IFS Food Version 8
April, 2023

Final IFS Audit Report

unannounced

Audited company: Vion Retail Groenlo B.V.

GS1 GLN(s): 8710117001006

Sanitary legal authorisation number:

Legal authorisation number: NL585EG

Date of audit: 11.03.2024 - 14.03.2024

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

11.03.2024 (10:30-13:00)
12.03.2024 (09:30-12:30)
12.03.2024 (13:00-16:30)
13.03.2024 (06:30-12:30)
13.03.2024 (13:00-16:00)
14.03.2024 (08:30-13:30)
11.03.2024 (13:30-17:00)

Date/time of previous audit: 23.02.2023

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 N.V. Boseind 15 5281 RM Boxtel, Netherlands		Vion Retail Groenlo B.V. Den Sliem 1 7141 JE Groenlo, Netherlands	
		COID: 55701	
		Contact person in case of emergency (e.g. recall):	
Phone: 00316220606187	Fax:	Phone: +31544473100	Fax:
Website: www.vionfoodgroup.com	E-mail:	Website: www.vionfoodgroup.com	E-mail:

Scope of the audit

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

Product scope(s): 1, 7
Technology scope(s): C, D, E, F

Additional information

Exclusions: No
Partly outsourced processes: Yes Freezing and defrosting (storage) of unlabeled packed final products. Done by one subcontractor.
Decentralised structure(s): No
Multi-location production sites: No

Final result of the audit

As a result of the audit performed on 11.03.2024 and 14.03.2024, "LRQA France SAS" found that the processing activities of Vion Retail Groenlo B.V. for the above mentioned scope of audit comply with the requirements set out in the IFS Food Standard, Version 8, at Foundation level, with a score of 91.37%.	Recertification audit between 23.01.2025 and 03.04.2025 in case of announced audit and between 28.11.2024 and 03.04.2025 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

Audit overview
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Corrections and corrective actions as result of the previous IFS audit were checked and evaluated:
2.1.1.3 procedure has been updated and reviewed, ok
2.2.3.6 VK checklist has been adjusted and implemented, ok
4.2.1.2 added additives are all weight conform recipe, ok
4.3.2 product development procedure update new processes wee seen complete, ok
4.9.8.3 Roosters were cleaned, no issues seen, ok
4.10.1 cleaning schedules checked, periodic cleaning re- introduced, but updated cleaning plan (bestek) showed still some deviations: upgraded to a D deviation
4.10.2 Schrubmachine was clean, ok
4.10.5 allergen verification is included in the QC sampling plan, ok
4.16.1 Maintenance procedure introduced, full new ceiling was seen in CS department. other part of packing department, new ceiling was planned, ok
4.18.5 traceability identification, ok
4.19.2 Omstelcoding: no deviations seen, ok
5.1.1 Internal audit program was adjusted, more in depth audits and covering all IFS clauses: however after interna discussion the proposed format was not used, but as more in depth was seen on the old format: in the mean time a advanced internal audit system is in developing by HQ, seen sample of this digital internal audit format. Project is running for even further improvement, ok

Company profile

Company data

Year of construction of the audited site(s): 1991

If the site was fully reconstructed, enter the year: [object Object]

Area of the production site. m2

Number and description of buildings, floors and production lines (including decentralised structure(s), if applicable):
Number of buildings: 1
Number of floors: 1
Number of production lines: 27

Maximum number of employees at peak season within a calendar year and explanation: FTE office; QC ; production plus temporary workers.

Detailed description of product groups and products per scope produced in the company: Full view of the company's on-site processes: from raw materials receipt to finished products: Reception, short storage ingredients, pre-processing, forming and packing, labeling and dispatch. A big minced meat process is in place (4 lines). Based on risk analysis products are/can be dedicated to specific lines and with defined ordering. e.g. meals, RTE, sausages and decorating. Incidental some chilled semi final product (unlabelled) can be transported to a food certificated subcontractor to freeze, defrost and store including transport.

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

For producing ready to heat meals, ingredients other than meat, these ingredients (vegetables and cooked pasta) are all ready to blend with the cut meat together with marinade. These ingredients are delivered ready to use MAP packed chilled or IQF frozen.

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.): The ceiling in one part of the packing departments CS was fully renewed.

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: Dutch

If the site is certified for other standards, specify the name(s) of the standard(s): Yes Other Organic; IKB; QS; animal welfare BLK, IKB . (1,2 or 3 stars) ,IFS PIA, ISO9001.

This audit/assessment was conducted as a combined audit/assessment with:

Additional information:
Vion Retail Groenlo B.V. belongs to the new Business Unit Retail of the VION Food Group (head quarter in Boxtel the Netherlands).
There are 27 processing lines to make packed chilled meat products and meals (1 line RTE and 1 line mix of vegetables, pasta and meat with marinade).
There is a one and 2 shift system.
IFS Logo is not used.

Audit data

Company profile
Language in which the IFS Food Audit was conducted: Dutch
Audit duration (only for IFS Food Audit): 26:30 Hours (minimum calculated audit duration: 24:00 Hours)
In case of reduction/extension of audit duration, justify:
Which products were produced and which processes have been running during the on-site evaluation? Several meat products and meat preparations, minced meat, combined product: meals (Shoarma marinated with vegetables): Deboning/portioning of meat, marinating /breading and MAP packing/labelling of pork snitsels and boomstammetjes, packing and labelling of skin packed T bones, slicing and packing of speklapjes, mincing and mixing of minced meat, MAP packing of minced meat, slicing, marinating and MAP packing of shoarma meat, processing of sateh sticks and MAP packing.
Additional information: This production location in Groenlo is part of the VION Food Group in the Netherlands and is a stand alone location for IFS Food certification. 2.5 H time was more spend than the calculated 24 H. Reason for that was e.g. the new QA manager had just started and to find information took sometimes more time than expected. Beside this, relative more deviations dan in general were raised and these were discussed so we would not overlook available information.

