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: NL585EG

Legal authorisation number:

Date of audit: 23.02.2026 - 25.02.2026

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

23.02.2026 (11:00-18:00)
24.02.2026 (08:30-12:30)
24.02.2026 (13:00-18:00)
25.02.2026 (08:30-12:30)
25.02.2026 (13:00-17:00)

Date/time of previous audit: 26.02.2025

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): @vionfood.com

Phone.	Fax:	Phone: +31544473100	Fax:
Website: www.vionfoodgroup.com	E-mail: @vionfood.com	Website: www.vionfoodgroup.com	E-mail: @vionfood.com

Scope of the audit

Production (cutting, slicing, mincing, battering, breading, blending, marinating, forming and assembling) and packing (MAP, vacuum or skin packed) of chilled beef, pork or poultry meat and meat preparations, including RTE minced meat, in consumer and atmospheric bulk packaging.

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

Additional information

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

Final result of the audit

As a result of the audit performed on 23.02.2026 - 25.02.2026, "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 Higher level, with a score of 96.26%.	Recertification audit between 23.01.2027 and 03.04.2027 in case of announced audit and between 28.11.2026 and 03.04.2027 in case of unannounced audit.

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

n/a

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

3.4.6 sinks with water supply
4.9.6.1 reparated
4.10.2 loading areas clean and tidy
4.12.12 spaces within the lines very clean and tidy
4.15.3 light ok
4.16.3 rust management found in place.
4.17.4 electric trollyes maintained.

Company profile
Company data
Year of construction of the audited site(s).
If the site was fully reconstructed, enter the year:
Area of the production site m2
Number and description of buildings, floors and production lines (including decentralised structure(s), if applicable): Number of buildings Number of floors: Number of production lines
Maximum number of employees at peak season within a calendar year and explanation: The factory operates in shift system, two processing shifts and night cleaning.
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: Cat 1 Meat and meat preparations (beef, porck, poultry); all products need to be heated before consumption P4 marinating P6 freezing, IQF, cooled and frozen storage P8 MAP Packing, vacuum and skin packing P9 RTE Minced meat/tartare (On the label is written that the product must be heated also inside, but well known that some consumers are familiar with eating semi raw meat typical for these 2 articles) P12 battering, slicing, dicing,mixing, manipulation, packing, labeling
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.): Investment in operational excellence projects.
Does the company fulfil the requirements about the use of the IFS Food Logo, as defined in the IFS Food Certification Protocol (Part 1)? If "no", provide explanation: Yes
Working language of the site and language in which the (food) safety and quality management system is written: Working language: Dutch Safety and quality management system: Dutch
If the site is certified for other standards, specify the name(s) of the standard(s): Yes Other 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 processing lines to make packed chilled meat products and meals (ine RTE and line mix of vegetables, pasta and meat with marinade). There is a one and 2 shift system. IFS Logo is not used. Turnover of tonnes represents million consumer packages per week. Omzet van ton goed voor milj consumentenverpakkingen per week.
Audit data
Language in which the IFS Food Audit was conducted: Dutch

Company profile
Audit duration (only for IFS Food Audit): 24:00 Hours (minimum calculated audit duration: 22:00 Hours)
In case of reduction/extension of audit duration, justify: Complexity of the process.
Which products were produced and which processes have been running during the on-site evaluation? Several meat products and meat preparations, minced meat. Portioning of meat, marinating /breading and MAP packing/labelling.
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.

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	11	26	25	120	36
B	0	0	0	2	0
C	0	1	0	4	1
D	0	0	0	1	0
NA	0	0	0	5	0
Result per chapter (%)	100	97.22	100	94.49	97.97

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 dd 15.11.2023. 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. Culture P-PGR-NL-1000 15-11-2023.
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
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	Latest version of the organisational chart dated 01.02.2026. Both production management and the quality department report independently to the site manager. Laatste versie organigram dd 01.02.2026. Zowel de productieleiding als de kwaliteitsdienst rapporteren onafhankelijk van elkaar aan de site manager.
	1.2.5	Based on the samples reviewed during the evaluation, the senior management has implemented and applied an up-to-date system of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and is aware of factors that can influence food defence and food fraud risks. This applies to countries of production and destination.
	1.2.6	**Name of the competent authorities** NVWA **Last visit of the competent authorities (even if it occurred more than 12 months ago)** 18.04.2025 **Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?** No The output of the NVWA inspection consisted solely of GMP/hygiene-related comments. These were incorporated into the management of corrective measures. Output van inspectie NVWA waren enkel GMP/Hygiëngeoriënteerde opmerkingen. Deze werden opgenomen in het beheer van corrigerende maatregelen.
Management review	1.3.1	Latest management assessment dated 03.01.2025 and 05.01.2026 (a management assessment is carried out every quarter, with content increasing over the four quarters on an annual basis). Reporting based on a fixed template (changes, product quality, results of internal and external audits, customer assessments, analysis results, Food Safety Culture score, follow-up on corrective actions. There were no structural outputs or improvement actions. Laatste directiebeoordeling dd 03.01.2025 and 05.01.2026 en (per kwartaal wordt een directiebeoordeling uitgevoerd, oplopend over de 4 kwartalen op jaarbasis qua content). Rapportage op basis van vaste template (veranderingen, productkwaliteit, resultaat interne en externe audits, beoordeling van klanten, analyseresultaten, score FoodSafeyCulture, opvolging correctieve acties. Er waren geen structurele outputs of verbeteracties.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

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

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
HACCP system	2.3.8.1	**CCPs in the company** 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). Temperature is measured in 5 places spread over the batch/ truck. Temperature of 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, edible offals <=3°C, Frozen >-15°C (at reception)
	2.3.9.1 KO 2	**The following different CCPs are implemented** • CCP 1 Temperature of 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) 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, edible offals <=3°C, Frozen >-15°C (at reception)
	2.3.11.2	HACCP verification is part of the management review, dated 3 July 2025 and 1 July 2024. Inputs include trends in CCP and CP registrations, verification of hazard analysis/risk assessment/flowchart, complaints, incidents, verification of documentation. There were no structural outputs. Haccp verificatie maakt deel uit van de directiebeoordeling, dd 03.07.2025 en 01.07.2024. Inputs zijn oa trendings in registraties ccp's en cp's, verificatie van gevarenstudie / risicobeoordeling / flowchart, klachten, incidenten, verificatie van documentatie. Er waren geen structurele outputs.
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	Blue disposable gloves are used by the factory staff.
Training and instruction	3.3.1	An annual HACCP refresher training course is provided for operators. This is done on a rotating basis and is given by the quality department. Jaarlijks wordt er een haccp refresh training voorzien voor de operators. Dit gebeurt met een beurtrol en wordt gegeven door de kwaliteitsdienst.
	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	Access to production is via a hygiene lock with mandatory hand washing and hand disinfection. Soft care disinfection (alcohol-based) Soft care sensitive hand soap. Both have technical data sheets and are certified for use in the food industry. Toegang tot productie verloopt via een hygiënesas met verplichte handenwas en handendesinfectie. Soft care des ontsmetting (op basis van alcohol) Soft care sensitive handzeep. Beide beschikken over technische fiche en vermelding geschikt voor gebruik in de levensmiddelenindustrie.
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Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
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 Finding: On 15.08.2025, the production registration form for label control of 'Speklap Indo styl' showed E270 and E327N declared on the label, while these additives were not declared in the corresponding customer portal specification reviewed on 24.02.2026. 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.
Specifications/ finished products	4.2.1.1	**The following finished product specifications (minimum 2) have been reviewed during the evaluation** artikel 55674 'Speklapje Indo. stijl' Pastagehakt **The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers** Yes Customer specifications are drawn up based on a fixed template (in): customer, commercial name, item number, food gas weight standard, packaging, label, packaging gas. Seen and approved for "Indonesian-style marinated pork belly". Seen and approved for "Indo Style pork chops" and "Pastagehat 't This information is also made available to customers via the retail portal. Seen and approved for The following microbiological guideline values have been agreed with all customers: TC ^{2} Log 7; enterobacteria ^{2} Log 5. Klantspecificaties worden opgestels op basis van vaste template (in): klant, commerciële naam, artikel nummer, voedingsgas gewichtsnorm, verpakkingen, label, verpakkingsgas. Gezien en ok voor 'Gemarineerde spekalp op Indonesische wijze Varkensvlees'. Gezien en ok voor 'Varkenslapjes Indo Style' en 'Pastagehat 't Deze informatie wordt ook voor de klanten ter beschikking gesteld via retail-portal. Gezien en ok voor Met alle klanten zijn volgende microbiologische richtwaarden overeengekomen: TC ^{2} Log 7; entero's ^{2} Log 5.
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/ 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** RAW MATERIAL Tandori kruidenolie ( ) dd 01.11.2019 Fresh Pasta Bolognaise sauce) dd 18.06.2024 Buiken (Vion) dd 03.05.2024 PACKAGING Bovenfolie ..., DoC in referentie met EG 10/2011 Onderschaal RPT Tray en Pad Doc in referentie met EG 1935/2004 Flowpackfolie PET, , DoC in referentie met EG 1935/2004, 10/2011, 2023/2006. Pergamin Paper) in referentie tot EG 1935/2004. Sampled RM 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 • Gluten Free • BLK • Organic • Angus **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 and by allergen management policies. BLK and Organic are confirmed with current certification for this schemes. Angus claim is used for one product (Angus Burger) for one customer , the plant purchases raw materials from approved suppliers with claim marked in delivery notes and on labels. Seen: Organic valid till 01.01.2027., BLK valid till 01.09.2026.
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 countries and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the countries of destination and customer requirements. Approval of label by quality control department.
	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.
Purchasing	4.4.1	Suppliers of raw materials, auxiliary materials and packaging materials are GFSI certified as standard. The procedure provides for measures for any purchases made in exceptional circumstances. Certificates viewed: Vion Enschede BRC validity 06.05.2026 BRC packaging validity 09.03.2027 FSSC22000 validity 31.12.2028 Riskplaza + validity 02.02.2029 Vion Groenlo BRC validity 03.06.2026 BRC validity 25.04.2026 Leveranciers van grondstoffen, hulpstoffen en verpakkingsmaterialen zijn standaard GFSI gecertificeerd. In de procedure is voorzien in maatregelen voor eventuele aankoop in exceptionele omstandigheden. Gezien certificaten: Vion Enschede BRC validity 06.05.2026 BRC packaging validity 09.03.2027 FSSC22000 validity 31.12.2028 Riskplaza + validity 02.02.2029 Vion Groenlo BRC validity 03.06.2026 BRC validity 25.04.2026
	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.
	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.		

