IFS Food Version 8
April, 2023

Final IFS Audit Report

Unannounced

Audited company: Encebe Vleeswaren B.V.

GS1 GLN(s): 8713279000252

Sanitary legal authorisation number: NL 341 EG

Legal authorisation number:

Date of audit: 08.09.2025 - 11.09.2025

Name and address of certification body
LRQA France SAS
Tour Silex 2 – Espace Wellio,9 rue des Cuirassiers, 69003 Lyon, France
Accreditation number of the certification body
COFRAC 05-0069

Audit overview
IFS Food Version 8, APRIL 2023

Audit details

Lead auditor/assessor:

Date/time of current audit

08.09.2025 (08:30-12:30)
08.09.2025 (13:00-17:15)
09.09.2025 (08:00-12:00)
09.09.2025 (12:30-17:00)
10.09.2025 (08:00-12:30)
10.09.2025 (13:00-17:30)
11.09.2025 (08:00-12:30)

Date/time of previous audit: 10.10.2024

Certification body and auditor of previous audit: LRQA France SAS,

Reviewer

Name and address of the company (or head office):	**Name and address of the audited site:**
Vion Food International N.V. Boseind 15 5281RM Boxtel, Netherlands	Encebe Vleeswaren B.V. Boseind 10 5281 RM Boxtel, Netherlands
	COID: 55703
	Contact person in case of emergency (e.g. recall): @vionfood.com

Phone:	Fax:	Phone: +31889953555	Fax:
Website: www.vionfoodgroup.com	E-mail: @vionfood.com	Website: www.encebe.nl	E-mail: @vionfood.com

Scope of the audit

Production (by cutting, mincing, blending, salting, fermenting, drying, cooking, pasteurising, smoking, sterilising, slicing, IQF) of meat products, MAP packed on sealed trays, MAP flow packed, (vacuum-) packed in foil, canned, stuffed in casings or bulk (MAP) foil packed.
Production (by cutting, mincing, blending, cooking, pasteurising) of ready to eat plant based vegetable pates and sausages packed in artificial casings and/or sliced and MAP foil packed.

Product scope(s): 1
Technology scope(s): A, B, C, D, E, F

Additional information

Exclusions: No
Partly outsourced processes: No
Decentralised structure(s): No
Multi-location production sites: No
Multi-legal entity: No

Final result of the audit

As a result of the audit performed on 08.09.2025 - 11.09.2025, "LRQA France SAS" found that the processing activities of Encebe Vleeswaren B.V. for the above mentioned scope of audit comply with the requirements set out in the IFS Food Standard, Version 8, at Higher level, with a score of 97.26%.	Recertification audit between 24.08.2026 and 02.11.2026 in case of announced audit and between 29.06.2026 and 02.11.2026 in case of unannounced audit.

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

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

2.1.2.1- D- no deviations seen on records and documented information
2.3.4.1- C - Flow diagrams up to date
4.9.3.3 C- No puddles detected
4.10.7- C- effectiveness check on cleaning ok
4.12.3 -D - seal check penetrant is not in use anymore
4.14.2 -C- No damaged dolavs seen
4.18.2 -D- trace test system fully ok now
5.1.1 -B- internal audit program was ok and effective
5.3.4 -B- metal detection ok now
5.6.2 - C- testing plan is demonstrably risk based performed
5.6.5 -C- micro results actions demonstrably taken when out of spec.

Company profile
Company data
Year of construction of the audited site(s): 1934
If the site was fully reconstructed, enter the year: 2018
Area of the production site: .m2
Number and description of buildings, floors and production lines (including decentralised structure(s), if applicable): Number of buildings: Number of floors: Number of production lines:
Maximum number of employees at peak season within a calendar year and explanation About contracted employees and ma temporary workers, working mainly in one shift or shifted shifts.
Detailed description of product groups and products per scope produced in the company: Full view of the company's on-site processes: from raw materials receipt to finished products: Product scope 1 "Red and white meat, poultry and meat products and plant based vegan products " Complete view of the company's processes: Reception and storage of raw material in chilled or frozen areas (P6). Cutting, mincing, blending and forming of sausages (P12) - Cooking of meat products (P11, P13) - Slicing and MAP packing of meat products (P8/P12/P9) - Fermenting /curing/salting and smoking (P4) - Pasteurising/cooking of sausages and ham (P2) - sterilising meat product is cans (P1) - MAP or vacuum packing of meat products (P8 and P12) - IQF of sliced cooked meat product and MAP packed (P6, P9, P8) - cutting and forming of pork fat based sheets for enrobing meat products (P12).Production of semi finished BSI, a white fat based coating for meat products. Hydration of rice flakes and soy (P13). (P10), water used as an ingredient, steam in direct contact with product, descaled, treated for usage for food. Forming of plant based vegan products in artificial casings (P12), slicing (P9, P12) and MAP packing in foil (P8, P12). Cooled storage of meat and plant based products (P6).
Does the audited site have seasonal production? If "yes", provide description: No
If there are seasonal breaks in the production process for more than one week, specify the timeframe and provide explanation: No
Does the audited site have fully outsourced products in addition to the main processes/products?: No
Does the audited 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.): New floor in Freezer storage near expedition inbound.
Does the company fulfil the requirements about the use of the IFS Food Logo, as defined in the IFS Food Certification Protocol (Part 1)? If "no", provide explanation: Yes
Working language of the site and language in which the (food) safety and quality management system is written: Working language: Dutch Safety and quality management system: Dutch
If the site is certified for other standards, specify the name(s) of the standard(s): Yes Other IFS PIA, ISO 9001, BLK, scharrel, IKB, SKAL
This audit/assessment was conducted as a combined audit/assessment with:

Company profile
Additional information: Encebe Vleeswaren BV is a producer of meat products and is part of the Vion Food International Group. The company is located in Boxtel at the same location (address) as the slaughterhouse of Vion Boxtel (part of facility VION Boxtel) and next to head quarter of Vion (same address). The company is producing and selling ca. 80 different final meat products divided into several product groups: cooked (and smoked) sausages, sterilized meat product, fermented sausages, cooked (smoked) and pasteurized meat products, Cooked/ smoked, sliced and IQF frozen meat products, sliced MAP packed meat products. Beside this also plant based products are produced, the same equipment and technology is applied. Processes managed by head offices are also assessed during this audit. No multisite IFS construction. Since Q2 2025: No production on Friday. Regular production 4 days a week on Monday-Thursday. On Friday incidental production activities, but mainly maintenance activities and in- and outbound activities.
Audit data
Language in which the IFS Food Audit was conducted: Dutch
Audit duration (only for IFS Food Audit): 30:15 Hours (minimum calculated audit duration: 28:00 Hours)
In case of reduction/extension of audit duration, justify: The company produces a lot of different products, including their technical scopes to be reviewed. This takes more time than calculated. By spending extra time, all product types and their processing steps could be reviewed on site, this way no extension audit needed. For next year audit more time than minimum calculated time to be spend will be planned for the audit, proposal to be planned 32 hours on site.

Company profile
Which products were produced and which processes have been running during the on-site evaluation? Dough preparations: • Berliner sausages • Leverkaas • Salami • Rookworst • Boterhamworst Stuffing in casings: • Rookworst (natural (pork) casings) • Salami (permeable casing) • Metworst (permeable casing) • Berliner leverworst (artificial casing) • Leverkaas (cooking pre-form (metal)) • Boterhamworst (canned) Salted preparation: • Spek • Ham • Bacon BSI product in different sizes (B to B product and for internal use) Hydration of rice flakes (for internal use only) Cooking of pork rind in cooking kettle / cutter of cooked pork rind (for internal use only) Cooked and smoked in cabins • Rookworst • Spek • Gehakt Sterilisation • Canned boterhamworst IQF: Sliced, IQF frozen rookworst, bulk packed in crates, stored frozen MAP bulk packed dried sausages (salami) High care: • Line 5 Sliced, MAP packed CU 150 gr cooked chicken meat (#. !) • Line 4 Sliced, MAP packed cooked minced meat gehakt 150 gr. (#) • Line 3 Flow (MAP) packed rookworst ca. 200 gram (#) • Line 1/2 Vacuum packed rookworst 26 x 80 gr. B to B Other processes: Reception, tempering, storage management of fresh chilled, frozen and tempered meat products, intake / management of dry raw material and packaging, cleaning incl. wash machine for trolleys and crates, outbound expedition, registrations on paper and in ERP system of CCP's, CP's, materials and other control checks. Dough preparations, stuffing, canning, pasteurisation, sterilisation and post pasteurisation processes incl smoking, salting/tumbling, BSI dough preparation and BSI production, curing process, allergen management, cleaning activities, slicing and MAP, vacuum and flow packing incl. peeling cooked and chilled sausages/slicing and IQF freezing, storages and loading for dispatch.
Additional information: No production/processing on Friday.

IFS Audit Report

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

	Chapter 1	Chapter 2	Chapter 3	Chapter 4	Chapter 5
	Governance & commitment	Food safety and quality management system	Resource management	Operational processes	Measurements, analyses, improvements
KO non-con-formities	0	0	0	0	0
Major non-conformities	0	0	0	0	0
A	10	27	24	114	36
B	0	0	0	0	0
C	1	0	1	6	0
D	0	0	0	0	0
NA	0	0	0	12	1
Result per chapter (%)	93.18	100	97	96.25	100

Overall summary: Table of compulsory fields for specific defined IFS Food Audit Requirements and Key Elements