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	24	23	117	33
B	0	1	0	0	0
C	1	2	2	9	0
D	0	0	0	2	2
NA	0	0	0	4	2
Result per chapter (%)	93.18	90.74	94	91.6	88.57

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. Date of the corporate policy approval: P Food-PGR-NL-10001 8-11-2023 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. Goals VION general: 0 (zero) customer complaint rate on BBC and innovation activities CFR>= Agreed levels with customers OEE improvement >=5% Obsolete at max 0,5% of COGS. saving BROOM Template designed, described and implemented in VRG, Retail Sales, MeAt Reduce CO2 emission with 30t To have engaged retail minded staff Examples of objectives issued: Culture P-PGR-NL-1000 15-11-2023 discussed in MT: engagement program OGSM: June 2023
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.
	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): 02.11.2023 Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?: No NVWA regular visit with also questions about laboratory analyses, 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: 27-12-2023
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.
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
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: 2 The following different CCPs are implemented • 1 Red and white meat, poultry and meat products • Others - temperature of chilled/frozen/ tawed meat raw materials at reception and meat product before dispatch • 7 Combined products • Others - temperature of chilled meals before dispatch 2 CCP's on temperature of (meat at reception and meat temp of FP before dispatch). Temp is measured random 5 items spread over the batch/ truck. Temp meat <=7°C, Chicken meat <=4°C or 2°C for packed meat preparations (based on customer requirement), for reception of fresh chicken meat T <=4°C, organ meat <=3°C, Frozen >+-15°C (reception)
	2.3.9.1 KO 2	• The following different CCPs are implemented: CCP 1 Temperature meat at reception and CCP 2 temperature meat at dispatch • Process step: CCP 1: reception of chilled meat products CCP 2: dispatch of chilled packed meat products • Control method: Temperature measurement before and during unloading (CCP1) and loading (CCP2), minimum 5 samples / measures per truck • Critical limit(s): <=7°C for fresh meat, <= 4° or 2°C for packed meat preparations (based on customer requirement), for reception of fresh chickenmeat T <=4°C, organ meat <=3°C • Control frequency: measurement sampling (min. 5 measurements /products samples per truck) However, during the on site audit was detected that one employee was forgotten to document the gathered measurements of the CCP2 temperature of the goods which were loaded. All other transports /products of that day (> 20) were demonstrably recorded and compliant T <=2°C, no deviations were seen. Beside this, the area where all products are stored and order picked, and temperature checked before loading, the area temperature at that time was around 0,5°C (max.2°C), which was monitored continue by maintenance department system and verified during the on site audit. Also the temperature of the trucks are measured, trucks are pre chilled before loading (T >2°C) and checked and they provided with loggers of which the information can be provided on request. No deviations were seen on this.
	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: 7 July 2023
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
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	During packing of meat products was detected that not all employees were wearing gloves and or sleeve protection where they should ware it (prohibited in areas where meat unpacked / not (fully) packed meat products are handled). seen only at audit day one packing line 12, no other observations in this case.
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. The training program was not fully complete documented as the training needs in relation to job positions were not always corresponding (detected for packing line responsible employees). for example, blocking procedure was not included, and training on CP's was not fully complete for this specific person
	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.
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: Recipe, Packaging, Labeling, Testing and monitoring plans Specifications include sometimes specific recipes (incl. fat/ meat%) packing material/type and labels are agreed by retailers, temp check sometimes on request <=2°C at dispatch.
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: art. filet blokjes art. Wiener snitsel art Minced meat art. Cote Du boef art. T bone The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers: Yes The specification of the traced test product (T bone) initiated by the auditor, the thickness of the packing foil differs in specification for SF (packing specification) product against specification of the Final labeled and tempered product. This differs between 100 and 125 Micro m (as foil supplier was changed). Not fully clear was how the specifications (including SF product specs) are kept up to date and when /which frequency the specifications are reviewed.
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: ! (spices , bread crumb Batter Marinade Filet pork injected sampled specifications were up to date. no deviations were seen.
Special claims/ statements	4.2.1.5	There are specific requirements from clients for claims: Yes • Specific requirements: Milk Free • Specific requirements: Gluten Free 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 Milk Free and Gluten Free are verified regular by QC sampling schedule.
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 Labels reviewed: art. filet blokjes art. Wiener snitsel art Minced meat art. Cote Du boef art. T bone
	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. No specific product development, but more like modifications against marinades/herbs/ spices and flavors: Samples reviewed: art. (11-03-2024) art. (08-11-2023)
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
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. Samples reviewed: (transport) Feb 2024 Procedure P Food 10032 14 nov 2023 non food and ser vices Procedure P Food 10025 08 nov 2023 food (meat 4x year and other food suppliers 1 year. Q4 2023 ok Other Vion locations each Quarter, Q4 ok Other food suppliers than meat suppliers are assessed Feb 2024 De weerd 1-1-2-23: scoring 65-85 procurement category managers and logistic managers are responsible: is part of "non food" . 12-10-2023
	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. Samples reviewed:
	4.4.4	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the management of outsourced processes with an effect on food safety and quality. Necessary measures have been identified and implemented. Related records, and where necessary, follow-up actions have been reviewed and found to be compliant.
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: Skin Foil (top/ bottom foil) • List the kind of food contact packaging materials used for finished products: MAP packed in sealed trays: Top foil, PET trays, food gas • List the kind of food contact packaging materials used for finished products: Vacuum foil (top/bottom) • List the kind of food contact packaging materials used for finished products: Flow pack foil • List the kind of food contact packaging materials used for finished products: crates with in liner Packing material is all suitable for packing meat products , techn. spec and DOC's are available and managed by HQ/QA together with prod. development
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: N/A 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.
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.: Building is suitable for preparation, handling, processing and storage of raw meat products/meals. Storage of finished products (short shelf life) most on pallets on shelfs. Production areas - shows some crack in the floor, environment is suitable, good to clean Production/ storage is suitable, floors /walls and environment suitable to be wet cleaned. Special separate space for marinating and mincing meat products, segregation is possible so areas can be cleaned separate. Outside production area no storage. Hygiene-rounds are done to notify short comings and to ensure repairs, control was seen. verification of cleaning by swaps/ LM check, rodac, result discussed during QA meetings, ok
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: Water supplied by local mains Own source: No Local water supplier: Yes Internal laboratory: No External laboratory: Yes Frequency of water analyses: 2x year • Performed analyses: last analyses performed 18-11-2023 by • Microbiological (parameters): AK 22C, Coli group, E coli Enterococcus • Chemical (parameters): - 22-11-2023 AK ws 660 (too high > 100 KVE/ml) Several resamples are performed Dec 2023 and the filter was re-newed followed by a resampling 29-01-2024, all ok now
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 were checked. For ‥ a cleaning schedule was made including cleaning agents (Bestek). However for the packing line/ minced meat production area the disinfection agent was changed and not included in this plan. This way rinsing after disinfection is also not needed anymore (as still included in this plan). The dosage of cleaning agents was not clear defined. The cleaning performed by Vion employees (end of shift or in between) was not fully clear described. This was included in the line instructions, which was trained once. Motivation for D deviation: during the audit last year a C deviation was rated but as cleaning monitoring by rodac plates on weekly basis and also listeria monitoring, no issues were detected, and good control was seen.
	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
	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 • Iron: 3.5 mm • Non-iron: 4.0mm • Stainless steel: 4.0mm • Others: For Bulk SS 6.5 mm in stead of 4.0 mm • If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: Knife inspections, • If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: Glass inspections • If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: visual inspections during handling and cutting, special inspection on little bones Metal detection is defined and controlled as CP 9