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Product packaging	4.5.1	**List the kind of food contact packaging materials used for finished products** • Skin Foil (top/ bottom foil) • MAP packed in sealed trays: Top foil, PET trays, inner layer, food gas • Vacuum foil (top/bottom) • Flow pack foil • crates with foil 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** na na Based on the samples reviewed during the evaluation, the layout, process flows and processes and procedures are designed, planned, implemented, constructed, maintained and suitable to mitigate all food safety risks. Cross contamination risks are minimized through effective measures for purchased materials, work in progress, rework, packaging and finished products.
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 shelves. 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 separately. No outside 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** 2 x year **Performed analyses** • Sensory **Microbiological (parameters)** • TC 22°C, entero's, E.coli **Chemical (parameters)** • not conducted Process water is tap water, untreated. Parameters analysed: E. coli, TC at 22°C, enteric bacteria. Last date 22.09.2025, 10.01.2025. Results within the standard. Analyses are outsourced to (RvA and test). Proceswater is leidingwater, niet behandeld. Geanalyseerde parameters: E.coli, TC bij 22°C, entero's . Laatste dd 22.09.2025, 10.01.2025. Resultaten binnen de norm. Analyses worden uitbesteed aan (RvA en test).
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	Cleaning is outsourced to an external service provider, , under contract. Schedules for daily and periodic cleaning are available via this service provider's online tool. Alkaline cleaning and disinfection with sodium hypochlorite ( ) are standard practice. In between, deep cleaning is carried out with (acidic cleaner). The dismantling and assembly of machinery is carried out by the operators themselves. Reining is uitbesteed aan externe dienstenleverancier, , onder contract. Planning voor dagelijkse en periodieke reiniging zijn beschikbaar via online tool van deze dienstenleverancier. Standaard wordt er alcalisch gereinigd ( ) en desinfectie met chloor natriumhypochloriet ( ). Tussentijds worden dieptereinigingen uitgevoerd met (zure reiniger). Het onmantelen en monteren van machinerie gebeurt door de operatoren zelf.
	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	Storage in a locked area, clear identification and availability of technical data sheets. Opslag in afgesloten ruimte, duidelijke identificatie en beschikbaarheid van technische fiches.
Waste management	4.11.1	Waste Management Procedure P-RGR-10132 v2 dated 15 August 2023. Responsible storage and removal from the production environment is ensured. The classification of animal waste into categories is formalised in P-RGR-NL-10025 v9 dated 19 September 2025. Procedure Afvalbeheer P-RGR-10132 v2 dd 15.08.2023. Er is een verantwoorde opslag en verwijdering uit de productieomgeving. Indeling dierlijke afval in categorisatie is geformaliseerd in P-RGR-NL-10025 v9 dd 19.09.2025.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
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 **For foreign material detectors which are not defined as CCP, the following test pieces and sizes are used:** • **Iron:** 3.5 mm • **Non-iron:** 4.0 mm • **Stainless steel:** 4.0 mm • **Others:** For bulk SS 6.5 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 • Glass and hard plastic inspections • Visual inspections during handling and cutting, special inspection on little bones Metal detection was defined as a critical control point (CCP) in the HACCP study. All packaging lines are equipped with an in-line metal detector. Registrations checking operation on Metal Detection Check Form F-RGR-NL-10021 v21 dated 30.03.2023. Seen and approved registrations dated 12 and 15.08.2025. Metaaldetectie werd als CP gedefinieerd binnen de haccp studie. Alle verpakkingslijnen zijn uitgerust met in-line metaaldetector. Registraties controle op werking op Formulier controle metaaldetectie F-RGR-NL-10021 v21 dd 30.03.2023. Gezien en ok registraties dd 12 en 15.08.2025.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Pest monitoring and pest control	4.13.2	**External service provider** Yes **Pest monitoring activities are carried out internally by own employees** Yes **Frequency** • pest_monitoring_frequency_other **Description** 1 x 6 week regular visit **Inspections include** • rodents, flies, crawling insects **Last inspection** 11.02.2026 **The inspection reports show no particular pest activities inside facilities since the last IFS Audit** Yes Pest control has been outsourced to an external service provider for both crawling and flying insects. A contract is available with a minimum number of inspections per year. Reports are available via this service provider's online tool, with one inspection per month. In Q1Q2 2025, gnaw marks were observed inside. The rat was exterminated. The problem has since been resolved. Outstanding actions have been reported in the maintenance system. Ongediertebestrijding is uitbesteed aan een externe dienstenleverancier dit zowel voor de kruipende als voor de vliegende insecten. Er is een contract beschikbaar met min inspecties op jaarbasis. Rapportage is beschikbaar via online tool van deze dienstenleverancier, er is een inspectie per maand. In Q1Q2 2025 werden knaagsporen binnen waargenomen. Rat werd verdelgd. Sindsdien problematiek opgelost. Openstaande acties zijn gemeld in onderhoudssysteem.
Receipt and storage of goods	4.14.1	Temperature control of goods upon arrival was defined as a CCP in the HACCP study. At least five measurements are taken per lorry. Registered on F-RGR-NL-10079 v23 dated 6 June 2025. Seen and approved on 11.08.2025 delivery to Vion Enschede (3.2°C) and on 12.08.2025 delivery tc t (-4.5°C). Ingangscontrole temperatuur goederen werd als CCP gedefinieerd binnen de haccp studie. Per vrachtwagen worden er minstens 5 metingen genomen. Registratie op F-RGR-NL-10079 v23 dd 06.06.2025. Gezien en ok dd 11.08.2025 levering Vion Enschede (3,2°C) en dd 12.08.2025 levering : (-4,5°C).
	4.14.2	Digital monitoring records showed ambient temperatures above -18°C in weeks 33/2025 and 9/2026, while manual QC measurements during those periods did not record ambient temperatures > -18°C, a validation of the -12°C alarm setpoint of the freezing unit is not available. The freezing unit is used for short storage of frozen goods.
	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.
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
Transport	4.15.1	Ex-works. Transport is organised and managed by our sister company Distri Fresh. Ex-works. Transport is onder organisatie en verantwoordelijkheid van zusterbedrijf Distri Fresh.
Maintenance and repair	4.16.1	Finding: Review of the maintenance plan and related work orders showed that priorities were not consistently assigned or aligned with equipment criticality. Both preventive and corrective maintenance are digitised via Most maintenance is organised with our own internal technicians. Preventive maintenance is managed on the basis of downtime. Preventive maintenance is outsourced to external parties, while corrective maintenance is carried out by our own staff as much as possible. New equipment transferred from the German site cutting machines) has been integrated into the maintenance plan. Zowel het preventief als het curatief onderhoud is gedigitaliseerd via . Meeste onderhoud wordt georganiseerd met eigen interne techniekers. Op basis van downtown tijd wordt het preventief onderhoud aangestuurd. Preventief onderhoud wordt uitbesteed aan externe partijen, curatief onderhoud wordt zoveel als mogelijk met eigen personeel. NIeuwe apparatuur overgezet van site Duitsland snijmachines) zijn geïntegreerd in het onderhoudsplan.
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	**During the evaluation, the following traceability test was conducted as initiated by the auditor.** **Origin of the product sample** • Selected on site by auditor **Finished product** *) Speklap Indo Style MAP verpakt (artikel) vrij 15.08.2026, lotcode (16:24). In referentie met ordern. (80kg geproduceerd). Receptie grondstof speklap dd 13.08.2025 kg buiken, Vion Trading. Receptie marinade dd 21.05.2025 30 emmers). *) Pastagehakt (artikel 220079) productiedatum 12.08.2025, lotcode (15:36). In referentie met deeg 'Bolognaise Burger' kg deeg waarvan kg in het pastagehakt werd afgevuld. Receptie rundersnippers vers (Vion Enschede kg) dd 11.08.2025. Uitgaand dd 12.08.2025 in 2 leveringen naar 2 verschillende DC's Beide werden ok bevonden inclusief massabalans. *) Indo Style MAP-packed pork belly (item) expiry date 15.08.2026, batch code (16:24). In reference to order no. (80 kg produced). Receipt of raw material bacon belly on 13.08.2025 (1271 kg bellies, Vion Trading. Receipt of marinade on 21.05.2025 , 30 buckets). *) Minced meat (item 220079) production date 12.08.2025, batch code (15:36). In reference to dough "Bolognaise Burger" 55 kg dough, of which kg was filled into the minced meat for pasta. Receipt of fresh beef shreds (Vion Enschede kg) on 11.08.2025. Outgoing on 12.08.2025 in 2 deliveries to 2 differen DCs. Both were found to be OK, including mass balance. **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** 2.5 hours **The following ingredients and packaging material specifications have been checked within the framework of the traceability test** See chapter Specifications. **The result of the traceability exercise during the evaluation has been found compliant** Yes Finding: The review of the traceability system showed that while traceability of the primary packaging was demonstrated, no documented direct link between finished product lot codes and specific food contact packaging batches was established. Identification and Traceability Procedure P-RGR-NL-10078 v17 dated 10.11.2025: key data are the production order number and batch code (also includes line and time recorded). The batch is linked to a specific recipe and can be a maximum of one day's production. code = YYWWDDxxx where xxx = counter (of the number of movements). Meat raw materials are traced digitally (via). Traceability of additives and primary packaging is currently still done on paper. Procedure Identificatie en Naspeurbaarheid P-RGR-NL-10078 v17 dd
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
		10.11.2025: centraal gegeven is productie ordernummer en lotcode (bevat ook lijn en tijd opgeboekt). Partij is gelinkt aan een specifieke receptuur en kan max 1 dagproductie zijn. code = YYWWDDxxx waarbij xxx = teller (van et aantal bewegingen). Tracering van vleesgrondstoffen gebeurt digitaal (via). Tracering van hulpstoffen en primaire verpakkingen gebeurt op vandaag nog op papier.
	4.18.2	Seen on 13 May 2025 on schnitzel naturel, lot code: and kg. Total time frame 4 hours, no structural improvements were needed (only adjustment of contact in the procedure). Report is available. Gezien dd 13.05.2025 op schnitzel naturel, lotcode en , kg. Totaal tijdsbestek 4u, er waren geen structurele verbeterpunten nodig (enkel aanpassen van contact in de procedure). Verslag is beschikbaar.
Allergen risk mitigation	4.19.2	**Allergens present at the site** • Milk • Gluten • Mustard • Soy (only present in marinade for CS products) • Sulphite (only present in marinade for CS products. In the final product below the legal limit) **Mitigation measures in place** • Minced meat factory: Each dough is divided into a dough conversion class. A dough changeover class takes into account the type of allergen. The ERP system automatically plans the end products in the correct order, taking into account the dough changeover class. In the minced meat factory and the spice room, additional colors are used for the different allergens. The buckets used to add the additives, the norm bins used to transport dough and the planning used by the minced meat factory are provided with colour coding. Line planning: Each final item is divided into a changeover class. A changeover class takes into account the type of allergen. The ERP system automatically plans the end products in the correct order, taking into account the changeover class. Described in: P-RGR-NL-10148
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** • 14 None **Criteria that were selected in the vulnerability assessment** Product groups include packaging, animal ingredients, vegetable ingredients, cheese, spices, marinades and breadcrumbs. Parameters: known fraud at the supplier, duration of the business relationship, contract or free market, delivery quality, supply chain level score, availability on the market, potential for counterfeiting, chance of detection. Actions are expected when the risk exceeds 100. No raw materials scored this high. Meat raw materials with a specific claim are only purchased through the Vion Group. Productgroepen zijn oa verpakkingen, dierlijke ingrediënte, plantaardige ingrediënten, kaas, specerijen, marinades, paneermeel. Parameters: bekende fraudes bij de leverancier, duur van de zakelijke relatie, contract of vrije markt, leveringskwaliteit, score supply chain level, verkrijgbaarheid op de markt, potentie tot vervalsen, ontdekkingskans. Vanaf een risico >100 worden acties verwacht. Er werden geen grondstoffen met dergelijk resultaat gescoord. De vlees-grondstoffen met een bepaalde claim worden enkel via Vion-groep aangekocht. **Details of the vulnerability assessment (dates, responsibilities, points of discussion, etc.)** Last verification on 14 October 2025. There were no changes in terms of risks or control measures. Laatste verificatie dd 14.10.2025. Er waren geen wijzigingen qua risico's of beheersmaatregelen. Procedure Food fraud P-RGR-NL-10158 v4 dd 07.02.2024.
