to the production area. Appropriate number of sufficiently equipped hand washing basins are available in the production area. Washing basins are intended exclusively for hand washing.
60	3.4.6	Hand hygiene facilities shall provide: - running potable water at an appropriate temperature - appropriate cleaning and disinfection equipment - appropriate means for hand drying.	A	
61	3.4.7	Where the processes require a higher standard of hygiene, the hand washing equipment shall provide, in addition: - hand contact-free fittings - hand disinfection - waste container with hand contact-free opening.	A	
62	3.4.8	Based on hazard analysis and assessment of associated risks, a program shall be in place to control effectiveness of hand hygiene.	A	
63	3.4.9	Where it is justified by risk assessment, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.	A	
64	4.1.1	All requirements related to food safety and product quality, within the defined agreement with customers, and any revision of these clauses, shall be communicated to and implemented by each relevant department.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
65	4.1.2	In accordance with customer requirements, the senior management shall inform their affected customers, as soon as possible, of any issue related to product safety or legality, including non-conformity/ies identified by competent authorities.	A	
66	4.2.1.1	Specifications shall be available and in place for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	A	Finished product specifications sampled and checked : Internal : (see trace test) art 290052, 250 g art , ar art . For retail brand finished products specifications have been agreed by retail NL; e.g.
67	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be in place and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specification in case of any modification related to: - raw materials - formulas/recipes - processes which impact the finished products - packaging materials which impact the finished products.	C	During processing shoarma/gyros, additives are added by the emplyee to mix with the sliced meat. One additive (preserver) s not portioned in advance. One full scoop needs to be added to each full bunker with meat (about 100 kg). This full scoop was not aways full. Not clear was if this influences the recipe.
68	4.2.1.3	KO N° 4: Specifications shall be available and in place for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and be in compliance with legal requirements and, if existing, with customer requirements.	A	•Specifications sampled and checked for: , Cheese herb mix art cheese cubes , crumb art. , and related to packaging materials: . (transparant) and foil and black tray. spec 23-09-2020 • Procedure for approval and review of raw material specifications: Foods connected; P-RGR-NL-10023; 8-01-2021 • Raw material specifications are regularly reviewed : Yes, updated every 3 years minimal.

N°	Reference	IFS requirement	Evaluation	Explanation
69	4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.	A	
70	4.2.1.5	Where customers specifically require that products are “free from” certain substances or ingredients (e.g. gluten, pork, etc.), or that certain methods of treatment or production are excluded (e.g. GMOs), verifiable procedures shall be in place.	A	• There are specific requirements from customers whose products are “free of” certain substances/ ingredients (e.g. allergens, pork,additives, etc) : Yes, e.g. milk free and gluten free • There are specific requirements from customers that certain treatment or manufacturing methods are excluded (e.g. GMO, irradiation): No. •The company works with products that consist of or contain or are produced from GMOs: No
71	4.2.2.1	KO N° 5: Where there are customer agreements related to: - product recipe (including raw materials characteristics) - process - technological requirements - packaging - labelling these shall be complied with.	A	Customer agreements checked , . Agreements are managed by Vion Boxtel (HQ). Topics included e.g. price, type of products, packing and labeling, transport and storage
72	4.3.1	For each new development or modification of products, a hazard analysis and assessment of associated risks shall be conducted.	A	
73	4.3.2	The product development/ modification process shall result in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. This includes factory trials and product testing. The progress and results of product development/modification shall be recorded.	C	Sample(s) of product development checked: #procedure and registrations for art nr with the tool including labeling and weight!; no rework allowed; also project and art nr , including claims!# Flow pack validation form was not fully completed and signed after usage of this new production line

N°	Reference	IFS requirement	Evaluation	Explanation
74	4.3.3	Shelf-life tests or adequate validation through microbiological, chemical and organoleptic evaluation, shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. In accordance with this evaluation, the shelf-life shall be established.	A	
75	4.3.4	A procedure shall be in place to ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	A	Labels checked : art. and
76	4.3.5	Recommendations for preparation and/ or use of food product instructions shall be established, where appropriate.	A	
77	4.3.6	The company shall demonstrate through studies and/ or perform relevant tests to validate nutritional information or claims which are declared on labelling, throughout the shelf life of the products.	A	
78	4.3.7	In the event of changes to process characteristics or product formulation, including rework and/or packaging materials, the company shall ensure that the food safety and product quality requirements are complied with. Labelling shall be reviewed and adapted when necessary.	A	
79	4.4.1	The company shall control purchasing processes to ensure that all externally sourced raw materials, semi-finished products, packaging materials and services, which have an impact on food safety and product quality, conform to defined requirements.	A	Purchasing process documentation checked : based on the company tool with information of the suppliers and controlled by the QA; documents are signed incl. for packaging materials and labels

N°	Reference	IFS requirement	Evaluation	Explanation
80	4.4.2	A procedure for the approval and monitoring of suppliers (internal and external) shall be in place. The approval and monitoring procedure shall contain clear assessment criteria, such as: - audits performed by an experienced and competent person - certificates of analyses - supplier reliability - complaints - required performance standards.	A	Purchasing procedure managed by Vion Central: P-NL-Food-10087 dd 12-03-2019
81	4.4.3	The results from the supplier assessments shall be reviewed regularly and this review shall be justified by risk assessment. Records of the reviews and the consequential actions of assessment shall be documented.	A	Last supplier's assessment: Feb 2023
82	4.4.4	The purchased raw materials, semi-finished products and packaging materials shall be checked in accordance with the existing specifications and, justified by risk assessment, for their authenticity. The schedule of these checks shall take into account, at a minimum, defined food safety and product quality risks. The frequency and/or scope of sampling shall be based on: - the impact of the raw materials, semi-finished products and packaging materials on the finished product - the supplier’s status.	A	
83	4.4.5	The purchased services shall be checked in accordance with the existing specifications. The schedule of these checks shall take into account, at a minimum: - the defined service requirements - the supplier’s status (according to its assessment) - the impact of the service on the finished product.	A	Purchased services checked :