Pest monitoring and pest control	4.13.2	External service provider: Yes Pest monitoring activities are carried out internally by own employees: Yes Frequency: other Description: 1x 6 wk regular visit plus incidents if applicable and 1x year QA inspection • Inspections include: rodents, flies, crawling insects Last inspection: 26.02.2024 Do the inspection reports show particular pest activities inside the facilities since the last IFS Assessment: Yes The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained adequate pest control measures to prevent, monitor and control or eliminate the risks of pest infestation at the site which are in compliance with local legal requirements. Last QA inspection 22-06-2023 no specific pick ups
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	Based on the samples reviewed during the evaluation, the company has allocated storage areas and conditions for raw materials, semi-finished, finished products and packaging materials which are in compliance with specifications. During the site tour no negative impact on food safety and quality has been observed.
	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.
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.
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.
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	Origin of the product sample: Selected on site by auditor Finished product: Article trace Tomahawk Hot and SP CMR# 03-01-2024 UBD 18 d 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: RM art no , frozen storage, delivered from kg 11-09-2023, mass ballance ok The result of the traceability exercise during the evaluation has been found compliant: Yes The company has a documented, implemented and maintained traceability procedure, which enables the identification of product lots and their relation to batches of raw materials, packaging in direct contact with food, packaging intended or expected to be in direct contact with food. Based on the samples reviewed during the evaluation, traceability is ensured and documented until delivery to the customer.
	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: #haasje zk 21-12-2023 and 22-2-2023, on the# Boomstam
Allergen risk mitigation	4.19.2	• Allergens present at the site: Milk • Allergens present at the site: Gluten • Mitigation measures in place: cleaning verification including allergen test In general good storage was seen compliant except one issue on storage breadcrumb: C deviation on 4.14.3
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
Food fraud	4.20.2	Raw material groups/ product groups that were identified as risky in the vulnerability assessment • 3 Meat • Pork • Specific / regional claim • Degree of processing Criteria that were selected in the vulnerability assessment: The risks related to substitution, mislabeling, adulteration or imitation that have been identified are related the risks for meat / ingredients/ packaging materials / processes / outsourced processes. seeds: organic (certificates) Corrective action: Purchased bacon (other than Vion itself), qualification degree FA, certificated Details of the vulnerability assessment (dates, responsibilities, points of discussion, etc.): The VA is monitored min 1 x year (7July 2023) managed by HQ corp. QA. No changes were needed since 27-01-2022, so this is the last version, ok Corrective action: Purchased bacon (other than Vion itself), qualification degree FA, certificated Included in the DNA monitoring program
	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. Based on the samples reviewed during the evaluation, the results from the supplier assessment are assessed once within a 12 months period. Date of the last food fraud vulnerability assessment review: 7July 2023
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.
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. 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. Areas identified as critical: Production areas incl storage/reception and dispatch (CCP's) Audit program is established by HQ Vion. 2 x per year an audit was performed one announced, one unannounced. seen more in depth audits and descriptions of items assessed. Project on professionalising and digitalising of internal audits is running, seen example of system ' audit format set up and developed together with QA HQ
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: Daily hygiene inspections are performed, seen inspections of Feb-March 2024, ok 4x year glass/ building inspection, seen inspection reports 21-09-2023 and 14-02-2024 , deviations are photographed and communicated with department/ maintenance for follow up. Some actions were solved directly. Feedback of correction/ corrective actions towards QA/ QC department to verify on site during next inspection.
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.
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. Measuring devices reviewed: checks the metal detectors and (weight check) each year in March: last check results seen of 12-03-2023 (annual check demonstrably planned for next week again). Beside this the metal detectors are checked on functionality every production day morning before start up. The weight control check is performed 1 x week (seen documents of checks of 04-03-2024) Thermometers (CCP) #116 02-03-2024 and #595 07-03-2024
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
Quantity control monitoring	5.5.1	Frequency and methodology of quantity checking: E- weight and fixed (net. weight) Company uses "℮" mark on packaging: Yes •Frequency and methodology of quantity checking. : All consumer units are checked on weight by , weight system. Print outs are demonstrable and show good control. This is demonstrably checked during packing by first line responsible employee and by QC departments every day all documents and information is extra checked. For real time net weight, checks are also performed by the first line responsible employee who records all information which is checked daily by QC. •Company uses "℮" mark on packaging : Yes: in line registration and control was seen by , all ok
Product testing and environmental monitoring	5.6.1	Internally: the following analyses are performed: No internal analyses Externally the following analyses are performed: -Procedure sampling Micro analyses: P-Food-10009 22-11-2023 Raw materials are sampled random following a plan spread over Vion sites. Analyse results are shared as most of the meat is produced intercompany. Of external meat supplier 1 article / 5 deliveries 5 samples TPC, Entero's, Salm. and on pathogenes LM , Salmonella -Finished products fresh meat: sampled following a plan TPC, Entero's, Salm. and on pathogenes LM , Salmonella: every week 2 articles, 5 samples each -Finished products meat preparations: very week 2 articles, 5 samples each: TPC, E coli, Salmonella (only 1 art/ wk), LM, also for LM min 1 x months easy swaps Specific Neg. release on product of line 17 (absence of Stec) -End of shelf life 1 art. / wk 5 samples Also contact surface swabs seen to proof good cleaning (absence of gluten allergen and milk). Environmental monitoring on TPC, E.coli, LM, Salmonella 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.
	5.6.2	• List of parameters of environmental monitoring program: 40 samples agar TPC / week • List of parameters of environmental monitoring program: 14 List m swaps/ week always including line 17 • List of parameters of environmental monitoring program: E. coli swaps of ceiling per week Based on risks, the company has documented and implemented a microbiological environmental monitoring program to reduce the risks of food contamination. Samples reviewed during the evaluation have been found to be compliant with the program.
	5.6.3	Based on the samples reviewed during the evaluation, analyses that are relevant for food safety are performed by laboratories with appropriate accredited 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.
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	Total: From consumers: 0 From retailers / customers: From authorities: 1 complaint received: Moisture in MAP packing • Main reasons for complaints from consumers/retailers: Foreign body • Main reasons for complaints from consumers/retailers: labelling / integrity • Main reasons for complaints from consumers/retailers: other Foreign body complaints (within 12 months): • Foreign materials with most frequent complaints: Foreign body "other" • Foreign materials with most frequent complaints: Metal • Foreign materials with most frequent complaints: plastic Monthly monitoring KPI, complaints are discussed during MT meeting and Quality meeting. Food safety related complaints (e.g. FB) in total end of Q4 2023: 0.0019% (KPI = max 0.2%/1000 kg delivered volume)
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 no recalls/ withdrawals revieved since last IFS audit
	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. Date of last internal recall/withdrawal test: 22 02 2023. The planning was adjusted end of last year as a new QA manager had started. A recall test is planned for next week (was original planned Feb 2024, within 12 months) but was postponed, will now be executed within 15 months.
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. Sample reviewed: The CAPA (Dutch =KAPA) / maintenance (TD) deviations (mankementen) list was reviewed, clear overview with deviations as result of inspections, lab results incl. re- sampling if needed were recorded and followed up following the procedure of the CAPA. CAPA is maintained by QC department and communicated with QA manager during regular meetings.
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	1.3.3	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.	C	Past 12 months the organization has faces a lot of changes in management positions. Also organizational / processes have been changed. Although a project team was set up to manage investments (> 1000 euro). past year investment was made on renewing the ceiling in the packing area, however no budget was made available for the edges of the floor in the packing area which are damaged and still not repaired. This is demonstrable addressed by the maintenance department since 2021.