	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.
Food defence	4.21.2	Food Defence Procedure P-FOOD-10051 v5 dated 22 November 2023. The analysis for the Groenlo site is recorded in a risk analysis (Excel spreadsheet): buildings, food gas storage, raw materials, transport, staff & visitors, ICT. Specific control measures are in place, including the storage of chemicals (under lock and key) and 24-hour site surveillance. Procedure Food Defense P-FOOD-10051 v5 dd 22.11.2023. Analyse voor de vestiging van Groenlo is vastgelegd in een risico analyse (excel spreadsheet): gebouwen, opslag voedingsgas, grondstoffen, transport, personeel & bezoekers, ICT. Er zijn specifieke beheersmaatregelen oa in de opslag van chemicaliën (achter slot), 24u bewaking terrein.
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Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Internal audits	5.1.1 KO 8	Internal audit procedure P-VION-10011 v10 dated 02.09.2025. The audit programme is imposed by the Head of QM Vion Group. The frequency of internal audits for the next review period is determined in the management review. There is an annual schedule at group level. In practice, two audits are conducted per year for Groenlo (alternately announced and unannounced). Procedure interne audits P-VION-10011 v10 dd 02.09.2025. Auditprogramma wordt opgelegd door hoofd QM Vion Group. Frequentie van de interne audits voor de volgende review periode wordt vastgelegd in de directiebeoordeling. Er is een planning op jaarbasis op groepsniveau. In praktijk vinden er voor Groenlo 2 audits plaats/jaarbasis (afwisselend aangekondigd en onaangekondigd).
Site factory inspections	5.2.1	Every day, the QC department conducts extensive inspections of hygiene, infrastructure and working methods. This is done both before and during production. These SSOP and preSSOP checks are recorded using a digital tool called Seen and approved on 12 and 15 August 2025. Dagelijks worden er uitgebreide rondgangen naar hygiëne, infrastructuur en werkwijze gelopen door de QC dienst. Dit zowel voor als tijdens productie. Registraties van deze SSOP en preSSOP controles gebeuren via een digitale too' Gezien en ok dd 12en 15.08.2025.
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.
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Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Measuring and monitoring devices	5.4.1	Procedure P-RGR-NL-10024 v13 14.07.2025 calibration of measuring and weighing equipment contains an inventory list as well as a record of frequency, internal or external calibration, maximum deviation value. Procedure P-RGR-NL-10024 v13 14.07.2025 kalibratie meet-en weegmiddelen bevat een inventarislijst alsook een vastlegging van frequentie, interne of externe kalibratie, max afwijkende waarde.
	5.4.2	Seen: -) verification checkweighers with calibrated weights, monthly, seen and OK on 01.12.2025 for line 22 -) calibration of thermometers monthly by QC, seen and OK on 18.02.2026, seen and OK for thermometer reception and 3 loggers quality service -) master thermometer was externally calibrated via on 03.04.2025 (certificate no. 703794001) -) Metal detector line 22 was calibrated externally via on 22.10.2025 (certificate no. 20251228) -) Calibration weights were calibrated externally via on 12.03.2024. -) Calibration of cold store probes via external service provider dated 1 December 2025, maximum deviation of 0.5°C was applied, no corrections were made, all functioned within the specified standard. Gezien: -) verificatie checkwegers met geijkte gewichten, maandelijks, gezien en ok dd 01.12.2025 voor lijn 22 -) kalibratie thermometers maandelijks door QC, gezien en ok dd 18.02.2026, gezien en ok voor thermometer ontvangst en 3 loggers kwaliteitsdienst -) moederthermometer werd extern gekalibreerd via dd 03.04.2025 (certificaat nr 703794001) -) metaaldetector lijn 22 werd extern gekalibreerd via dd 22.10.2025 (certificaat nr 20251228) -) ijkgewichten werden extern gekalibreerd via dd 12.03.2024. -) kalibratie sondes koelcellen via externe dienstenleverancier gezien dd 01.12.2025, max afwijkende waarde van 0,5°C werd gehanteerd, er werden geen correcties uitgevoerd, alle functioneerden binnen de vooropgestelde norm.
Quantity control monitoring	5.5.1	**Frequency and methodology of quantity checking** e-standardisation or net weight depending on customer requirements. e-normering of netto gewicht afhankelijk van klantenvereisten. **Company uses "℮" mark on packaging** Yes Based on checkweigher records for "Minced meat production date 12.08.2025, 250g", average weight 256g, with and Gezien registraties checkweger voor 'Pastagehakt productiedatum 12.08.2025, 250g', gemiddeld gewicht 256g, met er.
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Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product testing and environmental monitoring	5.6.1	**Internally: the following analyses are performed** No internal analyses apart from cleanliness control using contact plates. **Externally: the following analyses are performed** All analyses are carried out by an external laboratory under accreditation (RvA). Alle analyses worden uitgevoerd via extern labo onder accreditatie (RvA . Procedure Inspection Plan P-RGR-NL-10000 v33 dated 11.12.2025: raw materials, end products and environment. Product groups: -) fresh meat: 2 analyses per week, parameters: TC, enterobacteria -) meat preparations: 2 analyses per week, parameters: TC, enterobacteria and Salmonella (lower frequency 1x/2 weeks) -) minced meat (without preparation >2% salt): if produced, then 1x/week analysis for TC, E. coli and Salmonella -) tartare RTE: 1x/week analysis for Salmonella and STEC and Listeria at end of best-before date End product analyses are analysed as standard at both P+0 and at the end of the best-before date. All analyses based on n=5. Seen and approved analyses 2025-2026. A challenge test is available for beef tartare (RTE Minced meat) dated 23.09.2019. Growth potential of 0.5 log with a best-before date of 10 days. Procedure Keuringsplan P-RGR-NL-10000 v33 dd 11.12.2025: grondstof, eindproduct en omgeving. Productgroepen: -) vers vlees: 2 analyses op weekbasis, parameters: TC, entero's -) vleesbereidingen: 2 analyses op weekbasis, parameters: TC, entero's en Salmonella (lagere frequentie 1x/2 weken) -) gehakt vlees (zonder toebereiding >2% zout): indien geproduceerd dan 1x/week analyse op TC, E.coli en Salmonella -) tartaar RTE: 1x/week analyse op Salmonella en STEC en Listeria op einde THT Eindproductanalyses worden standaard zowel op P+0 als op einde THT geanalyseerd. Alle analyses op basis van n=5. Gezien en ok analyses 2025-2026. Voor rundstartaar (RTE Minced meat) is er een challengetest beschikbaar dd 23.09.2019. Groeipotentiaal van 0,5 log met een THT van 10 dagen.
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
	5.6.2	**List of parameters of environmental monitoring program** • verdampers Listeria (1x/jaar) • RTE lijn 17 en gehaktfabriek: wekelijks 10 swabs op Listeria • Agar TC 50 stuks per week **[Only for animal slaughtering sites to fill in:] There are defined post-slaughter time and temperature parameters in relation to the chilling or freezing of a product** n/a as no slaughtering on site The risk analysis at group level has been established for environmental monitoring. AGAR Both direct and indirect contact points are sampled. Two hundred sampling locations have been established, of which around 50 are sampled each week. Action is taken if individual results exceed 30 cfu/7cm^2. The results are particularly good. Results outside the limit are rarely found. This is an acceptable result, supported in part by visual checks during inspections and a very dry environment (no condensation) despite the specific activity of fresh meat production and meat preparation. LISTERIA For Listeria, a number of positive analyses were recorded for both 2025 and 2026, but the number is limited. Necessary actions are being taken. No outputs that require structural actions. Voor de omgevingsmonitoring is de risico analyse op groepsniveau vastgelegd. AGAR Er worden zowel directe als indirecte contactpunten bemonsterd. Er werden 200 bemonsteringsplaatsen vastgelegd waarvan 50tal per week bemonsterd worden. Acties worden genomen indien individueel resultaat > 30 kve/7cm2. Resultaten zijn bijzonder goed. Er worden zelden resultaten buiten limiet vastgesteld. Dit is een aanvaardbaar resultaat mede ondersteund door visuele check tijdens rondgang en zeer droge omgeving (geen condens) ondanks de specifieke activiteit van vers vlees productie en vleesbereidingen. LISTERIA Voor Listeria werden zowel voor 2025 als voor 2026 een aantal positieve analyses vastgesteld, maar aantal is beperkt. Nodige acties worden genomen. Geen outputs die structurele acties verwachten.
	5.6.3	All swabs for Listeria are analysed by an external accredited laboratory (RvA .). Alle swabs op Listeria worden geanalyseerd via extern labo onder accreditatie (Rv/).
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.
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
Complaints management	5.8.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a Procedure P-RGR-EN-10018 v7 dated 21 August 2023: received via customer service, complaint codes, registration in Excel spreadsheet (date, item number, description, serial number, customer, complaint code, complaint justified or not, date of completion). Procedure P-RGR-NL-10018 v7 dd 21.08.2023: inkomend via customer service, klachtencodes, registratie in excel spreadsheet (datum, artikelnummer, omschrijving, volgnummer, klant, klachtcode, klacht gegrond of niet, datum van afronden.
	5.8.2	**Product complaints within 12 months** **Total** **From consumers** 0 **From retailers/customers** **From authorities** 0 **Main reasons for complaints from consumers/retailers** • Foreign bodies • labelling (missing labels) • sensory **Foreign body complaints (within 12 months)** **Foreign materials with most frequent complaints** • metal (2) • soft plastic • others A total of omplaints compared tc in the previous period. Taking into account a % drop in turnover and a turnover of tonnes per week (million consumer packages per week), this is a good result. Follow-up by quality control department, timely and correct handling. Where necessary, additional monitoring is organised by QC for specific complaints. Given for quality fillet steak aluminium dd 26.01.2026, MMM (multi moment measurement) registration. Complaint trends are discussed in the management review. Seen and approved on 03.07.2025. In this analysis, the top 3 is further supplemented by damaged packaging. This is due to complaints from one specific customer. klachten in totaal in vergelijking met in de voorgaande periode. Rekening houdende met een omzetdaling van % en een omzet van ton per week miljoen consumentenverpakkingen per week) is dit een goed resultaat. Opvolging door kwaliteitsdienst, afhandeling tijdig en correct. Wanneer nodig worden voor specifieke klachten extra monitoring georganiseerd door QC. Gezien voor kwaliteit filetlap alaminium dd 26.01.2026, MMM (multi moment measurment) registratie. Trends van klachten worden besproken in de directiebeoordeling. Gezien en ok dd 03.07.2025. In deze analyse word de top 3 verder aangevuld door beschadigde verpakkingen. Dit is ter wijten aan klachten van 1 specifieke klant.
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
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 The recall procedure is divided into a generic procedure at group level P-VION-10115 v16 dated 08.01.2026 and a site-specific P-RGR-NL-10007 v27 dated 31.12.2025. Last recall dated 26.02.2025 (during previous certification audit and assessed during previous certification audit). Procedure recall is verdeeld in een generieke procedure op groepsniveau P-VION-10115 v16 dd 08.01.2026 en een site specifieke P-RGR-NL-10007 v27 dd 31.12.2025. Laatste recall dd 26.02.2025 (tijdens vorige certificatie audit en beoordeeld tijdens vorige certificatieaudit).
	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, last dd 13.05.2025.
Management of nonconforming products	5.10.1	Identification of potential NC products with red blockade cards F-RGR-NL-1004. The quality department is always responsible for follow-up Identificatie van mogelijk NC producten met rode blokkade kaarten F-RGR-NL-1004. Verantwoordelijke voor opvogling is steeds de kwaliteitsdienst.
Management of deviations, non-conformities, corrections and corrective actions	5.11.1	Finding: Review of corrective action records showed that root cause analyses were not consistently documented, including for deviations related to safety and/or legality. 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. Vaststelling: Procedure producten en processen met tekortkomingen P-RGR-NL-10037 v9 dd 03.12.2025.
	5.11.3 KO 10	Registration of CAs in PMT overview list in shared SharePoint: year, date, serial number, item, complaint code, deviation. Given deviation “large piece of metal in mixer 1”. Handling OK. Registratie van CA's in overzichtslijst PMT's in gedeelde sharepoint: jaartal, datum, volgnummer, artikel, klachtcode, afwijking. Gezien afwijking 'groot stuk metaal in menger 1. Afhandeling ok.
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