N°	Reference	IFS requirement	Evaluation	Explanation
84	4.4.6	Where a company outsources part of product processing and / or primary packaging and/or labelling, the company shall have it documented in the food safety and quality management system and ensure control over such processes to guarantee that food safety and product quality are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that he has been informed and has agreed to such outsourced process.	A	Freezing and storage ; is BRC Food certificated until 09-12-2023.
85	4.4.7	A written agreement shall be in place, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, sampling and analyses.	A	Contract with dd 12-06-2008 for several years and is updated.
86	4.4.8	The company shall approve the supplier of the outsourced processes through: - certification against IFS Food or other GFSI recognised food safety certification standard or - documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	A	
87	4.5.1	Based on hazard analysis, assessment of associated risks and intended use, the company shall define the key parameters for the packaging materials in detailed specifications complying with the current relevant legislation and other relevant hazards or risks. The company shall check and verify the suitability and existance of functional barrier(s) of the consumer unit packaging material for each relevant product tests/analysis such as: - organoleptic tests - storage tests - chemical analyses - migration test results.	A	The packing material for finished products are : PET trays; foil . Technical specifications and Doc's are demonstrable The suppliers is BRCGS Packaging certified

N°	Reference	IFS requirement	Evaluation	Explanation
88	4.5.2	For all packaging materials which could have an impact on products, certificates of conformity shall exist which attest conformance with legal requirements. In the event that no specific legal requirements are applicable, evidence shall be available to demonstrate that packaging materials are suitable for use. This applies for packaging materials which could have an influence on raw materials, semi-finished and finished products	A	
89	4.5.3	The company shall ensure that the used packaging and labelling corresponds to the product being packed and comply with agreed customer product specifications. This shall be regularly checked and documented.	A	
90	4.6.1	The company shall investigate the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and/or quality could be compromised, appropriate control measures shall be implemented. The effectiveness of the implemented measures shall be periodically reviewed (e.g. extremely dusty air, strong smells).	A	The site is located in an Industrial area. Adverse impact on product safety and quality due to the factory environment: No.
91	4.7.1	All external areas of the factory shall be clean, tidy and maintained in good condition. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	
92	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be justified by risk assessment to ensure that there are no contamination risks or adverse effects on food safety and quality.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
93	4.8.1	A site map covering all buildings of the facility shall be available. Plans shall be in place that clearly describe the process flows of: - finished products - packaging materials - raw materials - personnel - waste - water	A	
94	4.8.2	The process flow, from receipt of goods to dispatch, shall be established, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging material, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	A	Layout and process flows to minimize food safety risks: Yes, one line no cross lines; all is raw. Packaging is separated stored and secured when line is cleaned. Detergents are separated stored, is seperate area, cat 3 is stored in a spearte chilled area Cross-contamination risks are minimized through effective measures : Yes, all packed / covered and in separated storages. Enty only for approved employees.
95	4.8.3	In the case of areas sensitive to microbiological, chemical and physical risk(s) which is/are justified by risk assessment, they shall be designed and operated to ensure product safety is not compromised.	A	RTE (line 17) ready to eat processing is implemented based on risk analysis.
96	4.8.4	Laboratory facilities and in-process controls shall not affect product safety.	A	
97	4.9.1.1	Premises where food products are prepared, treated, processed and stored shall be designed and constructed to ensure food safety.	A	Premises where food is prepared, handled, processed and stored are designed and constructed to ensure food safety : Yes materials are made to clean effective
98	4.9.2.1	Walls shall be designed and constructed to prevent the accumulation of dirt, reduce condensation and mould growth, and facilitate cleaning.	A	
99	4.9.2.2	The surfaces of walls shall be in good condition and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
100	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning.	A	
101	4.9.3.1	Floor covering shall be designed to meet production requirements and shall be in good condition and easy to clean. Surfaces shall be impervious and wear-resistant.	A	
102	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be easy to clean and designed to minimise the product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants).	A	
103	4.9.3.3	Water or other liquids shall reach drainage, using appropriate measures without difficulties. Puddles shall be avoided.	A	
104	4.9.3.4	In food handling areas, machinery and piping shall be arranged so that waste water, if possible, to flow directly into a drain.	A	
105	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps etc.) shall be constructed to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	A	
106	4.9.4.2	Where false ceilings are used, an access to the vacant area shall be provided in order to facilitate cleaning, maintenance and inspections for pest control.	A	
107	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in good condition.	A	
108	4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
109	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easily removable, good condition pest screens or other measures to avoid any contamination.	NA	No windows to open.
110	4.9.5.4	In areas where unpackaged products are handled, windows shall be protected against breakage.	A	All safety glass.
111	4.9.6.1	Doors and gates shall be in good condition and easy to clean. They shall be constructed of non-absorbent materials to avoid: - splintering parts - flaking paint - corrosion.	A	
112	4.9.6.2	External doors and gates shall be constructed to prevent the access of pests; they shall be self-closing, unless non-essentiality is justified by risk assessment.	A	
113	4.9.6.3	Plastic strip curtains, separating the internal areas shall be in good condition and easy to clean.	A	
114	4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.	A	
115	4.9.8.1	Adequate natural and/or artificial ventilation shall be in place in all areas.	A	
116	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and checked, cleaned or replaced as necessary.	A	
117	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	C	Roosters of air extraction above line 2 were seen dusty/not cleaned well, not clear was when last cleaning was performed
118	4.9.8.4	Dust extraction equipment shall be installed in areas where considerable amounts of dust are generated.	A	Extraction is demonstrable for dry ingredients.