Chapter 2: Food safety and quality management system

N°	Reference	IFS requirement	Evaluation	Explanation
2	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.	C	In the flow diagram some "other control measures than CCP's" are missing, not fully clear appointed where these are located.
3	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.	B	• The following different CCPs are implemented: CCP 1 Temperature meat at reception and CCP 2 temperature meat at dispatch • Process step: CCP 1: reception of chilled meat products CCP 2: dispatch of chilled packed meat products • Control method: Temperature measurement before and during unloading (CCP1) and loading (CCP2), minimum 5 samples / measures per truck • Critical limit(s): <=7°C for fresh meat, <= 4° or 2°C for packed meat preparations (based on customer requirement), for reception of fresh chickenmeat T <=4°C, organ meat <=3°C • Control frequency: measurement sampling (min. 5 measurements /products samples per truck) However, during the on site audit was detected that one employee was forgotten to document the gathered measurements of the CCP2 temperature of the goods which were loaded. All other transports /products of that day (> 20) were demonstrably recorded and compliant T <=2°C, no deviations were seen. Beside this, the area where all products are stored and order picked, and temperature checked before loading, the area temperature at that time was around 0,5°C (max.2°C), which was monitored continue by maintenance department system and verified during the on site audit. Also the temperature of the trucks are measured, trucks are pre chilled before loading (T >2°C) and checked and they provided with loggers of which the information can be provided on request. No deviations were seen on this.
4	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.	C	Training records for one of the employees in charge of CCP 2 was not fully up to date (name #). As the company performed training on the job, this was not recorded properly. In practice ≠ showed during the on site audit how this CCP must be checked and recorded in a good way.

Chapter 3: Resource management

N°	Reference	IFS requirement	Evaluation	Explanation
5	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).	C	During packing of meat products was detected that not all employees were wearing gloves and or sleeve protection where they should ware it (prohibited in areas where meat unpacked / not (fully) packed meat products are handled). seen only at audit day one packing line 12, no other observations in this case.
6	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.	C	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. The training program was not fully complete documented as the training needs in relation to job positions were not always corresponding (detected for packing line responsible employees). for example, blocking procedure was not included, and training on CP's was not fully complete for this specific person

Chapter 4: Operational processes

N°	Reference	IFS requirement	Evaluation	Explanation
7	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.	C	The following finished product specifications (minimum 2) have been reviewed during the evaluation: art. filet blokjes art. Wiener snitsel art Minced meat art Cote Du boef art. T bone The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers: Yes The specification of the traced test product (T bone) initiated by the auditor, the thickness of the packing foil differs in specification for SF (packing specification) product against specification of the Final labeled and tempered product. This differs between 100 and 125 Micro m (as foil supplier was changed). Not fully clear was how the specifications (including SF product specs) are kept up to date and when /which frequency the specifications are reviewed.
8	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.	D	For every article number, a specification is to check on site before packing, to check which labels are needed and also information on UBD, pricing etc. During the on site audit was detected that during packing art this products was labeled with the wrong label. This was not detected by the line responsible employee at the start of the label check. At the moment we saw this during the on site audit, correct actions were taken: blocking and re-packing. After finishing packing, again the labels are checked, daily every label check document is monitored by the QC department. In case labeling is including a sleeve, the sleeve must be added to label check form to be checked by QC also. In this situation as described above , one part of this labelling (which should contain an under and top label incl. a sleeve), the carton sleeve was not added to this form (for control check) as described in the procedure. This was forgotten to add. No other labeling deviations detected.
9	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.	C	The walls near the deboning area of CP wall underneath the windows were damaged. (see also deviation on 1.3.3)