Chapter 2: Food safety and quality management system

N°	Reference	IFS requirement	Evaluation	Explanation
1	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.	C	Finding: On 12.08.2025, the gas composition monitoring record for line 22 showed a CO_2 value of 29% against a defined limit of 28%, without a corresponding documented deviation or corrective action. Gezien en ok registraties in kader van verticale audit aansluitend op 2 tracetesten tijdens de audit (productiedata 12 en 15.08.2026): -) Formulier controle gassamenstelling en lekdichtheid F-RGR-NL-10059 v24 dd 16.11.2021: gascontrole bij opstart, productwissel, einde productie; -) Dompelcontrole en druktest op flowpack, registratie via F-RGR-NL-10183 v1 dd 21.09.2022. Seen and approved registrations in the context of vertical audit following two trace tests during the audit (production dates 12 and 15 August 2026): -) Gas composition and leak tightness check form F-RGR-NL-10059 v24 dated 16 November 2021: gas check at start-up, product change, end of production; -) Immersion check and pressure test on flow pack, registration via F-RGR-NL-10183 v1 dated 21 September 2022.

Chapter 3: Resource management

N°	Reference	IFS requirement	Evaluation	Explanation

Chapter 4: Operational processes

N°	Reference	IFS requirement	Evaluation	Explanation
2	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.	B	**Which of the following 6 types is the customer agreement related to** • Recipe • Packaging • Labeling • Testing and monitoring plans Finding: On 15.08.2025, the production registration form for label control of 'Speklap Indo styl' showed E270 and E327N declared on the label, while these additives were not declared in the corresponding customer portal specification reviewed on 24.02.2026. 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.
3	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	In the -6°C cold store, a small and isolated area of flaking paint was observed on the wall surface while products were stored in crates with inner liner bags.
4	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.	D	Digital monitoring records showed ambient temperatures above -18°C in weeks 33/2025 and 9/2026, while manual QC measurements during those periods did not record ambient temperatures > -18°C, a validation of the -12°C alarm setpoint of the freezing unit is not available. The freezing unit is used for short storage of frozen goods.

N°	Reference	IFS requirement	Evaluation	Explanation
5	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.	C	Finding: Review of the maintenance plan and related work orders showed that priorities were not consistently assigned or aligned with equipment criticality. Both preventive and corrective maintenance are digitised via . Most maintenance is organised with our own internal technicians. Preventive maintenance is managed on the basis of downtime. Preventive maintenance is outsourced to external parties, while corrective maintenance is carried out by our own staff as much as possible. New equipment transferred from the German site (cutting machines) has been integrated into the maintenance plan. Zowel het preventief als het curatief onderhoud is gedigitaliseerd via Meeste onderhoud wordt georganiseerd met eigen interne techniekers. Op basis van downtown tijd wordt het preventief onderhoud aangestuurd. Preventief onderhoud wordt uitbesteed aan externe partijen, curatief onderhoud wordt zoveel als mogelijk met eigen personeel. NIeuwe apparatuur overgezet van site Duitsland snijmachines) zijn geïntegreerd in het onderhoudsplan.
6	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.	C	On 24.02.2026, in the area adjacent to the -6°C cold store, due to construction activities, grinding residues were observed on the floor and an open connection to production was present without demonstrated transfer control measures.

N°	Reference	IFS requirement	Evaluation	Explanation
7	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.	B	**During the evaluation, the following traceability test was conducted as initiated by the auditor.** **Origin of the product sample** • Selected on site by auditor **Finished product** *) Speklap Indo Style MAP verpakt (artikel 226025) vrij 15.08.2026, lotcode (16:24). In referentie met ordernr (80kg geproduceerd). Receptie grondstof speklap dd 13.08.2025 kg buiken, Vion Trading. Receptie marinade dd 21.05.2025 (, 30 emmers). *) Pastagehakt (artikel 220079) productiedatum 12.08.2025, lotcode (15:36). In referentie met deeg 'Bolognaise Burger' g deeg waarvan kg in het pastagehakt werd afgevuld. Receptie rundersnippers vers (Vion Enschede, kg) dd 11.08.2025. Uitgaand dd 12.08.2025 in 2 leveringen naar 2 verschillende DC's Beide werden ok bevonden inclusief massabalans. *) Indo Style MAP-packed pork belly (item 226025) expiry date 15.08.2026, batch code (16:24). In reference to order no. (kg produced). Receipt of raw material bacon belly on 13.08.2025 (kg bellies, Vion Trading. Receipt of marinade on 21.05.2025 30 buckets). *) Minced meat (item) production date 12.08.2025, batch code (15:36). In reference to dough “Bolognaise Burger” kg dough, of which kg was filled into the minced meat for pasta. Receipt of fresh beef shreds (Vion Enschede, kg) on 11.08.2025. Outgoing on 12.08.2025 in 2 deliveries to 2 different DCs. Both were found to be OK, including mass balance. **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** 2.5 hours **The following ingredients and packaging material specifications have been checked within the framework of the traceability test** See chapter Specifications. **The result of the traceability exercise during the evaluation has been found compliant** Yes Finding:

N°	Reference	IFS requirement	Evaluation	Explanation
				The review of the traceability system showed that while traceability of the primary packaging was demonstrated, no documented direct link between finished product lot codes and specific food contact packaging batches was established. Identification and Traceability Procedure P-RGR-NL-10078 v17 dated 10.11.2025: key data are the production order number and batch code (also includes line and time recorded). The batch is linked to a specific recipe and can be a maximum of one day's production. code = YYWWDDxxx where xxx = counter (of the number of movements). Meat raw materials are traced digitally (via). Traceability of additives and primary packaging is currently still done on paper. Procedure Identificatie en Naspeurbaarheid P-RGR-NL-10078 v17 dd 10.11.2025: centraal gegeven is productie ordernummer en lotcode (bevat ook lijn en tijd opgeboekt). Partij is gelinkt aan een specifieke receptuur en kan max 1 dagproductie zijn. code = YYWWDDxxx waarbij xxx = teller (van et aantal bewegingen). Tracering van vleesgrondstoffen gebeurt digitaal (via . Tracering van hulpstoffen en primaire verpakkingen gebeurt op vandaag nog op papier.
8	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.	C	On 24.02.2026, review of the food defence test record showed the last documented test was dated 16.01.2025, exceeding the 12-month frequency requirement.

Chapter 5: Measurements, analyses, improvements

N°	Reference	IFS requirement	Evaluation	Explanation
9	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.	C	Finding: Review of corrective action records showed that root cause analyses were not consistently documented, including for deviations related to safety and/or legality. 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. Vaststelling: Procedure producten en processen met tekortkomingen P-RGR-NL-10037 v9 dd 03.12.2025.

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

N°	Reference	IFS requirement	Evaluation	Explanation
1	4.9.8.4	Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated.	NA	Not applicable seen the activities.
2	4.9.9.3	Recycled water, which is used in the process, shall not pose contamination risks.	NA	no such water in use
3	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
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	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.	NA	No such.

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 dd 15.11.2023. 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. Culture P-PGR-NL-1000 15-11-2023.
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	
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	Latest version of the organisational chart dated 01.02.2026. Both production management and the quality department report independently to the site manager. Laatste versie organigram dd 01.02.2026. Zowel de productieleiding als de kwaliteitsdienst rapporteren onafhankelijk van elkaar aan de site manager.
6	1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
7	1.2.5	The senior management shall 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)** 18.04.2025 **Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?** No The output of the NVWA inspection consisted solely of GMP/hygiene-related comments. These were incorporated into the management of corrective measures. Output van inspectie NVWA waren enkel GMP/Hygiëngeoriënteerde opmerkingen. Deze werden opgenomen in het beheer van corrigerende maatregelen.
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	Latest management assessment dated 03.01.2025 and 05.01.2026 (a management assessment is carried out every quarter, with content increasing over the four quarters on an annual basis). Reporting based on a fixed template (changes, product quality, results of internal and external audits, customer assessments, analysis results, Food Safety Culture score, follow-up on corrective actions. There were no structural outputs or improvement actions. Laatste directiebeoordeling dd 03.01.2025 and 05.01.2026 en (per kwartaal wordt een directiebeoordeling uitgevoerd, oplopend over de 4 kwartalen op jaarbasis qua content). Rapportage op basis van vaste template (veranderingen, productkwaliteit, resultaat interne en externe audits, beoordeling van klanten, analyseresultaten, score FoodSafeyCulture, opvolging correctieve acties. Er waren geen structurele outputs of verbeteracties.

N°	Reference	IFS requirement	Evaluation	Explanation
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.	A	
12	2.1.1.1	A procedure shall be documented, implemented and maintained to control documents and their amendments. All documents which are necessary for compliance with food safety, product quality, legality, authenticity and customer requirements shall be available in their latest version. The reason for any amendments to documents, critical to those requirements, shall be recorded.	A	
13	2.1.1.2	The food safety and quality management system shall be documented, implemented and maintained and shall be kept in one secure location. This applies to both physical and/or digital documented systems.	A	
14	2.1.1.3	All documents shall be legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	A	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements are available in the latest version. The reasons for any amendments to documents, critical for product requirements, are recorded. The implemented system demontrates effective control over all operations and processes related to food safety and product quality.

N°	Reference	IFS requirement	Evaluation	Explanation
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.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	Samenstelling Haccp team voor site Groenlo is vastgelegd in P-RGR-NO-1004 v16 dd 24.09.2024: QA manager, QA medewerker, TD, teammanagers CS en VK. Teamleden hebben interne opleiding haccp genoten dd 2023-2024, hiervan zijn attesten beschikbaar. The composition of the HACCP team for the Groenlo site is laid down in P-RGR-NO-1004 v16 dated 24 September 2024: QA manager, QA employee, TD, team managers CS and VK. Team members have completed internal HACCP training dated 2023-2024, for which certificates are available.
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	QA manager is de haccp voorzitter. The QA manager is the HACCP chair.
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	Procedure bedoeld gebruik P-RGR-NL-10005 v10 dd 04.04.2023: vers vlees (varken/rund), vleesbereidingen. Rundertartaar micro statbiliteit onderbouwd op basis van challengetesten. Andere eindproudcten groei mogelijk van Listeria. Procedure intended use P-RGR-NL-10005 v10 dated 04.04.2023: fresh meat (pork/beef), meat preparations. Beef tartare micro stability substantiated on the basis of challenge tests. Other end products may show growth of Listeria.
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	Alle eindproducten zijn bestemd voor verdere verhitting alvorens consumptie. Alle eindproducten zijn bestemd voor alle consumentengroepen. All end products are intended for further heating before consumption. All end products are intended for all consumer groups.
26	2.3.4.1	A flow diagram shall be documented and maintained for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram shall identify every step and each control measure defined for CCPs and other control measures. It shall be dated, and in the event of any change, shall be updated.	A	Er is een algemene flowchart alsook meer specifieke (P-RGR-NL-10155 v9 dd 13.05.2024). Processen zijn: vers vleesstukken, spiezen, reepjes, deegbereiding, vormen, rundermallen. Voldoende gedetailleerd en toch overzichtelijk. Rework als input van de deegbereiding is geformaliseerd op de flowchart. CCP's en CP's zijn aangegeven. There is a general flowchart as well as more specific ones (P-RGR-NL-10155 v9 dated 13 May 2024). Processes are: fresh meat cuts, skewers, strips, dough preparation, shaping, beef moulds. Sufficiently detailed yet clear. Rework as input for dough preparation is formalised on the flowchart. CCPs and CPs are indicated.

N°	Reference	IFS requirement	Evaluation	Explanation
27	2.3.5.1	Representatives of the HACCP team shall verify the flow diagram through on-site verifications, at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made.	A	
28	2.3.6.1	A hazard analysis shall be conducted for all possible and expected physical, chemical (including radiological and allergens) and biological hazards. The analysis shall also include hazards linked to materials in contact with food, packaging materials as well as hazards related to the work environment. The hazard analysis shall consider the likely occurrence of hazards and the severity of their adverse health effects. Consideration shall be given to the specific control measures that shall be applied to control each significant hazard.	A	Risicoanalyse op basis van kans x ernst en een 3x3 tabel, extra beslisboom per processtap wanneer risico > 6-9. Risico 3-4 wordt als CP gedefinieerd. Dit is geformaliseerd P-VION-10000 v20 dd 15.09.2025. Gevarenstudie en risico analyse is geformaliseerd in P-RGR-NL-10031 v24 dd 13.12.2024. Microbiologische, fysische en chemische gevaren per processtap zijn geanalyseerd. Risk analysis based on probability x severity and a 3x3 table, additional decision tree per process step when risk > 6-9. Risk 3-4 is defined as CP. This is formalised in P-VION-10000 v20 dated 15 September 2025. Hazard study and risk analysis is formalised in P-RGR-NL-10031 v24 dated 13.12.2024. Microbiological, physical and chemical hazards per process step have been analysed.
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). Temperature is measured in 5 places spread over the batch/ truck. Temperature of 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, edible offals <=3°C, Frozen >-15°C (at 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.	A	**The following different CCPs are implemented** • CCP 1 Temperature of 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) 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, edible offals <=3°C, Frozen >-15°C (at reception)
32	2.3.9.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	A	
33	2.3.9.3	The operative personnel in charge of the monitoring of control measures defined for CCPs and other control measures shall have received specific training/instruction.	A	
34	2.3.9.4	Control measures, other than those defined for CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.	A	
35	2.3.10.1	In the event that the monitoring indicates that a particular control measure defined for a CCP or any other control measure is not under control, corrective actions shall be documented and implemented. Such corrective actions shall also take any action relating to non-conforming products into account and identify the root cause for the loss of control of CCPs.	A	Retour (Inbound) en verder doorkoelen (Outbound). Return (Inbound) and further cooling (Outbound).