N°	Reference	IFS requirement	Evaluation	Explanation
119	4.9.9.1	Water which is used as an ingredient in the production process, or for cleaning, shall be of potable quality at the point of use and supplied in sufficient quantity; this also applies to steam and ice used within the production area.	A	• Origin of potable water: from the mains. Supplier is #Water is used as ingredient. • Analyses performed by an external laboratory • Performed analysis : 2x per year 2 samples. dd 22-03-2022 and 06-09-2022 on color, odor, E. Coli, total count, entero's
120	4.9.9.2	Recycled water which is used in the process, shall not pose a contamination risks.	NA	No recycling of water.
121	4.9.9.3	The quality of water (including recycled water), steam or ice shall be monitored following a sampling plan on hazard analysis and assessment of associated risks.	A	
122	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the drinking water system nor allow the possibility of reflux, to avoid contamination of potable water sources or factory environment.	NA	Only potable water in use
123	4.9.10.1	The quality of compressed air that comes in direct contact with food or primary packaging material shall be monitored based on hazard analysis and assessment of associated risks. If gases are used, they shall demonstrate adequate safety and quality through a declaration of compliance and shall be suitable for the intended use.	A	• Compressed air and gases in contact with food packaging material or food contact material: Yes • Hazard analysis of compressed air and gases was completed : e.g. for pressed air. dd 16-07-2019. Specifications and declarations of compliance checked : CO2 spec dd 14-01-2022 ; O2 spec dd 14 -01-2022 incl. technical datasheet and DOC food grade.
124	4.9.10.2	Compressed air shall not pose contamination risks.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
125	4.10.1	Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be available and implemented. These shall specify: - objectives - responsibilities - the products used and their instructions for use - dosage of cleaning and disinfection chemicals - the areas to be cleaned and/ or disinfected - cleaning and disinfection frequency - documentation requirements - hazard symbols (if necessary).	C	• Cleaning of the process equipment is performed by . leaning of packing machines by the Company it self and some extra cleaning performed by • Cleaning and disinfection procedures/ schedules checked: Seen cleaning plan (bestek) of 20 July 2018 for internal and external activities. Cleaning methods and frequency are described. Final checks daily line inspection before start up incl. visual checks, agar tests and PH /chemical residues. Registrations in Deviations communicated via app to the cleaning company. Good communication was seen • Cleaning schedules checked: Good results were seen, verified for Nov/dec 2022 and Jan/feb 2023, visual checks were performed and recorded, agar showed good results Not fully clear was if periodic cleaning was performed following the cleaning plan. This was not recorded.
126	4.10.2	Cleaning and disinfection shall result in effectively cleaned premises, facilities and equipment. Defined methods shall be adequately implemented, documented and monitored.	C	The scrubmachine stored at the expedition area was demonstrably not cleaned well.
127	4.10.3	Monitoring records for cleaning and disinfection shall be available.	A	
128	4.10.4	Only qualified personnel shall be allowed to undertake cleaning and disinfection. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
129	4.10.5	The effectiveness of the cleaning and disinfection measures shall be verified and justified by risk assessment. The verification shall be based on an appropriate sampling schedule and shall consider: - visual inspection - rapid testing - analytical testing methods. Resultant corrective actions shall be documented.	C	Verification on effectiveness of cleaning by: -Daily start up checks (visual inspcection and recording) -Weekly agar plate tests (TPC) on product contact surfaces -Listeria swaps taken of RTE packing line 17, ok -No programm could be shown on verification checks on absence of allergens since June 2020 Motivation for C defviation: Cleaning method was not changed and visual inspections incl. agar plate results show good results and control.
130	4.10.6	Cleaning and disinfection schedules shall be reviewed and modified, in the event that changes occur products to products, processes or cleaning and disinfection equipment, if necessary.	A	
131	4.10.7	The intended use of cleaning and disinfection utensils shall be clearly identified. Cleaning and disinfection utensils shall be used in a way that avoids contamination.	A	
132	4.10.8	Safety Data Sheets and instructions for use shall be available for chemicals and cleaning and disinfection agents. Personnel responsible for cleaning and disinfection shall be able to demonstrate their knowledge of such instructions, which shall always be available on site.	A	Several Safety Data Sheets checked : e.g. , , ,
133	4.10.9	Cleaning and disinfection chemicals shall be clearly labelled, used and stored appropriately, to avoid contamination.	A	• Cleaning agents are stored: are locked aswell and secured; well organized • Storage conditions are in line with local legal requirements : Yes • Storage room for cleaning chemicals locked : Yes • Cleaning chemicals are clearly labeled : Yes

N°	Reference	IFS requirement	Evaluation	Explanation
134	4.10.10	Cleaning and disinfection activities shall be carried out in periods of non-production. If this is not possible, these operations shall be controlled in order not to affect the products.	A	
135	4.10.11	Where a company hires a third-party service provider for cleaning and disinfection activities, all requirements specified above shall be clearly defined in the service contract.	A	Yes: third-party service provider for cleaning and disinfection. • The following areas are cleaned and disinfected by a third party service provider : all equipment and suppored areas • Service contract.
136	4.11.1	A waste management procedure shall be in place to avoid cross contamination.	A	Waste management procedure : Procedure waste P-RGR-NL-10132; date: 16-dec-2013, gray crates inteded in use for for Cat 3 material
137	4.11.2	All local legal requirements for waste disposal shall be met.	A	
138	4.11.3	Food waste and other waste shall be removed as quickly as possible from areas where food is handled. The accumulation of waste shall be avoided.	A	
139	4.11.4	Waste collection containers shall be clearly marked, suitably designed, in a good state of repair, easy to clean, and where necessary disinfected.	A	
140	4.11.5	If a company decides to separate food waste and to reintroduce them into the feed supply chain, adequate measures or procedures shall be implemented to prevent a contamination or deterioration of this material.	A	
141	4.11.6	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorised third parties only. Records of waste disposal shall be kept by the company.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
142	4.12.1	The products being processed shall be protected against physical contamination, which includes but is not limited to: - environmental contaminants - oils or dripping liquids from machinery - dust spills. Special consideration shall also be given to product contamination risks caused by: - equipment and utensils - pipes - walkways - platforms - ladders. If, for technological characteristics and/or needs, it is not possible to protect the products, appropriate control measures shall be defined and applied.	A	
143	4.12.2	KO N° 6 Based on hazard analysis and assessment of associated risks, procedures shall be in place to avoid contamination with foreign material. Contaminated products shall be treated as non-conforming products.	A	• Equipments used to detect foreign materials :Metal detector (CP 09), visual checks • Placed in the process : in process step packed final products • Foreign material detectors (metaldetector) defined as CP 09 • Foreign material detectors not defined as CCP: Used test pieces and sizes consumer packing : Iron: 3,5mm / Non-iron: 4,0 mm / Stainless steel: 4,0mm; checked every 3 hours. For Bulk SS 6,5 teststrips in stead of 4,.0 (P-PGR-NL-10016) • Additional preventive measures to minimize foreign body risks : Yes such as Knife inspections, glass/hard plastic inspections, visual inspections during handling and cutting • Visual Foreign material detection implemented to protect the product from foreign material: Yes

N°	Reference	IFS requirement	Evaluation	Explanation
144	4.12.3	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection in order to avoid subsequent contamination. Detectors shall be subjected to regular maintenance to avoid malfunction.	A	
145	4.12.4	The adequate accuracy of all equipment and methods designed to detect and/or eliminate foreign material, shall be specified. Functionality checks of such equipment and methods shall be carried out regularly. In case of malfunction or failure, corrective actions shall be defined, implemented and documented.	A	
146	4.12.5	Potentially contaminated products shall be isolated. Access and actions for the further handling or checking of these isolated products shall be carried out only by authorised personnel according to defined procedures. After this check, contaminated products shall be treated as non-conforming products.	A	
147	4.12.6	In areas where raw materials, semi-finished and finished products are handled, the use of glass and/or brittle materials shall be excluded; however where the presence of glass and/or brittle materials cannot be avoided, the risks shall be controlled and the glass and/or brittle materials shall be clean and pose no risks to product safety.	A	
148	4.12.7	Based on hazard analysis and assessment of associated risks, preventive measures shall be in place for the handling of glass packaging, glass containers or other kinds of containers in the production process (turn over, blow, rinse, etc.). After this process step there shall be no further contamination risks.	NA	No glass packaging.