N°	Reference	IFS requirement	Evaluation	Explanation
10	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.	C	Rust was flaking of the ceiling near the (closed) batter mixing equipment, no direct contamination risk was detected
11	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).	D	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 were checked. For a cleaning schedule was made including cleaning agents (Bestek). However for the packing line/ minced meat production area the disinfection agent was changed and not included in this plan. This way rinsing after disinfection is also not needed anymore (as still included in this plan). The dosage of cleaning agents was not clear defined. The cleaning performed by Vion employees (end of shift or in between) was not fully clear described. This was included in the line instructions, which was trained once. Motivation for D deviation: during the audit last year a C deviation was rated but as cleaning monitoring by rodac plates on weekly basis and also listeria monitoring, no issues were detected, and good control was seen.
12	4.10.2	Cleaning and disinfection activities shall be implemented and shall result in effectively cleaned premises, facilities and equipment.	C	Some equipment was not cleaned properly (less frequent cleaning activity): The white wheels of the crate trolleys were seen dirty and inside machine -6 Line 12. Not clear was how this cleaning frequency was defined.
13	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.	C	The cleaning chemicals were not stored fully correct as acidic and alkaline chemicals were stored on the same dripping tray.
14	4.14.3	Raw materials, packaging materials, semi-finished and finished products shall be stored to minimise contamination risks or any other negative impact.	C	In the dry storage are was detected that bags with breadcrumb (containing wheat/ gluten) were stored above storage of sachets with gravy. One bag was spoiling a bit of breadcrumb on top of the sealed (fully closed) sachets because this bag was damaged.

N°	Reference	IFS requirement	Evaluation	Explanation
15	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	C	Temperature of the trucks were not always checked and recorded before loading 1.Temperature of the truck before loading for # was not recorded before the start of loading. For this specific client the temperature must be max. 2 °C, which was described as in the procedure. 2. Products loaded to be frozen at . (outsourced frozen storage), these vehicles were not demonstrably checked before loading. (temperature at the docking are is around 0.0°C and <2.0°C.
16	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.	C	The cleanness of the vehicles were not always checked before loading as this is normally performed and documented on the same form as the temperature of the vehicle (see also deviation on 4.15.2)
17	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.	C	During labeling of the T bones (controlled defrosted) was seen that the UBD of the in the skin packed package added sachet of dry herbs and spices (3gr) was overdue before the UBD of the packed T bone.

Chapter 5: Measurements, analyses, improvements

N°	Reference	IFS requirement	Evaluation	Explanation
18	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	D	Employees working for the expedition department should block possible contaminated products which were seen during the on site audit on day 1, this was confirmed during the on site audit and detection of possible contaminated packed products. On audit day 2 no information on blocked products or the incident of leakage of dripping rain water from the ceiling was reported on form SSOP and no blocking form was drawn up, QC employees handling these forms were not demonstrably informed about this incident jet.
19	5.11.4	The effectiveness of the implemented corrections and corrective actions shall be assessed and the results of the assessment documented.	D	A few (< 5%) overdue actions (as result on (internal) audits were seen and or the effectiveness check which was not demonstrably performed. PDCA system was used. Beside this, re-occurrence was seen on deviations of the previous IFS audit (req. 4.10.1). Beside this , lack on detailed information on what was assessed to approved the effectiveness of implementation of corrections (example: deviation of previous audit on 5.1.1. depth of internal audits, no information was given by the HQ QA manager what was evaluated and based on which information was decided to close this deviation).

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

N°	Reference	IFS requirement	Evaluation	Explanation
1	4.9.9.3	Recycled water, which is used in the process, shall not pose contamination risks.	NA	no such water in use
2	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 in use
3	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	NA	No such food waste
4	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 such packaging.
5	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 analyses
6	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.	NA	No internal analyses

Detailed IFS Audit Report

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: • food safety, 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. Date of the corporate policy approval: P Food-PGR-NL-10001 8-11-2023 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. Goals VION general: 0 (zero) customer complaint rate on BBC and innovation activities CFR>= Agreed levels with customers OEE improvement >=5% Obsolete at max 0,5% of COGS. ƁROOM Template designed, described and implemented in VRG, Retail Sales, MeAt Reduce CO2 emission with 30t To have engaged retail minded staff Examples of objectives issued: Culture P-PGR-NL-1000 15-11-2023 discussed in MT: engagement program OGSM: June 2023
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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.
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.
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): 02.11.2023 Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?: No NVWA regular visit with also questions about laboratory analyses, all ok

N°	Reference	IFS requirement	Evaluation	Explanation
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: 27-12-2023
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.	A	
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.	C	Past 12 months the organization has faces a lot of changes in management positions. Also organizational / processes have been changed. Although a project team was set up to manage investments (> 1000 euro). past year investment was made on renewing the ceiling in the packing area, however no budget was made available for the edges of the floor in the packing area which are damaged and still not repaired. This is demonstrable addressed by the maintenance department since 2021.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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.

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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	
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.	C	In the flow diagram some "other control measures than CCP's" are missing, not fully clear appointed where these are located.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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: 2 The following different CCPs are implemented • 1 Red and white meat, poultry and meat products • Others - temperature of chilled/frozen/ tawed meat raw materials at reception and meat product before dispatch • 7 Combined products • Others - temperature of chilled meals before dispatch 2 CCP's on temperature of RM (meat at reception and meat temp of FP before dispatch). Temp is measured random 5 items spread over the batch/ truck. Temp meat <=7°C, Chicken meat <=4°C or 2°C for packed meat preparations (based on customer requirement), for reception of fresh chicken meat T <=4°C, organ meat <=3°C, Frozen >+-15°C (reception)

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.	B	• The following different CCPs are implemented: CCP 1 Temperature meat at reception and CCP 2 temperature meat at dispatch • Process step: CCP 1: reception of chilled meat products CCP 2: dispatch of chilled packed meat products • Control method: Temperature measurement before and during unloading (CCP1) and loading (CCP2), minimum 5 samples / measures per truck • Critical limit(s): <=7°C for fresh meat, <= 4° or 2°C for packed meat preparations (based on customer requirement), for reception of fresh chickenmeat T <=4°C, organ meat <=3°C • Control frequency: measurement sampling (min. 5 measurements /products samples per truck) However, during the on site audit was detected that one employee was forgotten to document the gathered measurements of the CCP2 temperature of the goods which were loaded. All other transports /products of that day (> 20) were demonstrably recorded and compliant T <=2°C, no deviations were seen. Beside this, the area where all products are stored and order picked, and temperature checked before loading, the area temperature at that time was around 0,5°C (max.2°C), which was monitored continue by maintenance department system and verified during the on site audit. Also the temperature of the trucks are measured, trucks are pre chilled before loading (T >2°C) and checked and they provided with loggers of which the information can be provided on request. No deviations were seen on this.
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.	C	Training records for one of the employees in charge of CCP 2 was not fully up to date (name). As the company performed training on the job, this was not recorded properly. In practice # showed during the on site audit how this CCP must be checked and recorded in a good way.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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: 7 July 2023
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	

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).	C	During packing of meat products was detected that not all employees were wearing gloves and or sleeve protection where they should ware it (prohibited in areas where meat unpacked / not (fully) packed meat products are handled). seen only at audit day one packing line 12, no other observations in this case.