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Policy	1.1.1	Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management has broken down measurable objectives for communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement for the relevant departments to meet the food safety and product quality needs. Date of the corporate policy approval P-NCB-NL-10204 21-08-2025 Signed by Site manager The Wave structure is in use to mange continuous improvement projects/processes. Overview was seen and in-depth samples seen. Beside goals defined based on head office goals, also local site goals are defined Weekly meetings are held to monitor FS and FSC situation and follow the goals /KPI s set for the site. Tier 1 (site management/ team leaders) /2 (operational MT) /3 (strategic MT) structure is applicable supported by the VOS monitoring system (VION process control system). Daily meetings on the working floor (Huddles) are held, specifc matters are listed on the publication white boards per department. Specific objectives are based on focus of 4 pillars: people, quality, safety and costs, included and monitored during the MT meetings and in the quarterly reviews documented. One of the main goals (projects in which involved all 4 pillars) is the implementation of a new ERP system end of this year. FSC P Food-10059: score FSC goal 55%: achieved: 54,8% 02-08-2025 scoring which is achieved by the annual self assessment of: 1 Food safety results 2 Integrity (incl. FF and FD) 3 Work attitude/feedback employees 4 Communication (meeting structure & KPIs), 5 Training Classification based on the score achieved is between 0% (in development) via Bronze, Silver, Gold towards World class (100%). Scoring of communication is the highest: Silver, Food safety is lowest, caused by a bad internet connection in the production area and this way, no usage possible of digital systems, in stead of that, paper/written documents are working well, but do not help in the scoring. Q2 2025 an Employee survey was held (initiated by HQ VION), results are known but meetings are ongoing to define new goals/ improvement subjects based on the results of the survey. Since this year 2 separate MT teams are implemented: 1 for daily operations and one for strategic operational issues Minutes seen: set agenda: action list included: seen minutes of meetings 27-08-2025, 20-8-2025, 30-07-2025. Last meeting 3 Sept 2025 of operational MT.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Corporate structure	1.2.1 KO 1	Based on the samples reviewed during the evaluation, the senior management provides sufficient resources to establish, implement, maintain, review and improve the food safety and product quality management system. Through the use of clear work instructions, an organisational chart and backup rules for staff, senior management ensures that employees are aware of their responsibilities. Monitoring is achieved through internal audits and site inspections among other measures.
	1.2.3	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained an organisational chart identifying the job functions and responsibilities of those employees whose activities affect food safety. The chart is up to date. The department responsible for quality and food safety management reports directly to the senior management. An organisational chart was seen P-NCB-NL-10001 08-08-2025
	1.2.5	Based on the samples reviewed during the evaluation, the senior management has implemented and applied an up-to-date system of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and is aware of factors that can influence food defence and food fraud risks. This applies to countries of production and destination.
	1.2.6	**Name of the competent authorities** NVWA **Last visit of the competent authorities (even if it occurred more than 12 months ago)** 18.02.2025 **Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?** No Feb 2025 a system audit was performed by NVWA, follow up of the 3 remarks will be performed unannounced by the NVWA in the coming months. An extra (short) visit NVWA 8-7-2025 because of an inspection on declaration/ labeling of vega products, labels and specifications were checked, all ok.
Management review	1.3.1	Based on the samples reviewed during the evaluation, the corporate policy is communicated to all employees. Interviewed employees are aware of the corporate policy content and the policy has been applied consistently. Elements of food safety culture, including communication, training, feedback from employees and performance measurement on food safety are implemented. The senior management reviewed all elements of the food safety and product quality management system, including the HACCP plan within a 12 month period, to ensure their continuous suitability and effectiveness. The results of the annual Management Review are used to support the continuous improvement process. Date of the last review of the food safety and quality management system: 1-7-2025 (HACCP verification discussed during HACCP meeting, seen minutes of meeting)
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Document management	2.1.1.3	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements are available in the latest version. The reasons for any amendments to documents, critical for product requirements, are recorded. The implemented system demontrates effective control over all operations and processes related to food safety and product quality.
Records and documented information	2.1.2.2	Based on the samples reviewed during the evaluation, records and documented information are securely stored for the time period required to meet customer and legal requirements, or for a minimum of one year after the specified shelf-life of the food if customer or legal requirements are not available. The implemented system is effective and required records were available during the evaluation.
HACCP plan	2.2.1.1	Based on the samples reviewed during the evaluation, the company's food safety management system is a fully implemented, systematic and comprehensive HACCP based plan that follows the Codex Alimentarius principles, good manufacturing practices and good hygiene practices. Legal requirements of the production and destination countries are followed. The HACCP plan is specific to the site and implemented, documented and maintained.
	2.2.1.2	Based on the samples reviewed during the evaluation, the HACCP plan covers all raw materials, packaging materials, products and every process from incoming goods up to the dispatch of finished products. Product development is covered in the HACCP plan.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
HACCP system	2.3.8.1	**CCPs in the company** 10 **The following different CCPs are implemented** • 1 Red and white meat, poultry and meat products • Sterilisation • Autoclaving • Heat Treatment • Pasteurisation • Cooking • Cooling • Others - product temperature RM at reception and before dispatch • pH value • Others - CCP 4 nitrite content in the brine, CCP 10 adding acid to achieve Listeria control 10 CCP's are defined and controlled, beside these CCP's also 42 CP's are implemented and controlled (Overview CCP's and CP's P-NCB-NL_1-223 08-08-2024). All CCp's and Cp's are monitored on site during the on site audit and verified as part of the vertical test initiated by the auditor.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	2.3.9.1 KO 2	**The following different CCPs are implemented** • CCP 1-2-3-9 temperature of meat at reception **Process step** • Reception of meat **Control method** • temperature measurement of min. 5 samples **Critical limit(s)** • CCP 1: fresh meat: ≤ 7,0 °C CCP 2: Organs and by-products : ≤ 3,0 °C CCP 3: Separator meat ≤ 2,0 °C CCP 9: Chicken meat ≤ 4,0 °C **Control frequency** • every batch • CCP 4 No2 Salt content **Process step** • Brine preparation/ salting rm for raw (uncooked) salted meat products **Control method** • test strip NO2 **Critical limit(s)** • >= 1 g/1000L **Control frequency** • every batch • CCP5: sterilization of canned meat products **Process step** • sterilization of canned meat products **Control method** • check heating graphs/ results **Critical limit(s)** • 2,45 hours at 106°C **Control frequency** • every sterilisation session / batch • CCP 6: Fermentation **Process step** • fermentation **Control method** • pH measurement **Critical limit(s)** • pH 4,1 to 5,3 **Control frequency** • measurement around 45 h after production, end of curing • CCP 7: pasteurization, smoking/ post pasteurization **Process step** • heat treatment/ cooking step **Control method** • temp / time measurement checks **Critical limit(s)** • P70>3 minutes **Control frequency** • every cooking batch • CCP 8: temp loading Finished meat products **Process step** • Dispatch of meat products
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
		Control method • Every truck / batch to be loaded **Critical limit(s)** • ≤ 4,0°C infra red / ≤ 6,0°C thermometer. **Control frequency** • temperature measurement of min. 5 samples of each transport • CCP 10: Acidifying / prevent Listeria growth **Process step** • dough preparation **Control method** • singning for addingsigning **Critical limit(s)** • adding acids **Control frequency** • every batch of dough 10 CCP's defined and controlled and also 42 CP's implemented (incl metal detection) were also implemented and controlled.
	2.3.11.2	The HACCP plan is reviewed once within a 12 month period or whenever significant changes occur to raw materials, packaging materials, processing methods, infrastructure and equipment that impacts food safety. Date of last HACCP plan verification: 1-7-2025
Personal hygiene	3.2.1	Based on the samples reviewed during the evaluation, documented personal hygiene standards are established, implemented and maintained to minimise food safety risks. In case of any health issue or infectious disease that may have an impact on food safety, the company is prepared to take actions, including medical screening procedures when applicable, in accordance with local legal requirements to minimise contamination risks.
	3.2.2 KO 3	Based on the samples reviewed during the evaluation, the requirements for personal hygiene are observed and applied by the relevant personnel, contractors and visitors. The verification, in addition to other aspects, takes place within the framework of internal audits and site inspections.
	3.2.8	Based on the samples reviewed during the evaluation, hygiene usage rules are implemented accordingly.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Training and instruction	3.3.1	Based on the samples reviewed during the evaluation, the company has documented and implemented a program to cover training and instruction with respect to the product and process requirements and the training needs of the employees, based on their job position.
	3.3.2	Based on the samples reviewed during the evaluation, the company has implemented the necessary trainings to cover all personnel, seasonal and temporary workers and employees from external companies, employed in the respective work area. Training records reviewed managed in app Beekeper, some examples were seen of training performed: training CCP 8 13-08-2023 Exp. out training CCP 1-2-3-9 26-02-2025 function EXP In training CP metal 27-2-2024 Slice HCdate function training CCP 5 23-102023 HC / CCP 6 23-101-2023 cooking/ smoking training CCP 1-2-3-9 2-10-2023 recepting training CCP 4 en CCP10 2-10-2024 salting training CCP 4 en CCP10 2-10-2024 salting training CCP 10 date 19-102023 cutter training CCP 5-6-7 14-11-2024 cooking/ smoking training label check 14-08-2024 HC, metal detection CP HC 8-9-2025 HACCP training 24-07-2025, 24-07-2025, original HACCP training date 13-08-2025 but as there were made too many mistakes, re training performed including a test which was approved 10-09-2025
Staff facilities	3.4.1	Based on the samples reviewed during the evaluation, the company provides suitable staff facilities including toilets, which are proportional in size, equipped for the number of personnel, designed and maintained to minimise food safety risks.
	3.4.5	Based on the samples reviewed during the evaluation, hand washing facilities are provided, designed and operated to minimise food safety risks.
Customer focus and contract agreement	4.1.3 KO 4	**Which of the following 6 types is the customer agreement related to** • Labeling Pre printed labels for specific retailers are use such as ≠ all managed by head office, all artwork (labels) is agreed by the retailers themselves: Seen labels of: 118500 Chicken filet sliced 150 gr. 050350 Rookworst fijn 023800 Gebraden gehakt
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Specifications/ finished products	4.2.1.1	**The following finished product specifications (minimum 2) have been reviewed during the evaluation** 054600 Rookworst grof 10-10-2024 and clients spec 24-01-2024 330850 BBQ worst Garlic 4 x70 # client specification 25-09-2024 020205 Pain de provance (10-10-2024, client spec. 8-5-2024 **The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers** Yes Beside retail specifications also own specifications applicable
Specifications/ raw materials	4.2.1.3 KO 5	**The following raw material specifications (minimum 5, based on the identified risks, more might be necessary) have been reviewed during the evaluation** 43983 Buikrand pork 45220 Shoulder 47563 Nekspek 25 HK010108-05 herbs and spices blend 25 HK65207 galaflow 37122592 rework 899250 natural (pork) casing 25HFblauw rode The reviewed specifications were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the procedure to control the creation, approval and amendment of specifications. Pork meat raw materials are provided intercompany. Vion has own pork and beef slaughter- sites and deboning sites which are the main suppliers of meat used as raw material.
Special claims/ statements	4.2.1.5	**There are specific requirements from clients for claims** Yes **Specific requirements** • e.g. BLK, organic, vegan. • Lactose free, decreased sodium, added iron and Vitamin B12 **There are specific requirements from clients that certain treatment or manufacturing methods are excluded (e.g. GMO, irradiation)** No **The company works with products that consist of, contain or are produced from GMOs** No Claims are controlled and evaluated by the company, included in the sampling plan. No deviations seen.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product development	4.3.2	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. The company does not handle any bulk material, only bulk packed finished products in crates up to 300 kgs, MAP-foil packed or foil packed fresh (chilled) or frozen.
	4.3.3	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a product and process development / modification process which results in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. The reviewed records related to product and process development / modification have been found compliant. Examples were seen: Rib grilled 182310 13-2-2025 vacuum B to B BBQ sausage 330850 19-10-2024 CU
Purchasing	4.4.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the evaluation and approval of all suppliers which have an effect on food safety and product quality. The procedure addresses purchasing in exceptional situations to ensure that all materials and services comply with the documented specified requirements. The procedure also covers the continuous monitoring of suppliers which have an effect on food safety and quality. Based on the samples reviewed during the evaluation, related records and where necessary follow-up actions have been reviewed and found compliant. P-Food-10048 27-Nov 2023 Specific sub procedure are implemented for meat and dry materials (process aids and ingredients) and packing (non food) materials. This was checked for # , # , #
	4.4.3	The reviewed specifications for purchased services were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the process to control the agreement, approval and change of purchased services. Purchased services performance was checked for: (cleaning), (clothing) and (pest), ok Seen contract 1-1-2022, (managed by Head office),last supplier audit at 03-10-2023, good performance was seen
	4.4.4	No outsourced processes
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product packaging	4.5.1	**List the kind of food contact packaging materials used for finished products** • plastic foil • plastic casings • natural casings • permeable casings • plastic trays • plastic crates and dolavs DOC's and specifications seen during trace test, all ok
Factory location	4.6.1	The company investigated 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 is at risk, appropriate control measures have been implemented. Outside areas are, based on the samples reviewed during the evaluation, maintained to ensure food safety and product quality.
Plant layout and process flow	4.8.2	**Only to be filled in for animal slaughtering sites** na na Based on the samples reviewed during the evaluation, the layout, process flows and processes and procedures are designed, planned, implemented, constructed, maintained and suitable to mitigate all food safety risks. Cross contamination risks are minimized through effective measures for purchased materials, work in progress, rework, packaging and finished products. However, not fully clear is the impact of residence time of prepared dough before stuffed/ handled for further processing as filling and cooking steps. Not fully clear was if there were any FS risks or quality risks. A validation document on dough residence time incl. micro analyses was seen but this report was not fully complete as some dough temperatures were missing in this report. (Temperature of dough can differ, dough temperatures vary per type/recipe from T=2°C up to T=30°C).
Constructional requirements	4.9.1.1	**General summary of the conditions of the infrastructure: general condition, control measures, monitoring, what is the risk for product contamination, etc.** Walls, floors, doors, ceilings are in general in good condition, suitable to the products produced and processed. Segregation seen for High care areas: dedicated hygiene area/entry / routing of employees and products incl. waste and rework of the HC area and clothing marked with Red items.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Water supply	4.9.9.1	**Origin of the potable water/used water** Mains **Own source** No **Local water supplier** Yes **Internal laboratory** No **External laboratory** Yes **Frequency of water analyses** Sampling min. 2 x year analyses are performed of the by a risk assessment identified taps **Performed analyses** • Micro analyses, organoleptically, turbidity, colour **Microbiological (parameters)** • TPC • E. coli • Enterococcus **Chemical (parameters)** • - 19-03-2025 of taps of East side ruimte 120. T =12,6°C, results were compliant. Nov. 2024 a risk analyses was made on which is based the sampling plan.
Compressed air and gases	4.9.10.1	Based on the samples reviewed during the evaluation, the quality of compressed air and other gases that comes in direct contact with food or primary packaging materials is monitored and is suitable for the intended use.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Cleaning and disinfection	4.10.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained cleaning and disinfection schedules which are effective to minimise food safety risks. The effectiveness of the cleaning and disinfection measures is verified and justified by methods based on risk assessment. Cleaning activities do not represent a food safety risk. Cleaning schedules checked including P-NCB-NL 10179 09-09-2025 Plan (bestek) last update 09-09-2025: plan was changed because of 4 days production in stead of 5 days and because of changes in usage of type of cleaning chemicals. In this plan cleaning activities for both (external cleaning company) as well as for own employees of Encebe were included. Change over chemicals towards chemicals will be finalized in the coming months. Validation was 22-08-2025 completed.
	4.10.4	Based on the samples reviewed during the evaluation, the company has competent personnel performing cleaning and disinfection and has implemented the necessary trainings for cleaning and disinfection schedules. All production employees are trained to handle cleaning chemicals and perform cleaning activities needed in between different products and why this cleaning is needed. However, the cleaning instructions (including the content of the instructions) and this way also the employees who perform cleaning activities in between f.e. in between change over processing different type of doughs, they are mainly focussed on differs between type of meat (f.i. regular towards organic). Less focus on allergen cleaning was identified during the on site audit and this focus as a reason for cleaning "in between 2 doughs" was not demonstrably well explained in the training content.
	4.10.5	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination.
Waste management	4.11.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a waste and waste water management procedure to avoid cross contamination.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Foreign material risk mitigation	4.12.1 KO 6	**To control and mitigate the risk of foreign material contamination the company uses the following equipment and methods** • metal detection and X-ray **For foreign material detectors which are not defined as CCP, the following test pieces and sizes are used:** • **Iron:** 0,8-4,5mm • **Non-iron:** 1,2-4,5 mm • **Stainless steel:** 2,0-7,0 mm • **Others:** glass 1,5 mm (only X-ray ... **If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented** • - Metal detection is applicable for all FP, in several phases of processing performed and controlled as CP.
Pest monitoring and pest control	4.13.2	**External service provider** Yes **Pest monitoring activities are carried out internally by own employees** Yes **Frequency** • pest_monitoring_frequency_other **Description** 8x year external and additional by own QA employees during hyg. rounds **Inspections include** • rodents • flying insects • crawling insects incl. cockroaches **Last inspection** 19.08.2025 **The inspection reports show no particular pest activities inside facilities since the last IFS Audit** Yes Fly detection extra checks and replacements of plates 27-08-2025 (extra visit) 17 Jun 2025 quality inspection 1 x year No overdue actions detected. Map 3-10-2019 10002 Q employees are trained.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Receipt and storage of goods	4.14.1	The company has documented, implemented and, based on the samples reviewed during the evaluation, maintained a risk based inspection plan for all incoming goods, including packaging materials and labels. The inspection plan includes a check against specifications to ensure that only materials meeting the food safety and product quality requirements are accepted.
	4.14.2	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions.
	4.14.5	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a process to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life. However, the tampering procedure was not always correctly followed. Tampered products do receive a specific label with information of tampering and the shelf life after start of tampering. During day 1 of the audit some tampered product seen without this specific label. Motivation for C deviation: No products seen "over due" self life as the label process is supported by the ERP system to manage the storage (availability) of raw material on site and usage /UBD. Most meat raw material is supplied by intercompany slaughter sites just in time so short retention time between suply and usage.
Transport	4.15.1	Based on the samples reviewed during the evaluation, the company has implemented and maintained a process to ensure that all containers and vehicles used for the transportation of food products are designed and suitably constructed for the intended purpose to mitigate any food safety and quality risks.
Maintenance and repair	4.16.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained an adequate maintenance plan covering premises and equipment (including transport) to minimise food safety risks. Maintenance activities observed during the site tour did not represent a food safety risk. Records were checked in . 307700 Door repaired near cel 114 by external comp (# 301036 repair chiller unit (verdamper) cel 149 282551 Inspection job : to identify possible maintenance: 291527 Repair : job still open as materials (Cylinders) are ordered and expected within 2 weeks.
Equipment	4.17.1	Based on the samples reviewed during the evaluation, the company is able to ensure that the equipment is suitably designed and specified for the intended use. During the site tour it has been observed that equipment is designed and used to minimise food safety risks. Equipment is in a condition that does not compromise food safety and product quality. However, during the on site audit a damaged white (nose) belt was seen of slicing line 5 (HC) which was not noticed by the employee during start up checks. @Next day reviewed at maintenance department: a new belt was placed in High care slicing Line 5: DOC 06-01-2021.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Traceability	4.18.1 KO 7	**During the evaluation, the following traceability test was conducted as initiated by the auditor.** **Origin of the product sample** • Selected on site by auditor • Retail outlet **Finished product** Pain de province art 020205 9-8-2024 sliced and packed, UBD 6-9-2024. **Based on the traceability sample that was used to verify upstream and downstream traceability (from delivered products to raw materials, and vice versa) the given time could be proven; including packaging and mass balance** 4 hours **The following ingredients and packaging material specifications have been checked within the framework of the traceability test** 49503 middenrif (pork meat) 78230 separator meat 25 HK010052-21 herbs and spices blend 25 HK652070 galaflow 37122592 rework **The result of the traceability exercise during the evaluation has been found compliant** No The traceability of product was fully compliant and relation to used packing foil seen, however the records supporting the mass balance were not fully complete (see deviation on 4.18.3) was not fully complete. This was also noticed recently during their own trace test. Action to be taken are demonstrably planned. This way the company has performed a risk assessment on traceability of packing material and has defined that the possibility on issues (recalls) caused by packing material is very low and this way the batch size to be recalled in case needed is rel. big. An ERP system will be installed the coming period which makes the traceability of packing material more easier and this way the batch size smaller. Non food trace 17-03-2025 art 301150 foil 000594, ok Tracetest 10-07-2025 BLK products art Raw material 3-102024 Wangen (see recall test), ok
	4.18.2	The company conducts at least one internal traceability test within a 12 month period which covers the upstream and downstream traceability as well as a mass balance. Date and product(s) of last traceability test: -Non food trace 17-03-2025 art 301150 foil 000594 -Trace test 10-07-2025 BLK products art - aw material 3-102024 Wangen (see recall test) Al tests succeeded.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Allergen risk mitigation	4.19.2	**Allergens present at the site** • gluten • lactose • mustard • soy (only for vega) • egg **Mitigation measures in place** • P-NCB-NL10094 2 Aug 2023 mitigation measures Validations performed: 10056 P NCB 25-sep 2024 The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a process to control and mitigate the risks of allergen contamination. This includes a risk assessment of allergen cross contamination. The labelling of finished products reviewed during the evaluation is in compliance with relevant legislation in country/ies of destination. Beside this in the annual QA planning, tests planned for product tests and verifications of cleaning activities on allergen contamination: no deviations.
Food fraud	4.20.2	**Raw material groups/ product groups that were identified as risky in the vulnerability assessment** • 14 None **Criteria that were selected in the vulnerability assessment** e.g. Availability, history relationship with supplier, contractsed, place in chain, boaker or not, fraud issues, GFSI supplier **Details of the vulnerability assessment (dates, responsibilities, points of discussion, etc.)** Document is based on EFSA Fraud information and analyses, monthly provide by EFSA. Vulnerable assessments: Procedure: P-NCB-NL-10237, 2 Aug. 2024: packing materials also included P-NCB-NL-10238 in progress for approval after adjustments made. No vulnerable items are identified.
	4.20.4	The food fraud mitigation plan is supported by the food safety and product quality management system and is subject to a review within a 12 month period or whenever significant changes occur. Last review: MR 1 July 2025
Food defence	4.21.2	A procedure for food defence has been documented and implemented. Based on the samples reviewed during the evaluation, the food defence mitigation plan has been developed, maintained and is reviewed appropriately. The food defence mitigation plan is supported by the food safety and product quality management system. P-NCB-NL 10226 2 Aug 2024, Analyses are made 14 08-2024 P-NCB-NL 10229 Last test: Verification Food defense 30-06-2025:
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Internal audits	5.1.1 KO 8	The company has documented, implemented and maintained an effective internal audit program which covers all requirements of the IFS Standard. Central processes are planned by the head office A department. Based on the company's risk assessment, all areas critical to food safety and product quality are internally audited once within a 12 month period. No specific areas were identified as critical. Beside Internal audits, regular visits and client audits are performed, mainly on HC slice department. 2-10-2024 A risk assessment performed: No areas identified as critical based on control and inspections incl. outcoming result. IA audits checked: 21-08-2024 al;l processes by 3 minors unannounced 24-06-2025 all processes: based on IFS req. announced 9 deviations by 4-11-2024 internal audit central processes (HQ) by 5 minors
Site factory inspections	5.2.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a programme for site inspections. The programme is suitable for the operations and designed to ensure food safety. Sampled inspections: Q1-2-3 2025 inspections were seen, results were recorded and deviations were demonstrably followed up. In case maintenance issues, job numbers of maintenance are included. Glass inspection, High care 27-06 2025 4x year Processing sausage Inspection 12-08-2025. HON rounds included in "decision overview" daily managed Actions defined for included in CAP, seen example op damaged floor July 2025: in progress
Process validation and control	5.3.3	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained processes for all rework operations. During the site tour it has been observed that these processes are implemented to minimise food safety risks and ensure traceability.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Measuring and monitoring devices	5.4.1	Based on the samples reviewed during the evaluation, the company maintains an up-to-date list of measuring and monitoring devices required to ensure compliance with food safety and product quality requirements.
	5.4.2	All measuring devices reviewed during the evaluation are checked, adjusted and calibrated under a monitoring system, at specified intervals, in accordance with defined recognised standard / methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations are documented. Thermometer CEV 133 1x 2 mnd as this is a CCP thermometer 28-07-2025 cooking cabin 20 20-2-2025 metal detector line 16 Jun 2025 CCP thermometer Exp 21 04-10-2024 Cooking Cabin 2 temp: 8-8-2025 sterilisation sensor Temp: 16-08-2024 bulk 291763 29-08-2025 pH meter: daily calibrated 227 line 3 8-2025 Clima floor weighing scale 14-08-2025 A098561
Quantity control monitoring	5.5.1	**Frequency and methodology of quantity checking** Consumer packing: 100% check. **Company uses "℮" mark on packaging** Yes E-weight and real weight incl fixed (min) weight is used (e.g. cans Boterhamworst 1800 gr). For slicers cutting products, total weight is provided on crate labels. Food service products: also crate labels are provided.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product testing and environmental monitoring	5.6.1	**Internally: the following analyses are performed** AW, PH and rodac plates on environmental checks are performed internally **Externally: the following analyses are performed** Micro analyses, chemical analyses (such as PCB's), nutritional value, claims verification tests (for example low nitrite), allergens. The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a testing plan for internal and external analyses. Appropriate testing and sampling methods are based on the applicable requirements of ISO/IEC 17025. External lab 01-09-2025 Verification Micro analyses/risk analyse: adjusted sampling scheme implemented. P-NL-Food-10083 12-10-2021 Back ground info on Micro analyses P NCB-10080 2-08-24 Beside a program for raw material sampling, criteria are defined per product group applicable for this site: Sampling scheme 2025 was seen: group 5 packed pasteurized FP group 6 packed MAP FP product (sliced) or bulk group 9 sterilised canned product group 10 fermented sausages sliced or bulk group 11 salted product as ontbijtspek group 12 salted prod not RTE beenham group 14 BSI product bardeer spek Industry Daily QA meetings: results are discussed: Results are analysed and re samples are taken in case out of specification all gathered in the plan plus in CAP.
	5.6.2	**List of parameters of environmental monitoring program** • TPC • Listeria • Visual inspection • residue checks after disinfection **[Only for animal slaughtering sites to fill in:] There are defined post-slaughter time and temperature parameters in relation to the chilling or freezing of a product** na Monitoring is performed following a schedule defined risk based. The schedule defines on weekly basis which checks to be performed. For the High care areas, more samples are taken than low risk areas. Residue tests are documented on the SSOP's. Seen overview 2025: Demonstrably were resamples in case out of spec. Good results were seen and sampling was on track. Plan P NCB-NL 10080 2 Aug 2024 micro and chemical (residue) sampling
	5.6.3	Based on the samples reviewed during the evaluation, analyses that are relevant for food safety are performed by laboratories with appropriate accedited programs/methods (ISO/IEC 17025) or by laboratories whose results are regularly verified by laboratories accredited on these programs/ methods (ISO/ IEC 17025).
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product release	5.7.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for quarantine and release of products. Seen of prod. group 6, 10 and 11, sampled batched are released after good results. seen overview over 2025, ok.
Complaints management	5.8.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of product complaints, of any written notification from the competent authorities and any ordering action or measure to be taken when non-compliance is identified. The procedure includes registration, assessment by competent staff and appropriate actions when necessary.
	5.8.2	**Product complaints within 12 months** **Total** 15 **From consumers** 0 **From retailers/customers** 15 **From authorities** 0 **Main reasons for complaints from consumers/retailers** • plastic • bone piece • weight **Foreign body complaints (within 12 months)** 15 complaints FS related YTD Jan -sept 2025 (of total 27 complaints 2025 YTD) **Foreign materials with most frequent complaints** • plastic, metal other Complaints are managed by HQ: Encebe supplies HQ detailed info if needed or supports in investigations when applicable. Relatively few complaints compared to the amount FP produced. Good control was seen
Withdrawal, recall, incidents	5.9.1 KO 9	**Number of withdrawals performed since the last audit** 0 **Number of recalls performed since the last audit** 0 Procedure and standard form are applicable to use: P NCB NL 10023 17-09-2024 F- NCB 10321 12-09-2024
	5.9.2	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of incidents and potential emergency situations with an impact on food safety, quality and legality. The procedure is tested for effectiveness once within a 12 month period. Sample reviewed test 3-10-2024 Wangen organic
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Management of nonconforming products	5.10.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This procedure includes all requested topics.
Management of deviations, non-conformities, corrections and corrective actions	5.11.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions.
	5.11.3 KO 10	Based on the samples reviewed during the evaluation corrective actions are 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 are clearly defined. Samples reviewed as result of complaints, the trace test as actions are defined again further traceability and completion of mass balance of packing materials, seen corrective actions as result of internal audits, seen corrective actions as result of (micro) analyses, cleaning verification results (resampling agar checks and Listeria swaps) and Hygienic inspection rounds.
If applicable, additional information		
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