N°	Reference	IFS requirement	Evaluation	Explanation
149	4.12.8	Procedures shall be in place describing the measures to be taken in case of glass breakage and/or brittle material. Such measures shall include identifying the scope of goods to be isolated, specifying authorised personnel, cleaning the production environment and releasing the production line for continued production.	A	
150	4.12.9	Breakages of glass and brittle material shall be recorded. Exceptions shall be justified and documented.	A	
151	4.12.10	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.	A	Visual inspection used to detect foreign materials during reception and done by trained workers and is registered, also visual isnpection during gandling meat and cutting.
152	4.12.11	In areas where raw materials, semi-finished and finished products are handled, the use of wood shall be excluded; however where the presence of wood cannot be avoided, the risks shall be controlled and the wood shall be clean and pose no risks to product safety.	A	
153	4.13.1	Site infrastructure and operations shall be designed and built to prevent pest infestation.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
154	4.13.2	The company shall have adequate pest control measures in place which shall be in compliance with local legal requirements and shall take into account, at a minimum: - factory environment (potential pests) - type of raw material/finished products - site plan with area for application (bait map) - constructional designs susceptible for pest activity, such as ceilings, cellars, pipes, corners - identification of the baits on site - responsibilities, in-house/ external - agents used and their instructions for use and safety - frequency of inspections - rented storage if applicable. The pest control measures shall be based on hazard analysis and assessment of associated risks.	A	• Pest control is managed by : QA trained QA employee ( ). Subcontracted to procedure P-RGR-NL-10116. 14-01-2022. • Frequency and kind of checks: 8x per year; rodents, insects; 4 x per year flies are checked. • Inspections include: Description of pests that are inspected for arerodents, flying and crawling insects. • Last inspection date: pestscan: 15 dec 2021. no pest inside. 1x year verrification by Vion and 1 x year QA inspection by Which major pest infestation, requiring additional measures has been detected since the last IFS Assessment: sometimes, a single rat was catched outside, no pest problem. Last inspection 24 01-2023, sometimes extra contol visits as last visit a mice was catched in storage, (1 mice was catched during past inspection), now weekly follow up until next inspection / situation is ok. 21-07-2022 quality inspection, verification performed on 25-11-2022, seen traning QA employee 15-03-22 Outside a rat was catched on 25-11-2022, no infestations/ structiral problems. No open action points. Service employee was licenced until 21-01-2028
155	4.13.3	Where a company hires a third-party service provider for pest control, all requirements specified above shall be clearly defined in the service contract. A person at the company shall be appointed and trained to monitor the pest control measures. Even if the pest control service is outsourced, responsibilities for the necessary actions (including ongoing supervision of pest control activities) shall remain within the company.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
156	4.13.4	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken.	A	
157	4.13.5	Baits, traps and insect exterminators shall be fully functioning, sufficient in number, designed for purpose, placed in appropriate positions and used in a way that avoids any contamination risks.	A	
158	4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.	A	
159	4.13.7	The effectiveness of the pest control measures shall be monitored, including trend analysis, to allow timely appropriate actions. Records of this monitoring shall be available.	A	
160	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for conformity against specifications and a determined inspection plan. The inspection plan shall be justified by risk assessment. Records of those inspections shall be available.	A	Incoming goods inspection plan : Plan 2023: intercompany sharing analyses results on received raw materials and other analyses.
161	4.14.2	The storage conditions of raw materials, semi-finished, finished products and packaging materials shall correspond to product specification and shall not have any negative impact on other products.This shall be defined in an implemented and maintained system.	A	• Electronic warehouse management system has been implemented : Yes • System includes stock management principles like : FIFO and FEFO, also depends on specific product packed (and labelled) for specific clients • Steps and control measures of the receipt and storage of goods : In
162	4.14.3	Raw materials, packaging, semi -processed, finished products shall be stored so as to minimise the contamination risks or other negative impact.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
163	4.14.4	Appropriate storage facilities shall be available for the management and storage of working materials, process aids, and additives. The personnel responsible for the management of storage facilities shall be trained.	A	
164	4.14.5	All products shall be clearly identified. Use of products shall be undertaken in accordance with the principles of First In/ First Out and/ or First Expired/ First Out.	A	Storage conditions observed and checked for: art. UBD 06-03-2023, art UBD 06-03-2023
165	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified against IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own storage practices shall be fulfilled and this shall be clearly defined in the respective contract.	A	
166	4.15.1	The conditions inside the vehicles, such as: - absence of strange smells - high dust load - adverse humidity - pests - mould shall be checked before loading and documented to ensure compliance with the specified conditions.	A	Conditions of the trucks are checked before loading. This was checked for: Loading Distrifresh during the audit on site and vert trace test documents
167	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	A	Chilled transport conform CCP.
168	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be in place. Different categories of goods (food/ non-food) shall be taken into consideration, if applicable.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
169	4.15.4	Where goods are transported at certain temperatures, maintaining the adequate range of temperatures during transport shall be ensured and documented.	A	Chilled transport conform CCP
170	4.15.5	Adequate hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall exist. Measures taken shall be recorded.	A	
171	4.15.6	The loading/unloading area shall be appropriate for its intended use. They shall be constructed in a way that: – the risks of pest intake is mitigated – products are protected from adverse weather conditions – accumulation of waste is avoided – condensation and growth of mould are prevented – cleaning can be easily undertaken.	A	
172	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be clearly defined in the respective contract.	A	Yes by the Vion Food Group. and