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.	C	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. The training program was not fully complete documented as the training needs in relation to job positions were not always corresponding (detected for packing line responsible employees). for example, blocking procedure was not included, and training on CP's was not fully complete for this specific person
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.
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	Training records reviewed: onboarding (HACCP/general company rules, CCP 1/2, Metal detection, weight check and labeling. Effectiveness is checked by a short quiz or by live checking "on the job " by the qualified trainer.

N°	Reference	IFS requirement	Evaluation	Explanation
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.	A	
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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	
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: Recipe, Packaging, Labeling, Testing and monitoring plans Specifications include sometimes specific recipes (incl. fat/ meat%) packing material/type and labels are agreed by retailers, temp check sometimes on request <=2°C at dispatch.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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.	C	The following finished product specifications (minimum 2) have been reviewed during the evaluation: art. filet blokjes art. Wiener snitsel art Minced meat art. Cote Du boef art. T bone The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers: Yes The specification of the traced test product (T bone) initiated by the auditor, the thickness of the packing foil differs in specification for (packing specification) product against specification of the Final labeled and tempered product. This differs between 100 and 125 Micro m (as foil supplier was changed). Not fully clear was how the specifications (including product specs) are kept up to date and when /which frequency the specifications are reviewed.
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: (spices # bread crumb Batter Marinade Filet pork injected sampled RM specifications were up to date. no deviations were seen.
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: Milk Free • Specific requirements: Gluten Free 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 Milk Free and Gluten Free are verified regular by QC sampling schedule.
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	
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 Labels reviewed: art. filet blokjes art. Wiener snitsel art Minced meat art. Cote Du boef art. T bone

N°	Reference	IFS requirement	Evaluation	Explanation
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. No specific product development, but more like modifications against marinades/herbs/ spices and flavors: Samples reviewed: art. (11-03-2024) art. (08-11-2023)
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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. Samples reviewed: (transport) Feb 2024 Procedure P Food 10032 14 nov 2023 non food and ser vices Procedure P Food 10025 08 nov 2023 food (meat 4x year and other food suppliers 1 year. Q4 2023 ok Other Vion locations each Quarter, Q4 ok Other food suppliers than meat suppliers are assessed Feb 2024 De weerd 1-1-2-23: scoring 65-85 procurement category managers and logistic managers are responsible: is part of "non food" 12-10-2023
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	
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. Samples reviewed: transport and

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.	A	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the management of outsourced processes with an effect on food safety and quality. Necessary measures have been identified and implemented. Related records, and where necessary, follow-up actions have been reviewed and found to be compliant.
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.	A	
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.	A	Freezing and tempering by BRC and IFS PIA certified.
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.	A	

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: Skin Foil (top/ bottom foil) • List the kind of food contact packaging materials used for finished products: MAP packed in sealed trays: Top foil, PET trays, food gas • List the kind of food contact packaging materials used for finished products: Vacuum foil (top/bottom) • List the kind of food contact packaging materials used for finished products: Flow pack foil • List the kind of food contact packaging materials used for finished products: crates with in liner Packing material is all suitable for packing meat products , techn. spec and DOC's are available and managed by HQ/QA together with prod. development
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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.	D	For every article number, a specification is to check on site before packing, to check which labels are needed and also information on UBD, pricing etc. During the on site audit was detected that during packing art this products was labeled with the wrong label. This was not detected by the line responsible employee at the start of the label check. At the moment we saw this during the on site audit, correct actions were taken: blocking and re-packing. After finishing packing, again the labels are checked, daily every label check document is monitored by the QC department. In case labeling is including a sleeve, the sleeve must be added to label check form to be checked by QC also. In this situation as described above , one part of this labelling (which should contain an under and top label incl. a sleeve), the carton sleeve was not added to this form (for control check) as described in the procedure. This was forgotten to add. No other labeling deviations detected.
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	A	
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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.	A	Only to be filled in for animal slaughtering sites: N/A 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.
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.	A	
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.: Building is suitable for preparation, handling, processing and storage of raw meat products/meals. Storage of finished products (short shelf life) most on pallets on shelfs. Production areas - shows some crack in the floor, environment is suitable, good to clean Production/ storage is suitable, floors /walls and environment suitable to be wet cleaned. Special separate space for marinating and mincing meat products, segregation is possible so areas can be cleaned separate. Outside production area no storage. Hygiene-rounds are done to notify short comings and to ensure repairs, control was seen. verification of cleaning by swaps/ LM check, rodac, result discussed during QA meetings, ok
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.	C	The walls near the deboning area of CP wall underneath the windows were damaged. (see also deviation on 1.3.3)
99	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning and if necessary, disinfection.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
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.	C	Rust was flaking of the ceiling near the (closed) batter mixing equipment, no direct contamination risk was detected
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.	A	
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.	A	
108	4.9.5.4	In areas where unpackaged products are handled, windows shall be protected against breakage.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
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.	A	

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: Water supplied by local mains Own source: No Local water supplier: Yes Internal laboratory: No External laboratory: Yes Frequency of water analyses: 2x year • Performed analyses: last analyses performed 18-11-2023 by • Microbiological (parameters): AK 22C, Coli group, E coli Enterococcus • Chemical (parameters): - 22-11-2023 AK ws 660 (too high > 100 KVE/ml) Several resamples are performed Dec 2023 and the filter was re-newed followed by a resampling 29-01-2024, all ok now
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 such water in use
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 in use
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	Specifications and declarations of compliance checked : CO2 spec dd 14-01-2022 ; O2 spec dd 14-01-2022 incl. technical datasheet and DOC food grade.