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

Chapter 1: Governance and commitment

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.3.2	Actions from the management review shall be 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.	C	MR over 2024 July - 2025 June was discussed during MT meeting 7-7-2025. However the report was not fully complete: - no clear follow up of actions of the previous MR - the final conclusion was defined during the meeting of 7-7-2025, however, not included in the report yet and report was not signed for final approval

Chapter 2: Food safety and quality management system

N°	Reference	IFS requirement	Evaluation	Explanation

Chapter 3: Resource management

N°	Reference	IFS requirement	Evaluation	Explanation
2	3.3.4	The contents of training and/or instruction shall be reviewed and updated when necessary. Special consideration shall be given to these specific issues, at a minimum: • food safety • product authenticity, including food fraud • product quality • food defence • food related legal requirements • product/process modifications • feedback from the previous documented training/instruction programs.	C	The instruction of the reception of frozen meat was not fully complete. The instruction did not contain the specific handling /reception of organic meat as this meat was labeled in a different manner against all other Vion intercompany supplied frozen meat products. Because of this, the way of recording in the ERP system ' ') differs in appearance of other frozen meat products which was not known by the employee who received the meat. Motivation for C deviation: Employee handled well by blocking this meat directly and asked for help from his team leader.

Chapter 4: Operational processes

N°	Reference	IFS requirement	Evaluation	Explanation
3	4.4.7	The sourcing of materials and supplier assessments shall be reviewed at least once within a 12-month period or whenever significant changes occur. Records of the reviews and the consequential actions of the assessment shall be documented.	C	HQ Supplier assessment was seen (ongoing adjusted excel file), with all gathered information on suppliers by the several production sites of VION, including Encebe. Some samples taken. Result: the supplier assessment was found not fully complete: supplier of food contact packing foil #. was missing and also several maintenance suppliers such as # . were not included (however the maintenance supplier assessment was demonstrably supplied to HQ by the local maintenance manager, as the local assessment was seen including assessment of maintenance dated 30-04-2025 incl. assessment of # . .)
4	4.8.2	The process flow, from receipt of goods to dispatch, shall be implemented, maintained, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging materials, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	C	**Only to be filled in for animal slaughtering sites** na na Based on the samples reviewed during the evaluation, the layout, process flows and processes and procedures are designed, planned, implemented, constructed, maintained and suitable to mitigate all food safety risks. Cross contamination risks are minimized through effective measures for purchased materials, work in progress, rework, packaging and finished products. However, not fully clear is the impact of residence time of prepared dough before stuffed/ handled for further processing as filling and cooking steps. Not fully clear was if there were any FS risks or quality risks. A validation document on dough residence time incl. micro analyses was seen but this report was not fully complete as some dough temperatures were missing in this report. (Temperature of dough can differ, dough temperatures vary per type/recipe from T=2°C up to T=30°C).

N°	Reference	IFS requirement	Evaluation	Explanation
5	4.10.4	Only competent personnel shall perform cleaning and disinfection activities. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	C	Based on the samples reviewed during the evaluation, the company has competent personnel performing cleaning and disinfection and has implemented the necessary trainings for cleaning and disinfection schedules. All production employees are trained to handle cleaning chemicals and perform cleaning activities needed in between different products and why this cleaning is needed. However, the cleaning instructions (including the content of the instructions) and this way also the employees who perform cleaning activities in between f.e. in between change over processing different type of doughs, they are mainly focussed on differs between type of meat (f.i. regular towards organic). Less focus on allergen cleaning was identified during the on site audit and this focus as a reason for cleaning "in between 2 doughs" was not demonstrably well explained in the training content.
6	4.14.5	All products shall be identified. Use of products shall be undertaken in accordance with the principles of First In/First Out and/or First Expired/First Out.	C	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a process to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life. However, the tampering procedure was not always correctly followed. Tampered products do receive a specific label with information of tampering and the shelf life after start of tampering. During day 1 of the audit some tampered product seen without this specific label. Motivation for C deviation: No products seen "over due" self life as the label process is supported by the ERP system to manage the storage (availability) of raw material on site and usage /UBD. Most meat raw material is supplied by intercompany slaughter sites just in time so short retention time between suply and usage.
7	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	C	Sliced cooked sausage (rookworst) is IQF frozen and packed in foil in E2 crates. As one of the freezers was not in use (new floor was made), a trailer had docked to load the IQF frozen B to B products directly for transport to Distrifresh coldstore. However, the cold chain was not interrupted, this trailer temperature was only 1 °C (set T= -24°C), but temperature of min -15°C was not achieved yet.