N°	Reference	IFS requirement	Evaluation	Explanation
173	4.16.1	An adequate maintenance plan shall be in place, maintained and documented, that covers all critical equipment (including transport) for compliance with product requirements. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	D	Maintenance plan was implemented in 2023, planned maintenance and also corrective maintenance (< 15 minutes work) was included. For the rail with electric wires and boxes above the dough making department, rust and loose paint was seen. An internal project was initiated by Maintenance (also after previous IFS audit, scoring this item with a C deviation) for whole production area to remove loose pieces of paint and rust (ceiling/equipment/walls). This was seen in , project planned from 1-01-2022 until 31-12-2022. However, no progress /information could be shown on this project ir , no specific (smart) plan with priorities and deadlines could be shown) and which progress was made during the year. Detail: in department CS was demonstrably clear that some improvements were made as described C deviation of past year IFS audit was solved.
174	4.16.2	Product requirements and prevention of contamination shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	A	
175	4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.	A	
176	4.16.4	Failures and malfunctions of plant and equipment (including transport) that are essential for food safety and quality, shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan.	A	
177	4.16.5	Temporary repairs shall be carried out not to compromise food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
178	4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company specified requirements regarding material, equipment and operational rules shall be clearly defined, documented and maintained in the service contract, to prevent any product contamination.	A	Several subcontractors are instructed. e.g.
179	4.17.1	Equipment shall be suitably designed and specified for the intended use. Before commissioning, it shall be verified that the product requirements are complied with.	A	Equipment checked : line 2, 13, 14, cutting machine
180	4.17.2	For all equipment and utensils with direct food contact, a certificate of conformity shall be in place, which confirms compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, such as: - certificate of conformity - technical specifications - manufacturer's self-declaration to demonstrate that they are suitable for the intended use.	A	
181	4.17.3	Equipment shall be located to allow effective cleaning and maintenance operations.	A	
182	4.17.4	The company shall ensure that all product equipment is in a condition that shall not compromise food safety and product quality.	A	
183	4.17.5	The company shall ensure that in the event of changes to equipment, the process characteristics are reviewed in order to assure that the product requirements, as agreed with customers, are complied with.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
184	4.18.1	KO N° 7: A traceability system shall be in place that enables the identification of product lots and their relation to batches of raw materials and primary packaging materials. The traceability system shall incorporate all relevant records of: - receipt - processing - use of rework - distribution. Traceability shall be ensured and documented until delivery to the customer.	A	• The traceability system : P-Food-10015 23-02- 2022 is general pprocedure, for traceability packing, raw materials and ingeredients, several procedures are implemented (workflows) The company traicing test was done 1-12-2022 op gourmet schotel pd. 2x875 g 28-11-2022 •During the IFS Assessment a vertical audit / product trail was performed for a product initiated by the auditor: art . 8x4 pd. 12-01-2023 line 15 # lot THT 24-01-2023.68 krates tracing of batches of raw materials and ingredients (dough was folowed, # containing port mwat pieces, BLK1* and beef meat, cheese, herbs and slices, batter and crumb ; and packagingg was demonstrable with lotnumbers, suppliers and specifications. DofC packagin dd 11-03-2020; final product spec was dd 10-12-2022. No rework. •Time Frame : <4 hours
185	4.18.2	The traceability system shall be tested on a periodic basis, at least annually and each time the traceability system changes. The test samples shall represent the complexity of the company´s product range. The test records shall verify upstream and downstream traceability (from delivered products to raw materials, and vice versa). The traceability of the finished product shall be performed within four (4) hours maximum.	A	Overview of the last traceability tests performed by the company: The company traicing test was done 28-11 -2022 art -12-2022 op pd. 2x875 g and on art doagh lot code: top down and art lot 5-9-2022 pd 2-9-2022
186	4.18.3	Test results, including the timeframe for obtaining the information, shall be recorded and where necessary appropriate actions shall be taken. Timeframe objectives shall be defined and be in compliance with customer requirements.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
187	4.18.4	The traceability system shall identify the relationship between batches of final products and their labels.	A	
188	4.18.5	Traceability shall be ensured at all stages, including work in progress, post treatment and rework.	C	Traceability was not always clear during raw material (meat) handling: 1. quick freezing with N2: no clear product identification of product being frozen. (the employee explained that only one type of batch at the time was frozen, which should confirm the batch) 2. in the chilled storage MAZ, 2 pallets were seen unidentified, at reception, beside the batch number and information, also the second identification (pallet number) was added. Also, this pallet number was not attached at the pallets stored in MAZ chiller. After questioning the employee, he could provide the batch records. But system was not fully transparent.
189	4.18.6	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure a clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific lot labelling. Shelf life (e.g. best before date) of labelled goods shall be established using the original production batch.	A	
190	4.18.7	If required by the customer, identified representative samples of the manufacturing lot or batch number shall be stored appropriately and kept until expiration of the “Use by” or “Best before” date of the finished product and if necessary, for a determined period beyond this date.	NA	no such reqirements (short shelf life)

N°	Reference	IFS requirement	Evaluation	Explanation
191	4.19.1	Raw material specifications that identify allergens requiring declarations relevant to the country of sale of the finished products shall be available. The company shall maintain a continuously up-to-date listing of all raw materials containing allergens used on the premises. This shall also identify all blends and formulas to which such raw materials containing allergens are added.	A	
192	4.19.2	Based on hazard analysis and assessment of associated risk, preventive and control measures shall be in place from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks related to: - environment - transport - storage - raw materials shall be considered. Control measures shall be verified.	C	• Allergens are present within the company: Yes • List of allergens which are present at the site within the production: mustard; gluten; milk and soy • Hazard analysis/assessment on allergens See chapter 2 • Describe the preventive measures in procedure Allergenen P-RGR-NL-10113 24-02-2020: -There is a segregated area in storage department and weighing room for additives of allergen containing raw material. -Buckets and norm wagons are demonstrably marked (colored) as containing allergens. -Daily cleaning of every production line/equipment's which was used. -There is a specially planned production order based on containing allergens and coloring of bread crumb managed by " omstel coding" . • Preventive measures to minimize cross contamination verified during the assessment: Cleaning and production planning One of the " omstel coding" was not defined right: wrong number was added on a product. For art classification 68 was used, which was the wrong number. In this case no allergen cross contamination was seen as this classifications containing the same allergens as the product itself.

