IFS Food Version 8
April, 2023

Final IFS Audit Report

announced

Audited company: Vion Adriaens NV

GS1 GLN(s): 5407003410006

Sanitary legal authorisation number: EG59, EG59/1, B59 and KF59, AER/OVB/002605

Legal authorisation number:

Date of audit: 18.06.2024 - 21.06.2024

Name and address of certification body
Vinçotte N.V.
Jan Olieslagerslaan 35 – 1800 Vilvoorde - Belgium
Accreditation number of the certification body
016-PROD

Audit overview
IFS Food Version 8, APRIL 2023

Audit details

Lead auditor/assessor:

Date/time of current audit

18.06.2024 (08:00-12:15)
18.06.2024 (12:45-17:00)
19.06.2024 (08:00-12:15)
19.06.2024 (12:45-17:45)
20.06.2024 (08:05-12:15)
20.06.2024 (12:45-17:05)
21.06.2024 (08:05-12:30)

Date/time of previous audit: 14.07.2023

Certification body and auditor of previous audit: Vinçotte Nederland B.V.

Reviewer:

Name and address of the company (or head office):		**Name and address of the audited site:** Vion Adriaens NV Slachthuisstraat 1 9620 Zottegem, Belgium	
		COID: 59223	
		Contact person in case of emergency (e.g. recall): vionfood.com	
Phone:	Fax:	Phone.	Fax:
Website:	E-mail:	Website: www.vionfoodgroup.com	E-mail: info.adriaens@vionfood.com

Scope of the audit

Slaughtering of cattle and chilling of carcasses and offals, deboning and cutting of beef, freezing of beef, packing under vacuum in PE bags, E2 crates with plastic inliners and dolav crates with plastic inliners and carcasses in quarters on hooks all or not with stockinette.

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

Additional information

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

Final result of the audit

As a result of the audit performed on 18.06.2024 and 21.06.2024, "Vinçotte N.V." found that the processing activities of Vion Adriaens NV for the above mentioned scope of audit comply with the requirements set out in the IFS Food Standard, Version 8, at Foundation level, with a score of 92.7%.	Recertification audit between 19.05.2025 and 28.07.2025 in case of announced audit and between 24.03.2025 and 28.07.2025 in case of unannounced audit.

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

No major or KO NC's

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

It is checked that the 17 C and 3 D deviations of previous audit are adequately resolved.
C-1.1.1: Deviation of the previous audit closed out: KPI's were now clearly verified during the MR for 2023 on 29/01/2024 , 6 of the 9 objectives were achieved.
D-1.2.2: Deviation of the previous audit closed out: in function of this deviation a training matrix has been made up for all the functions within quality and management, so new employees are now correctly trained + matrix on RF.07.06 (with training /function at start up)and received also needed information via regular meetings.
C-1.2.3: Deviation of the previous audit closed out: There is now back up for each function and this is described in the job descriptions seen and. function-matrix.
D-1.2.6: Deviation of the previous audit closed out: since the last audit 3 notifications have been received from the FASFC (1 of 09/08/2024, 14/09/2024 and 15/09/2024 all were communicated directly after receiving the penalty (not always received on the date mentioned in the notification. The recall of 12/04/2024 on STEC detected on a carcass was also correctly communicated as wel as the withdrawal due to listeria contamination of ice.
C-2.1.1.3: Deviation of the previous audit closed out : Revision of the documents are now all listed in LS.01.01 version 20 of 06/2024, now former and actual date of the document and version, versions were now correctly adapted, and changes marked with blue color of previous version were now changed to black , so changes in blue are now clearly distinguishable.
C-2.2.2.2: Deviation of the previous audit closed out: The responsible team leader of the HACCP plan is now sufficiently trained and qualified for the application of the HACCP principles for the existing processes. In the meanwhile the QA-manager has the needed experience and also training seen of 13/12/2023 ad signed of on RF-07-02. Powerpoint of training seen.
C-2.2.3.5: Deviation of he previous audit closed out: The meat-chopper is now taken into account in the risk analyses and the steaming stays a PA in function of eventual removal of bacteriological contamination of the carcass at the skinning of the carcasses and specific training has been given for this.
C-2.2.3.10: Deviation of the previous audit closed out: The verification of the flows is now done correctly and done on 12/02, 13/02,and 24/04/2024 for all the flows within the company.
C-3.1.1: Deviation of the previous audit closed out: The placement of the anal bag was now done as written down in the procedure and taken into account a hygienic way of working. Hands were now sanitised after removal of the ears and before touching the offalls.
C-3.3.1: Deviation of the previous audit closed out : via the training matrix on RF-07-06 there is now a formation plan made up for each function within the company, so also for the QAM and plant manager.
C-4.4.3: Deviation of the previous audit closed out: The suppliers and transporters of the living animals are now evaluated: live stock suppliers (included transporters of live stock animals)on RF-15-03, done on 10/05/2024.
D-4.8.3: No high sensitive areas in place. Deviation of the previous audit closed out: The observation cell and cell for rejected carcasses can now be fully closed outside working hours. No more dolavs observed with Cat I material in the observation fridge. All carcasses seen in the fridge of rejected carcasses, were now correctly stamped as such.
C-4.9.2.1: Deviation of the previous audit closed out: No more walls observed with flaking paint in the are were the stomach are handled.
C-4.9.6.1: Deviation of the previous audit closed out: Door at the entrance of the cutting room was repaired.
C-4.15.7: Deviation of the previous audit closed : No more dirty hooks from transporter observed during the audit and also no more dirty or broken dolavs, extra checks doen at reception.
C-4.16.1: Deviation of the previous audit closed out : Within the curative maintenance the maintenance was now done within reasonable time and infrastructure corrections are now clearly taken into account.
C-5.3.3: Deviation of the previous audit closed out: The temperature of the water of the desinfectors was now for all > 82°C. The system has been adapted with extra heating-systems. Daily controls are now done on the temperature and registered on RF-33-10 and were seen, all Ok, except at stunning box , there for there ɛ desinfection. For the "ontvliezers" the dosing o´ has been doubled so time needed is now only 10 seconds (15%) and analyses onthese knives were Ok. The performance of the water nozzles is checked at start of the slaughtering process, all desinfection systems were now working properly.
C-5.4.2: Deviation of the previous audit closed out: The dosing system of the crate washer was now calibrated on 08/12/2023 The satellite for the Virocid-dosing (cleaning of trucks for live stock) was done 08/08/2023 , not repetead in 12/2023 but is planned again on 02/07/2024, so OK.
C-5.9.3: Deviation of the previous audit closed out: The performed recall test of 12/04/2024 (duration 1.5 hour) is now a recall test and not only traceability exercise and conform recall flow, included animal waste products
C-5.11.2: Deviation of the previous audit closed out: The verification and the root cause is now implemented for all NC's and separate columns are foreseen in the list.

Company profile
Company data
Year of construction of the audited site(s): 2011
If the site was fully reconstructed, enter the year: 2011
Area of the production site: 10000m2
Number and description of buildings, floors and production lines (including decentralised structure(s), if applicable): Number of buildings: 1 Number of floors: 2 Number of production lines: 2
Maximum number of employees at peak season within a calendar year and explanation: full time employees in the productio white collars, sub-contractors) and emporary workers,
Detailed description of product groups and products per scope produced in the company: Full view of the company's on-site processes: from raw materials receipt to finished products: Processes : slaughtering and deboning of cattle carcasses(P12), blanching of the stomachs(P11), cooling (P6), processes to prevent contamination(P9) and vacuum packaging(P8).
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?: Yes quarters of beef carcasses bought from another slaughterhouse and partly cut at VION-Adriaens and partly sold to other site of VION (Enschede) as quarter. Not certified
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.): Since last audit there were investments in the production-zone made for product safety and/or product quality. : new stainless steel wall covering, new heat-pump. Also new QA-manager and new plant-manager.
Does the company fulfil the requirements about the use of the IFS Food Logo, as defined in the IFS Food Certification Protocol (Part 1)? If "no", provide explanation: Yes
Working language of the site and language in which the food safety and quality management system is written: Dutch
If the site is certified for other standards, specify the name(s) of the standard(s): Yes Other Belgian autocontrol guides ACS G018 (slaughterhouse and cuttingroom), ACS G019 (Treatment of guts) and ACS G017 (cooled/frozen storage) and FEBEV+ (slaughterhouse and cuttingroom)
This audit/assessment was conducted as a combined audit/assessment with: Belgian autocontrol guides ACG018 (slaughterhouse and cuttingroom), ACG019 (Treatment of guts) and FEBEV+ (slaughterhouse and cuttingroom)
Additional information: Etablissement Adriaens has been taken over by the Dutch Vion Group in 02/2021, and the name has been changed of the company. About animals are slaughtered on weekly basis and about Ton/ week is deboned in the deboning area.
Audit data
Language in which the IFS Food Audit was conducted: Dutch
Audit duration (only for IFS Food Audit): 30:40 Hours (minimum calculated audit duration: 18:00 Hours)
In case of reduction/extension of audit duration, justify:

Company profile
Which products were produced and which processes have been running during the on-site evaluation? Slaughtering of cattle, cutting en deboning of beef carcasses and packaging. Blanching of stomachs was not ongoing during the audit and is stopped since a while. Therefore removed from the scope and if re-started an extension audit will be needed.
Additional information:

IFS Audit Report

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

	Chapter 1	Chapter 2	Chapter 3	Chapter 4	Chapter 5
	Governance & commitment	Food safety and quality management system	Resource management	Operational processes	Measurements, analyses, improvements
KO non-con-formities	0	0	0	0	0
Major non-conformities	0	0	0	0	0
A	8	24	24	105	32
B	0	0	1	0	0
C	3	2	0	6	1
D	0	1	0	2	0
NA	0	0	0	19	4
Result per chapter (%)	79.55	87.04	99	92.48	97.73

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

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Policy	1.1.1	Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management defined 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. The policy on KH-01-02 version 05 8/03/2024 is signed on 02/04/2024 signed by the CEO included FSC, animal welfare durability, authenticity, food defense, traceability,etc. The policy is hung out in all social blocks. Senior management has defined objectives for the related departments regarding food safety, legality of the products, and quality: 1. strengthen food safety culture for better outcome of FASFC reports. 2. Achieve IFS-ACS-FEBEV-BIO certificates, 3. Lower microbiology (maintain cuts and chips for total germ count. Monitor analyses internally and externally better, so that everything is definitely done annually, 4. Build new stable, 5. Start blood for human consumption, 6. Switch to LED+ lighting and 7. Implementation of from VION. New deviation : the objectives set up for 2024 are not all SMART, e.g. objective 1, 3 and 7. Deviation of the previous audit closed out: KPI's were now clearly verified during the MR for 2023 on 29/01/2024 , 6 of the 9 objectives were achieved.
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. The management team consists of the plant manager, director beef, QA-manager, prevention advisor, HR-manager, CFO, sales-manager and production manager. Daily meeting of the MT, with discussions of complaints , remarks FASF, etc. Management ensures that the work is executed as instructed via procedures and instructions and production tours/internal audits. Seen job description of (expedition) on " polyvalent employee/ cooling" + function matrix on F.06.01 of 10/05/2024 (extra tasks added), with for , e.g. controls on cleaning, CCP expedition, etc).
	1.2.3	An organisational chart dated version dd 16/05/2024 version 21 is available clearly demonstrating the management structure of the company. Deviation of the previous audit closed out: There is now back up for each function and this is described in the job descriptions seen and function-matrix. New deviation: a competence matrix on F.06.01 is made up clearly showing all competences of all employees, however this matrix is not available for the responsible persons in production.
	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. The company is informed via the external consultant, FASFC newsletter and FEBEV..
	1.2.6	**Name of the competent authorities** FASFC **Last visit of the competent authorities (even if it occurred more than 12 months ago)** 17.06.2024 **Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?** Yes The certification body is informed within 3 working days of any changes that may affect the company's ability to conform to the certification requirements. The last visit from the health authority FAVV was 17/06/2024 (with only minor deviations). Deviation of the previous audit closed out: since the last audit 3 notifications have been received from the FASFC (1 of 09/08/2023, 14/09/2023 and 15/09/2023 all were communicated directly after receiving the penalty (not always received on the date mentioned in the notification). The recall of 12/04/2024 on STEC detected on a carcass was also correctly communicated as well as the withdrawal due to listeria contamination of ice.
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Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Management review	1.3.1	Based on the samples reviewed during the evaluation, the corporate policy is communicated to all employees. Interviewed employees are aware of the corporate policy content and the policy has been applied consistently. Elements of food safety culture, including communication, training, feedback from employees and performance measurement on food safety are implemented. The senior management reviewed all elements of the food safety and product quality management system, including the HACCP plan within a 12 month period, to ensure their continuous suitability and effectiveness. The results of the annual Management Review are used to support the continuous improvement process. The last review of the food safety and quality management system was done on 29/01/2024 in presence of the plant manager, slaughter-line responsible, QC/AWO, QA-manager, QA/expedition, prevention advisor, CFO, responsible cutting room, sales manager, HR-manager and responsible expedition. Report seen on PR-23-01 with following items: evaluation of the objectives/KPI's of 2023, results of internal and external audits and inspections of the FASFC + notifications of the FASFC, food safety culture, complaints, feed back of customers, supplier evaluation, follow up of production processes, results of food fraud analyses, HACCP, food fraud, food defense , animal welfare , product developments for teh future (authenticity, durability, animal welfare, etc.), new objectives for 2024, etc.
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. The document control system ensures that correct versions of documents are available via the procedure: PR-01-01 of 05/03/2024. Deviation of the previous audit closed out : Revision of the documents are now all listed in LS.01.01 version 20 of 06/2024, now former and actual date of the document and version, versions were now correctly adapted, and changes marked with blue color of previous version were now changed to black , so changes in blue are now clearly distinguishable. New deviation : All documents are only available at the QA-service and are not all available for employees where needed. Also not taken into account on the list LS.01.01 where printed version of documents, instructions or forms are present within the company, so that in case of change of a document the old versions can all be removed and replaced by the new one.
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. Records are retained in accordance with legal and customer requirements via the procedure PR-01-01 of 05/03/2024. Following procedure records are kept for 4 years (max. DLC of 2 years + 2 years), in reality min. 5 years.
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 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. Scope is clearly described in .PR-17.01 of 23/05/2024 and goes from reception of live stock animals till supply to he customer (with outsourced transport).
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** 3 **The following different CCPs are implemented** • 1 Red and white meat, poultry and meat products • Cooling • Cool room temperature • Others - temperature controls at expedition and for the slaughterhouse also of incoming carcasses CCP's -Slaughterhouse: CCP1.1: temperature of the carcasses/ offal before expedition to the customer (including warm transport) CCP 1.2 : temperature control of the cooled rooms like the fridges and freezer. CCP 1.3 : temperature at reception of receptioned carcasses - cutting/deboning room: CCP 1.1 temperature control of the end-products at expedition of the technical meat-parts PAT CCP 1.2 temperature control of the cooled rooms like the fridges and freezer - stomach department: CCP 1.2 : temperature control of the cooled rooms (fridges)
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	2.3.9.1 KO 2	**The following different CCPs are implemented** • CCP 1.1 (slaughterhouse + deboning and cutting room) **Process step** • expedition of end-products **Control method** • temperature control **Critical limit(s)** • meat 7°C and by-products (organs): 3°C, carcasses 7°C and in case of warm transport of carcasses surface 7°C and in the core max. 15°c **Control frequency** • slaughterhouse 5 carcasses per load (cold or warm transport) and for red organs 1 per load. Cuttingroom: 1 to 5 measurements per day by department responsible + 1 at each load. • CCP 1.2 temperature control of the cooled rooms (fridges and freezer) **Process step** • storage cooled or frozen of raw materials and end-products. **Control method** • Continuous temperature registration with digital system **Critical limit(s)** • fridges set point 0 to 5°C (depending the fridge) and freezer -18 to -22°C. E.g. large fridge carcasses setpoint 1°C , alarm from 5°C after 120', fridge expedition set point 2°C and alarm from 4°C after 120' and freezer set point -22°C,alarm -18, 60'. **Control frequency** • continuously • CCP 1.3 (slaughterhouse) **Process step** • reception of carcasses of other slaughterhouse **Control method** • temperature control **Critical limit(s)** • carcasses max. 7°C and red organs max 3°C **Control frequency** • 5 carcasses and 5 offals (red organs) of each supply CCP's -Slaughterhouse: CCP1.1: temperature of the carcasses/ offal before expedition to the customer (including warm transport) CCP 1.2 : temperature control of the cooled rooms like the fridges and freezer. CCP 1.3 : temperature at reception of receptioned carcasses - cutting/deboning room: CCP 1.1 temperature control of the end-products at expedition of the technical meat-parts PAT CCP 1.2 temperature control of the cooled rooms like the fridges and freezer - stomach department: CCP 1.2 : temperature control of the cooled rooms (fridges) During the audit the CCP controls were checked linked to the traceability tests and during the tour of the company ad random.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	2.3.11.2	The HACCP plan is reviewed once within a 12 month period or whenever significant changes occur to raw materials, packaging materials, processing methods, infrastructure and equipment that impacts food safety. The last HACCP verification was done in 02/2024 and report seen on " verificatie verslag 2023" RF-22-01. Deviation of the previous audit closed out: The verification of the flows is now done correctly and done on 12/02, 13/02,and 24/04/2024 for all the flows within the company.