N°	Reference	IFS requirement	Evaluation	Explanation
8	4.17.1	Equipment shall be suitably designed and defined for the intended use. Before commissioning new equipment, compliance with food safety, product quality, legality, authenticity and customer requirements shall be validated.	C	Based on the samples reviewed during the evaluation, the company is able to ensure that the equipment is suitably designed and specified for the intended use. During the site tour it has been observed that equipment is designed and used to minimise food safety risks. Equipment is in a condition that does not compromise food safety and product quality. However, during the on site audit a damaged white (nose) belt was seen of slicing line 5 (HC) which was not noticed by the employee during start up checks. @Next day reviewed at maintenance department: a new belt was placed in High care slicing Line 5: DOC 06-01-2021.

Chapter 5: Measurements, analyses, improvements

N°	Reference	IFS requirement	Evaluation	Explanation

Summary of all requirements considered as not-applicable (N/A)

N°	Reference	IFS requirement	Evaluation	Explanation
1	4.4.4	Where a part of the product processing and/or primary packing and/or labelling is outsourced, this shall be documented in the food safety and quality management system and such processes shall be controlled to guarantee that food safety, product quality, legality and authenticity are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that they have been informed and have agreed to such outsourced process.	NA	No outsourced processes
2	4.4.5	An agreement shall be documented and implemented, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, testing and monitoring plans.	NA	No outsourced processes
3	4.4.6	Suppliers of the outsourced processes shall be approved through: • certification to 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.	NA	No outsourced processes
4	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be ensured that there are no contamination risks or adverse effects on food safety and quality	NA	No goods stored outside
5	4.8.4	Laboratory facilities and in-process controls shall not affect product safety.	NA	No laboratory facility on site
6	4.9.4.2	Where false ceilings are used, access to the vacant area shall be provided to facilitate cleaning, maintenance and inspection for pest control.	NA	No such ceiling seen
7	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easy to clean pest screens or other measures to prevent any contamination.	NA	No such windows seen
8	4.9.8.4	Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated.	NA	No dust extraction used
9	4.9.9.3	Recycled water, which is used in the process, shall not pose contamination risks.	NA	No recycled water is used
10	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the potable water system nor allow the possibility of reflux, to prevent contamination of potable water sources or factory environment.	NA	No such water is used
11	4.12.8	Risk-based measures shall be implemented and maintained 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 packing

N°	Reference	IFS requirement	Evaluation	Explanation
12	4.20.3	A food fraud mitigation plan shall be documented, implemented and maintained with reference to the vulnerability assessment, and shall include the testing and monitoring methods.	NA	Prevention initiatives are included in the prevention plan. No specific mitigation plan extra implemented as there were no vulnerable groups identified
13	5.6.4	Procedures shall be documented, implemented and maintained to ensure the reliability of the results from internal analyses, based on officially recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests.	NA	No internal product analyses

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, product quality, legality and authenticity • customer focus • food safety culture • sustainability. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments. Objectives about food safety culture shall include, at a minimum, communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement.	A	Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management has broken down measurable objectives for communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement for the relevant departments to meet the food safety and product quality needs. Date of the corporate policy approval P-NCB-NL-10204 21-08-2025 Signed by Site manager The Wave structure is in use to mange continuous improvement projects/processes. Overview was seen and in-depth samples seen. Beside goals defined based on head office goals, also local site goals are defined Weekly meetings are held to monitor FS and FSC situation and follow the goals /KPI s set for the site. Tier 1 (site management/ team leaders) /2 (operational MT) /3 (strategic MT) structure is applicable supported by the VOS monitoring system (VION process control system). Daily meetings on the working floor (Huddles) are held, specifc matters are listed on the publication white boards per department. Specific objectives are based on focus of 4 pillars: people, quality, safety and costs, included and monitored during the MT meetings and in the quarterly reviews documented. One of the main goals (projects in which involved all 4 pillars) is the implementation of a new ERP system end of this year. FSC P Food-10059: score FSC goal 55%: achieved: 54,8% 02-08-2025 scoring which is achieved by the annual self assessment of: 1 Food safety results 2 Integrity (incl. FF and FD) 3 Work attitude/feedback employees 4 Communication (meeting structure & KPIs), 5 Training Classification based on the score achieved is between 0% (in development) via Bronze, Silver, Gold towards World class (100%). Scoring of communication is the highest: Silver, Food safety is lowest, caused by a bad internet connection in the production area and this way, no usage possible of digital systems, in stead of that, paper/written documents are working well, but do not help in the scoring. Q2 2025 an Employee survey was held (initiated by

N°	Reference	IFS requirement	Evaluation	Explanation
				HQ VION), results are known but meetings are ongoing to define new goals/ improvement subjects based on the results of the survey. Since this year 2 separate MT teams are implemented: 1 for daily operations and one for strategic operational issues Minutes seen: set agenda: action list included: seen minutes of meetings 27-08-2025, 20-8-2025, 30-07-2025. Last meeting 3 Sept 2025 of operational MT.
2	1.1.2	All relevant information related to food safety, product quality, legality 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 implemented to monitor the effectiveness of their operation. Such mechanisms shall be identified and documented.	A	Based on the samples reviewed during the evaluation, the senior management provides sufficient resources to establish, implement, maintain, review and improve the food safety and product quality management system. Through the use of clear work instructions, an organisational chart and backup rules for staff, senior management ensures that employees are aware of their responsibilities. Monitoring is achieved through internal audits and site inspections among other measures.
4	1.2.2	The senior management shall provide sufficient and appropriate 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, showing the structure of the company, shall be documented and maintained.	A	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained an organisational chart identifying the job functions and responsibilities of those employees whose activities affect food safety. The chart is up to date. The department responsible for quality and food safety management reports directly to the senior management. An organisational chart was seen P-NCB-NL-10001 08-08-2025
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	
7	1.2.5	The senior management shall maintain a system 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	Based on the samples reviewed during the evaluation, the senior management has implemented and applied an up-to-date system of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and is aware of factors that can influence food defence and food fraud risks. This applies to countries of production and destination.

N°	Reference	IFS requirement	Evaluation	Explanation
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 decided by authorities for food safety and/or food fraud reasons • any visit from authorities which results in mandatory action connected to food safety, and/or food fraud the certification body shall be informed within three (3) working days.	A	**Name of the competent authorities** NVWA **Last visit of the competent authorities (even if it occurred more than 12 months ago)** 18.02.2025 **Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?** No Feb 2025 a system audit was performed by NVWA, follow up of the 3 remarks will be performed unannounced by the NVWA in the coming months. An extra (short) visit NVWA 8-7-2025 because of an inspection on declaration/ labeling of vega products, labels and specifications were checked, all ok.
9	1.3.1	The senior management shall ensure that the food safety and quality management system is reviewed. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. 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 • food fraud assessment outcome • food defence assessment outcome • compliance issues • status of corrections and corrective actions • notifications from authorities.	A	Based on the samples reviewed during the evaluation, the corporate policy is communicated to all employees. Interviewed employees are aware of the corporate policy content and the policy has been applied consistently. Elements of food safety culture, including communication, training, feedback from employees and performance measurement on food safety are implemented. The senior management reviewed all elements of the food safety and product quality management system, including the HACCP plan within a 12 month period, to ensure their continuous suitability and effectiveness. The results of the annual Management Review are used to support the continuous improvement process. Date of the last review of the food safety and quality management system: 1-7-2025 (HACCP verification discussed during HACCP meeting, seen minutes of meeting)
10	1.3.2	Actions from the management review shall be 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.	C	MR over 2024 July - 2025 June was discussed during MT meeting 7-7-2025. However the report was not fully complete: - no clear follow up of actions of the previous MR - the final conclusion was defined during the meeting of 7-7-2025, however, not included in the report yet and report was not signed for final approval

N°	Reference	IFS requirement	Evaluation	Explanation
11	1.3.3	The senior management shall identify and review (e.g. by internal audits or on-site inspections) the infrastructure and work environment needed to ensure food safety, product quality, legality and authenticity, at least once within a 12-month period, or whenever significant changes occur. 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). Based on risks, the results of the review shall be considered for investment planning.	A	
12	2.1.1.1	A procedure shall be documented, implemented and maintained to control documents and their amendments. All documents which are necessary for compliance with food safety, product quality, legality, authenticity and customer requirements shall be available in their latest version. The reason for any amendments to documents, critical to those requirements, shall be recorded.	A	
13	2.1.1.2	The food safety and quality management system shall be documented, implemented and maintained and shall be kept in one secure location. This applies to both physical and/or digital documented systems.	A	
14	2.1.1.3	All documents shall be legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	A	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements are available in the latest version. The reasons for any amendments to documents, critical for product requirements, are recorded. The implemented system demontrates effective control over all operations and processes related to food safety and product quality.
15	2.1.2.1	Records and documented information shall be legible, properly completed 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 maintained to ensure that only authorised personnel have access to create or amend those records (e.g. password protection).	A	

N°	Reference	IFS requirement	Evaluation	Explanation
16	2.1.2.2	All records and documented information shall be kept in accordance with legal and customer requirements. If no such requirements are defined, records and documented information shall be kept for a minimum of one year after the 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	Based on the samples reviewed during the evaluation, records and documented information are securely stored for the time period required to meet customer and legal requirements, or for a minimum of one year after the specified shelf-life of the food if customer or legal requirements are not available. The implemented system is effective and required records were available during the evaluation.
17	2.1.2.3	Records and documented information shall be securely stored and easily accessible.	A	
18	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, good manufacturing practices, good hygiene practices 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	Based on the samples reviewed during the evaluation, the company's food safety management system is a fully implemented, systematic and comprehensive HACCP based plan that follows the Codex Alimentarius principles, good manufacturing practices and good hygiene practices. Legal requirements of the production and destination countries are followed. The HACCP plan is specific to the site and implemented, documented and maintained.
19	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 the dispatch of finished products, including product development.	A	Based on the samples reviewed during the evaluation, the HACCP plan covers all raw materials, packaging materials, products and every process from incoming goods up to the dispatch of finished products. Product development is covered in the HACCP plan.
20	2.2.1.3	The HACCP plan shall be based upon scientific literature or expert advice obtained from other sources, which may include: trade and industry associations, independent experts and authorities. This information shall be maintained in line with any new technical process development.	A	
21	2.2.1.4	In the event of changes to raw materials, packaging materials, processing methods, infrastructure and/or equipment, the HACCP plan shall be reviewed to ensure that product safety requirements are complied with.	A	
22	2.3.1.1	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
23	2.3.1.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received appropriate training in the application of the HACCP principles and specific knowledge of the products and processes.	A	
24	2.3.2.1	A full description of the product shall be documented and maintained and shall contain all relevant information on product safety, which includes, at a minimum: • 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	NCB NL 10027 05-08-2024
25	2.3.3.1	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	
26	2.3.4.1	A flow diagram shall be documented and maintained for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram shall identify every step and each control measure defined for CCPs and other control measures. It shall be dated, and in the event of any change, shall be updated.	A	Flow diagram P-NCB-NL-10190 24-10-2024
27	2.3.5.1	Representatives of the HACCP team shall verify the flow diagram through on-site verifications, at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made.	A	
28	2.3.6.1	A hazard analysis shall be conducted for all possible and 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 as well as 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 significant hazard.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
29	2.3.7.1	Determining whether the step at which a control measure is applied is a CCP in the HACCP system shall be facilitated by using a decision tree or other tool(s), which demonstrates a logical reasoned approach.	A	
30	2.3.8.1	For each CCP, critical limits shall be defined and validated to identify when a process is out of control.	A	**CCPs in the company** 10 **The following different CCPs are implemented** • 1 Red and white meat, poultry and meat products • Sterilisation • Autoclaving • Heat Treatment • Pasteurisation • Cooking • Cooling • Others - product temperature RM at reception and before dispatch • pH value • Others - CCP 4 nitrite content in the brine, CCP 10 adding acid to achieve Listeria control 10 CCP's are defined and controlled, beside these CCP's also 42 CP's are implemented and controlled (Overview CCP's and CP's P-NCB-NL_1-223 08-08-2024). All CCp's and Cp's are monitored on site during the on site audit and verified as part of the vertical test initiated by the auditor.