N°	Reference	IFS requirement	Evaluation	Explanation
193	4.19.3	Finished products containing allergens that require declaration shall be declared in accordance with legal requirements. Accidental or technically unavoidable cross-contaminations of legally declared allergens and traces shall be labelled. The decision shall be based on a hazard analysis and assessment of associated risks. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.	A	
194	4.20.1	The responsibilities for a food fraud vulnerability assessment and mitigation plan shall be clearly defined. The responsible person(s) shall have the appropriate specific knowledge and have the full commitment from the senior management.	A	Procedure P-RGR-NL-10158 21-01-2022
195	4.20.2	A documented food fraud vulnerability assessment shall be undertaken on all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting. The criteria considered within the vulnerability assessment shall be defined.	A	The company conducted a vulnerability assessment: Yes Raw material groups/ product groups identified: 4 Dairy Cheese - cow's milk Organic / Fairtrade 10 Spices Others: pepers, curcuma, safraan, truffle. Species Claim Description why the identified raw materials are vulnerable to food fraud: Price is critical, is a usefull indication. Explanation which criteria were selected: Costs Details of the assessment: Substitution is difficult to check. Further explanation: A Procedure food fraud is set up and implemented. VION document P-RGR-NL-10158 21-01-2022, all ingredients are evaluated by the Vion group All relevant criteria are evaluated (riskbased method is used) above 100 is critical. e.g. herbs and organic milk Position of the food fraud team is on head quarter level of Vion

N°	Reference	IFS requirement	Evaluation	Explanation
196	4.20.3	A documented food fraud mitigation plan shall be developed, with reference to the vulnerability assessment, and implemented to control any identified risks. The methods of control and monitoring shall be defined and implemented.	A	Food Mitigation plan last review : VION document P-RGR-NL-10158 dd 21-01-2022 Food fraud mitigation plan is implemented: Yes
197	4.20.4	The food fraud vulnerability assessment shall be regularly reviewed, at least annually, and/or in the event of increased risks. If necessary, the food fraud mitigation plan shall be revised/updated accordingly.	A	Last review of the Food fraud vulnerability assessment : VION document P-RGR-NL-10158 dd 21-01-2022
198	5.1.1	KO N° 8: The company shall have an effective internal audit program in place which shall cover at least all the requirements of the IFS Standard. Scope and frequency of internal audits shall be determined and justified by risk assessment. The internal audit program shall also apply to off-site storage locations owned or rented by the company.	C	Audit plan seen for 2022 Internal audit reports checked: 2x year internal audit performed by HQ (one announced and one unannounced) Seen reports 1-12-2022 and 01-04-2022, actions of audit April are closed and of December, actions are in progress (5 minors). The internal audit program, the scope was defined broad and general described (scope description: “HACCP, prerequisite requirements, food defence, food fraud, ISO9011, IFS, legislation, IKB BLK, QS, IFS Pia and organic”). In the report was specific referred to the KO requirements of IFS only. Not clear was if all other, not KO subjects, were included in the audits minimum 1 x year.
199	5.1.2	Internal audits of activities, which are critical to food safety and product quality, shall be carried out at least once a year.	A	The following activities are identified as critical for food safety and quality : hygiene and registrations (CCP, Cp's, weight check, 4eye principle); receipts and tracing
200	5.1.3	The auditors shall be competent and independent from the audited department.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
201	5.1.4	Internal audit results shall be communicated to the senior management and to persons responsible for the concerned activities. Necessary corrective actions and a schedule for implementation shall be determined, documented and communicated to the relevant person. All corrective actions resulting from the internal audits shall be verified.	A	
202	5.2.1	Site and factory inspections shall be planned and carried out for topics such as: - constructional status of production and storage premises - external areas - product control during processing - hygiene during processing and within the infrastructure - foreign material hazards - personnel hygiene. The frequency of inspections shall be justified by risk assessment and be based on the history of previous experience.	A	• Site and factory inspections : on daily base all rooms inside. surroundings done by expedition. and maintenance department. Deviations are discussed in the daily meetings and follow ups. • Sampled inspection checks: seen in and communicated also by Tier meetings
203	5.3.1	The criteria for process and working environment validation and control shall be clearly defined. Where the control of process and working environment parameters (temperature, time, pressure, chemical properties, etc.) are essential to ensure the food safety and product quality requirements, such parameters shall be monitored and recorded continuously and/ or at appropriate intervals.	A	• Daily line inspections are performed by e deadicated team of QC. Monitoring on micro conform planning 2023: 1x wk 2 art fresh meat n=5 1x wk n=5 vleesbereiding 1x wk salmonella Listeria tartaar 1 x week Stek negative release on of each batch evaporatores yearly fat measurement/ calibration Agar list 2022 /2023 of each line 1x p 7 weeks. e.g for total count. line 17 extra listeria swabs every week (RTE line). Intercompany monitoring. Reports are digital demonstrable, good result seen ingeneral, incae out of spec, resampling was demontrable/ action taken. • Environmental monitoring parameters and limits are defined by the company based on a risk assessment : parameter , e.g. Listeria, Salmonella, TPC, E. Coli.

N°	Reference	IFS requirement	Evaluation	Explanation
204	5.3.2	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	A	• Rework is used.
205	5.3.3	Procedures shall be in place for prompt notification, recording and monitoring of equipment malfunction and process deviations.	A	
206	5.3.4	Process validation shall be performed using the collected data that is relevant for food safety and the processes. If substantial modifications occur, a re-validation shall be carried out.	A	
207	5.4.1	The company shall identify and record the measuring and monitoring devices required to ensure compliance with food safety and product quality requirements. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved if required by legislation.	A	List of measurement equipment is made and controlled by QA. e.g. metaldetectors. thermometers, dansensor; weight balances .
208	5.4.2	All measuring devices shall be checked, adjusted and calibrated at specified intervals, with a monitoring system. This system shall be in accordance with defined, recognised standard/ methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations shall be documented.	A	Measurement devices records checked : thermometer reception, 24-10-2022, floor scale lok 7 22-02-2023; metal detector line 2 and 14 20-10-2022 ; for O2 and CO2. 7-7-2022
209	5.4.3	All measuring devices shall be used exclusively for their defined purpose. Where the results of measurements or the status of the device indicate a malfunction, the device in question shall be immediately repaired or replaced. Where necessary, corrections and corrective actions on processes and products shall be carried out.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
210	5.5.1	The company shall define compliance criteria to control lot quantity. A frequent and methodological strategy for quantity control shall be in place to meet legal requirements of the destination country/ies and customer specifications.	A	•Frequency and methodology of quantity checking. : All line do have e-sign equipment to controll and register the weight. printes demonstrates a good controll. Some net weight, real time weight incl pricing. •Company uses "℮" mark on packaging : Yes: in line registration and control was seen by all ok
211	5.5.2	Checks shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. Results of these checks shall be compliant with defined criteria for all products ready to be delivered.	A	
212	5.6.1	Testing plans, for internal and external analysis shall be justified by risk assessment to ensure that product safety, quality, safety, legal and specific customer requirements are met. The plans shall cover topics, such as: - raw materials - semi-finished products, - finished products - packaging materials - contact surfaces of processing equipment - relevant parameters for environmental monitoring. All test results shall be recorded.	A	• Analyses are performed by external laboratory 2 x per week fresh final product; (3 analysis including shelf life.) 2 x per week meat preparations; 1x meat preparation for salmonella 5 x per week beef tartare for stec. (negative release! system is implemented) 1x per week Listeria M. 3 x per week incoming raw material meat. Ad hoc also hulpstoffen. or ingredients. end of shelflive aswell.
213	5.6.2	Analyses, which are relevant for food safety, shall preferably be performed by laboratories with appropriate accredited programs/ methods (ISO/IEC 17025). If the analyses are performed internally or by a laboratory without the appropriate accredited programs/ methods, the results shall be verified on a regular basis by laboratories accredited to these programs/ methods (ISO/IEC 17025).	A	Laboratory :