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).	D	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 were checked. For a cleaning schedule was made including cleaning agents (Bestek). However for the packing line/ minced meat production area the disinfection agent was changed and not included in this plan. This way rinsing after disinfection is also not needed anymore (as still included in this plan). The dosage of cleaning agents was not clear defined. The cleaning performed by Vion employees (end of shift or in between) was not fully clear described. This was included in the line instructions, which was trained once. Motivation for D deviation: during the audit last year a C deviation was rated but as cleaning monitoring by rodac plates on weekly basis and also listeria monitoring, no issues were detected, and good control was seen.
124	4.10.2	Cleaning and disinfection activities shall be implemented and shall result in effectively cleaned premises, facilities and equipment.	C	Some equipment was not cleaned properly (less frequent cleaning activity): The white wheels of the crate trolleys were seen dirty and inside machine TVI-6 Line 12. Not clear was how this cleaning frequency was defined.
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.	A	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
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.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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	
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	NA	No such food waste
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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 • Iron: 3.5 mm • Non-iron: 4.0mm • Stainless steel: 4.0mm • Others: For Bulk SS 6.5 mm in stead of 4.0 mm • If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: Knife inspections, • If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: Glass inspections • If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: visual inspections during handling and cutting, special inspection on little bones Metal detection is defined and controlled as CP 9
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	
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.	C	The cleaning chemicals were not stored fully correct as acidic and alkaline chemicals were stored on the same dripping tray.

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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 such packaging.
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	
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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: other Description: 1x 6 wk regular visit plus incidents if applicable and 1x year QA inspection • Inspections include: rodents, flies, crawling insects Last inspection: 26.02.2024 Do the inspection reports show particular pest activities inside the facilities since the last IFS Assessment: Yes The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained adequate pest control measures to prevent, monitor and control or eliminate the risks of pest infestation at the site which are in compliance with local legal requirements. Last QA inspection 22-06-2023 no specific pick ups
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	Based on the samples reviewed during the evaluation, the company has allocated storage areas and conditions for raw materials, semi-finished, finished products and packaging materials which are in compliance with specifications. During the site tour no negative impact on food safety and quality has been observed.
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.	C	In the dry storage are was detected that bags with breadcrumb (containing wheat/ gluten) were stored above storage of sachets with gravy. One bag was spoiling a bit of breadcrumb on top of the sealed (fully closed) sachets because this bag was damaged.
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.	A	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.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	Temperature of the trucks were not always checked and recorded before loading 1.Temperature of the truck before loading for # was not recorded before the start of loading. For this specific client the temperature must be max. 2 °C, which was described as in the procedure. 2. Products loaded to be frozen at (outsourced frozen storage), these vehicles were not demonstrably checked before loading. (temperature at the docking are is around 0.0°C and <2.0°C.
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.	C	The cleanness of the vehicles were not always checked before loading as this is normally performed and documented on the same form as the temperature of the vehicle (see also deviation on 4.15.2)
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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.
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	Maintenance records checked: updated with all equipment, cooling equipment is maintained separate by koeltechniek: seen log book maintenance and calibration and metal detectors 12-03-2023 (demonstrably planned next week again) e.g. Sample release FAM knife 11-03-2024 preventive replacement after damaged FAM knife 12-02-2024
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	
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	
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.	A	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.

N°	Reference	IFS requirement	Evaluation	Explanation
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	Sample reviewed: FAM knife 11-03-2024 preventive replacement after damaged FAM knife DOC and Technical spec available
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	
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	Origin of the product sample: Selected on site by auditor Finished product: Article trace Tomahawk Hot and SP CMR# 03-01-2024 UBD 18 d 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: RM art n frozen storage, delivered from kg 11-09-2023, mass ballance ok The result of the traceability exercise during the evaluation has been found compliant: Yes The company has a documented, implemented and maintained traceability procedure, which enables the identification of product lots and their relation to batches of raw materials, packaging in direct contact with food, packaging intended or expected to be in direct contact with food. Based on the samples reviewed during the evaluation, traceability is ensured and documented until delivery to the customer.

N°	Reference	IFS requirement	Evaluation	Explanation
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: 22#haasje zk 21-12-2023 and ' 22-2-2023, on the# Boomstam
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.	C	During labeling of the T bones (controlled defrosted) was seen that the UBD of the in the skin packed package added sachet of dry herbs and spices (3gr) was overdue before the UBD of the packed T bone.
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: Milk • Allergens present at the site: Gluten • Mitigation measures in place: cleaning verification including allergen test In general good storage was seen compliant except one issue on storage breadcrumb: C deviation on 4.14.3
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	
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 • 3 Meat • Pork • Specific / regional claim • Degree of processing Criteria that were selected in the vulnerability assessment: The risks related to substitution, mislabeling, adulteration or imitation that have been identified are related the risks for meat / ingredients/ packaging materials / processes / outsourced processes. seeds: organic (certificates) Corrective action: Purchased bacon (other than Vion itself), qualification degree FA, certificated Details of the vulnerability assessment (dates, responsibilities, points of discussion, etc.): The VA is monitored min 1 x year (7July 2023) managed by HQ corp. QA. No changes were needed since 27-01-2022, so this is the last version, ok Corrective action: Purchased bacon (other than Vion itself), qualification degree FA, certificated Included in the DNA monitoring program
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.	A	
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. Based on the samples reviewed during the evaluation, the results from the supplier assessment are assessed once within a 12 months period. Date of the last food fraud vulnerability assessment review: 7July 2023
193	4.21.1	The responsibilities for food defence shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
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.
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	Last food defence test: July 2023
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. 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. Areas identified as critical: Production areas incl storage/reception and dispatch (CCP's) Audit program is established by HQ Vion. 2 x per year an audit was performed one announced, one unannounced. seen more in depth audits and descriptions of items assessed. Project on professionalising and digitalising of internal audits is running, seen example of system audit format set up and developed together with QA HQ '
197	5.1.2	The auditors shall be competent and independent from the audited department.	A	Seen approval IA of 13 nov 2022, ok