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. The site has documented personal hygiene rules described in WI-07-01 version 7 of 14/03/2024., included food defense and Food safety culture, etc.
	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. Personnel is aware of personal hygiene rules. The employees in the factory, seen by the auditor acted conform the company rules which are in line with the standard. Interviews showed that they were aware of the actions to be taken in case of e.g. meat fallen on the ground, knives breakage, food defense, etc
	3.2.8	Based on the samples reviewed during the evaluation, hygiene usage rules are implemented accordingly. Used gloves are conform RE10/2011 and simulants A, B and D2.
Training and instruction	3.3.1	Based on the samples reviewed during the evaluation, the company has documented and implemented a program to cover training and instruction with respect to the product and process requirements and the training needs of the employees, based on their job position. A documented training procedure is in place PR-07-01 version 3 of 09/08/2023 + training matrix (planning) on RF-07-06 (with per function a description of the needed training-items) and overview of given training in RF-07-03. The procedure included the formation of new employees , with company tour, double walk with experienced employee (godparent-hood) , evaluation, starter training. Specific training is planned based on the function-matrix. Deviation of the previous audit closed out : via the training matrix on RF-07-06 there is now a formation plan made up for each function within the company, so also for the QAM and plant manager.
	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. Auditor checked the following training and monitoring records: 12/06/2024: HACCP-training, 11/06/2024 AWO training internally, 11/06/2024 Maintenance for new technicians, 01/03/2024 refresher training for employees of the slaugherhouse, signed of on RF-07-02, with test afterwards and refresher for the employees of the cuttingroom of 05/03/2024 (idem).
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
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. The staff facilities provided are suitable related to the type of production/processes. There are several staff facilities depending the zone the employees are working, all on the first floor of he company: Clean- and unclean zone for the slaughterhouse, expedition and a facility for the deboning department all with refectory, dressing rooms, toilets, hand wash facilities and direct access to production zones via hygiene sas.
	3.4.5	Based on the samples reviewed during the evaluation, hand washing facilities are provided, designed and operated to minimise food safety risks. The hand washing facilities available at the entrance to and in the processing areas and in social areas are suitable to the type of production/processes. Checked via hygienograms at least every 2 weeks, each time of 5 employees of slaughterhouse and cutting room on entero's, e.g. seen of 14/05/2024 and 03/06/2024 (+ also knives on Entero's 2-monthly) and 2-monthly on salmonella (all ok), seen of e.g. 27/05/2024
Customer focus and contract agreement	4.1.3 KO 4	No such requirements from customers
Specifications/ finished products	4.2.1.1	**The following finished product specifications (minimum 2) have been reviewed during the evaluation** 1. vacuum packed PAT-meat on PS-16-01 of 04/2024 version 4 2. heart (organs) on PS-16-01 of 06/2024 version 6 3. hanging cattle carcass on PS-16-01 of 06/2024 version 5 **The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers** No retail brand products Seen specifications were conform and contained needed information for the customers. No retail branded 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
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** 1. specification for live stock transporters " overeenkomst aanvoerders" (conform Belbeef) 2. specification of carcasses supplied by " via on H-3-4-7 of 14/04/2022. 3. cords of , conform RE 10/2011and simulants A and D2., 4. stockinettes for the carcasses conform RE10/2011 and simulants A, B and D2, 5. Boneguard conform RE10/2011 and 1935/2004 and simulants A and D2 6. SQA of supplier of carcasses on RF-15-01 of 22/05/2024 etc. The reviewed specifications were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the procedure to control the creation, approval and amendment of specifications. Procedure PR-16-01 of 06/05/2024. Specifications for raw materials, ingredients, primary packaging comply with the requirements: The following specifications were verified: 1. cords of conform RE 10/2011and simulants A and D2., 2. stockinettes for the carcasses conform RE10/2011 and simulants A, B and D2, 3. Boneguard conform RE10/2011 and 1935/2004 and simulants A and D2 and 4. vacuum bag from sealed air, conform RE10/2011 and 1935/2004 and simulants A, B and D2. Also seen specification for live stock transporters " overeenkomst aanvoerders" (conform Belbeef) and specification of carcasses supplied by " Specification review is conducted in case of any modifications or at a minimum every 3 years.
Special claims/ statements	4.2.1.5	**There are specific requirements from clients for claims** No **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 No claims
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product development	4.3.2	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. For the bulk example reviewed during the evaluation, the company ensured that all relevant information for safe use are included within the supporting documents. (all BtoB products) Processes are in place to ensure product labelling meets the legal requirements. There is a product labeling procedure PR-13-01, to ensure compliance with legal requirements. Control of labeling is a Point of attention nr 8. Label: no ingredients and no allergens. The following labels were checked: labels at the cutting department with given shelflife and slaughterdate + order and batch-number + labels on the products in the freezer. Deviation: the seen label on the frozen hearts in the freezer did only mention frozen in Dutch (diepvries), but did no mention the max. temperature of -18°C.
	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. Procedure : PR-26-02 version 2 of 17/06/2022 "Productontwerp en-ontwikkeling / processaanpassingen" No real product development since last audit only slaughtering of cattle and deboning, no new packagings nor processes.
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Purchasing	4.4.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the evaluation and approval of all suppliers which have an effect on food safety and product quality. The procedure addresses purchasing in exceptional situations to ensure that all materials and services comply with the documented specified requirements. The procedure also covers the continuous monitoring of suppliers which have an effect on food safety and quality. Based on the samples reviewed during the evaluation, related records and where necessary follow-up actions have been reviewed and found compliant. The company's supplier approval and monitoring procedure was seen, PR-15-01 version 3 of 10/04/2024, actually purchase is transferred to a central purchase service of VION. Criteria are quality product, accuracy of delivery, documents, complaints with a score system A, B, C. For the living animals done on skin status. separate lists for : 1. live stock suppliers (included transporters of live stock animals)on RF-15-03, done on 10/05/2024, only 21 B -suppliers on a total of 281, no C-scores. B-suppliers are followed more in detail , mostly due to animal welfare. 2. suppliers packaging materials, meat and services, etc: on RF-15-02 and done on 07/05/2024 Deviation of the previous audit closed out: The suppliers and transporters of the living animals are now evaluated: live stock suppliers (included transporters of live stock animals)on RF-15-03, done on 10/05/2024.
	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. The performance of suppliers of services is checked in accordance to specifications. The specification of service contains defined service requirements in which food safety aspects and the security of the product are taken into account. Last evaluation done on 07/05/2024: seen for pestcontroller score A, cooling company score A, lab score A, haulier TLV score A and the new cleaning company : score A.
	4.4.4	No outsourced processes
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Product packaging	4.5.1	**List the kind of food contact packaging materials used for finished products** • plastic vacuum bags • stockinettes for the carcasses • Boneguard for protection of the vacuum bags for bones • blue plastic inliners for crates • blue plastic dolav bags • cords for hanging up technical parts after cutting The following kind of packaging materials are used for finished products: stockinettes- vacuum bags- boneguard, blue plastic inliners for crates and dolavs and cords. The compliance of the product packaging is based on hazard analysis demonstrated by GFSI standard for the same scope. Seen specifications of 1. cords o conform RE 10/2011and simulants A and D2., 2. stockinettes for the carcasses conform RE10/2011 and simulants A, B and D2, 3. Boneguard conform RE10/2011 and 1935/2004 and simulants A and D2 and 4. vacuum bag from sealed air, conform RE10/2011 and 1935/2004 and simulants A, B and D2
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. Local and site activities have no adverse impact on food safety and product quality.No companies in the neighborhood, only a horse-farm, a shop for building materials, a residential area and agriculture grounds.
Plant layout and process flow	4.8.2	**Only to be filled in for animal slaughtering sites** Inspection plan on animal welfare is present on PR-20.01 of 22/05/2024 v.3 **If yes: description of the plan** The plan describes the controls to be done on animal welfare, from from unloading the animals till stunning of the cattle. with controls by the stable responsible and communication of deviations to the AV-BMO or AWO. Including requirements on ventilation, slope unloading quays, quarantine stable, prevention of injury, prevention of injury, etc 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. The lay out and process flow is suitable and where necessary appropriate measures are taken to minimize food safety risks and prevent cross contamination. Seen approved plan of the FASFC of 28/02/2020 on FAVV/OVB/TRA/2679/20-010-1621239. A revision of the plan is actually been made up for approval by the FASFC.