N°	Reference	IFS requirement	Evaluation	Explanation
31	2.3.9.1	KO N° 2: Specific monitoring procedures in terms of method, frequency of measurement or observation and recording of results, shall be documented, implemented and maintained 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	**The following different CCPs are implemented** • CCP 1-2-3-9 temperature of meat at reception **Process step** • Reception of meat **Control method** • temperature measurement of min. 5 samples **Critical limit(s)** • CCP 1: fresh meat: ≤ 7,0 °C CCP 2: Organs and by-products : ≤ 3,0 °C CCP 3: Separator meat ≤ 2,0 °C CCP 9: Chicken meat ≤ 4,0 °C **Control frequency** • every batch • CCP 4 No2 Salt content **Process step** • Brine preparation/ salting rm for raw (uncooked) salted meat products **Control method** • test strip NO2 **Critical limit(s)** • >= 1 g/1000L **Control frequency** • every batch • CCP5: sterilization of canned meat products **Process step** • sterilization of canned meat products **Control method** • check heating graphs/ results **Critical limit(s)** • 2,45 hours at 106°C **Control frequency** • every sterilisation session / batch • CCP 6: Fermentation **Process step** • fermentation **Control method** • pH measurement **Critical limit(s)** • pH 4,1 to 5,3 **Control frequency** • measurement around 45 h after production, end of curing • CCP 7: pasteurization, smoking/ post pasteurization **Process step** • heat treatment/ cooking step **Control method** • temp / time measurement checks **Critical limit(s)** • P70>3 minutes **Control frequency** • every cooking batch • CCP 8: temp loading Finished meat products **Process step** • Dispatch of meat products **Control method**

N°	Reference	IFS requirement	Evaluation	Explanation
				• Every truck / batch to be loaded **Critical limit(s)** • ≤ 4,0°C infra red / ≤ 6,0°C thermometer. **Control frequency** • temperature measurement of min. 5 samples of each transport • CCP 10: Acidifying / prevent Listeria growth **Process step** • dough preparation **Control method** • singning for addingsigning **Critical limit(s)** • adding acids **Control frequency** • every batch of dough 10 CCP's defined and controlled and also 42 CP's implemented (incl metal detection) were also implemented and controlled.
32	2.3.9.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	A	
33	2.3.9.3	The operative personnel in charge of the monitoring of control measures defined for CCPs and other control measures shall have received specific training/instruction.	A	
34	2.3.9.4	Control measures, other than those defined for CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.	A	
35	2.3.10.1	In the event that the monitoring indicates that a particular control measure defined for a CCP or any other control measure is not under control, corrective actions shall be documented and implemented. Such corrective actions shall also take any action relating to non-conforming products into account and identify the root cause for the loss of control of CCPs.	A	
36	2.3.11.1	Procedures of validation, including revalidation after any modification that can impact food safety, shall be documented, implemented and maintained to ensure that the HACCP plan is suitable to effectively control the identified hazards.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
37	2.3.11.2	Procedures of verification shall be documented, implemented and maintained to confirm that the HACCP plan is working correctly. Verification activities of the HACCP plan, for example: • internal audits • testing • sampling • deviations and non-conformities • complaints shall be performed at least once within a 12-month period or whenever significant changes occur. The results of this verification shall be recorded and incorporated into the HACCP plan.	A	The HACCP plan is reviewed once within a 12 month period or whenever significant changes occur to raw materials, packaging materials, processing methods, infrastructure and equipment that impacts food safety. Date of last HACCP plan verification: 1-7-2025
38	2.3.12.1	Documentation and records related to the HACCP plan, for example: • hazard analysis • determination of control measures defined for CCPs and other control measures • determination of critical limits • processes • procedures • outcome of control measures defined for CCPs and other control measure monitoring activities • training records of the personnel in charge of the CCP monitoring • observed deviations and non-conformities and implemented corrective actions shall be available.	A	
39	3.1.1	All personnel performing work that affects product safety, quality, legality and authenticity 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 documented, implemented and maintained. Assignment of key roles shall be defined.	A	Job descriptions: Production leader version May 2025was seen incl roadmap for introduction/ training of the new production Leader, for his1st year, he started 1-06-2025. Skill matrix and trainings matrix seen, versions ongoing.

N°	Reference	IFS requirement	Evaluation	Explanation
41	3.2.1	Risk-based requirements relating to personal hygiene shall be documented, implemented and maintained 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, smoking/vaping or other use of tobacco • actions to be taken in case of cuts or skin abrasions • fingernails, jewellery, false nails/eyelashes and personal belongings (including medicines) • notification of infectious diseases and conditions impacting food safety via a medical screening procedure.	A	Based on the samples reviewed during the evaluation, documented personal hygiene standards are established, implemented and maintained to minimise food safety risks. In case of any health issue or infectious disease that may have an impact on food safety, the company is prepared to take actions, including medical screening procedures when applicable, in accordance with local legal requirements to minimise contamination risks.
42	3.2.2	KO N° 3: The requirements for personal hygiene shall be understood and applied by all relevant personnel, contractors and visitors.	A	Based on the samples reviewed during the evaluation, the requirements for personal hygiene are observed and applied by the relevant personnel, contractors and visitors. The verification, in addition to other aspects, takes place within the framework of internal audits and site inspections.
43	3.2.3	Compliance with personal hygiene requirements shall be monitored with a frequency based on risks, but at least once within a 3-month period.	A	
44	3.2.4	A risk-based program shall be implemented and maintained to control the effectiveness of hand hygiene.	A	
45	3.2.5	Visible jewellery (including piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated based on risks and shall be effectively managed.	A	
46	3.2.6	Cuts and skin abrasions shall be covered with a plaster/bandage that shall not pose contamination risks. Plasters/bandages shall be waterproof and coloured differently from the product colour. Where appropriate: • plasters/bandages shall contain a metal strip • single use gloves shall be worn.	A	
47	3.2.7	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	A	
48	3.2.8	Usage rules shall be implemented for work areas/activities where it is required to wear gloves (coloured differently from the product colour).	A	Based on the samples reviewed during the evaluation, hygiene usage rules are implemented accordingly.

N°	Reference	IFS requirement	Evaluation	Explanation
49	3.2.9	Adequate protective clothing shall be provided in sufficient quantity for each employee.	A	
50	3.2.10	All protective clothing shall be thoroughly and regularly laundered in-house, by approved contractors or by employees. This decision shall be documented and based on risks. Requirements related to laundry shall ensure a minimum of the following: • sufficient segregation between dirty and clean clothing at all times • laundering conditions on water temperature and detergent dosage • avoidance of contamination until use. The effectiveness of the laundering shall be monitored..	A	
51	3.2.11	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken to minimise contamination risks.	A	
52	3.3.1	Documented training and/or instruction programs shall be implemented 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 tasks • languages • qualified trainer/tutor • evaluation of training effectiveness.	A	Based on the samples reviewed during the evaluation, the company has documented and implemented a program to cover training and instruction with respect to the product and process requirements and the training needs of the employees, based on their job position.

N°	Reference	IFS requirement	Evaluation	Explanation
53	3.3.2	The documented training and/or instruction programs 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	Based on the samples reviewed during the evaluation, the company has implemented the necessary trainings to cover all personnel, seasonal and temporary workers and employees from external companies, employed in the respective work area. Training records reviewed managed in app Beekeper, some examples were seen of training performed: training CCP 8 13-08-2023 Exp. out training CCP 1-2-3-9 26-02-2025 function EXP In training CP metal 27-2-2024 Slice HCdate function training CCP 5 23-102023 HC / CCP 6 23-101-2023 cooking/ smoking training CCP 1-2-3-9 2-10-2023 recepting training CCP 4 en CCP10 2-10-2024 salting training CCP 4 en CCP10 2-10-2024 salting training CCP 10 date 19-102023 cutter training CCP 5-6-7 14-11-2024 cooking/ smoking training label check 14-08-2024 HC, metal detection CP HC 8-9-2025 HACCP training 24-07-2025, 24-07-2025, original HACCP training date 13-08-2025 but as there were made too many mistakes, re training performed including a test which was approved 10-09-2025
54	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 documented, implemented and maintained to prove the effectiveness of the training and/or instruction programs.	A	The app provides the training for everyone individually in this app. When training is finished, the result is automatically forwarded to HRM and kept in an overview.
55	3.3.4	The contents of training and/or instruction shall be reviewed and updated when necessary. Special consideration shall be given to these specific issues, at a minimum: • food safety • product authenticity, including food fraud • product quality • food defence • food related legal requirements • product/process modifications • feedback from the previous documented training/instruction programs.	C	The instruction of the reception of frozen meat was not fully complete. The instruction did not contain the specific handling /reception of organic meat as this meat was labeled in a different manner against all other Vion intercompany supplied frozen meat products. Because of this, the way of recording in the ERP system ( ) differs in appearance of other frozen meat products which was not known by the employee who received the meat. Motivation for C deviation: Employee handled well by blocking this meat directly and asked for help from his team leader.

N°	Reference	IFS requirement	Evaluation	Explanation
56	3.4.1	Adequate staff facilities shall be provided and shall be proportional in size, equipped for the number of personnel, and designed and controlled to minimise food safety risks. Such facilities shall be maintained in a way to prevent contamination.	A	Based on the samples reviewed during the evaluation, the company provides suitable staff facilities including toilets, which are proportional in size, equipped for the number of personnel, designed and maintained to minimise food safety risks.
57	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	
58	3.4.3	Changing rooms shall be located to allow direct access to the areas where unpacked food products are handled. When infrastructure does not allow it, alternative measures shall be implemented and maintained to minimise product contamination risks. Outdoor clothing and protective clothing shall be stored separately unless alternative measures are implemented and maintained to prevent contamination risks.	A	
59	3.4.4	Toilets shall neither have direct access nor pose contamination risks to areas where products are handled. Toilets shall be equipped with adequate hand washing facilities. The facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.	A	
60	3.4.5	Hand hygiene facilities shall be provided and shall address, at a minimum: • adequate number of wash basins • suitably located at access points to and/or within production areas • designated for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on risks.	A	Based on the samples reviewed during the evaluation, hand washing facilities are provided, designed and operated to minimise food safety risks.
61	3.4.6	Hand hygiene facilities shall provide: • running potable water at an adequate temperature • adequate cleaning and disinfection equipment • adequate means for hand drying.	A	
62	3.4.7	Where the processes require a higher hygiene control, the hand washing equipment shall provide in addition: • hand contact-free fittings • hand disinfection • waste container with hand contact-free opening.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
63	3.4.8	Where needed, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.	A	
64	4.1.1	A procedure shall be implemented and maintained 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	, workflows, incl change flows make requirements clear for all involved.
65	4.1.2	All requirements related to food safety and product quality, within the customer agreements, and any revision of these clauses, shall be communicated to, and implemented by each relevant department.	A	
66	4.1.3	KO N° 4: Where there are customer agreements related to: • product recipe (including raw materials characteristics) • process • technological requirements • testing and monitoring plans • packaging • labelling these shall be complied with.	A	**Which of the following 6 types is the customer agreement related to** • Labeling Pre printed labels for specific retailers are use such as # , # and # , all managed by head office, all artwork (labels) is agreed by the retailers themselves: Seen labels of: 118500 Chicken filet sliced 150 gr. 050350 Rookworst fijn 023800 Gebraden gehakt
67	4.1.4	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 deviations and non-conformities identified by competent authorities.	A	
68	4.2.1.1	Specifications shall be documented and implemented for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	A	**The following finished product specifications (minimum 2) have been reviewed during the evaluation** 054600 Rookworst grof 10-10-2024 and clients spec 24-01-2024 330850 BBQ worst Garlic 4 x70 # client specification 25-09-2024 020205 Pain de provance (10-10-2024, client spec. 8-5-2024 **The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers** Yes Beside retail specifications also own specifications applicable

N°	Reference	IFS requirement	Evaluation	Explanation
69	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be documented, implemented and maintained 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 specifications in case of any modification related to: • raw materials • formulas/recipes • processes which impact the finished products • packaging materials which impact the finished products.	A	
70	4.2.1.3	KO N° 5: Specifications shall be documented and implemented for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and in compliance with legal requirements and, if defined, with customer requirements.	A	**The following raw material specifications (minimum 5, based on the identified risks, more might be necessary) have been reviewed during the evaluation** 43983 Buikrand pork 45220 Shoulder 47563 Nekspek 25 HK010108-05 herbs and spices blend 25 HK65207 galaflow 37122592 rework 899250 natural (pork) casing 25HFblauw rode The reviewed specifications were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the procedure to control the creation, approval and amendment of specifications. Pork meat raw materials are provided intercompany. Vion has own pork and beef slaughter- sites and deboning sites which are the main suppliers of meat used as raw material.
71	4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
72	4.2.1.5	Where products are requested to be labelled and/or promoted with a claim or where certain methods of treatment or production are excluded, measures shall be implemented to demonstrate compliance with such a statement.	A	**There are specific requirements from clients for claims** Yes **Specific requirements** • e.g. BLK, organic, vegan. • Lactose free, decreased sodium, added iron and Vitamin B12 **There are specific requirements from clients that certain treatment or manufacturing methods are excluded (e.g. GMO, irradiation)** No **The company works with products that consist of, contain or are produced from GMOs** No Claims are controlled and evaluated by the company, included in the sampling plan. No deviations seen.
73	4.3.1	A procedure for the development or modification of products and/or processes shall be documented, implemented and maintained and shall include, at a minimum, a hazard analysis and assessment of associated risks.	A	P-NCB-NL-10122 9 Aug 2024 Risk analyses is included 3 routes are idicated in digital managment system for development processes: [redacted]) product development procedures: new products - sample request - change flows
74	4.3.2	The procedure shall ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. The company does not handle any bulk material, only bulk packed finished products in crates up to 300 kgs, MAP-foil packed or foil packed fresh (chilled) or frozen.
75	4.3.3	The development and/or modification process shall result in specifications about formulation, rework, packaging materials, manufacturing processes and comply with food safety, product quality, legality, authenticity and customer requirements. This includes factory trials, product testing and process monitoring. The progress and results of product development/modification shall be recorded.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a product and process development / modification process which results in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. The reviewed records related to product and process development / modification have been found compliant. Examples were seen: Rib grilled 182310 13-2-2025 vacuum B to B BBQ sausage 330850 19-10-2024 CU

N°	Reference	IFS requirement	Evaluation	Explanation
76	4.3.4	Shelf life tests or appropriate validation through microbiological, chemical and organoleptic evaluation shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. The shelf life shall be defined in accordance with this evaluation.	A	
77	4.3.5	Recommendations for preparation and/or instructions for use of food products related to food safety and/or product quality shall be validated and documented.	A	
78	4.3.6	Nutritional information or claims which are declared on labelling shall be validated through studies and/or tests throughout the shelf life of the products.	A	
79	4.4.1	A procedure for the sourcing of raw materials, semi-finished products and packaging materials and the approval and monitoring of suppliers (internal and external) shall be documented, implemented and maintained. This procedure shall contain, at a minimum: • raw materials and/or suppliers' risks • required performance standards (e.g., certification, origin, etc.) • exceptional situations (e.g. emergency purchase) and, based on risks, additional criteria, for example: • audits performed by an experienced and competent person • testing results • supplier reliability • complaints • supplier questionnaire.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the evaluation and approval of all suppliers which have an effect on food safety and product quality. The procedure addresses purchasing in exceptional situations to ensure that all materials and services comply with the documented specified requirements. The procedure also covers the continuous monitoring of suppliers which have an effect on food safety and quality. Based on the samples reviewed during the evaluation, related records and where necessary follow-up actions have been reviewed and found compliant. P-Food-10048 27-Nov 2023 Specific sub procedure are implemented for meat and dry materials (process aids and ingredients) and packing (non food) materials. This was checked for #; # #Distrifresh, #
80	4.4.2	The purchased materials shall be assessed, based on risks and suppliers' status, for food safety, product quality, legality and authenticity. The results shall be the basis for the testing and monitoring plans.	A	Organic meat produced intercompany but plate frozen and packed by an external Coldstore is supplied with specific lot codes and documents to keep the traceability transparent. However at reception, documents were monitored, , during monitoring
81	4.4.3	The purchasing services, which have, based on risks, an impact on food safety and product quality, shall be evaluated to ensure they comply with defined requirements. This shall take into account, at a minimum: • the service requirements • the supplier's status (according to its assessment) • the impact of the service on the finished products.	A	The reviewed specifications for purchased services were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the process to control the agreement, approval and change of purchased services. Purchased services performance was checked for: (cleaning), (clothing) and (pest), ok Seen contract 1-1-2022, (managed by Head office),last supplier audit at Elis 03-10-2023, good performance was seen

N°	Reference	IFS requirement	Evaluation	Explanation
82	4.4.4	Where a part of the product processing and/or primary packing and/or labelling is outsourced, this shall be documented in the food safety and quality management system and such processes shall be controlled to guarantee that food safety, product quality, legality and authenticity are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that they have been informed and have agreed to such outsourced process.	NA	No outsourced processes
83	4.4.5	An agreement shall be documented and implemented, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, testing and monitoring plans.	NA	No outsourced processes
84	4.4.6	Suppliers of the outsourced processes shall be approved through: • certification to 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.	NA	No outsourced processes
85	4.4.7	The sourcing of materials and supplier assessments shall be reviewed at least once within a 12-month period or whenever significant changes occur. Records of the reviews and the consequential actions of the assessment shall be documented.	C	HQ Supplier assessment was seen (ongoing adjusted excel file), with all gathered information on suppliers by the several production sites of VION, including Encebe. Some samples taken. Result: the supplier assessment was found not fully complete: supplier of food contact packing foil #, . was missing and also several maintenance suppliers such as # were not included (however the maintenance supplier assessment was demonstrably supplied to HQ by the local maintenance manager, as the local assessment was seen including assessment of maintenance dated 30-04-2025 incl. assessment of # .)