N°	Reference	IFS requirement	Evaluation	Explanation
214	5.6.3	Procedures shall exist which ensure the reliability of the internal analyses results, based on officially recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests.	NA	No internal analyses, no own laboratory.
215	5.6.4	Results of analyses shall be evaluated promptly by competent personnel. Appropriate corrective actions shall be undertaken for any unsatisfactory results. The analytical results shall be reviewed regularly in order to identify trends and, when necessary, corrective actions shall be taken.	A	
216	5.6.5	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures by trained and approved personnel, in defined areas or laboratories, using appropriate equipment.	NA	No internal analyses, no own laboratory.
217	5.6.6	For verification of the quality of the finished product, internal organoleptic tests shall be carried out regularly. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristics. The results of these tests shall be documented.	A	
218	5.6.7	The testing plan shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality or legality.	A	
219	5.7.1	A procedure for quarantine (blocking/hold) shall be in place that is justified by risk assessment. The procedure shall ensure that only raw materials, semi-finished and finished products and packaging materials conforming to product requirements, are processed and dispatched.	A	Product release procedure : Negative release procedure for final products P_RGR-NL 10146. dd 08-06-2022

N°	Reference	IFS requirement	Evaluation	Explanation
220	5.8.1	A procedure shall be in place for the management of product complaints and of any written notification from the competent authorities –within the framework of official controls-, any ordering action or measure to be taken when non-compliance is indetified.	A	• Product complaints (within last 6 months of 2021 from Power PI): Numbers of incoming complaints in total: over million units. during last 6 minths 2022 (max ppm, ok) • List top 3 of main reasons for complaints from consumers/retailer FB, packing, others None concerning glass nor allergens. • Most frequently complained foreign material: soft plastic
221	5.8.2	All complaints shall be registered, readily available and assessed by competent staff. Where it is justified, appropriate actions shall be taken immediately.	A	Complaints samples checked : metal ; soft plastic and color others; etc#
222	5.8.3	Complaints shall be analysed with a view to implementing appropriate actions to avoid the recurrence of the non-conformity.	A	
223	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.	A	
224	5.9.1	A procedure shall be implemented and maintained for management of incidents and potential emergency situations with an impact on food safety, quality and legality. It shall include, at a minimum: - the decision making process - the nomination of a person, authorised by the company and permanently available, to initiate the incident management process in a timely manner - the nomination and training of an incident management team, - an up to date alert contact list including customer information, sources of legal advice, contacts availability, - a communication plan including authorities.	A	Withdrawal/recall procedure : recall DD 8-11-2022. P-rgr-nl 10007.

N°	Reference	IFS requirement	Evaluation	Explanation
225	5.9.2	KO N° 9: An effective procedure for the withdrawal and/or the recall of all products shall be in place. This procedure shall include a clear assignment of responsibilities and a comprehensive information policy for customers and consumers.	A	Number of withdrawals: 2 Reasons: Others Other widthdrawals: -11-01-2022 Vion has been informed by its supplier, a Dutch non-Vion slaughterhouse that there is a batch of Dutch beef must be retrieved up to and including the shop shelf. This product retrieval was caused by a problem with the ear tag number of a cow that was the NVWA has been established at the livestock farmer. No food safety issue. -12-04-2022 lemon grass herb/spice was possible infected with salmonella (caused at supplier). Seen traceability, used in and product retrieved which was left and distroyed. Number of recalls: 1 Reasons: Others Further explanation: Last recall test performed by company: 1-12-2022 pd. 2x875 g 28-11-2022: good result within 4 h. Other recalls: During negative release analysis on Stec it was determined that one party is suspicious. 42 crates have already been delivered to the customer by mistake. This means that this 42 crate has to be retrieved. Wrong pallet (production day before) was released! 15-06-2022 on rundertartaar
226	5.9.3	The procedures for management of incidents and product withdrawal/recall, shall be subject to regular internal testing, at least once a year. This test shall be carried out to ensure the effective implementation and operation of the full procedure and shall include the verification of the updated contact data.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
227	5.10.1	A procedure shall be in place for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This shall include, at a minimum: - defined responsibilities - isolation/ quarantine procedures - risk assessment - identification including labelling - decision about the further usage like release, rework/post treatment, blocking, quarantine, rejection/disposal.	A	Procedure for non-conformities and nonconforming products : P.RGR.NL. 10153 dd 18-11-2022
228	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	A	
229	5.10.3	Where non-conformities are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.	A	
230	5.10.4	Finished products (including packaging) that are out of specifications shall not be placed on the market under the corresponding label, unless a written approval of the brand owner is available.	A	
231	5.11.1	A procedure shall be in place for the recording and analysis of non-conformities and non-conforming products, with the objective to avoid recurrences by preventive and/or corrective actions. This may include a root cause analysis.	A	• Procedure for corrective actions : Capa list procedure capa management P - RGR-NL 10159 22-02-2022
232	5.11.2	KO N° 10: Corrective actions shall be clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions shall be clearly defined.	A	• Samples chosen during the Assessment for the follow-up of the corrective actions e.g. ingredients over shelflife; packaging not in use, cleaning not performed correctly.

N°	Reference	IFS requirement	Evaluation	Explanation
233	5.11.3	The effectiveness of the implemented corrective actions shall be assessed and the results of the assessment documented.	A	
234	6.1	The responsibility for the food defence plan shall be clearly defined. Those responsible shall have the appropriate specific knowledge and training, and have full commitment from the senior management.	A	
235	6.2	A food defence plan and procedure shall be developed based on probability and be implemented in relation to assessed threats. This shall include: - legal requirements - identification of critical areas and/or practices and policy of access by employees - visitors and contractors - all other appropriate control measures. The food defence plan shall be reviewed at least annually, and updated when appropriate.	A	• Food defense plan: P-RGR-NL-10051 16-07-2019 • Last review of the food defense plan: in management review 9-1-2023
236	6.3	The test on the effectiveness of the food defence plan and the related control measures shall be included in the internal audit and the inspection plan.	A	
237	6.4	A documented procedure shall exist for managing external inspections and regulatory visits. Relevant personnel shall be trained to execute the procedure.	NA	No export to USA.