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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.** The company building dates of 2011 and is maintained in fairly good state. Some minor observations regarding the infrastructure are starting to emerge, for which the company provides continuous revisions and renewals. Walls, doors, gates, windows, floors and ceilings are in good condition, suitable and clean.
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Water supply	4.9.9.1	**Origin of the potable water/used water** The water comes from the mains water network, reverse osmosis water and well water. **Own source** Yes **Local water supplier** Yes **Internal laboratory** No **External laboratory** Yes **Frequency of water analyses** 26 analyses /year over the different types of water : e.g. 18 times per year monitoring (A) and 2 times per year full analysis (B) on Reverse osmose water mixed with ground-water and 4x/year on water of the mains **Performed analyses** • As wel for parameters A and B conform Belgian legislation and frequency largely above legal obligation **Microbiological (parameters)** • E.Coli • Faecal Enterococ's • Pseudomonas Aeruginosa • TGC 22°C • TGC 37°C • Total Coliforms • Listeria on ice • Clostridium perfringens **Chemical (parameters)** • Nitrite • nitrate • PFOS-PFAS • Na • free chlorine • amonium • bi-carbonate • Ca • carbonate • Cl • F • Fe • Heavy metals • Sulphate • pesticides • quaternary ammonium compounds • PAK's • acrylamide • Benzenes • Bromide Water is potable and supplied in sufficient quantity. The water comes from the mains water network and reverse osmosis water mixed with
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		well water. Treatments are softening and if film detected in the tank disinfection by means of chlorine. Samples are analyzed up to 26 times per year for the different types of water and for parameters monitoring (A) and full analysis (B), depending the source slaughterhouse, cutting room and crate washer separate; Water control procedure: PR-02-01 of 21/05/2024. Samples are taken at various places. Map : "list of water points" on LS-02-01 of 25/07/2023. Results B parameters seen of 06/05/2024 of the slaughterhouse; A parameters: on RO-water of 08/04/2024 (cutting room) and 06/05/2024 of the slaughterline of 06/05/2024. Ice water of 08/03/2024 on Listeria: conform and TGC. Results were OK, only deviations were linked to wrong sampling (2)
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. Compressed air is used for some equipment (e.g mechanical knives). Risks are assessed in the hazard analysis. Monitoring results show no deviations, analyses are done 2 times a year , seen of 10/06/2024 on listeria (Ok) + petrifilm for entero's and TGC: ok and on 06/05/2024 salmonella: ok.
Cleaning and disinfection	4.10.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained cleaning and disinfection schedules which are effective to minimise food safety risks. The effectiveness of the cleaning and disinfection measures is verified and justified by methods based on risk assessment. Cleaning activities do not represent a food safety risk. The cleaning and disinfection schedules for processing equipment and food contact surfaces meet the requirements of the Standard. Procedure PR-04-01 of 21/02/2024, with products to be used and frequencies. Cleaning is performed by external cleaning company and recorded by manual cleaning. An appropriate standard of cleaning is achieved, Seen plan o :leaning and internal cleaning 2024 on the digital application o cleaning, (weekplanning) with frequency and registrations. Remarks are registered and communicated via Whats up, e-mail or direct communication.Monthly also visual control (audit) on extra periodical cleaning , e.g. seen of 05/2024 with pictures,before and after. Procedures for cleaning are also part of the site of and is available for all employees o. . Results of environmental controls e.g. are communicated via mail + via "labo"-link on the site of
	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. Training records seen of the cleaning team of :leaning: e.g. of 29/01/2023 (with content of training).
	4.10.5	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination. Deviation: All chemicals are properly stored in a new closed storage with a combination lock, however at the other end of the room there is not yet a door present to close this room from the other side, so access still possible.
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Waste management	4.11.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a waste and waste water management procedure to avoid cross contamination. The waste disposal system is managed in accordance with legal requirements and contains appropriate preventions. Procedure PR-19-01 of 25/05/2024, with all types of waste and comapny responsible for it.A list is made up on LS-17-01 version 3 of 17/01/2024 of all animal wast products (cat.1, cat2. and cat.3)
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** • NA **For foreign material detectors which are not defined as CCP, the following test pieces and sizes are used:** • **Iron:** NA • **Non-iron:** NA • **Stainless steel:** NA • **Others:** NA **If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented** • Control measures for e.g. preventing foreign materials are implemented by means of visual inspection. • Knife register The risks from chemical, physical or taint contamination are identified. Control measures for e.g. preventing foreign materials are implemented by means of visual inspection and knive-control. Taken into account in the hazard - risk analysis HACCP: example : "contamination by foreign objects, example knife breakage instruction and glass breakage instruction). On the specifications it is also mentioned that the products do not undergo metal detection (only BtoB).This is a Point of Attention 15 (visual check at start-up: SSOP) A detailed list of sharp metals present is available. Presence of a knife register. Procedure PR-09-01 for foreign objects of 07/06/2024 , included procedure in case of knive breakage + numbering of all knives.There is also a 3-monthly check: seen of 21/05/2024. There has been a breakage of a metal pincer since last audit (18/12/2023), this has been registered in the CAPA-list on LS-12-01.
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Pest monitoring and pest control	4.13.2	**External service provider** Yes **Pest monitoring activities are carried out internally by own employees** Yes **Frequency** monthly **Inspections include** • Rodents • crawling insects • flying insects verified and maintained by the house keeper (6x/year) and yearly change of lamps • birds-nests **Last inspection** 05.06.2024 **The inspection reports show no particular pest activities inside facilities since the last IFS Audit** Yes The pest management is contracted to an external company Proecdure PR-03-01 of 21/05/2024. The (service) scope is clearly defined against rodents, crawling insects} and meets with the regulatory requirements + yearly supervision. Contract seen with and plan with baits (on the site of). Regular inspections are carried out 12x/year determined by risk assessment(seen visits of 05/06, 06/05, 08/04, 05/03 and 21/02/2024 + 1 supervision inspection with report seen of 17/10/2023, with actions to be taken + pictures. Only outside traces of rodents detected and on 06/05/2024, problem with cockroaches in the social blocks (fully closed out on 05/06/2024) Corrective actions in case of pest activity are foreseen. No notifications at the inside of the production-area, only outside. EFK's (29) are controlled 2-monthly internally by the house keeper(change of glue-plates and counting)+ yearly change of lamps, last done on 05/06/2023. Trends are evaluated in the management review.
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Receipt and storage of goods	4.14.1	The company has documented, implemented and, based on the samples reviewed during the evaluation, maintained a risk based inspection plan for all incoming goods, including packaging materials and labels. The inspection plan includes a check against specifications to ensure that only materials meeting the food safety and product quality requirements are accepted. Instructions for the inspection at acceptance of raw materials (including primary packaging) are in place, records are available and controlled: seen traceability of the packaging materials of the traceability tests and the FCI cards of the living animals at the reception of the slaughterhouse. Procedure PR-26-08 van 23/05/2024, included respect of FIFO of received products+ temperature controls (included warm transport of carcasses)+ hygiene + control on pests, etc
	4.14.2	Based on the samples reviewed during the evaluation, the company has allocated storage areas and conditions for raw materials, semi-finished, finished products and packaging materials which are in compliance with specifications. During the site tour no negative impact on food safety and quality has been observed. Procedures to maintain product safety and quality during storage are in place. The temperatures are monitored partly manually, example for loading meat or carcass - RF-05-01 (Carcass) - RF-05-02 (Meat) and automatically at the cold rooms. No changes. An alarm system has been installed for the automatic registration of the cold store temperatures. Limits of alarms are evaluated for the large fridge carcasses set point 1°C , alarm from 5°C after 120', fridge expedition set point 2°C and alarm from 4°C after 120' and freezer set point -22°C,alarm -18, 60'.
	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. Identification and use of FIFO principles are checked for the carcasses and the packaging materials. No remarks.
Transport	4.15.1	Based on the samples reviewed during the evaluation, the company has implemented and maintained a process to ensure that all containers and vehicles used for the transportation of food products are designed and suitably constructed for the intended purpose to mitigate any food safety and quality risks. Vehicles and containers are inspected prior to loading. The inspection covers basic hygiene, smells, temperature of the loading area. Inspection records are maintained. Inspection is checked during the assessment for the goods left the company of the trace tests and during visit of the expedition area. Procedure PR-18.01 of 22/05/2024. Own trucks have a track and trace system with temperature controls on line. For external hauliers ad random temperature registrations are asked for (e.g. seen of of 12/07/2023).