N°	Reference	IFS requirement	Evaluation	Explanation
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	HACCP verification is part of the management review, dated 3 July 2025 and 1 July 2024. Inputs include trends in CCP and CP registrations, verification of hazard analysis/risk assessment/flowchart, complaints, incidents, verification of documentation. There were no structural outputs. Haccp verificatie maakt deel uit van de directiebeoordeling, dd 03.07.2025 en 01.07.2024. Inputs zijn oa trendings in registraties ccp's en cp's, verificatie van gevarenstudie / risicobeoordeling / flowchart, klachten, incidenten, verificatie van documentatie. Er waren geen structurele outputs.
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.	C	Finding: On 12.08.2025, the gas composition monitoring record for line 22 showed a CO_2 value of 29% against a defined limit of 28%, without a corresponding documented deviation or corrective action. Gezien en ok registraties in kader van verticale audit aansluitend op 2 tracetesten tijdens de audit (productiedata 12 en 15.08.2026): -) Formulier controle gassamenstelling en lekdichtheid F-RGR-NL-10059 v24 dd 16.11.2021: gascontrole bij opstart, productwissel, einde productie; -) Dompelcontrole en druktest op flowpack, registratie via F-RGR-NL-10183 v1 dd 21.09.2022. Seen and approved registrations in the context of vertical audit following two trace tests during the audit (production dates 12 and 15 August 2026): -) Gas composition and leak tightness check form F-RGR-NL-10059 v24 dated 16 November 2021: gas check at start-up, product change, end of production; -) Immersion check and pressure test on flow pack, registration via F-RGR-NL-10183 v1 dated 21 September 2022.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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	

N°	Reference	IFS requirement	Evaluation	Explanation
47	3.2.7	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	A	
48	3.2.8	Usage rules shall be implemented for work areas/activities where it is required to wear gloves (coloured differently from the product colour).	A	Blue disposable gloves are used by the factory staff.
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	Bedrijfskledij wordt gewassen via externe wasserij . is ISO22000 gecertificeerd met geldigheid tot 7.12.2028. Workwear is washed by external laundry service s ISO22000 certified, valid until 7 December 2028.
51	3.2.11	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken to minimise contamination risks.	A	
52	3.3.1	Documented training and/or instruction programs shall be implemented with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: • training contents • training frequency • employee tasks • languages • qualified trainer/tutor • evaluation of training effectiveness.	A	An annual HACCP refresher training course is provided for operators. This is done on a rotating basis and is given by the quality department. Jaarlijks wordt er een haccp refresh training voorzien voor de operators. Dit gebeurt met een beurtrol en wordt gegeven door de kwaliteitsdienst.
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.

N°	Reference	IFS requirement	Evaluation	Explanation
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	Gezien training (lijnverantwoordelijke VK) dd 01.02.2026. In view of training (line manager VK) dated 01.02.2026.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	Access to production is via a hygiene lock with mandatory hand washing and hand disinfection. Soft care disinfection (alcohol-based) Soft care sensitive hand soap. Both have technical data sheets and are certified for use in the food industry. Toegang tot productie verloopt via een hygiënesas met verplichte handenwas en handendesinfectie. Soft care des ontsmetting (op basis van alcohol) Soft care sensitive handzeep. Beide beschikken over technische fiche en vermelding geschikt voor gebruik in de levensmiddelenindustrie.
61	3.4.6	Hand hygiene facilities shall provide: • running potable water at an adequate temperature • adequate cleaning and disinfection equipment • adequate means for hand drying.	A	
62	3.4.7	Where the processes require a higher hygiene control, the hand washing equipment shall provide in addition: • hand contact-free fittings • hand disinfection • waste container with hand contact-free opening.	A	
63	3.4.8	Where needed, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.	A	Verplichte schoenendesinfectie op de wasstraat bij toegang tot productie. Mandatory shoe disinfection at the wash station upon entering production.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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.	B	**Which of the following 6 types is the customer agreement related to** • Recipe • Packaging • Labeling • Testing and monitoring plans Finding: On 15.08.2025, the production registration form for label control of 'Speklap Indo styl' showed E270 and E327N declared on the label, while these additives were not declared in the corresponding customer portal specification reviewed on 24.02.2026. 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.	A	**The following finished product specifications (minimum 2) have been reviewed during the evaluation** artikel 55674 'Speklapje Indo. stijl' Pastagehakt **The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers** Yes Customer specifications are drawn up based on a fixed template (in): customer, commercial name, item number, food gas weight standard, packaging, label, packaging gas. Seen and approved for "Indonesian-style marinated pork belly". Seen and approved for "Indo Style pork chops" and "Pastagehat ,". This information is also made available to customers via the retail portal. Seen and approved for The following microbiological guideline values have been agreed with all customers: TC ² Log 7; enterobacteria ² Log 5. Klantspecificaties worden opgestels op basis van vaste template (in): klant, commerciële naam, artikel nummer, voedingsgas gewichtsnorm, verpakkingen, label, verpakkingsgas. Gezien en ok voor 'Gemarineerde spekalp op Indonesische wijze Varkensvlees'. Gezien en ok voor 'Varkenslapjes Indo Style' en 'Pastagehat Deze informatie wordt ook voor de klanten ter beschikking gesteld via retail-portal. Gezien en ok voor Met alle klanten zijn volgende microbiologische richtwaarden overeengekomen: TC ² Log 7; entero's ² Log 5.

N°	Reference	IFS requirement	Evaluation	Explanation
69	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be documented, implemented and maintained and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specifications in case of any modification related to: • raw materials • formulas/recipes • processes which impact the finished products • packaging materials which impact the finished products.	A	
70	4.2.1.3	KO N° 5: Specifications shall be documented and implemented for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and in compliance with legal requirements and, if defined, with customer requirements.	A	**The following raw material specifications (minimum 5, based on the identified risks, more might be necessary) have been reviewed during the evaluation** RAW MATERIAL Tandori kruidenolie ( ) dd 01.11.2019 Fresh Pasta Bolognaise sauce ( ) dd 18.06.2024 Buiken (Vion) dd 03.05.2024 PACKAGING Bovenfolie Lintop (KP films, Linpack) DoC in referentie met EG 10/2011 Onderschaal RPT Tray en Pad (KP films, Linpack) Doc in referentie met EG 1935/2004 Flowpackfolie PET, EVOH, PE van Amcor , DoC in referentie met EG 1935/2004, 10/2011, 2023/2006. Pergamin Paper (Hellbut verpackungen) in referentie tot EG 1935/2004. 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 • Gluten Free • BLK • Organic • Angus **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 and by allergen management policies. BLK and Organic are confirmed with current certification for this schemes. Angus claim is used for one product (Angus Burger) for one customer , the plant purchases raw materials from approved suppliers with claim marked in delivery notes and on labels. Seen: Organic valid till 01.01.2027., BLK valid till 01.09.2026.
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	Beheer van nieuwe producten wordt beheerd via productontwikkeling volgens work flow manager). Gezien voor Mager Rundergehak (12% vet). Claim mager is evident op basis van receptuur en < 20% vet voor vers vlees en < 15% bij gehakt. New products are managed via product development in accordance with workflow manager Seen fo lean minced beef (12% fat). The claim of lean is evident based on the recipe and < 20% fat for fresh meat and < 15% for minced meat.
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 countries and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the countries of destination and customer requirements. Approval of label by quality control department.

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.
76	4.3.4	Shelf life tests or appropriate validation through microbiological, chemical and organoleptic evaluation shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. The shelf life shall be defined in accordance with this evaluation.	A	
77	4.3.5	Recommendations for preparation and/or instructions for use of food products related to food safety and/or product quality shall be validated and documented.	A	
78	4.3.6	Nutritional information or claims which are declared on labelling shall be validated through studies and/or tests throughout the shelf life of the products.	A	
79	4.4.1	A procedure for the sourcing of raw materials, semi-finished products and packaging materials and the approval and monitoring of suppliers (internal and external) shall be documented, implemented and maintained. This procedure shall contain, at a minimum: • raw materials and/or suppliers' risks • required performance standards (e.g., certification, origin, etc.) • exceptional situations (e.g. emergency purchase) and, based on risks, additional criteria, for example: • audits performed by an experienced and competent person • testing results • supplier reliability • complaints • supplier questionnaire.	A	Suppliers of raw materials, auxiliary materials and packaging materials are GFSI certified as standard. The procedure provides for measures for any purchases made in exceptional circumstances. Certificates viewed: Vion Enschede BRC validity 06.05.2026 BRC packaging validity 09.03.2027 FSSC22000 validity 31.12.2028 Riskplaza + validity 02.02.2029 Vion Groenlo BRC validity 03.06.2026 BRC validity 25.04.2026 Leveranciers van grondstoffen, hulpstoffen en verpakkingsmaterialen zijn standaard GFSI gecertificeerd. In de procedure is voorzien in maatregelen voor eventuele aankoop in exceptionele omstandigheden. Gezien certificaten: Vion Enschede BRC validity 06.05.2026 BRC packaging validity 09.03.2027 FSSC22000 validity 31.12.2028 Riskplaza + validity 02.02.2029 Vion Groenlo BRC validity 03.06.2026 validity 25.04.2026

N°	Reference	IFS requirement	Evaluation	Explanation
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.
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 , BRCGS Food certified (validity 20.01.2027).
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) • MAP packed in sealed trays: Top foil, PET trays, inner layer, food gas • Vacuum foil (top/bottom) • Flow pack foil • crates with foil 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	
88	4.5.3	Used packaging and labelling shall correspond to the product being packed and shall comply with agreed customer product specifications. Labelling information shall be legible and indelible. This shall be monitored and documented at least at the start and end of a production run as well as at every product changeover.	A	
89	4.6.1	Potential adverse impact on food safety and/or product quality from the factory environment (e.g. ground, air) shall be investigated. Where risks have been identified (e.g. extremely dusty air, strong smells), measures shall be documented, implemented and reviewed for effectiveness at least once within a 12-month period or whenever significant changes occur.	A	The company investigated the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and / or quality is at risk, appropriate control measures have been implemented. Outside areas are, based on the samples reviewed during the evaluation, maintained to ensure food safety and product quality.
90	4.7.1	All external areas of the factory shall be clean, tidy, designed and maintained in a way to prevent contamination. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	
91	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be ensured that there are no contamination risks or adverse effects on food safety and quality	A	

N°	Reference	IFS requirement	Evaluation	Explanation
92	4.8.1	A site plan covering all buildings shall be documented and maintained and shall describe, at a minimum, the process flow of: • finished products • semi-finished products, including rework • packaging materials • raw materials • personnel • waste • water.	A	
93	4.8.2	The process flow, from receipt of goods to dispatch, shall be implemented, maintained, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging materials, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	A	**Only to be filled in for animal slaughtering sites** na na Based on the samples reviewed during the evaluation, the layout, process flows and processes and procedures are designed, planned, implemented, constructed, maintained and suitable to mitigate all food safety risks. Cross contamination risks are minimized through effective measures for purchased materials, work in progress, rework, packaging and finished products.
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 shelves. 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 separately. No outside 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

N°	Reference	IFS requirement	Evaluation	Explanation
97	4.9.2.1	Walls shall be designed and constructed to meet production requirements in a way to prevent contamination, reduce condensation and mould growth, facilitate cleaning and if necessary, disinfection.	A	
98	4.9.2.2	The surfaces of walls shall be maintained in a way to prevent contamination and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	C	In the -6°C cold store, a small and isolated area of flaking paint was observed on the wall surface while products were stored in crates with inner liner bags.
99	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning and if necessary, disinfection.	A	
100	4.9.3.1	Floor covering shall be designed and constructed to meet production requirements and be maintained in a way to prevent contamination and facilitate cleaning and if necessary, disinfection. Surfaces shall be impervious and wear-resistant.	A	
101	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be designed, constructed and maintained in a way to minimise product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants) and shall be easy to clean.	A	
102	4.9.3.3	In food handling areas, machinery and piping shall be arranged to allow waste water, if possible, to flow directly into a drain. Water and other liquids shall reach drainage using appropriate measures without difficulty. Stagnation of puddles shall be avoided.	A	
103	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps, etc.) shall be designed, constructed and maintained to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	A	
104	4.9.4.2	Where false ceilings are used, access to the vacant area shall be provided to facilitate cleaning, maintenance and inspection for pest control.	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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	
109	4.9.6.1	Doors and gates shall be maintained in a way to prevent contamination and be easy to clean. They shall be designed and constructed of non-absorbent materials to avoid: • splintering parts • flaking paint • corrosion.	A	
110	4.9.6.2	External doors and gates shall be constructured to prevent the access of pests.	A	
111	4.9.6.3	Plastic strip curtains separating areas shall be maintained in a way to prevent contamination and be easy to clean.	A	
112	4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.	A	
113	4.9.8.1	Adequate natural and/or artificial ventilation shall be designed, constructed and maintained in all areas.	A	
114	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and monitored, cleaned or replaced as necessary.	A	
115	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	A	
116	4.9.8.4	Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated.	NA	Not applicable seen the activities.