N°	Reference	IFS requirement	Evaluation	Explanation
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	Internal audit reports checked: Internal audits were performed follow schedule min 2x year (1x announced, 1x unannounced. Actions were taken against the deviation of last year, procedure of internal audits has been adjusted and the information /adjusted procedure has been communicated demonstrably with all internal auditors (seen e-mail communication) that beside the KO requirements, also all other requirements are included in these audits, which was demonstrable., seen more depth. Project on professionalising and digitalising of internal audits is running, needs more time than expected, so was not ready fully. Seen example of system audit format set up and developed together with QA HQ Performed audits: 12-04- 2023 QA and production, all actions solved and closed 27 -11-2023 HR/TD and production, all actions solved and closed 26-02-2024 Internal audit on documents of QMS, addendum planning to check all elements of IFS v8, 5 actions all closed.
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: Daily hygiene inspections are performed, seen inspections of Feb-March 2024, ok 4x year glass/ building inspection, seen inspection reports 21-09-2023 and 14-02-2024 , deviations are photographed and communicated with department/ maintenance for follow up. Some actions were solved directly. Feedback of correction/ corrective actions towards QA/ QC department to verify on site during next inspection.
200	5.3.1	The criteria for process validation and control shall be defined.	A	
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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. Measuring devices reviewed: checks the metal detectors and (weight check) each year in March: last check results seen of 12-03-2023 (annual check demonstrably planned for next week again). Beside this the metal detectors are checked on functionality every production day morning before start up. The weight control check is performed 1 x week (seen documents of checks of 04-03-2024) Thermometers (CCP) #116 02-03-2024 and #595 07-03-2024
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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: E- weight and fixed (net. weight) Company uses "℮" mark on packaging: Yes •Frequency and methodology of quantity checking. : All consumer units are checked on weight by weight system. Print outs are demonstrable and show good control. This is demonstrably checked during packing by first line responsible employee and by QC departments every day all documents and information is extra checked. For real time net weight, checks are also performed by the first line responsible employee who records all information which is checked daily by QC. •Company uses "℮" mark on packaging : Yes: in line registration and control was seen by , all ok
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	
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: No internal analyses Externally the following analyses are performed: -Procedure sampling Micro analyses: P-Food-10009 22-11-2023 Raw materials are sampled random following a plan spread over Vion sites. Analyse results are shared as most of the meat is produced intercompany. Of external meat supplier 1 article / 5 deliveries 5 samples TPC, Entero's, Salm. and on pathogenes LM , Salmonella -Finished products fresh meat: sampled following a plan TPC, Entero's, Salm. and on pathogenes LM , Salmonella: every week 2 articles, 5 samples each -Finished products meat preparations: very week 2 articles, 5 samples each: TPC, E coli, Salmonella (only 1 art/ wk), LM, also for LM min 1 x months easy swaps Specific Neg. release on product of line 17 (absence of Stec) -End of shelf life 1 art. / wk 5 samples Also contact surface swabs seen to proof good cleaning (absence of gluten allergen and milk). Environmental monitoring on TPC, E.coli, LM, Salmonella 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.

N°	Reference	IFS requirement	Evaluation	Explanation
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: 40 samples agar TPC / week • List of parameters of environmental monitoring program: 14 List m swaps/ week always including line 17 • List of parameters of environmental monitoring program: E. coli swaps of ceiling per week Based on risks, the company has documented and implemented a microbiological environmental monitoring program to reduce the risks of food contamination. Samples reviewed during the evaluation have been found to be compliant with the program.
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 accredited 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 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.	NA	No internal analyses

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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.
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.

N°	Reference	IFS requirement	Evaluation	Explanation
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	Total: From consumers: 0 From retailers / customers: . From authorities: 1 complaint received: Moisture in MAP packing • Main reasons for complaints from consumers/retailers: Foreign body • Main reasons for complaints from consumers/retailers: labelling / integrity • Main reasons for complaints from consumers/retailers: other Foreign body complaints (within 12 months): • Foreign materials with most frequent complaints: Foreign body "other" • Foreign materials with most frequent complaints: Metal • Foreign materials with most frequent complaints: plastic Monthly monitoring KPI, complaints are discussed during MT meeting and Quality meeting. Food safety related complaints (e.g. FB) in total end of Q4 2023: 0.0019% (KPI = max 0.2%/1000 kg delivered volume)
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 no recalls/ withdrawals revieved since last IFS audit
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. Date of last internal recall/withdrawal test: 22 02 2023. The planning was adjusted end of last year as a new QA manager had started. A recall test is planned for next week (was original planned Feb 2024, within 12 months) but was postponed, will now be executed within 15 months.
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.

N°	Reference	IFS requirement	Evaluation	Explanation
226	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	D	Employees working for the expedition department should block possible contaminated products which were seen during the on site audit on day 1, this was confirmed during the on site audit and detection of possible contaminated packed products. On audit day 2 no information on blocked products or the incident of leakage of dripping rain water from the ceiling was reported on form SSOP and no blocking form was drawn up, QC employees handling these forms were not demonstrably informed about this incident jet.
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	
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. Sample reviewed: The CAPA (Dutch =KAPA) / maintenance (TD) deviations (mankementen) list was reviewed, clear overview with deviations as result of inspections, lab results incl. re- sampling if needed were recorded and followed up following the procedure of the CAPA. CAPA is maintained by QC department and communicated with QA manager during regular meetings.

N°	Reference	IFS requirement	Evaluation	Explanation
232	5.11.4	The effectiveness of the implemented corrections and corrective actions shall be assessed and the results of the assessment documented.	D	A few (< 5%) overdue actions (as result on (internal) audits were seen and or the effectiveness check which was not demonstrably performed. PDCA system was used. Beside this, re-occurrence was seen on deviations of the previous IFS audit (req. 4.10.1). Beside this , lack on detailed information on what was assessed to approved the effectiveness of implementation of corrections (example: deviation of previous audit on 5.1.1. depth of internal audits, no information was given by the HQ QA manager what was evaluated and based on which information was decided to close this deviation).

Annex to the IFS Audit Report

List of key participants

Audit participants					
Name	**Position**	**Opening meeting**	**On-site evaluation**	**Documentation review**	**Closing meeting**
	Operations manager	X		X	X
	QA manager	X	X	X	X
	Production manager	X	X	X	X
	Group QA manager	X	X	X	
	Plant controller			X	
	VK/expedition		X		
	CS manager		X		
	Maintenance		X		
	PD		X		
employees employees	production, expedition , cleaning, technicians		X		
	TL VK		X		
	TL CS		X		
	QC employee		X	X	
	QC employee		X	X	
	Line operator		X		
	Line responsible employee		X		
	Expedition dispatch		X		
	Employee Dispach (CCP)		X		
	HR manager			X	
	QA employee	X	X	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