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Maintenance and repair	4.16.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained an adequate maintenance plan covering premises and equipment (including transport) to minimise food safety risks. Maintenance activities observed during the site tour did not represent a food safety risk. Maintenance and condition monitoring is described in the preventive maintenance plan in access (e.g. seen of the carcass-saw with monthly greasing of the cables). Actually a new separate list has been made up for the follow up of curative maintenance , with a plan-do-check approach, with priority high, medium and low. Deviation of the previous audit closed out : Within the curative maintenance the maintenance was now done within reasonable time and infrastructure corrections are now clearly taken into account.
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. Equipment is suitably designed and specified for the intended use, and is verified before commissioning that the product requirements are complied with. Since last audit there is no new equipment in place. Seen specifications of the conveyor belt of the cutting room conform RE10/2011 and 1935/2004 and simulants A, B and D2 and table blades also conform RE10/2011 and 1935/2004 and simulants A, B and D2.
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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** 1. cow with ear-numbe of slaughterday 28/02/2024 (cattle slaughtered in total that day) + organs of that slaughter day. 2. PAT meat from the cutting room of production day 06/03/2024 and badgenumbe **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** 14 hours **The following ingredients and packaging material specifications have been checked within the framework of the traceability test** 1. plastic bags for the vacuum packaging of the PAT-meat 2. FCI-card of the received carcass 3. boneguard also used for packaging of the PAT-meat **The result of the traceability exercise during the evaluation has been found compliant** Yes The site has a documented traceability procedure PR-13-02 version 3 of 29/11/2023, the system works as follows: A traceability system has been implemented for primary packaging materials, raw materials, semi-finished and finished products. Traceability is recorded by means of a software system . The traceability is tested during the audit for a product selected by the auditor: 1. cow with ear-number of slaughter day 28/02/2024 (cattle slaughtered in total that day) + organs of that slaughter day and 2. PAT meat from the cutting room of production day 06/03/2024 and badge number , including all documents and registrations as e.g. FCI-ard, animal welfare registrations, belbeef registrations, pH controls, checklist packaging materials for the finished product / mass balance of the deboning department (see deviation below) / different flows of the skins, heads, offalls, waste CAT III, waste CAT I and blood CAT III. Packaging materials are traced back via the supply date and always 2 batches are taken into account (the actual en previous batch).
	4.18.2	The company conducts at least one internal traceability test within a 12 month period which covers the upstream and downstream traceability as well as a mass balance. Last traceability test was done on 11/03/2024 on "on cow with n° of slaughterday 13/01/2024 + red organs (day-lot ordern°) kg packed. Deviation: During the audit 2 traceability-tests were done. In each of the 2 exercises it could easily be found back who received meat of a certain batch-number, this within 4 hours for both exercises together . However it was not possible with the new digital traceability system to extract a correct mass-balance out of the system. kg were produced under badgenumbe and following the digital system more then kg were sold under this badge-number. The IT responsible could only extract the next day via a manual control the approximately correct mass-balance kg instead of the kg. So more then 4 hours needed for the full exercise due to problems with the digital system.
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Allergen risk mitigation	4.19.2	**Allergens present at the site** • milk from lactating cows. **Mitigation measures in place** • Only slaughtering of cattle , but contamination with milk could be possible during slaughtering of milk-cows at removal of the udder (part of risk-analyses). Instruction has been made up on way of working for removal of the udder on WI-24-15 of 10/06/2024 Validation done on end-products (carcasses) of milk-cows: seen test of 07/06/2024 on milk-protein, casein, lacto-globulin: all under detection-limit (done yearly). Also yearly on employees themselves for eventual cross-contamination from at home or food from refectory : control of the hands and clothes, seen of 04/06/2024 with allersnaps: ok. Only milk-allergen present on site from the udder of milk-cows. Deviation : the way of removal of the udder is not conform instruction WI-24-15 , where it is stipulated that the udder should be removed in such a way that no milk can be spoiled on the skin to prevent contamination with the milk or with eventual bacteria, present in the udder. Therefore the udder must be removed in 1 piece, but due to a small system for evacuation of the udder, the udder is cut in 2 with spoilage of milk on the skin. Validation (see above) does however show no traces on the meat itself.
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** criteria: supplier: solvability, growth, website, clear info, fraud history, supply chain length, references, and product; scarcity, price, physical form, food fraud sensitive and manipulation psossible. **Details of the vulnerability assessment (dates, responsibilities, points of discussion, etc.)** Procedure PR-21-01 of 14/06/2024, with yearly review. Risk analyses on GA 21-01 , reviewed on 14/06/2024 with scores high, medium and low for raw materials (live stock, packaging materials and meat and services) in combination with the supplier evaluation and for each supplier with scores from 1 to 16 (based on 4x4 matrix), last one done on 14/06/2024, max. score is 2, so no products with risks. The company has not identified any fraud-sensitive raw material in the vulnerability assessment. Raw materials are live animals or carcasses Procedure FD : PR-21-01 of 14/06/2024, version 5.
	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. The food fraud mitigation plan is documented, last review was 14/06/2024
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Food defence	4.21.2	A procedure for food defence has been documented and implemented. Based on the samples reviewed during the evaluation, the food defence mitigation plan has been developed, maintained and is reviewed appropriately. The food defence mitigation plan is supported by the food safety and product quality management system. Procedure PR-21-01 of 14/06/2024, with yearly review. Taken measures : gates always closed, badge access only, camera surveillance, presence of a house keeper, alarm-system, screening of new employees, registration of all visitors and external technicians; back ups of IT system + fire-walls + transport (closed if not under surveillance) + tasks within company. The threat assessment plan seen of 14/06/2024 on GA-21-02 and part of management review and based on 4x4 matrix, highest score 8 , managed no extra measures needed. The plan is reviewed annually, Last review was 14/06/2024. last effectiveness test was done on 01/03/2024 together with the internal audit on food defense.
Internal audits	5.1.1 KO 8	The company has documented, implemented and maintained an effective internal audit program which covers all requirements of the IFS Standard. Based on the company's risk assessment, all areas critical to food safety and product quality are internally audited once within a 12 month period. Procedure : PR-22-01 of 05/08/2017. The internal audits are scheduled and conducted throughout the year, planning seen on GA-22-01 of 06/2024 for risk and list on LS-22.01 version 7, the auditor assessed the internal audit reports of 1. Physical contamination of 26/01/2024, wit report on II.02.07.AUD.B.02 by external consultant. (remarks, training of cleaning employees not taken into account in the flex-matrix, cotton gloves used for extraction of white organs, etc), 2. 31/01/2024: cleaning and desinfection, with report on II.02.07.AUD.B.06.(with .e.g update of cleaning plan with new plans o′ _ planning hygienograms not clear, R&O storage not closed and door open, etc) and 3. 27/02/2024 on analysis/labels, with report on II.02.07.AUD.B.22 (remarks: no procedure on specification management, species not mentioned on the label, analyse plan to be reviewed, etc). The company identified the following activities as critical to food safety and to product quality: all areas are same risk because all areas with exception of the fridge deboning department are with open product.
Site factory inspections	5.2.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a programme for site inspections. The programme is suitable for the operations and designed to ensure food safety. Site and factory inspections are planned 3x/week for the slaughterhouse (Pre sopp's + SSOP's) and 4x/week for the cutting room, justified by risk assessment and based on history of previous experience, the auditor assessed the inspection reports of 11/04/2024 of slaughterhouse on RF-33-10 (with remarks, controls of temp. of sterilisers, temp. blood, labeling by-products,, hygiene employees, cross-contamination during process, closure of the rektum, etc) and expedition/cutting room on RF-33-11 of 11/04/2024 + pictures of deviations and also RF-33-06 for cuttingroom extra and RF-33-07 for exepdition.
Process validation and control	5.3.3	No rework.
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Measuring and monitoring devices	5.4.1	Based on the samples reviewed during the evaluation, the company maintains an up-to-date list of measuring and monitoring devices required to ensure compliance with food safety and product quality requirements. Procedure PR-11-01 of 27/05/2024, included actions to prevent unauthorised adaptations of alarms. An overview is made up of all devices that need calibration on LS-11-01 During the audit the auditor checked the following records of measuring and monitoring devices: satellites for cleaning- weighing scales- calibration weights- thermometers- sondes cooled areas- loggers transport, pH-devices and incubator, .