N°	Reference	IFS requirement	Evaluation	Explanation
86	4.5.1	Based on risks and intended use, key parameters for the packaging materials shall be defined in detailed specifications complying with the current relevant legislation and other relevant hazards or risks. Suitability of the food contact packaging materials and existence of functional barrier(s) shall be validated for each relevant product. It shall be monitored and demonstrated by test/analysis, for example: • organoleptic tests • storage tests • chemical analyses • migration test results.	A	**List the kind of food contact packaging materials used for finished products** • plastic foil • plastic casings • natural casings • permeable casings • plastic trays • plastic crates and dolavs DOC's and specifications seen during trace test, all ok
87	4.5.2	For all packaging materials which could have an impact on products, declarations of compliance, which attest compliance with legal requirements shall be documented. In the event that no specific legal requirements are applicable, evidence shall be maintained to ensure 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	
88	4.5.3	Used packaging and labelling shall correspond to the product being packed and shall comply with agreed customer product specifications. Labelling information shall be legible and indelible. This shall be monitored and documented at least at the start and end of a production run as well as at every product changeover.	A	
89	4.6.1	Potential adverse impact on food safety and/or product quality from the factory environment (e.g. ground, air) shall be investigated. Where risks have been identified (e.g. extremely dusty air, strong smells), measures shall be documented, implemented and reviewed for effectiveness at least once within a 12-month period or whenever significant changes occur.	A	The company investigated 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 is at risk, appropriate control measures have been implemented. Outside areas are, based on the samples reviewed during the evaluation, maintained to ensure food safety and product quality.
90	4.7.1	All external areas of the factory shall be clean, tidy, designed and maintained in a way to prevent contamination. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	
91	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be ensured that there are no contamination risks or adverse effects on food safety and quality	NA	No goods stored outside

N°	Reference	IFS requirement	Evaluation	Explanation
92	4.8.1	A site plan covering all buildings shall be documented and maintained and shall describe, at a minimum, the process flow of: • finished products • semi-finished products, including rework • packaging materials • raw materials • personnel • waste • water.	A	
93	4.8.2	The process flow, from receipt of goods to dispatch, shall be implemented, maintained, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging materials, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	C	**Only to be filled in for animal slaughtering sites** na na Based on the samples reviewed during the evaluation, the layout, process flows and processes and procedures are designed, planned, implemented, constructed, maintained and suitable to mitigate all food safety risks. Cross contamination risks are minimized through effective measures for purchased materials, work in progress, rework, packaging and finished products. However, not fully clear is the impact of residence time of prepared dough before stuffed/ handled for further processing as filling and cooking steps. Not fully clear was if there were any FS risks or quality risks. A validation document on dough residence time incl. micro analyses was seen but this report was not fully complete as some dough temperatures were missing in this report. (Temperature of dough can differ, dough temperatures vary per type/recipe from T=2°C up to T=30°C).
94	4.8.3	In the case where areas sensitive to microbiological, chemical and physical risks, have been identified, they shall be designed and operated to ensure product safety is not compromised.	A	
95	4.8.4	Laboratory facilities and in-process controls shall not affect product safety.	NA	No laboratory facility on site
96	4.9.1.1	Premises where food products are prepared, treated, processed and stored shall be designed, constructed and maintained to ensure food safety.	A	**General summary of the conditions of the infrastructure: general condition, control measures, monitoring, what is the risk for product contamination, etc.** Walls, floors, doors, ceilings are in general in good condition, suitable to the products produced and processed. Segregation seen for High care areas: dedicated hygiene area/entry / routing of employees and products incl. waste and rework of the HC area and clothing marked with Red items.

N°	Reference	IFS requirement	Evaluation	Explanation
97	4.9.2.1	Walls shall be designed and constructed to meet production requirements in a way to prevent contamination, reduce condensation and mould growth, facilitate cleaning and if necessary, disinfection.	A	
98	4.9.2.2	The surfaces of walls shall be maintained in a way to prevent contamination and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	A	
99	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning and if necessary, disinfection.	A	
100	4.9.3.1	Floor covering shall be designed and constructed to meet production requirements and be maintained in a way to prevent contamination and facilitate cleaning and if necessary, disinfection. Surfaces shall be impervious and wear-resistant.	A	
101	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be designed, constructed and maintained in a way to minimise product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants) and shall be easy to clean.	A	
102	4.9.3.3	In food handling areas, machinery and piping shall be arranged to allow waste water, if possible, to flow directly into a drain. Water and other liquids shall reach drainage using appropriate measures without difficulty. Stagnation of puddles shall be avoided.	A	
103	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps, etc.) shall be designed, constructed and maintained to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	A	
104	4.9.4.2	Where false ceilings are used, access to the vacant area shall be provided to facilitate cleaning, maintenance and inspection for pest control.	NA	No such ceiling seen

N°	Reference	IFS requirement	Evaluation	Explanation
105	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in a way to prevent contamination.	A	
106	4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.	A	
107	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easy to clean pest screens or other measures to prevent any contamination.	NA	No such windows seen
108	4.9.5.4	In areas where unpackaged products are handled, windows shall be protected against breakage.	A	
109	4.9.6.1	Doors and gates shall be maintained in a way to prevent contamination and be easy to clean. They shall be designed and constructed of non-absorbent materials to avoid: • splintering parts • flaking paint • corrosion.	A	
110	4.9.6.2	External doors and gates shall be constructured to prevent the access of pests.	A	
111	4.9.6.3	Plastic strip curtains separating areas shall be maintained in a way to prevent contamination and be easy to clean.	A	
112	4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.	A	
113	4.9.8.1	Adequate natural and/or artificial ventilation shall be designed, constructed and maintained in all areas.	A	
114	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and monitored, cleaned or replaced as necessary.	A	
115	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	A	
116	4.9.8.4	Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated.	NA	No dust extraction used

N°	Reference	IFS requirement	Evaluation	Explanation
117	4.9.9.1	Water which is used for hand washing, cleaning and disinfection, or as an ingredient in the production process shall be of potable quality at the point of use and supplied in sufficient quantities.	A	**Origin of the potable water/used water** Mains **Own source** No **Local water supplier** Yes **Internal laboratory** No **External laboratory** Yes **Frequency of water analyses** Sampling min. 2 x year analyses are performed of the by a risk assessment identified taps **Performed analyses** • Micro analyses, organoleptically, turbidity, colour **Microbiological (parameters)** • TPC • E. coli • Enterococcus **Chemical (parameters)** • - 19-03-2025 of taps of East side ruimte 120. T =12,6°C, results were compliant. Nov. 2024 a risk analyses was made on which is based the sampling plan.
118	4.9.9.2	The quality of water (including recycled water), steam or ice shall be monitored following a riskbased sampling plan.	A	
119	4.9.9.3	Recycled water, which is used in the process, shall not pose contamination risks.	NA	No recycled water is used
120	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the potable water system nor allow the possibility of reflux, to prevent contamination of potable water sources or factory environment.	NA	No such water is used
121	4.9.10.1	The quality of compressed air that comes in direct contact with food or food contact materials shall be monitored based on risks. Compressed air shall not pose contamination risks.	A	Based on the samples reviewed during the evaluation, the quality of compressed air and other gases that comes in direct contact with food or primary packaging materials is monitored and is suitable for the intended use.
122	4.9.10.2	Gases that come in direct contact with food or food contact materials, shall demonstrate safety and quality for the intended use.	A	Declaration of compliance of used gases checked : Nitrogen and carbondioxid 2024 Food grade EU 231/2012

N°	Reference	IFS requirement	Evaluation	Explanation
123	4.10.1	Risk-based cleaning and disinfection schedules shall be validated, documented and implemented. These shall specify: • objectives • responsibilities • the products used and their instructions for use • dosage of cleaning and disinfection chemicals • the areas and timeslots for cleaning and disinfection activities • cleaning and disinfection frequency • Cleaning In Place (CIP) criteria, if applicable • documentation requirements • hazard symbols (if necessary).	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained cleaning and disinfection schedules which are effective to minimise food safety risks. The effectiveness of the cleaning and disinfection measures is verified and justified by methods based on risk assessment. Cleaning activities do not represent a food safety risk. Cleaning schedules checked including P-NCB-NL 10179 09-09-2025 Plan (bestek) last update 09-09-2025: plan was changed because of 4 days production in stead of 5 days and because of changes in usage of type of cleaning chemicals. In this plan cleaning activities for both (external cleaning company) as well as for own employees of Encebe were included. Change over chemicals towards will be finalized in the coming months. Validation was 22-08-2025 completed.
124	4.10.2	Cleaning and disinfection activities shall be implemented and shall result in effectively cleaned premises, facilities and equipment.	A	
125	4.10.3	Cleaning and disinfection activities shall be documented and such records shall be verified by a responsible designated person in the company.	A	
126	4.10.4	Only competent personnel shall perform cleaning and disinfection activities. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	C	Based on the samples reviewed during the evaluation, the company has competent personnel performing cleaning and disinfection and has implemented the necessary trainings for cleaning and disinfection schedules. All production employees are trained to handle cleaning chemicals and perform cleaning activities needed in between different products and why this cleaning is needed. However, the cleaning instructions (including the content of the instructions) and this way also the employees who perform cleaning activities in between f.e. in between change over processing different type of doughs, they are mainly focussed on differs between type of meat (f.i. regular towards organic). Less focus on allergen cleaning was identified during the on site audit and this focus as a reason for cleaning "in between 2 doughs" was not demonstrably well explained in the training content.
127	4.10.5	The intended use of cleaning and disinfection equipment shall be clearly specified. It shall be used and stored in a way to avoid contamination.	A	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination.

N°	Reference	IFS requirement	Evaluation	Explanation
128	4.10.6	Safety data sheets and instructions for use shall be available on-site for cleaning and disinfection chemicals. Personnel responsible for cleaning and disinfection activities shall be able to demonstrate their knowledge of such instructions.	A	
129	4.10.7	The effectiveness of the cleaning and disinfection measures shall be verified. The verification shall rely on a risk-based sampling schedule and shall consider, one or several actions, for example: • visual inspection • rapid testing • analytical testing methods. Resultant actions shall be documented.	A	For most departments a cleaning schedule was implemented including 3 x week alkali cleaning and disinfection, 1x week acid cleaning and quad disinfection. The effectiveness of cleaning and disinfection is verified by visual inspection, rapid testing (ATP), micro sampling (rodac plates), listeria swaps and residue checks. Residue checks are performed and documentented on SSOP's. Schedule implementend, risk based 60 samples per week, resulting in 12 x year sampling of all prod. contact items. Verification 22-08-2025, based on the RA, concluded, no changes nessisary listeria bovenzijde goot Hcare , corrective action demoantling slicing machines lijn 3 and 5 33 HC 32 Lijn 3 goot wk
130	4.10.8	Cleaning and disinfection schedules shall be reviewed and modified in the event that changes occur to products, processes or cleaning and disinfection equipment, if necessary.	A	
131	4.10.9	Where a company hires a third-party service provider for cleaning and disinfection activities in production areas, all above-mentioned requirements shall be documented in the service contract.	A	
132	4.11.1	A waste management procedure shall be documented, implemented and maintained to prevent cross contamination.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a waste and waste water management procedure to avoid cross contamination.
133	4.11.2	All local legal requirements for waste disposal shall be met.	A	
134	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	
135	4.11.4	Waste collection containers shall be clearly marked, suitably designed and maintained, easy to clean, and where necessary, disinfected.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
136	4.11.5	If a company decides to separate food waste and to reintroduce it into the feed supply chain, measures or procedures shall be implemented to prevent contamination or deterioration of this material	A	
137	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	
138	4.12.1	KO N° 6: Based on risks, procedures shall be documented, implemented and maintained to prevent contamination with foreign materials. Contaminated products shall be treated as non-conforming products.	A	**To control and mitigate the risk of foreign material contamination the company uses the following equipment and methods** • metal detection and X-ray **For foreign material detectors which are not defined as CCP, the following test pieces and sizes are used:** • **Iron:** 0,8-4,5mm • **Non-iron:** 1,2-4,5 mm • **Stainless steel:** 2,0-7,0 mm • **Others:** glass 1,5 mm (only X-ray **If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented** • - Metal detection is applicable for all FP, in several phases of processing performed and controlled as CP.
139	4.12.2	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 implemented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
140	4.12.3	All chemicals within the site shall be fit for purpose, labelled, stored and handled in a way not to pose contamination risks.	A	
141	4.12.4	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection to prevent subsequent contamination. Detectors shall be subjected to maintenance to avoid malfunction at least once within a 12-month period, or whenever significant changes occur.	A	
142	4.12.5	The accuracy of all equipment and methods designed to detect and/or eliminate foreign materials shall be specified. Functionality tests of such equipment and methods shall be carried out on a risk-based frequency. In case of malfunction or failure, the impact on products and processes shall be assessed.	A	
143	4.12.6	Potentially contaminated products shall be isolated. Access and actions for the further handling or testing of these isolated products shall only be carried out by authorised personnel.	A	
144	4.12.7	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	The Baumé meter of glass (float Gauge densitometer) was stored secured when not in use.
145	4.12.8	Risk-based measures shall be implemented and maintained 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 packing
146	4.12.9	Procedure(s) shall be documented, implemented and maintained describing the measures to be taken in case of glass breakage and/or brittle materials. Such measures shall include identifying the scope of goods to be isolated, specifying authorised personnel, cleaning and if necessary, disinfection of the production environment and releasing the production line for continued production.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
147	4.12.10	Breakages of glass and brittle materials shall be recorded. Exceptions shall be justified and documented.	A	
148	4.12.11	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	
149	4.12.12	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	
150	4.13.1	Site premises and equipment shall be designed, built and maintained to prevent pest infestation.	A	
151	4.13.2	Risk-based pest control measures shall be documented, implemented and maintained. They shall comply with local legal requirements and shall take into account, at a minimum: • factory environment (potential and targeted pests) • type of raw material/finished products • site plan with area for application (bait map) • constructional designs susceptible for pest activity, for example 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.	A	**External service provider** Yes **Pest monitoring activities are carried out internally by own employees** Yes **Frequency** • pest_monitoring_frequency_other **Description** 8x year external and additional by own QA employees during hyg. rounds **Inspections include** • rodents • flying insects • crawling insects incl. cockroaches **Last inspection** 19.08.2025 **The inspection reports show no particular pest activities inside facilities since the last IFS Audit** Yes Fly detection extra checks and replacements of plates 27-08-2025 (extra visit) 17 Jun 2025 quality inspection 1 x year No overdue actions detected. Map 3-10-2019 10002 Q employees are trained.