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** 2 x year **Performed analyses** • Sensory **Microbiological (parameters)** • TC 22°C, entero's, E.coli **Chemical (parameters)** • not conducted Process water is tap water, untreated. Parameters analysed: E. coli, TC at 22°C, enteric bacteria. Last date 22.09.2025, 10.01.2025. Results within the standard. Analyses are outsourced to (RvA ' and . test). Proceswater is leidingwater, niet behandeld. Geanalyseerde parameters: E.coli, TC bij 22°C, entero's . Laatste dd 22.09.2025, 10.01.2025. Resultaten binnen de norm. Analyses worden uitbesteed aan (RvA en test).
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.

N°	Reference	IFS requirement	Evaluation	Explanation
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	Voor voedingsgas zijn technische fiches beschikbaar van leverancier in referentie met E290 (CO2), E948 (O2). Technical data sheets for food-grade gases are available from supplier under reference numbers E290 (CO2) and E948 (O2).
123	4.10.1	Risk-based cleaning and disinfection schedules shall be validated, documented and implemented. These shall specify: • objectives • responsibilities • the products used and their instructions for use • dosage of cleaning and disinfection chemicals • the areas and timeslots for cleaning and disinfection activities • cleaning and disinfection frequency • Cleaning In Place (CIP) criteria, if applicable • documentation requirements • hazard symbols (if necessary).	A	Cleaning is outsourced to an external service provider under contract. Schedules for daily and periodic cleaning are available via this service provider's online tool. Alkaline cleaning , and disinfection with sodium hypochlorite (are standard practice. In between, deep cleaning is carried out with (acidic cleaner). The dismantling and assembly of machinery is carried out by the operators themselves. Reining is uitbesteed aan externe dienstenleverancier, onder contract. Planning voor dagelijkse en periodieke reiniging zijn beschikbaar via online tool van deze dienstenleverancier. Standaard wordt er alcalisch gereinigd (en desinfectie met chloor natriumhypochloriet). Tussentijds worden dieptereinigingen uitgevoerd met (zure reiniger). Het onmantelen en monteren van machinerie gebeurt door de operatoren zelf.
124	4.10.2	Cleaning and disinfection activities shall be implemented and shall result in effectively cleaned premises, facilities and equipment.	A	
125	4.10.3	Cleaning and disinfection activities shall be documented and such records shall be verified by a responsible designated person in the company.	A	
126	4.10.4	Only competent personnel shall perform cleaning and disinfection activities. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	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	Storage in a locked area, clear identification and availability of technical data sheets. Opslag in afgesloten ruimte, duidelijke identificatie en beschikbaarheid van technische fiches.

N°	Reference	IFS requirement	Evaluation	Explanation
128	4.10.6	Safety data sheets and instructions for use shall be available on-site for cleaning and disinfection chemicals. Personnel responsible for cleaning and disinfection activities shall be able to demonstrate their knowledge of such instructions.	A	
129	4.10.7	The effectiveness of the cleaning and disinfection measures shall be verified. The verification shall rely on a risk-based sampling schedule and shall consider, one or several actions, for example: • visual inspection • rapid testing • analytical testing methods. Resultant actions shall be documented.	A	
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	Waste Management Procedure P-RGR-10132 v2 dated 15 August 2023. Responsible storage and removal from the production environment is ensured. The classification of animal waste into categories is formalised in P-RGR-NL-10025 v9 dated 19 September 2025. Procedure Afvalbeheer P-RGR-10132 v2 dd 15.08.2023. Er is een verantwoorde opslag en verwijdering uit de productieomgeving. Indeling dierlijke afval in categorisatie is geformaliseerd in P-RGR-NL-10025 v9 dd 19.09.2025.
133	4.11.2	All local legal requirements for waste disposal shall be met.	A	Gezien ophaaldocumenten cat 3 materiaal week 33-2025. Cat 3 met bestemming Sonac Burgum (NL900). Seen collection documents Cat 3 material week 33-2025. Cat 3 destined for Sonac Burgum (NL900).
134	4.11.3	Food waste and other waste shall be removed as quickly as possible from areas where food is handled. The accumulation of waste shall be avoided.	A	
135	4.11.4	Waste collection containers shall be clearly marked, suitably designed and maintained, easy to clean, and where necessary, disinfected.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
136	4.11.5	If a company decides to separate food waste and to reintroduce it into the feed supply chain, measures or procedures shall be implemented to prevent contamination or deterioration of this material	A	
137	4.11.6	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorised third-parties only. Records of waste disposal shall be kept by the company.	A	
138	4.12.1	KO N° 6: Based on risks, procedures shall be documented, implemented and maintained to prevent contamination with foreign materials. Contaminated products shall be treated as non-conforming products.	A	**To control and mitigate the risk of foreign material contamination the company uses the following equipment and methods** • metal detection **For foreign material detectors which are not defined as CCP, the following test pieces and sizes are used:** • **Iron:** 3.5 mm • **Non-iron:** 4.0 mm • **Stainless steel:** 4.0 mm • **Others:** For bulk SS 6.5 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 • Glass and hard plastic inspections • Visual inspections during handling and cutting, special inspection on little bones Metal detection was defined as a critical control point (CCP) in the HACCP study. All packaging lines are equipped with an in-line metal detector. Registrations checking operation on Metal Detection Check Form F-RGR-NL-10021 v21 dated 30.03.2023. Seen and approved registrations dated 12 and 15.08.2025. Metaaldetectie werd als CP gedefinieerd binnen de haccp studie. Alle verpakkingslijnen zijn uitgerust met in-line metaaldetector. Registraties controle op werking op Formulier controle metaaldetectie F-RGR-NL-10021 v21 dd 30.03.2023. Gezien en ok registraties dd 12 en 15.08.2025.

N°	Reference	IFS requirement	Evaluation	Explanation
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.	A	
141	4.12.4	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection to prevent subsequent contamination. Detectors shall be subjected to maintenance to avoid malfunction at least once within a 12-month period, or whenever significant changes occur.	A	
142	4.12.5	The accuracy of all equipment and methods designed to detect and/or eliminate foreign materials shall be specified. Functionality tests of such equipment and methods shall be carried out on a risk-based frequency. In case of malfunction or failure, the impact on products and processes shall be assessed.	A	
143	4.12.6	Potentially contaminated products shall be isolated. Access and actions for the further handling or testing of these isolated products shall only be carried out by authorised personnel.	A	
144	4.12.7	In areas where raw materials, semi-finished and finished products are handled, the use of glass and/or brittle materials shall be excluded; however, where the presence of glass and/or brittle materials cannot be avoided, the risks shall be controlled and the glass and/or brittle materials shall be clean and pose no risks to product safety.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
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.	NA	No such.
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	Hout wordt enkel getolereerd op het einde van de verpakkingslijnen tijdens het palletiseren. Deze zone wordt op de vloer gevisualiseerd met een gele lijn. Wood is only tolerated at the end of the packaging lines during palletising. This area is marked on the floor with a yellow line.
150	4.13.1	Site premises and equipment shall be designed, built and maintained to prevent pest infestation.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
151	4.13.2	Risk-based pest control measures shall be documented, implemented and maintained. They shall comply with local legal requirements and shall take into account, at a minimum: • factory environment (potential and targeted pests) • type of raw material/finished products • site plan with area for application (bait map) • constructional designs susceptible for pest activity, for example ceilings, cellars, pipes, corners • identification of the baits on-site • responsibilities, in-house/external • agents used and their instructions for use and safety • frequency of inspections • rented storage if applicable.	A	**External service provider** Yes **Pest monitoring activities are carried out internally by own employees** Yes **Frequency** • pest_monitoring_frequency_other **Description** 1 x 6 week regular visit **Inspections include** • rodents, flies, crawling insects **Last inspection** 11.02.2026 **The inspection reports show no particular pest activities inside facilities since the last IFS Audit** Yes Pest control has been outsourced to an external service provider, , for both crawling and flying insects. A contract is available with a minimum number of inspections per year. Reports are available via this service provider's online tool, with one inspection per month. In Q1Q2 2025, gnaw marks were observed inside. The rat was exterminated. The problem has since been resolved. Outstanding actions have been reported in the maintenance system. Ongediertebestrijding is uitbesteed aan een externe dienstenleverancier dit zowel voor de kruipende als voor de vliegende insecten. Er is een contract beschikbaar met min inspecties op jaarbasis. Rapportage is beschikbaar via online tool van deze dienstenleverancier, er is een inspectie per maand. In Q1Q2 2025 werden knaagsporen binnen waargenomen. Rat werd verdelgd. Sindsdien problematiek opgelost. Openstaande acties zijn gemeld in onderhoudssysteem.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
153	4.13.4	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken.	A	
154	4.13.5	Baits, traps and insect exterminators shall be fully functioning, sufficient in number, designed for purpose, placed in appropriate positions and used in a way to avoid contamination.	A	
155	4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.	A	
156	4.13.7	The effectiveness of the pest control measures shall be monitored, including trend analysis, to allow timely appropriate actions. Records of this monitoring shall be available.	A	
157	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for compliance with specifications and a determined risk-based monitoring plan. The monitoring plan shall be justified by risk assessment. Records of those inspections shall be available.	A	Temperature control of goods upon arrival was defined as a CCP in the HACCP study. At least five measurements are taken per lorry. Registered on F-RGR-NL-10079 v23 dated 6 June 2025. Seen and approved on 11.08.2025 delivery to Vion Enschede (3.2°C) and on 12.08.2025 delivery to (-4.5°C). Ingangscontrole temperatuur goederen werd als CCP gedefinieerd binnen de haccp studie. Per vrachtwagen worden er minstens 5 metingen genomen. Registratie op F-RGR-NL-10079 v23 dd 06.06.2025. Gezien en ok dd 11.08.2025 levering Vion Enschede (3,2°C) en dd 12.08.2025 levering (-4,5°C).
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.	D	Digital monitoring records showed ambient temperatures above -18°C in weeks 33/2025 and 9/2026, while manual QC measurements during those periods did not record ambient temperatures > -18°C, a validation of the -12°C alarm setpoint of the freezing unit is not available. The freezing unit is used for short storage of frozen goods.
159	4.14.3	Raw materials, packaging materials, semi-finished and finished products shall be stored to minimise contamination risks or any other negative impact.	A	
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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	Ex-works. Transport is organised and managed by our sister company Distri Fresh. Ex-works. Transport is onder organisatie en verantwoordelijkheid van zusterbedrijf Distri Fresh.
164	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	A	Voor verladen wordt er een temperatuur controle (n=5) uitgevoerd per vrachtwagen. Dit werd als CCP gedefinieerd binnen de haccp studie. Registratie op F-RGR-NL-10164 v10 dd 25.11.2024. Gezien en ok dd 15.08.2025 (1,5°C voor Speklap). Before loading, a temperature check (n=5) is carried out per lorry. This was defined as a CCP within the HACCP study. Registration on F-RGR-NL-10164 v10 dated 25 November 2024. Seen and approved on 15 August 2025 (1.5°C for pork belly) .
165	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be documented, implemented and maintained. Different categories of goods (food/non-food) shall be taken into consideration, if applicable.	A	
166	4.15.4	Where goods are transported at certain temperatures, maintaining the appropriate range of temperatures during transport shall be ensured and documented.	A	
167	4.15.5	Risk-based hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall be implemented. Measures taken shall be recorded.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
168	4.15.6	The loading/unloading areas shall be appropriate for their intended use. They shall be constructed in a way that: • the risks of pest intake are mitigated • products are protected from adverse weather conditions • accumulation of waste is avoided • condensation and growth of mould are prevented • cleaning and if necessary, disinfection can be easily undertaken.	A	
169	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be defined in the respective contract.	A	
170	4.16.1	A maintenance plan shall be documented, implemented and maintained, that covers all critical equipment (including transport and storage premises) to ensure food safety, product quality and legality. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	C	Finding: Review of the maintenance plan and related work orders showed that priorities were not consistently assigned or aligned with equipment criticality. Both preventive and corrective maintenance are digitised via Most maintenance is organised with our own internal technicians. Preventive maintenance is managed on the basis of downtime. Preventive maintenance is outsourced to external parties, while corrective maintenance is carried out by our own staff as much as possible. New equipment transferred from the German site utting machines) has been integrated into the maintenance plan. Zowel het preventief als het curatief onderhoud is gedigitaliseerd via Meeste onderhoud wordt georganiseerd met eigen interne techniekers. Op basis van downtown tijd wordt het preventief onderhoud aangestuurd. Preventief onderhoud wordt uitbesteed aan externe partijen, curatief onderhoud wordt zoveel als mogelijk met eigen personeel. NIeuwe apparatuur overgezet van site Duitsland snijmachines) zijn geïntegreerd in het onderhoudsplan.
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.	C	On 24.02.2026, in the area adjacent to the -6°C cold store, due to construction activities, grinding residues were observed on the floor and an open connection to production was present without demonstrated transfer control measures.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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.
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	Gezien voedingsgeschiktheidsverklaring voor spiezen machine in referentie met EG 10/2011. Seen declaration of conformity for skewers machine in reference to EC 10/2011.
178	4.17.3	Equipment shall be located to allow effective cleaning, disinfection and maintenance operations.	A	
179	4.17.4	All product equipment shall be in a condition that does not compromise food safety and product quality.	A	
180	4.17.5	In the event of changes to equipment, the process characteristics shall be reviewed to ensure that food safety, product quality, legality, authenticity and customer requirements are complied with.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
181	4.18.1	KO N° 7: A traceability system shall be documented, implemented and maintained that enables the identification of product lots and their relation to batches of raw materials, and food contact packaging materials, and/or materials carrying legal and/or relevant food safety information. The traceability system shall incorporate all relevant records of: • receipt • processing at all steps • use of rework • distribution. Traceability shall be ensured and documented until delivery to the customer.	B	**During the evaluation, the following traceability test was conducted as initiated by the auditor.** **Origin of the product sample** • Selected on site by auditor **Finished product** *) Speklap Indo Style MAP verpakt (artikel) vrij 15.08.2026, lotcode (16:24). In referentie met ordern) kg geproduceerd). Receptie grondstof speklap dd 13.08.2025 (g buiken, Vion Trading. Receptie marinade dd 21.05.2025 , emmers). *) Pastagehakt (artikel , productiedatum 12.08.2025, lotcode 2 (15:36). In referentie met deeg 'Bolognaise Burger' 55kg deeg waarvan kg in het pastagehakt werd afgevuld. Receptie rundersnippers vers (Vion Enschede, .kg) dd 11.08.2025. Uitgaand dd 12.08.2025 in 2 leveringen naar 2 verschillende DC's Beide werden ok bevonden inclusief massabalans. *) Indo Style MAP-packed pork belly (item 226025) expiry date 15.08.2026, batch code (16:24). In reference to order no. kg produced). Receipt of raw material bacon belly on 13.08.2025 kg bellies, Vion Trading. Receipt of marinade on 21.05.2025 buckets). *) Minced meat (item production date 12.08.2025, batch code (15:36). In reference to dough "Bolognaise Burger" g dough, of which kg was filled into the minced meat for pasta. Receipt of fresh beef shreds (Vion Enschede, kg) on 11.08.2025. Outgoing on 12.08.2025 in 2 deliveries to 2 different DCs. Both were found to be OK, including mass balance. **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** 2.5 hours **The following ingredients and packaging material specifications have been checked within the framework of the traceability test** See chapter Specifications. **The result of the traceability exercise during the evaluation has been found compliant** Yes Finding: The review of the traceability system showed that while traceability of the primary packaging was demonstrated, no documented direct link