	5.4.2	All measuring devices reviewed during the evaluation are checked, adjusted and calibrated under a monitoring system, at specified intervals, in accordance with defined recognised standard / methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations are documented. All measuring devices are checked and adjusted to a defined method traceable to recognised standards. The auditor checked the calibration results of : 1. incubator: 29/05/2024 internally based on the reference thermometer (new thermometer of 29/02/2024 with certificate), result: ok (31.1°C). 2. weightscales: yearly internally (registered on RF-11-02 on 11/06/2024 with calibrated weight of 10 kg (ok, 10.88 to 10.02 kg), and 4-yearly externally by an accredited company :e.g. seen of scale in PT-fridge anc of expedition on 17/08/2021 b , with certificates. 3. thermometers internally on 14/06/2024 with reference thermometer (calibrated externally on 06/06/2024 by), max. deviation 0.2°C and registered on RF-11-01. 4. loggers of the cooling units externally by done on 04/06/2024 5. mobile dosing units for cleaning and desinfection via seen of 08/12/2023 (with and is done yearly. 6. pH-meters daily before use with pH4 and pH7. Deviation of the previous audit closed out: The dosing system of the crate washer was now calibrated on 08/12/2023 The satellite for the -dosing (cleaning of trucks for live stock) was done 08/08/2023 , not repetead in 12/2023 but is planned again on 02/07/2024, so OK.
Quantity control monitoring	5.5.1	**Frequency and methodology of quantity checking** each shipment /order **Company uses "℮" mark on packaging** No Only bulk is processed, quantity verification and records of controls are not applicable, no customer requirements on this matter.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product testing and environmental monitoring	5.6.1	**Internally: the following analyses are performed** NA **Externally: the following analyses are performed** Salmonella listeria, E.Coli Enterococ's TGC aerobe TGC anaerobe Pseudomonas aeruginosa Staphylococ's Lactobacils Cd on kindneys of umicore zone brain remains on skulls for HRM yeats and mould Bronchontrix thermosphacta Procedure PR-14-01 of 08/11/2023. A scheduled programme of product tests is documented. Methods, frequency and specified limits are documented, planning seen for 2024 via the external lab. A test program for products and environment is available. Methods, frequency and limits are documented. Auditor has seen test program for carcass sampling 10 per week (on TGC aeroob, salmonella and entero's) and 3x5 samples for meat from the cutting room (TGC (15), Entero's (15) , pseudomonas (15) , salmonella (1) and listeria (1)) examined every week. DLC-tests : 2 planned per year. .Shelf life is assessed by organoleptic and microbiological (Total count, enteros, E. Coli, lactic acid bacteria and Pseudomonas) tests. Pathogen analyses are performed by an external laboratory : accreditation. Once a year: cadmium: kidneys (seen of 13/06/2023 and new sample of 03/06/2024)- heads(n=5) on BSE dd 1/9/2023 and 04/10/2023 and all ok. Carcasses seen results of 2023-2024 and seen in detail of 14/06/2024 (+ listeria and salmonella: ok) , last year only 1 positive on listeria and 2 on salmonella (2 different serotypes, livingstone 25/09/2023 and Mbandaka 27/09/2023). Risk analyses made up and needed checks done on contamination with manure and communication to suppliers on dirty animals supplied. PAT-meat: e.g. seen 08/01/2024 (TGC, entero's, salmonella and listeria) ok: + results of 2023-2024: ok. DLC tests seen of hearts of 05/06/2023 (with DLC of 4 days after slaughtering) on 2, 4 and 6 days after slaughtering on all microbiological parameters: still OK on slaughterday + 6.
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** • salmonella • listeria • TGC via petrifilms • entero's via petrifilm **[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** seen validations : 29/05/2024 for cooling of carcasses (from 29.7 to 7.0 °C in the core in the shoulder within 5 hours and freezer (from 23.1°C to -18°C within 23 uur of a dolav crate of 18 kg). And red organs on 10/06/2024: from 29.8°c to 3°C within 14h43= ok. Environmental monitoring parameters and their limits are based on risk assessment: Seen annual analysis on Listeria on at least 10 places in the different areas of the production, seen of 22/03/2024 on 10 spots before and after cleaning with 0 positive results. Petrifilms weekly on approx.45 spots for TGC and 20 for entero's, seen of 06/05/24 (A) and 14/05/24(B), results are very good since change of cleaning company. Seen salmonella swabs on the knives (2 monthly , seen of 23/05/2024) and entero's + TGC of 14/05/2024: ok Air: 2 times a year , seen of 10/06/2024 on listeria (Ok) + petrifilm for entero's and TGC: ok and on 06/05/2024 salmonella: ok.
	5.6.3	Based on the samples reviewed during the evaluation, analyses that are relevant for food safety are performed by laboratories with approrpiate accedited programs/methods (ISO/IEC 17025) or by laboratories whose results are regularly verified by laboratories accredited on these programs/ methods (ISO/ IEC 17025). The external laboratory used for relevant food safety analysis is ISO 17025 accredited, registered under accreditation numbeı
Product release	5.7.1	No positive release, only negative blocking
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 for the management of product complaints, of any written notification from the competent authorities and any ordering action or measure to be taken when non-compliance is identified. The procedure includes registration, assessment by competent staff and appropriate actions when necessary. Procedure PR-12-01 of 29/02/2024 (included returned goods), complaints are listed in LS-12-01.
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
	5.8.2	**Product complaints within 12 months** **Total** **From consumers** **From retailers / customers** **From authorities** 3 (3 notifications): 2. PV 15/09/2023: because of 2/8 positive for salmonella 3. PV 26/07/2023 and 09/08/2023: 1.decontamination at 2 workstations inadequate (concentration not OK and temperature steriliser on hand saw 73°C instead of 82°C., 2. In waste room, con-tainer with both cat.1 and cat.3 sticker (also seen earlier) and in storage room cat.2 stood a yellow Dolav cat.1 with bags of residual waste on it,3. Lungs hit against drain pipe, (repeat) + pensen in contact with wall, 4. Room with remnants of gastrointestinal-local is dirty + presence of maggots and larvae, 5. Lockers in changing area dirty (repeat), 6. In several places wall defects with peeling paint + missing floor tiles (repeat), 7. Insect screen in ref-ter rein is cracked and open with a gap, 8. Bone washer in unclean area of stable-len is defective (repeat), 9. On the rack with heads, some heads are present without gag in embrasureb (also repetition), 10. Observation frigo cannot be closed, 11. No effective FSC within the farm. 4. PV of 09/08 + 14/09/2023: 1. Hand saw correction carcasses dirty and saw blade cannot be de-smet (receptacle was not filled), steriliser thv schitebox only 35°C and liquic too low as well as in local packaging red organs.2. Bile collection not in accordance with instruction autoconrole, not correct creation (instruction wrong), knife not disinfected after each carcass after cutting off ear, in storage cat.2 no clear separation cat.1 and cat.2., 3. Book stomachs fall into purple dolav cat.3, In several places wall defects with peeling paint, 6. Unused drainpipe cat.3 near the inspection post was sawn off but not sealed, so that bleod leaks in + puddled waste in it. **Main reasons for complaints from consumers/retailers** • feverish meat • vacuum packaging not OK • Foreign objects **Foreign body complaints (within 12 months)** 14 complaints on foreign objects **Foreign materials with most frequent complaints** • metal parts (12), of which 10 on metal shavings (root cause: used rail system, system has been renewed and now no longer complaints on this) , 1 injection needle and 1 piece of a saw. • cord (1) in cutlings for minced meat • manure on a tongue The auditor checked the following complaints: 1. 13/11/2023 cord in cutlings for minced meat, rootcause (fault of employee, action training), 2. metal shavings of 07/06/2023 as well as other 9 complaints for this: root cause: used rail system, system has been renewed, 3. feverish flesh (DFD): action more strict controls in cutting room.
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** 1 **Cause of withdrawals** withdrawal after listeria detected in ice. Ice blocked and removed **Number of recalls performed since the last audit** 1 **Type of food safety issue in case of recalls** STEC detected on 1 bovine, fully traced back and removed as cat.1. The company has a procedure in place for managing incidents and potential emergency situations, this is described in PR-12-02 version 6 of 22/05/2024, with recall team + flow in case of recall. The recall and withdrawal were correctly communicated to the CB.
	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. 1 recall and 1 witdrawal since last audit (see above). A recalltest has been done on 12/04/2024 Deviation of the previous audit closed out: The performed recall test of 12/04/2024 (duration 1.5 hour) is now a recall test and not only traceability exercise and conform recall flow, included animal waste products
Management of nonconforming products	5.10.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This procedure includes all requested topics. The procedure for management of all non conforming materials, products and processing equipment is described in PR-12-03 version 3 of 29/02/2024 and PR-12-02 version 6 of 22/05/2024.Blocking form RF-12-03, with blocked amount, reason, etc. decision is taken by the QA-service. Products are blocked with the blocking for RD-12-03 and a purple plastic ribbon.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Management of deviations, non-conformities, corrections and corrective actions	5.11.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions. There is a procedure for handling and correcting failures described in PR-12-03 version 3 of 29/02/2024 + action-list on LS-12-01 (with internal NC's, remarks of audits, complaints, etc.. Deviation of the previous audit closed out: The verification and the root cause is now implemented for all NC's and separate columns are foreseen in the list.
	5.11.3 KO 10	Based on the samples reviewed during the evaluation corrective actions are clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions are clearly defined. Non-conformities that place products at risk are investigated and recorded, with orange too late but closed out and green is closed within delay. The auditor checked also the following NC's 1. FAVV of 22/03/2024: stainless plate of fridge door loose: closed out in time, 2. 17/12/2023 still hair-rests on the heads, closed out out of limit on 19/03/2024 (extra sprayers on the head), 3. internal audit of 27/02/2024 food defense visitors were allowed on site without check (training + review instruction) and 4. incident of 03/05/2024 piece of meat-mincer fallen on the ground, mentioned by :raining of employees by
If applicable, additional information		
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