N°	Reference	IFS requirement	Evaluation	Explanation
152	4.13.3	Where a company hires a third-party service provider for pest control, all above-mentioned requirements shall be documented in the service contract. A competent person at the company shall be appointed to monitor the pest control activities. 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	
153	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	
154	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 to avoid contamination.	A	
155	4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.	A	
156	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	
157	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for compliance with specifications and a determined risk-based monitoring plan. The monitoring plan shall be justified by risk assessment. Records of those inspections shall be available.	A	The company has documented, implemented and, based on the samples reviewed during the evaluation, maintained a risk based inspection plan for all incoming goods, including packaging materials and labels. The inspection plan includes a check against specifications to ensure that only materials meeting the food safety and product quality requirements are accepted.
158	4.14.2	A system shall be implemented and maintained to ensure storage conditions of raw materials, semi-finished, finished products and packaging materials, correspond to product specifications, and do not have any negative impact on other products.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions.
159	4.14.3	Raw materials, packaging materials, semi-finished and finished products shall be stored to minimise contamination risks or any other negative impact.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
160	4.14.4	Adequate 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	
161	4.14.5	All products shall be identified. Use of products shall be undertaken in accordance with the principles of First In/First Out and/or First Expired/First Out.	C	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a process to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life. However, the tampering procedure was not always correctly followed. Tampered products do receive a specific label with information of tampering and the shelf life after start of tampering. During day 1 of the audit some tampered product seen without this specific label. Motivation for C deviation: No products seen "over due" self life as the label process is supported by the ERP system . to manage the storage (availability) of raw material on site and usage /UBD. Most meat raw material is supplied by intercompany slaughter sites just in time so short retention time between suply and usage.
162	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified to 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 defined in the respective contract.	A	
163	4.15.1	The conditions inside the vehicles related to the absence of, for example: • strange smells • high dust load • adverse humidity • pests • mould shall be checked before loading and documented to ensure compliance with the defined conditions.	A	Based on the samples reviewed during the evaluation, the company has implemented and maintained a process to ensure that all containers and vehicles used for the transportation of food products are designed and suitably constructed for the intended purpose to mitigate any food safety and quality risks.
164	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	C	Sliced cooked sausage (rookworst) is IQF frozen and packed in foil in E2 crates. As one of the freezers was not in use (new floor was made), a trailer had docked to load the IQF frozen B to B products directly for transport to Distrifresh coldstore. However, the cold chain was not interrupted, this trailer temperature was only 1 °C (set T= -24°C), but temperature of min -15°C was not achieved yet.

N°	Reference	IFS requirement	Evaluation	Explanation
165	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be documented, implemented and maintained. Different categories of goods (food/non-food) shall be taken into consideration, if applicable.	A	
166	4.15.4	Where goods are transported at certain temperatures, maintaining the appropriate range of temperatures during transport shall be ensured and documented.	A	
167	4.15.5	Risk-based hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall be implemented. Measures taken shall be recorded.	A	
168	4.15.6	The loading/unloading areas shall be appropriate for their intended use. They shall be constructed in a way that: • the risks of pest intake are mitigated • products are protected from adverse weather conditions • accumulation of waste is avoided • condensation and growth of mould are prevented • cleaning and if necessary, disinfection can be easily undertaken.	A	
169	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 defined in the respective contract.	A	
170	4.16.1	A maintenance plan shall be documented, implemented and maintained, that covers all critical equipment (including transport and storage premises) to ensure food safety, product quality and legality. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained an adequate maintenance plan covering premises and equipment (including transport) to minimise food safety risks. Maintenance activities observed during the site tour did not represent a food safety risk. Records were checked in 307700 Door repaired near cel 114 by external comp (#. . .) 301036 repair chiller unit (verdamper) cel 149 282551 Inspection job to identify possible maintenance: 291527 Repair job still open as materials (Cylinders) are ordered and expected within 2 weeks.

N°	Reference	IFS requirement	Evaluation	Explanation
171	4.16.2	Food safety, product quality, legality and authenticity shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	A	
172	4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.	A	
173	4.16.4	Failures and malfunctions of premises and equipment (including transport) that are essential for food safety and product quality shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan.	A	
174	4.16.5	Temporary repairs shall be carried out to avoid compromising food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	A	No temporary repairs were seen
175	4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company requirements regarding material, equipment and operational rules shall be defined, documented and maintained in the service contract, to prevent any product contamination.	A	Additional seen Maintenance supplier evaluation April 2025
176	4.17.1	Equipment shall be suitably designed and defined for the intended use. Before commissioning new equipment, compliance with food safety, product quality, legality, authenticity and customer requirements shall be validated.	C	Based on the samples reviewed during the evaluation, the company is able to ensure that the equipment is suitably designed and specified for the intended use. During the site tour it has been observed that equipment is designed and used to minimise food safety risks. Equipment is in a condition that does not compromise food safety and product quality. However, during the on site audit a damaged white (nose) belt was seen of slicing line 5 (HC) which was not noticed by the employee during start up checks. @Next day reviewed at maintenance department: a new belt was placed in High care slicing Line 5: DOC 06-01-2021.
177	4.17.2	For all equipment and utensils which could have an impact on the product, evidence shall be documented to demonstrate compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, for example: • certificate of conformity • technical specifications • manufacturer's self-declaration to demonstrate that they are suitable for the intended use.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
178	4.17.3	Equipment shall be located to allow effective cleaning, disinfection and maintenance operations.	A	
179	4.17.4	All product equipment shall be in a condition that does not compromise food safety and product quality.	A	
180	4.17.5	In the event of changes to equipment, the process characteristics shall be reviewed to ensure that food safety, product quality, legality, authenticity and customer requirements are complied with.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
181	4.18.1	KO N° 7: A traceability system shall be documented, implemented and maintained that enables the identification of product lots and their relation to batches of raw materials, and food contact packaging materials, and/or materials carrying legal and/or relevant food safety information. The traceability system shall incorporate all relevant records of: • receipt • processing at all steps • use of rework • distribution. Traceability shall be ensured and documented until delivery to the customer.	A	**During the evaluation, the following traceability test was conducted as initiated by the auditor.** **Origin of the product sample** • Selected on site by auditor • Retail outlet **Finished product** Pain de province art 020205 9-8-2024 sliced and packed, UBD 6-9-2024. **Based on the traceability sample that was used to verify upstream and downstream traceability (from delivered products to raw materials, and vice versa) the given time could be proven; including packaging and mass balance** 4 hours **The following ingredients and packaging material specifications have been checked within the framework of the traceability test** 49503 middenrif (pork meat) 78230 separator meat 25 HK010052-21 herbs and spices blend 25 HK652070 galaflow 37122592 rework **The result of the traceability exercise during the evaluation has been found compliant** No The traceability of product was fully compliant and relation to used packing foil seen, however the records supporting the mass balance were not fully complete (see deviation on 4.18.3) was not fully complete. This was also noticed recently during their own trace test. Action to be taken are demonstrably planned. This way the company has performed a risk assessment on traceability of packing material and has defined that the possibility on issues (recalls) caused by packing material is very low and this way the batch size to be recalled in case needed is rel. big. An ERP system will be installed the coming period which makes the traceability of packing material more easier and this way the batch size smaller. Non food trace 17-03-2025 art 301150 foil 000594, ok Tracetest FP 10-07-2025 BLK products art HR320160 Raw material 3-102024 Wangen (see recall test), ok
182	4.18.2	The traceability system, including mass balance, shall be tested at least once within a 12-month period or whenever significant changes occur. The test samples shall reflect the complexity of the company's product range. The test records shall demonstrate upstream and downstream traceability (from delivered products to raw materials, and vice versa).	A	The company conducts at least one internal traceability test within a 12 month period which covers the upstream and downstream traceability as well as a mass balance. Date and product(s) of last traceability test: -Non food trace 17-03-2025 art 301150 foil 000594 -Trace test FP 10-07-2025 BLK products art HR320160 - aw material 3-102024 Wangen (see recall test) Al tests succeeded.

N°	Reference	IFS requirement	Evaluation	Explanation
183	4.18.3	The traceability from the finished products to the raw materials and to the customers shall be performed within four (4) hours maximum. Test results, including the timeframe for obtaining the information, shall be recorded and, where necessary, actions shall be taken. Timeframe objectives shall be in compliance with customer requirements, if less than four (4) hours are required.	A	
184	4.18.4	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure 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 defined using the original production batch.	A	
185	4.18.5	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 products and, if necessary, for a determined period beyond this date.	A	
186	4.19.1	For all raw materials, a risk assessment shall be performed to identify allergens requiring declarations, including accidental or technically unavoidable cross-contaminations of legally declared allergens and traces. This information shall be available and relevant to the country/ies of sale of the finished products and shall be documented and maintained for all raw materials. A continuously up to date listing of all raw materials containing allergens used on the premises shall be maintained. This shall also identify all blends and formulas to which such raw materials containing allergens are added.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
187	4.19.2	Risk-based measures shall be implemented and maintained from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks shall be considered, related to, at a minimum: • environment • transport • storage • raw materials • personnel (including contractors and visitors). Implemented measures shall be monitored.	A	**Allergens present at the site** • gluten • lactose • mustard • soy (only for vega) • egg **Mitigation measures in place** • P-NCB-NL10094 2 Aug 2023 mitigation measures Validations performed: 10056 P NCB 25-sep 2024 The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a process to control and mitigate the risks of allergen contamination. This includes a risk assessment of allergen cross contamination. The labelling of finished products reviewed during the evaluation is in compliance with relevant legislation in country/ies of destination. Beside this in the annual QA planning, tests planned for product tests and verifications of cleaning activities on allergen contamination: no deviations.
188	4.19.3	Finished products containing allergens that require declarations 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 risk-based. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.	A	PAL project is running, incl. risk based approach.
189	4.20.1	The responsibilities for a food fraud vulnerability assessment and mitigation plan shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
190	4.20.2	A documented food fraud vulnerability assessment, including assessment criteria, shall be documented, implemented and maintained. The scope of the assessment shall cover all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting.	A	**Raw material groups/ product groups that were identified as risky in the vulnerability assessment** • 14 None **Criteria that were selected in the vulnerability assessment** e.g. Availability, history relationship with supplier, contractsed, place in chain, boaker or not, fraud issues, GFSI supplier **Details of the vulnerability assessment (dates, responsibilities, points of discussion, etc.)** Document is based on EFSA Fraud information and analyses, monthly provide by EFSA. Vulnerable assessments: Procedure: P-NCB-NL-10237, 2 Aug. 2024: packing materials also included P-NCB-NL-10238 in progress for approval after adjustments made. No vulnerable items are identified.
191	4.20.3	A food fraud mitigation plan shall be documented, implemented and maintained with reference to the vulnerability assessment, and shall include the testing and monitoring methods.	NA	Prevention initiatives are included in the prevention plan. No specific mitigation plan extra implemented as there were no vulnerable groups identified
192	4.20.4	The food fraud vulnerability assessment shall be reviewed, at least once within a 12-month period or whenever significant changes occur. If necessary, the food fraud mitigation plan shall be revised/ updated accordingly	A	The food fraud mitigation plan is supported by the food safety and product quality management system and is subject to a review within a 12 month period or whenever significant changes occur. Last review: MR 1 July 2025
193	4.21.1	The responsibilities for food defence shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	A	
194	4.21.2	A food defence procedure and plan shall be documented, implemented and maintained to identify potential threats and define food defence measures. This shall include, at a minimum: • legal requirements • identification of critical areas and/or practices and policy of access by employees • visitors and contractors • how to manage external inspections and regulatory visits • any other appropriate control measures.	A	A procedure for food defence has been documented and implemented. Based on the samples reviewed during the evaluation, the food defence mitigation plan has been developed, maintained and is reviewed appropriately. The food defence mitigation plan is supported by the food safety and product quality management system. P-NCB-NL 10226 2 Aug 2024, Analyses are made 14 08-2024 P-NCB-NL 10229 Last test: Verification Food defense 30-06-2025:
195	4.21.3	The food defence plan shall be tested for effectiveness and reviewed at least once within a 12-month period or whenever significant changes occur.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
196	5.1.1	KO N° 8: An effective internal audit program shall be documented, implemented and maintained and shall ensure, at a minimum, that all the requirements of the IFS Standard are audited. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. The company shall have a risk assessment in place where activities, which are critical to food safety and product quality shall be audited more frequently. It shall also apply to off-site storage locations owned or rented by the company.	A	The company has documented, implemented and maintained an effective internal audit program which covers all requirements of the IFS Standard. Central processes are planned by the head office A department. Based on the company's risk assessment, all areas critical to food safety and product quality are internally audited once within a 12 month period. No specific areas were identified as critical. Beside Internal audits, regular visits and client audits are performed, mainly on HC slice department. 2-10-2024 A risk assessment performed: No areas identified as critical based on control and inspections incl. outcoming result. IA audits checked: 21-08-2024 al;l processes by 3 minors unannounced 24-06-2025 all processes: based on IFS req. announced 9 deviations by 4-11-2024 internal audit central processes (HQ) by `5 minors
197	5.1.2	The auditors shall be competent and independent from the audited department.	A	
198	5.1.3	Internal audits shall be documented and results communicated to the senior management and to the persons responsible for the concerned activities. Compliances, deviations and non-conformities shall be documented and communicated to the relevant persons.	A	
199	5.2.1	Site and factory inspections shall be planned and carried out for certain topics, like for example: • constructional status of production and storage premises • external areas • product control during processing • hygiene during processing and within the infrastructure • foreign material hazards • personal hygiene. The frequency of inspections shall be based on risks and on the history of previous results.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a programme for site inspections. The programme is suitable for the operations and designed to ensure food safety. Sampled inspections: Q1-2-3 2025 inspections were seen, results were recorded and deviations were demonstrably followed up. In case maintenance issues, job numbers of maintenance are included. Glass inspection, High care 27-06 2025 4x year Processing sausage Inspection 12-08-2025. HON rounds included in "decision overview" daily managed Actions defined for included in CAP, seen example op damaged floor July 2025: in progress
200	5.3.1	The criteria for process validation and control shall be defined.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
201	5.3.2	Process parameters (temperature, time, pressure, chemical properties, etc.) which are essential to ensure the food safety and product quality shall be monitored, recorded continuously and/or at appropriate intervals and secured against unauthorised access and/or change.	A	
202	5.3.3	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained processes for all rework operations. During the site tour it has been observed that these processes are implemented to minimise food safety risks and ensure traceability.
203	5.3.4	Procedures shall be documented, implemented and maintained for prompt notification, recording and monitoring of equipment malfunction and process deviations.	A	
204	5.3.5	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	
205	5.4.1	Measuring and monitoring devices required to ensure compliance with food safety and product quality requirements shall be identified and recorded. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved, if required by current relevant legislation.	A	Based on the samples reviewed during the evaluation, the company maintains an up-to-date list of measuring and monitoring devices required to ensure compliance with food safety and product quality requirements.
206	5.4.2	All measuring devices shall be checked, monitored, adjusted and calibrated at defined intervals, in accordance with defined, recognised standard/methods and within relevant limits of the process parameter values. The results shall be documented.	A	All measuring devices reviewed during the evaluation are checked, adjusted and calibrated under a monitoring system, at specified intervals, in accordance with defined recognised standard / methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations are documented. Thermometer CEV 133 1x 2 mnd as this is a CCP thermometer 28-07-2025 cooking cabin 20 20-2-2025 . metal detector line 16 Jun 2025 CCP thermometer Exp 21 04-10-2024 Cooking Cabin 2 temp: 8-8-2025 sterilisation sensor Temp: 16-08-2024 bulk 291763 29-08-2025 pH meter: daily calibrated 227 line 3 8-2025 Clima floor weighing scale 14-08-2025 A098561