ANNEX to the IFS Assessment report

List of key participants:

Assessment participants					
Name	**Position**	**Opening meeting**	**On-site assessment**	**Documenta-tion review**	**Closing meeting**
	Operations and Supply Chain manager	☐	☐	☑	☑
	QA employee	☑	☑	☑	☑
	Production manager	☑	☑	☑	☑
	Group QA manager	☑	☑	☑	☐
	Plant controller	☐	☐	☑	☑
	reception/expediti on	☐	☑	☐	☐
	CS	☐	☑	☐	☐
	VK	☐	☑	☐	☐
	Maintenance	☐	☑	☐	☐
	expedition	☐	☑	☐	☐
	storage non-food	☐	☑	☐	☐
	HR manager	☐	☑	☐	☐
	PD	☐	☑	☐	☐
employees	production, expedition , cleaning, technicians	☐	☑	☐	☐

Product scopes

IFS Food product scopes	
1.	Red and white meat, poultry and meat products
2.	Fish and fish products
3.	Egg and egg products
4.	Dairy products
5.	Fruit and vegetables
6.	Grain products, cereals, industrial bakery and pastry, confectionary, snacks
7.	Combined products
8.	Beverages
9.	Oils and fats
10.	Dry goods, other ingredients and supplements
11.	Pet food

Technology scopes

IFS technology scope	IFS processing step – including processing/treating/manipulation/ storing		Technology oriented classification which also takes product risks into consideration
A	**P1**	Sterilisation (e.g. cans)	**Sterilisation (in final packaging) with the purpose to destroy pathogens** Sterilised (e.g. autoclaved) products in final packaging
B	**P2**	Thermal pasteurisation, UHT/aseptic filling, hot filling Other pasteurisation techniques e.g. high pressure pasteurisation, microwave	**Pasteurisation with the purpose to reduce food safety hazards (and UHT process)**
C	**P3**	Irradiation of food	**Processed products: treatment with purpose to modify products and/or extend the shelf life and/or reduce food safety hazards by preservation techniques and other processing techniques**
	P4	Preserving: salting, marinating, sugaring, acidifying/pickling, curing, smoking, etc. Fermentation, acidification	
	P5	Evaporation/dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 µ mesh size)	Note—exception: Irradiation is attributed to this category although aimed for the destruction of microorganisms
D	**P6**	Freezing (at least –18°C/0°F) including storage quick freezing, cooling, chilling processes and respective cool storing	Systems, treatments to maintain product integrity and/or safety
	P7	Antimicrobial dipping/spraying, fumigation	Treatment with purpose to maintain the quality and/or integrity of the products including treatments to remove contamination and/or prevent contamination

IFS technology scope	IFS processing step – including processing/treating/manipulation/ storing		Technology oriented classification which also takes product risks into consideration
E	**P8**	Packing MAP, packing under vacuum	**Systems, treatments to prevent product contamination**
	P9	Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and specific infrastructure during handling, treatment and/or processing e.g. clean room technology, “white room”, controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (e.g. filtration below 10 µ)	P9 is applicable in any case when there are at least 2 procedures/methods implemented in a company to guarantee product safety/product hygiene e.g.: • disinfection of equipment + chilled room temperature (e.g. dissection of meat) • disinfection + special hygiene equipment for employees (e.g. hygiene sluice) • room with over-pressure + special hygiene equipment for employees (e.g. hygiene sluice), • air filtration + room with over-pressure
	P10	Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal	
F	**P11**	Cooking, baking, bottling, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion, churning	**Any other manipulation, treatment, processing not being listed in A, B, C, D, E and not controlled as a CCP or as a control measure.**
	P12	Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/blending, stuffing, slaughtering, sorting, manipulation, packing, storing under controlled conditions (atmosphere) except temperature, labelling	
	P13	Distillation, purification, steaming, damping, hydrogenating, milling	

IFS Scoring System

Result	Explanation	Points
A	Full compliance.	20 points
B (point of attention)	Point of attention as it may lead to a future deviation.	15 points
C (deviation)	Part of the requirement is not implemented.	5 points
D (deviation)	The requirement is not implemented.	-20 points
Major (non-conformity)	A Major non-conformity can be given to any regular requirement (which is not defined as a KO requirement). Reasons for Major rating are: • There is a substantial failure to meet the requirements of the standard, which includes but is not limited to food safety and/or the legal requirements of the production and/or destination countries. • A process is out of control which might have an impact on food safety.	Major non-conformity will subtract 15% of the possible total amount; the certificate cannot be issued.
KO requirement scored with a D (non-conformity)	The requirement is not implemented.	KO non-conformity will subtract 50% of the possible total amount; the certificate cannot be issued.

Scoring and issue of certificate

Assessment result	Status	Action company	Report form	Certificate
Total score is ≥ 95%	Passed at IFS Food higher level following the receipt of the action plan	Send completed action plan within four (4) weeks of receiving the provisonal report.	Report including action plan provides status	Yes, certificate at higher level, 12-month validity. The certificate shall only be issued when the corrections are closed.
Total score is ≥ 75% and < 95%	Passed at IFS Food foundation level after receipt of the action plan	Send completed action plan within four (4) weeks of receiving the provisional report.	Report including action plan provides status	Yes, certificate at foundation level, 12 -month validity. The certificate shall only be issued when the corrections are closed.
Total score is < 75%	Not passed	Actions and new initial Assessment to be agreed upon (no earlier than six (6) weeks after the Assessment where the final score was <75%).	Report provides status	No
Maximum one Major and total score is ≥75%	Not passed unless further actions taken and validated after follow-up Assessment	Send completed action plan within four (4) weeks of receiving the provisional report. Follow-up Assessment maximum six (6) months after the Assessment date.	Report including action plan provides status	Certificate at foundation level, if the Major non-conformity is finally solved during the follow-up Assessment. The certificate shall only be issued when the corrections are closed.
> one Major and/or total score is < 75%	Not passed	Actions and new initial Assessment to be agreed upon	Report provides status	No
At least one KO requirement scored with D	Not passed	Actions and new initial Assessment to be agreed upon	Report provides status	No