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

Chapter 1: Governance and commitment

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	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.	C	Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management defined 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. The policy on KH-01-02 version 05 8/03/2024 is signed on 02/04/2024 signed by the CEO , included FSC, animal welfare durability, authenticity, food defense, traceability,etc. The policy is hung out in all social blocks. Senior management has defined objectives for the related departments regarding food safety, legality of the products, and quality: 1. strengthen food safety culture for better outcome of FASFC reports. 2. Achieve IFS-ACS-FEBEV-BIO certificates, 3. Lower microbiology (maintain cuts and chips for total germ count. Monitor analyses internally and externally better, so that everything is definitely done annually, 4. Build new stable, 5. Start blood for human consumption, 6. Switch to LED+ lighting and 7. Implementation of from VION. New deviation : the objectives set up for 2024 are not all SMART, e.g. objective 1, 3 and 7. Deviation of the previous audit closed out: KPI's were now clearly verified during the MR for 2023 on 29/01/2024 , 6 of the 9 objectives were achieved.
2	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.	C	An organisational chart dated version dd 16/05/2024 version 21 is available clearly demonstrating the management structure of the company. Deviation of the previous audit closed out: There is now back up for each function and this is described in the job descriptions seen and function-matrix. New deviation: a competence matrix on F.06.01 is made up clearly showing all competences of all employees, however this matrix is not available for the responsible persons in production.
3	1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	C	Deviation: There is insufficient commitment and involvement of management and those responsible within the company for the implementation of the quality system. There is too much reliance on and delegation to the QA team, where everyone in the company should take their responsibility in this.

Chapter 2: Food safety and quality management system

N°	Reference	IFS requirement	Evaluation	Explanation
4	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.	C	There is a clear overview of all documents, instructions and forms on LS.01.01, with their version and reason of change. However all procedures, registration forms, instructions, etc. are made up by the QA-manager and also approved by the QA-manager, so no real control and approval of documents (4 eyes principle).
5	2.1.1.3	All documents shall be legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	D	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. The document control system ensures that correct versions of documents are available via the procedure: PR-01-01 of 05/03/2024. Deviation of the previous audit closed out : Revision of the documents are now all listed in LS.01.01 version 20 of 06/2024, now former and actual date of the document and version, versions were now correctly adapted, and changes marked with blue color of previous version were now changed to black , so changes in blue are now clearly distinguishable. New deviation : All documents are only available at the QA-service and are not all available for employees where needed. Also not taken into account on the list LS.01.01 where printed version of documents, instructions or forms are present within the company, so that in case of change of a document the old versions can all be removed and replaced by the new one.

N°	Reference	IFS requirement	Evaluation	Explanation
6	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.	C	The study is based on a 4X4 matric with CCP from score 9-16 (+ decision-tree) and PA for score 8 and GMP for score 1-6. Deviation of he previous audit closed out: The meat-chopper is now taken into account in the risk analyses and the steaming stays a PA in function of eventual removal of bacteriological contamination of the carcass at the skinning of the carcasses and specific training has been given for this. Deviation: -The steam process, for desinfection and cleaning of the carcass, done first on the hind-legs and later on on the front-legs on the slaughter line is however not taken into account as a specific step in the risk-analyses, only as a preventive measure in case of contamination at skinning of the carcasses.

Chapter 3: Resource management

N°	Reference	IFS requirement	Evaluation	Explanation
7	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..	B	Protective clothing is available in sufficient quantity, used are regulary washed company coats, hairnets, beard snoots, disposable gloves, boots. Laundering is done by an external laundry service (ISO22000 certified). 2-monthly hygienograms are taken of the clothes , e.g. seen of 11/03/2024 and 16/01/2024. Deviation: Only cotton gloves are washed internally at 90°C, however this has not yet been monitored via hygienograms, only B-Deviation given since always nitril gloves are worn above the cotton gloves, so no direct contact.

Chapter 4: Operational processes

N°	Reference	IFS requirement	Evaluation	Explanation
8	4.3.2	The procedure shall ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	C	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. For the bulk example reviewed during the evaluation, the company ensured that all relevant information for safe use are included within the supporting documents. (all BtoB products) Processes are in place to ensure product labelling meets the legal requirements. There is a product labeling procedure PR-13-01, to ensure compliance with legal requirements. Control of labeling is a Point of attention nr 8. Label: no ingredients and no allergens. The following labels were checked: labels at the cutting department with given shelflife and slaughterdate + order and batch-number + labels on the products in the freezer. Deviation: the seen label on the frozen hearts in the freezer did only mention frozen in Dutch (diepvries), but did no mention the max. temperature of -18°C.
9	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps, etc.) shall be designed, constructed and maintained to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	C	deviations: A. on some spots condensation was observed : 1. transition from the rapid cooler to the carcass fridge and 1.on the ceiling of the corridor to the rapid cooler for the red organs. At both places, no carcasses or red organs were present at that time. B. around the tube for the evacuation of the stomachs there was some starting corrosion on the ceiling.
10	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.	C	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination. Deviation: All chemicals are properly stored in a new closed storage with a combination lock, however at the other end of the room there is not yet a door present to close this room from the other side, so access still possible.
11	4.13.1	Site premises and equipment shall be designed, built and maintained to prevent pest infestation.	C	deviation: on 2 occasions the gate from the outside giving way to the former sheep-slaughterhouse and the storage for cleaning chemicals was not closed (15 cm open), so this could give access to pests.
12	4.14.3	Raw materials, packaging materials, semi-finished and finished products shall be stored to minimise contamination risks or any other negative impact.	C	deviation: in the storage for the packaging materials on the first floor, some plastic vacuum bags were not fully covered or stored loose up on still packed bags.

N°	Reference	IFS requirement	Evaluation	Explanation
13	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.	C	deviation: no instructions available for external technicians, with e.g. lubricants to be used , liberation of the machine after maintenance, etc.
14	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).	D	The company conducts at least one internal traceability test within a 12 month period which covers the upstream and downstream traceability as well as a mass balance. Last traceability test was done on 11/03/2024 on "on cow with n° of slaughterday 13/01/2024 + red organs (day-lot ordern° kg packed. Deviation: During the audit 2 traceability-tests were done. In each of the 2 exercises it could easily be found back who received meat of a certain batch-number, this within 4 hours for both exercises together . However it was not possible with the new digital traceability system to extract a correct mass-balance out of the system. kg were produced under badgenumber . and following the digital system more then kg were sold under this badge-number. The IT responsible could only extract the next day via a manual control the approximately correct mass-balance kg instead of the kg. So more then 4 hours needed for the full exercise due to problems with the digital system.
15	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.	D	**Allergens present at the site** • milk from lactating cows. **Mitigation measures in place** • Only slaughtering of cattle , but contamination with milk could be possible during slaughtering of milk-cows at removal of the udder (part of risk-analyses). Instruction has been made up on way of working for removal of the udder on WI-24-15 of 10/06/2024 Validation done on end-products (carcasses) of milk-cows: seen test of 07/06/2024 on milk-protein, casein, lacto-globulin: all under detection-limit (done yearly). Also yearly on employees themselves for eventual cross-contamination from at home or food from refectory : control of the hands and clothes, seen of 04/06/2024 with allersnaps: ok. Only milk-allergen present on site from the udder of milk-cows. Deviation : the way of removal of the udder is not conform instruction WI-24-15 , where it is stipulated that the udder should be removed in such a way that no milk can be spoiled on the skin to prevent contamination with the milk or with eventual bacteria, present in the udder. Therefore the udder must be removed in 1 piece, but due to a small system for evacuation of the udder, the udder is cut in 2 with spoilage of milk on the skin. Validation (see above) does however show no traces on the meat itself.