N°	Reference	IFS requirement	Evaluation	Explanation
207	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 a malfunction has been identified, the impact on processes and products shall be assessed to identify whether non-conforming products have been processed.	A	
208	5.5.1	Compliance criteria to control lot quantity shall be defined. A system on frequency and methodology for quantity control shall be implemented and maintained to meet the legal requirements of the destination country/ies and customer specifications	A	**Frequency and methodology of quantity checking** Consumer packing: 100% check. **Company uses "℮" mark on packaging** Yes E-weight and real weight incl fixed (min) weight is used (e.g. cans Boterhamworst 1800 gr). For slicers cutting products, total weight is provided on crate labels. Food service products: also crate labels are provided.
209	5.5.2	Quantity control monitoring shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. The results from this monitoring shall be compliant with defined criteria for all products ready to be delivered.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
210	5.6.1	Testing and monitoring plans for internal and external analyses shall be documented and implemented and shall be risk-based to ensure that product safety, quality, legality, authenticity and specific customer requirements are met. The plans shall cover a minimum of: • raw materials • semi-finished products (if applicable) • finished products • packaging materials • contact surfaces of processing equipment • relevant parameters for environmental monitoring. All test results shall be recorded.	A	**Internally: the following analyses are performed** AW, PH and rodac plates on environmental checks are performed internally **Externally: the following analyses are performed** Micro analyses, chemical analyses (such as PCB's), nutritional value, claims verification tests (for example low nitrite), allergens. The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a testing plan for internal and external analyses. Appropriate testing and sampling methods are based on the applicable requirements of ISO/IEC 17025. External lab 01-09-2025 Verification Micro analyses/risk analyse: adjusted sampling scheme implemented. P-NL-Food-10083 12-10-2021 Back ground info on Micro analyses P NCB-10080 2-08-24 Beside a program for raw material sampling, criteria are defined per product group applicable for this site: Sampling scheme 2025 was seen: group 5 packed pasteurized FP group 6 packed MAP FP product (sliced) or bulk group 9 sterilised canned product group 10 fermented sausages sliced or bulk group 11 salted product as ontbijtspek group 12 salted prod not RTE beenham group 14 BSI product bardeer spek Industry Daily QA meetings: results are discussed: Results are analysed and re samples are taken in case out of specification all gathered in the plan plus in CAP.
211	5.6.2	Based on risks, the criteria for environmental monitoring program shall be documented, implemented and maintained.	A	**List of parameters of environmental monitoring program** • TPC • Listeria • Visual inspection • residue checks after disinfection **[Only for animal slaughtering sites to fill in:] There are defined post-slaughter time and temperature parameters in relation to the chilling or freezing of a product** na Monitoring is performed following a schedule defined risk based. The schedule defines on weekly basis which checks to be performed. For the High care areas, more samples are taken than low risk areas. Residue tests are documented on the SSOP's. Seen overview 2025: Demonstrably were resamples in case out of spec. Good results were seen and sampling was on track. Plan P NCB-NL 10080 2 Aug 2024 micro and chemical (residue) sampling

N°	Reference	IFS requirement	Evaluation	Explanation
212	5.6.3	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 cross-checked with test results from laboratories accredited to these programs/methods (ISO/IEC 17025) at least once within a 12-month period, or whenever significant changes occur.	A	Based on the samples reviewed during the evaluation, analyses that are relevant for food safety are performed by laboratories with appropriate accedited programs/methods (ISO/IEC 17025) or by laboratories whose results are regularly verified by laboratories accredited on these programs/ methods (ISO/ IEC 17025).
213	5.6.4	Procedures shall be documented, implemented and maintained to ensure the reliability of the results from internal analyses, based on officially recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests.	NA	No internal product analyses
214	5.6.5	Results of analyses shall be evaluated in a timely manner by competent personnel. Immediate corrections shall be implemented for any unsatisfactory results. Based on risks and legal requirements, the frequency for review of the testing and monitoring plan results shall be defined in order to identify trends. When unsatisfactory trends are identified, the impact on processes and products as well as the need for actions shall be assessed.	A	
215	5.6.6	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures, by competent and approved personnel, in defined areas or laboratories, using appropriate equipment.	A	
216	5.6.7	For monitoring of the quality of the finished product, internal organoleptic tests shall be carried out. 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	
217	5.6.8	The testing and monitoring plans shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality, legality and authenticity.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
218	5.7.1	A procedure for quarantine (blocking/hold) shall be documented, implemented and maintained to ensure that only raw materials, semi-finished and finished products, and packaging materials, complying with food safety, product quality, legality, authenticity and customer requirements, are processed and delivered.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for quarantine and release of products. Seen of prod. group 6, 10 and 11, sampled batched are released after good results. seen overview over 2025, ok.
219	5.8.1	A procedure shall be documented, implemented and maintained 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 identified.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of product complaints, of any written notification from the competent authorities and any ordering action or measure to be taken when non-compliance is identified. The procedure includes registration, assessment by competent staff and appropriate actions when necessary.
220	5.8.2	All complaints shall be recorded, be readily available and assessed by competent staff. Where it is justified, actions shall be taken immediately.	A	**Product complaints within 12 months** **Total** 15 **From consumers** 0 **From retailers/customers** 15 **From authorities** 0 **Main reasons for complaints from consumers/retailers** • plastic • bone piece • weight **Foreign body complaints (within 12 months)** 15 complaints FS related YTD Jan -sept 2025 (of total 27 complaints 2025 YTD) **Foreign materials with most frequent complaints** • plastic, metal other Complaints are managed by HQ: Encebe supplies HQ detailed info if needed or supports in investigations when applicable. Relatively few complaints compared to the amount FP produced. Good control was seen
221	5.8.3	Complaints shall be analysed with a view to implementing actions to avoid the recurrence of the deviations and/or non-conformities.	A	
222	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
223	5.9.1	KO N° 9: An effective procedure shall be documented, implemented and maintained for the management of recalls, withdrawals, incidents and potential emergency situations with an impact on food safety, product quality, legality and authenticity. It shall include, at a minimum: • the assignment of responsibilities • the training of the responsible persons • the decision-making process • the nomination of a person, authorised by the company and permanently available, to initiate the necessary process in a timely manner • an up-to-date alert contact list including customer information, sources of legal advice, available contacts • a communication plan including customers, authorities and where applicable, consumers.	A	**Number of withdrawals performed since the last audit** 0 **Number of recalls performed since the last audit** 0 Procedure and standard form are applicable to use: P NCB NL 10023 17-09-2024 F- NCB 10321 12-09-2024
224	5.9.2	The procedure shall be subject to internal testing for recall/withdrawal, by covering the end-to-end process. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. The outcome of the test shall be reviewed for continuous improvement.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of incidents and potential emergency situations with an impact on food safety, quality and legality. The procedure is tested for effectiveness once within a 12 month period. Sample reviewed test 3-10-2024 Wangen organic
225	5.10.1	A procedure shall be documented, implemented and maintained 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/reprocessing, blocking, quarantine, rejection/ disposal.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This procedure includes all requested topics.
226	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	A	
227	5.10.3	Where non-conforming products are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
228	5.10.4	Finished products (including packaging) that are out of specification shall not be placed on the market under the corresponding label unless a written approval of the brand owner is available.	A	
229	5.11.1	A procedure for the management of corrections and corrective actions shall be documented, implemented and maintained for the recording, analysis, and communication to the relevant persons of deviations, non-conformities and non-conforming products, with the objective to close the deviations and/or non-conformities and avoid recurrences via corrective actions. This shall include a root cause analysis, at least for deviations and non-conformities related to safety, legality, authenticity and/or recurrence of deviations and non-conformities.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions.
230	5.11.2	Where deviations and non-conformities are identified, corrections shall be implemented.	A	
231	5.11.3	KO N° 10: Corrective actions shall be formulated, documented and implemented as soon as possible to avoid the further occurrence of deviations and non-conformities. The responsibilities and the timescales for corrective actions shall be defined.	A	Based on the samples reviewed during the evaluation corrective actions are 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 are clearly defined. Samples reviewed as result of complaints, the trace test as actions are defined again further traceability and completion of mass balance of packing materials, seen corrective actions as result of internal audits, seen corrective actions as result of (micro) analyses, cleaning verification results (resampling agar checks and Listeria swaps) and Hygienic inspection rounds.
232	5.11.4	The effectiveness of the implemented corrections and corrective actions shall be assessed and the results of the assessment documented.	A	

Annex to the IFS Audit Report

List of key participants

Audit participants					
Name	**Position**	**Opening meeting**	**On-site evaluation**	**Documentation review**	**Closing meeting**
	Qa manager	X	X	X	X
	QA assistant	X	X	X	X
	QA assistant	X		X	X
	QA assistant	X		X	X
	Plant manager	X	X	X	X
	Production manager	X	X	X	X
	HR			X	X
	QA employee			X	X
	Production manager		X	X	X
	Operational controller / traceability			X	X
	Purchase			X	
	Sales			X	
	Maintenance manager		X	X	X
	Maintenance engineer			X	
	Day 1 :Operators reception, managing storage , sausage factory, smoking/ cooking, exp. bulk (MAP) packing		X	X	
	Day 2 Operators slicing/packing/labeling (HC), de-packing before slicing, folding cans/tins dough preparation, filling cans, autoclave (sterillization).		X	X	
	PPD			X	X
	Day 3: operators Salting, reception packing material and dry goods, washing machine,		X	X	

Audit participants					
	Day 4 Operators BSI, rind cooking/ handling, IQF (HC), packing		X	X	
	Teamleader HC (slice/packing and IQF)		X	X	X
	Controller			X	X

IFS Scoring System

Result	Explanation	Points
A	Full compliance.	20 points
B (deviation)	Almost full compliance.	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 issued 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.
N/A Not applicable	The requirement is not applicable. N/A can apply to any requirement, except for KO requirements numbers 1, 3 and 5 to 10. The auditor shall provide an explanation in the report.	Not included in the calculation of the total score.

Scoring of a KO requirement

Result	Explanation	Points
A	Full compliance.	20 points
KO B (deviation)	Small part of the requirement is not implemented, with no impact on food safety, legality, and customer requirements.	0 points
C (deviation)		"C" scoring is not possible
D (= KO non-conformity)	Part of 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

Audit result	Status	Company action	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 action plan with the list of findings.	Report including action plan provides status	Yes, certificate at higher level, 12-month validity. The certificate shall only be issued when the corrections are implemented.
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 action plan with the list of findings.	Report including action plan provides status	Yes, certificate at foundation level, 12-month validity. The certificate shall only be issued when the corrections are implemented.
Maximum one Major and total score is ≥ 75%	Not passed unless further actions taken and validated after follow-up audit	Send completed action plan within four (4) weeks of receiving the action plan with the list of findings. Follow-up audit maximum six (6) months after the audit date.	Report including action plan provides status	Certificate at foundation level, if the Major non-conformity is effectively solved during the follow-up audit. The certificate shall only be issued when the corrections are implemented.
> one Major and/or total score is < 75%	Not passed	Actions and new initial audit to be agreed upon	Report including action plan provides status	No
At least one KO requirement scored with D	Not passed	Actions and new initial audit to be agreed upon	Report including action plan provides status	No