N°	Reference	IFS requirement	Evaluation	Explanation
				between finished product lot codes and specific food contact packaging batches was established. Identification and Traceability Procedure P-RGR-NL-10078 v17 dated 10.11.2025: key data are the production order number and batch code (also includes line and time recorded). The batch is linked to a specific recipe and can be a maximum of one day's production. code = YYWWDDxxx where xxx = counter (of the number of movements). Meat raw materials are traced digitally (via Traceability of additives and primary packaging is currently still done on paper. Procedure Identificatie en Naspeurbaarheid P-RGR-NL-10078 v17 dd 10.11.2025: centraal gegeven is productie ordernummer en lotcode (bevat ook lijn en tijd opgeboekt). Partij is gelinkt aan een specifieke receptuur en kan max 1 dagproductie zijn. code = YYWWDDxxx waarbij xxx = teller (van et aantal bewegingen). Tracering van vleesgrondstoffen gebeurt digitaal (via). Tracering van hulpstoffen en primaire verpakkingen gebeurt op vandaag nog op papier.
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	Seen on 13 May 2025 on schnitzel naturel, lot codes and kg. Total time frame 4 hours, no structural improvements were needed (only adjustment of contact in the procedure). Report is available. Gezien dd 13.05.2025 op schnitzel naturel, lotcode kg. Totaal tijdsbestek 4u, er waren geen structurele verbeterpunten nodig (enkel aanpassen van contact in de procedure). Verslag is beschikbaar.
183	4.18.3	The traceability from the finished products to the raw materials and to the customers shall be performed within four (4) hours maximum. Test results, including the timeframe for obtaining the information, shall be recorded and, where necessary, actions shall be taken. Timeframe objectives shall be in compliance with customer requirements, if less than four (4) hours are required.	A	
184	4.18.4	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific lot labelling. Shelf life (e.g. best before date) of labelled goods shall be defined using the original production batch.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
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	
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 • Gluten • Mustard • Soy (only present in marinade for CS products) • Sulphite (only present in marinade for CS products. In the final product below the legal limit) **Mitigation measures in place** • Minced meat factory: Each dough is divided into a dough conversion class. A dough changeover class takes into account the type of allergen. The ERP system automatically plans the end products in the correct order, taking into account the dough changeover class. In the minced meat factory and the spice room, additional colors are used for the different allergens. The buckets used to add the additives, the norm bins used to transport dough and the planning used by the minced meat factory are provided with colour coding. Line planning: Each final item is divided into a changeover class. A changeover class takes into account the type of allergen. The ERP system automatically plans the end products in the correct order, taking into account the changeover class. Described in: P-RGR-NL-10148

N°	Reference	IFS requirement	Evaluation	Explanation
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	
190	4.20.2	A documented food fraud vulnerability assessment, including assessment criteria, shall be documented, implemented and maintained. The scope of the assessment shall cover all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting.	A	**Raw material groups/ product groups that were identified as risky in the vulnerability assessment** • 14 None **Criteria that were selected in the vulnerability assessment** Product groups include packaging, animal ingredients, vegetable ingredients, cheese, spices, marinades and breadcrumbs. Parameters: known fraud at the supplier, duration of the business relationship, contract or free market, delivery quality, supply chain level score, availability on the market, potential for counterfeiting, chance of detection. Actions are expected when the risk exceeds 100. No raw materials scored this high. Meat raw materials with a specific claim are only purchased through the Vion Group. Productgroepen zijn oa verpakkingen, dierlijke ingrediënte, plantaardige ingrediënten, kaas, specerijen, marinades, paneermeel. Parameters: bekende fraudes bij de leverancier, duur van de zakelijke relatie, contract of vrije markt, leveringskwaliteit, score supply chain level, verkrijgbaarheid op de markt, potentie tot vervalsen, ontdekkingskans. Vanaf een risico >100 worden acties verwacht. Er werden geen grondstoffen met dergelijk resultaat gescoord. De vlees-grondstoffen met een bepaalde claim worden enkel via Vion-groep aangekocht. **Details of the vulnerability assessment (dates, responsibilities, points of discussion, etc.)** Last verification on 14 October 2025. There were no changes in terms of risks or control measures. Laatste verificatie dd 14.10.2025. Er waren geen wijzigingen qua risico's of beheersmaatregelen. Procedure Food fraud P-RGR-NL-10158 v4 dd 07.02.2024.

N°	Reference	IFS requirement	Evaluation	Explanation
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.
193	4.21.1	The responsibilities for food defence shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	A	
194	4.21.2	A food defence procedure and plan shall be documented, implemented and maintained to identify potential threats and define food defence measures. This shall include, at a minimum: • legal requirements • identification of critical areas and/or practices and policy of access by employees • visitors and contractors • how to manage external inspections and regulatory visits • any other appropriate control measures.	A	Food Defence Procedure P-FOOD-10051 v5 dated 22 November 2023. The analysis for the Groenlo site is recorded in a risk analysis (Excel spreadsheet): buildings, food gas storage, raw materials, transport, staff & visitors, ICT. Specific control measures are in place, including the storage of chemicals (under lock and key) and 24-hour site surveillance. Procedure Food Defense P-FOOD-10051 v5 dd 22.11.2023. Analyse voor de vestiging van Groenlo is vastgelegd in een risico analyse (excel spreadsheet): gebouwen, opslag voedingsgas, grondstoffen, transport, personeel & bezoekers, ICT. Er zijn specifieke beheersmaatregelen oa in de opslag van chemicaliën (achter slot), 24u bewaking terrein.
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.	C	On 24.02.2026, review of the food defence test record showed the last documented test was dated 16.01.2025, exceeding the 12-month frequency requirement.

N°	Reference	IFS requirement	Evaluation	Explanation
196	5.1.1	KO N° 8: An effective internal audit program shall be documented, implemented and maintained and shall ensure, at a minimum, that all the requirements of the IFS Standard are audited. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. The company shall have a risk assessment in place where activities, which are critical to food safety and product quality shall be audited more frequently. It shall also apply to off-site storage locations owned or rented by the company.	A	Internal audit procedure P-VION-10011 v10 dated 02.09.2025. The audit programme is imposed by the Head of QM Vion Group. The frequency of internal audits for the next review period is determined in the management review. There is an annual schedule at group level. In practice, two audits are conducted per year for Groenlo (alternately announced and unannounced). Procedure interne audits P-VION-10011 v10 dd 02.09.2025. Auditprogramma wordt opgelegd door hoofd QM Vion Group. Frequentie van de interne audits voor de volgende review periode wordt vastgelegd in de directiebeoordeling. Er is een planning op jaarbasis op groepsniveau. In praktijk vinden er voor Groenlo 2 audits plaats/jaarbasis (afwisselend aangekondigd en onaangekondigd).
197	5.1.2	The auditors shall be competent and independent from the audited department.	A	Seen reports dated 25 February 2025 and 29 July 2025. The report is available and contains both positive and negative comments. Follow-up of actions via corrective measures list.
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	Gezien rapportage dd 25.02.2025 en 29.07.2025. Rapportage is beschikbaar en bevat zowel positieve als negatieve commentaar. Opvolging van acties via corrigerende maatregelenlijst.
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	Every day, the QC department conducts extensive inspections of hygiene, infrastructure and working methods. This is done both before and during production. These SSOP and preSSOP checks are recorded using a digital tool callec Seen and approved on 12 and 15 August 2025. Dagelijks worden er uitgebreide rondgangen naar hygiëne, infrastructuur en werkwijze gelopen door de QC dienst. Dit zowel voor als tijdens productie. Registraties van deze SSOP en preSSOP controles gebeuren via een digitale toc Gezien en ok dd 12en 15.08.2025.
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	Procedure P-RGR-NL-10024 v13 14.07.2025 calibration of measuring and weighing equipment contains an inventory list as well as a record of frequency, internal or external calibration, maximum deviation value. Procedure P-RGR-NL-10024 v13 14.07.2025 kalibratie meet-en weegmiddelen bevat een inventarislijst alsook een vastlegging van frequentie, interne of externe kalibratie, max afwijkende waarde.

N°	Reference	IFS requirement	Evaluation	Explanation
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	Seen: -) verification checkweighers with calibrated weights, monthly, seen and OK on 01.12.2025 for line 22 -) calibration of thermometers monthly by QC, seen and OK on 18.02.2026, seen and OK for thermometer reception and 3 loggers quality service -) master thermometer was externally calibrated via . on 03.04.2025 (certificate no. 703794001) -) Metal detector line 22 was calibrated externally via on 22.10.2025 (certificate no. 20251228) -) Calibration weights were calibrated externally via on 12.03.2024. -) Calibration of cold store probes via external service provider .., dated 1 December 2025, maximum deviation of 0.5°C was applied, no corrections were made, all functioned within the specified standard. Gezien: -) verificatie checkwegers met geijkte gewichten, maandelijks, gezien en ok dd 01.12.2025 voor lijn 22 -) kalibratie thermometers maandelijks door QC, gezien en ok dd 18.02.2026, gezien en ok voor thermometer ontvangst en 3 loggers kwaliteitsdienst -) moederthermometer werd extern gekalibreerd via dd 03.04.2025 (certificaat nr 703794001) -) metaaldetector lijn 22 werd extern gekalibreerd via dd 22.10.2025 (certificaat nr 20251228) -) ijkgewichten werden extern gekalibreerd via dd 12.03.2024. -) kalibratie sondes koelcellen via externe dienstenleverancier , gezien dd 01.12.2025, max afwijkende waarde van 0,5°C werd gehanteerd, er werden geen correcties uitgevoerd, alle functioneerden binnen de vooropgestelde norm.
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-standardisation or net weight depending on customer requirements. e-normering of netto gewicht afhankelijk van klantenvereisten. **Company uses "℮" mark on packaging** Yes Based on checkweigher records for "Minced meat production date 12.08.2025, 250g", average weight 256g, with and Gezien registraties checkweger voor 'Pastagehakt productiedatum 12.08.2025, 250g', gemiddeld gewicht 256g, met
209	5.5.2	Quantity control monitoring shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. The results from this monitoring shall be compliant with defined criteria for all products ready to be delivered.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
210	5.6.1	Testing and monitoring plans for internal and external analyses shall be documented and implemented and shall be risk-based to ensure that product safety, quality, legality, authenticity and specific customer requirements are met. The plans shall cover a minimum of: • raw materials • semi-finished products (if applicable) • finished products • packaging materials • contact surfaces of processing equipment • relevant parameters for environmental monitoring. All test results shall be recorded.	A	**Internally: the following analyses are performed** No internal analyses apart from cleanliness control using contact plates. **Externally: the following analyses are performed** All analyses are carried out by an external laboratory under accreditation (RvA Alle analyses worden uitgevoerd via extern labo onder accreditatie (RvA . Procedure Inspection Plan P-RGR-NL-10000 v33 dated 11.12.2025: raw materials, end products and environment. Product groups: -) fresh meat: 2 analyses per week, parameters: TC, enterobacteria -) meat preparations: 2 analyses per week, parameters: TC, enterobacteria and Salmonella (lower frequency 1x/2 weeks) -) minced meat (without preparation >2% salt): if produced, then 1x/week analysis for TC, E. coli and Salmonella -) tartare RTE: 1x/week analysis for Salmonella and STEC and Listeria at end of best-before date End product analyses are analysed as standard at both P+0 and at the end of the best-before date. All analyses based on n=5. Seen and approved analyses 2025-2026. A challenge test is available for beef tartare (RTE Minced meat) dated 23.09.2019. Growth potential of 0.5 log with a best-before date of 10 days. Procedure Keuringsplan P-RGR-NL-10000 v33 dd 11.12.2025: grondstof, eindproduct en omgeving. Productgroepen: -) vers vlees: 2 analyses op weekbasis, parameters: TC, entero's -) vleesbereidingen: 2 analyses op weekbasis, parameters: TC, entero's en Salmonella (lagere frequentie 1x/2 weken) -) gehakt vlees (zonder toebereiding >2% zout): indien geproduceerd dan 1x/week analyse op TC, E.coli en Salmonella -) tartaar RTE: 1x/week analyse op Salmonella en STEC en Listeria op einde THT Eindproductanalyses worden standaard zowel op P+0 als op einde THT geanalyseerd. Alle analyses op basis van n=5. Gezien en ok analyses 2025-2026. Voor rundstartaar (RTE Minced meat) is er een challengetest beschikbaar dd 23.09.2019. Groeipotentiaal van 0,5 log met een THT van 10 dagen.

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** • verdampers Listeria (1x/jaar) • RTE lijn 17 en gehaktfabriek: wekelijks 10 swabs op Listeria • Agar TC 50 stuks per week **[Only for animal slaughtering sites to fill in:] There are defined post-slaughter time and temperature parameters in relation to the chilling or freezing of a product** n/a as no slaughtering on site The risk analysis at group level has been established for environmental monitoring. AGAR Both direct and indirect contact points are sampled. Two hundred sampling locations have been established, of which around 50 are sampled each week. Action is taken if individual results exceed 30 cfu/7cm^2. The results are particularly good. Results outside the limit are rarely found. This is an acceptable result, supported in part by visual checks during inspections and a very dry environment (no condensation) despite the specific activity of fresh meat production and meat preparation. LISTERIA For Listeria, a number of positive analyses were recorded for both 2025 and 2026, but the number is limited. Necessary actions are being taken. No outputs that require structural actions. Voor de omgevingsmonitoring is de risico analyse op groepsniveau vastgelegd. AGAR Er worden zowel directe als indirecte contactpunten bemonsterd. Er werden 200 bemonsteringsplaatsen vastgelegd waarvan 50tal per week bemonsterd worden. Acties worden genomen indien individueel resultaat > 30 kve/7cm2. Resultaten zijn bijzonder goed. Er worden zelden resultaten buiten limiet vastgesteld. Dit is een aanvaardbaar resultaat mede ondersteund door visuele check tijdens rondgang en zeer droge omgeving (geen condens) ondanks de specifieke activiteit van vers vlees productie en vleesbereidingen. LISTERIA Voor Listeria werden zowel voor 2025 als voor 2026 een aantal positieve analyses vastgesteld, maar aantal is beperkt. Nodige acties worden genomen. Geen outputs die structurele acties verwachten.

N°	Reference	IFS requirement	Evaluation	Explanation
212	5.6.3	Analyses which are relevant for food safety shall preferably be performed by laboratories with appropriate accredited programs/methods (ISO/IEC 17025). If the analyses are performed internally or by a laboratory without the appropriate accredited programs/methods, the results shall be cross-checked with test results from laboratories accredited to these programs/methods (ISO/IEC 17025) at least once within a 12-month period, or whenever significant changes occur.	A	All swabs for Listeria are analysed by an external accredited laboratory (RvA Alle swabs op Listeria worden geanalyseerd via extern labo onder accreditatie (RvA
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.	A	
214	5.6.5	Results of analyses shall be evaluated in a timely manner by competent personnel. Immediate corrections shall be implemented for any unsatisfactory results. Based on risks and legal requirements, the frequency for review of the testing and monitoring plan results shall be defined in order to identify trends. When unsatisfactory trends are identified, the impact on processes and products as well as the need for actions shall be assessed.	A	
215	5.6.6	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures, by competent and approved personnel, in defined areas or laboratories, using appropriate equipment.	A	
216	5.6.7	For monitoring of the quality of the finished product, internal organoleptic tests shall be carried out. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristics. The results of these tests shall be documented.	A	
217	5.6.8	The testing and monitoring plans shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality, legality and authenticity.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
218	5.7.1	A procedure for quarantine (blocking/hold) shall be documented, implemented and maintained to ensure that only raw materials, semi-finished and finished products, and packaging materials, complying with food safety, product quality, legality, authenticity and customer requirements, are processed and delivered.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for quarantine and release of products.
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 P-RGR-EN-10018 v7 dated 21 August 2023: received via customer service, complaint codes, registration in Excel spreadsheet (date, item number, description, serial number, customer, complaint code, complaint justified or not, date of completion). Procedure P-RGR-NL-10018 v7 dd 21.08.2023: inkomend via customer service, klachtencodes, registratie in excel spreadsheet (datum, artikelnummer, omschrijving, volgnummer, klant, klachtcode, klacht gegrond of niet, datum van afronden.

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	**Product complaints within 12 months** **Total** **From consumers** **From retailers/customers** **From authorities** **Main reasons for complaints from consumers/retailers** • Foreign bodies • labelling (missing labels) • sensory **Foreign body complaints (within 12 months)** **Foreign materials with most frequent complaints** • metal (2) • soft plastic • others A total of omplaints compared tc in the previous period. Taking into account a % drop in turnover and a turnover of) tonnes per week million consumer packages per week), this is a good result. Follow-up by quality control department, timely and correct handling. Where necessary, additional monitoring is organised by QC for specific complaints. Given for quality fillet steak aluminium dd 26.01.2026, MMM (multi moment measurement) registration. Complaint trends are discussed in the management review. Seen and approved on 03.07.2025. In this analysis, the top 3 is further supplemented by damaged packaging. This is due to complaints from one specific customer. klachten in totaal in vergelijking met in de voorgaande periode. Rekening houdende met een omzetdaling var % en een omzet var ton per week miljoen consumentenverpakkingen per week) is dit een goed resultaat. Opvolging door kwaliteitsdienst, afhandeling tijdig en correct. Wanneer nodig worden voor specifieke klachten extra monitoring georganiseerd door QC. Gezien voor kwaliteit filetlap alaminium dd 26.01.2026, MMM (multi moment measurment) registratie. Trends van klachten worden besproken in de directiebeoordeling. Gezien en ok dd 03.07.2025. In deze analyse word de top 3 verder aangevuld door beschadigde verpakkingen. Dit is ter wijten aan klachten van 1 specifieke klant.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
222	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.	A	
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 The recall procedure is divided into a generic procedure at group level P-VION-10115 v16 dated 08.01.2026 and a site-specific P-RGR-NL-10007 v27 dated 31.12.2025. Last recall dated 26.02.2025 (during previous certification audit and assessed during previous certification audit). Procedure recall is verdeeld in een generieke procedure op groepsniveau P-VION-10115 v16 dd 08.01.2026 en een site specifieke P-RGR-NL-10007 v27 dd 31.12.2025. Laatste recall dd 26.02.2025 (tijdens vorige certificatie audit en beoordeeld tijdens vorige certificatieaudit).
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, last dd 13.05.2025.
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	Identification of potential NC products with red blockade cards F-RGR-NL-1004. The quality department is always responsible for follow-up Identificatie van mogelijk NC producten met rode blokkade kaarten F-RGR-NL-1004. Verantwoordelijke voor opvogling is steeds de kwaliteitsdienst.
226	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
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.	C	Finding: Review of corrective action records showed that root cause analyses were not consistently documented, including for deviations related to safety and/or legality. 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. Vaststelling: Procedure producten en processen met tekortkomingen P-RGR-NL-10037 v9 dd 03.12.2025.
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	Registration of CAs in PMT overview list in shared SharePoint: year, date, serial number, item, complaint code, deviation. Given deviation “large piece of metal in mixer 1”. Handling OK. Registratie van CA's in overzichtslijst PMT's in gedeelde sharepoint: jaartal, datum, volgnummer, artikel, klachtcode, afwijking. Gezien afwijking 'groot stuk metaal in menger 1. Afhandeling ok.
232	5.11.4	The effectiveness of the implemented corrections and corrective actions shall be assessed and the results of the assessment documented.	A	Voor de vaststellingen in de CAPA lijst (bevindingen van externe audits en relevante incidenten) wordt een effectiviteitscheck uitgevoerd en geformaliseerd). An effectiveness check is carried out and formalised for the findings in the CAPA list (findings from external audits and relevant incidents).

Annex to the IFS Audit Report

List of key participants

Audit participants					
Name	**Position**	**Opening meeting**	**On-site evaluation**	**Documentation review**	**Closing meeting**
	QA manager	X	X	X	X
	Production manager	X	X	X	X
	Quality Assurance	X	X	X	X
	Quality Assurance	X	X	X	X
	Department Manager CS		X		
	Department Manager VK		X		
	Department Manager Logistics		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