Chapter 5: Measurements, analyses, improvements

N°	Reference	IFS requirement	Evaluation	Explanation
16	5.3.4	Procedures shall be documented, implemented and maintained for prompt notification, recording and monitoring of equipment malfunction and process deviations.	C	Deviation of the previous audit closed out: The temperature of the water of the desinfectors was now for all > 82°C. The system has been adapted with extra heating-systems. Daily controls are now done on the temperature and registered on RF-33-10 and were seen, all Ok, except at stunning box , there for there desinfection. For the "ontvliezers" the dosing of has been doubled so time needed is now only 10 seconds (15%) and analyses on these knives were Ok. The performance of the water nozzles is checked at start of the slaughtering process, all desinfection systems were now working properly. New deviation: the recipient with 15% for the desinfection of the knives for the bleeding of the cattle aftter stunning was only 2/3 filled during the audit (part spilled during operations) , in this way not the whole knive is desinfected. No bidon with 15% available to replenish if necessary.

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

N°	Reference	IFS requirement	Evaluation	Explanation
1	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.	NA	No such requirements from customers
2	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.	NA	No recommendations for preparations or use.
3	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.	NA	No nutritional claims
4	4.4.4	Where a part of the product processing and/or primary packing and/or labelling is outsourced, this shall be documented in the food safety and quality management system and such processes shall be controlled to guarantee that food safety, product quality, legality and authenticity are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that they have been informed and have agreed to such outsourced process.	NA	No outsourced processes
5	4.4.5	An agreement shall be documented and implemented, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, testing and monitoring plans.	NA	No outsourced processes
6	4.4.6	Suppliers of the outsourced processes shall be approved through: • certification to IFS Food or other GFSI recognised food safety certification standard, or • documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	NA	No outsourced processes
7	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be ensured that there are no contamination risks or adverse effects on food safety and quality	NA	No outdoor storage
8	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easy to clean pest screens or other measures to prevent any contamination.	NA	No windows and roof glazing,that can be opened, are present in an area with a risk to the product.
9	4.9.6.3	Plastic strip curtains separating areas shall be maintained in a way to prevent contamination and be easy to clean.	NA	No plastic strip curtains present.
10	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and monitored, cleaned or replaced as necessary.	NA	No ventilation with filters in place.
11	4.9.8.4	Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated.	NA	No dust extraction equipment needed

N°	Reference	IFS requirement	Evaluation	Explanation
12	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.	NA	No metal detectors used or present in the company
13	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.	NA	No metal detectors used or present in the company
14	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.	NA	No metal detectors used or present in the company
15	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 use of glass or brittle packaging.
16	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.	NA	No use of an external storage.
17	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.	NA	No temporary repairs seen during the audit.
18	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.	NA	No requirement of customers to keep samples
19	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.	NA	No allergens present on site, only slaughtering, cutting and deboning of cattle + blanching of stomachs.
20	5.3.3	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	NA	No rework.
21	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.	NA	Only bulk is processed, quantity verification and records of controls are not applicable.
22	5.6.6	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures, by competent and approved personnel, in defined areas or laboratories, using appropriate equipment.	NA	No internal lab

N°	Reference	IFS requirement	Evaluation	Explanation
23	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.	NA	No positive release, only negative blocking

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.	C	Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management defined 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. The policy on KH-01-02 version 05 8/03/2024 is signed on 02/04/2024 signed by the CEO . . ncluded FSC, animal welfare durability, authenticity, food defense, traceability,etc. The policy is hung out in all social blocks. Senior management has defined objectives for the related departments regarding food safety, legality of the products, and quality: 1. strengthen food safety culture for better outcome of FASFC reports. 2. Achieve IFS-ACS-FEBEV-BIO certificates, 3. Lower microbiology (maintain cuts and chips for total germ count. Monitor analyses internally and externally better, so that everything is definitely done annually, 4. Build new stable, 5. Start blood for human consumption, 6. Switch to LED+ lighting and 7. Implementation o' from VION. New deviation : the objectives set up for 2024 are not all SMART, e.g. objective 1, 3 and 7. Deviation of the previous audit closed out: KPI's were now clearly verified during the MR for 2023 on 29/01/2024 , 6 of the 9 objectives were achieved.
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	

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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. The management team consists of the plant manager, director beef, QA-manager, prevention advisor, HR-manager, CFO, sales-manager and production manager. Daily meeting of the MT, with discussions of complaints , remarks FASF, etc. Management ensures that the work is executed as instructed via procedures and instructions and production tours/internal audits. Seen job description oʻ (expedition) on " polyvalent employee/ cooling" + function matrix on F.06.01 of 10/05/2024 (extra tasks added), with for , e.g. controls on cleaning, CCP expedition, etc).
4	1.2.2	The senior management shall provide sufficient and appropriate resources to meet the product and process requirements.	A	Deviation of the previous audit closed out: in function of this deviation a training matrix has been made up for all the functions within quality and management, so new employees are now correctly trained + matrix on RF.07.06 (with training /function at start up)and received also needed information via regular meetings.
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.	C	An organisational chart dated version dd 16/05/2024 version 21 is available clearly demonstrating the management structure of the company. Deviation of the previous audit closed out: There is now back up for each function and this is described in the job descriptions seen and function-matrix. New deviation: a competence matrix on F.06.01 is made up clearly showing all competences of all employees, however this matrix is not available for the responsible persons in production.
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.	C	Deviation: There is insufficient commitment and involvement of management and those responsible within the company for the implementation of the quality system. There is too much reliance on and delegation to the QA team, where everyone in the company should take their responsibility in this.
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. The company is informed via the external consultant, FASFC newsletter and FEBEV..

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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** FASFC **Last visit of the competent authorities (even if it occurred more than 12 months ago)** 17.06.2024 **Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?** Yes The certification body is informed within 3 working days of any changes that may affect the company's ability to conform to the certification requirements. The last visit from the health authority FAVV was 17/06/2024 (with only minor deviations). Deviation of the previous audit closed out: since the last audit 3 notifications have been received from the FASFC (1 of 09/08/2023, 14/09/2023 and 15/09/2023 all were communicated directly after receiving the penalty (not always received on the date mentioned in the notification). The recall of 12/04/2024 on STEC detected on a carcass was also correctly communicated as well as the withdrawal due to listeria contamination of ice.
9	1.3.1	The senior management shall ensure that the food safety and quality management system is reviewed. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. Such reviews shall include, at a minimum: • a review of objectives and policies including elements of food safety culture • results of audits and site inspections • positive and negative customer feedback • process compliance • food fraud assessment outcome • food defence assessment outcome • compliance issues • status of corrections and corrective actions • notifications from authorities.	A	Based on the samples reviewed during the evaluation, the corporate policy is communicated to all employees. Interviewed employees are aware of the corporate policy content and the policy has been applied consistently. Elements of food safety culture, including communication, training, feedback from employees and performance measurement on food safety are implemented. The senior management reviewed all elements of the food safety and product quality management system, including the HACCP plan within a 12 month period, to ensure their continuous suitability and effectiveness. The results of the annual Management Review are used to support the continuous improvement process. The last review of the food safety and quality management system was done on 29/01/2024 in presence of the plant manager, slaughter-line responsible, QC/AWO, QA-manager, QA/expedition, prevention advisor, CFO, responsible cutting room, sales manager, HR-manager and responsible expedition. Report seen on PR-23-01 with following items: evaluation of the objectives/KPI's of 2023, results of internal and external audits and inspections of the FASFC + notifications of the FASFC, food safety culture, complaints, feed back of customers, supplier evaluation, follow up of production processes, results of food fraud analyses, HACCP, food fraud, food defense , animal welfare , product developments for teh future (authenticity, durability, animal welfare, etc.), new objectives for 2024, etc.

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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.	C	There is a clear overview of all documents, instructions and forms on LS.01.01, with their version and reason of change. However all procedures, registration forms, instructions, etc. are made up by the QA-manager and also approved by the QA-manager, so no real control and approval of documents (4 eyes principle).
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	

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14	2.1.1.3	All documents shall be legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	D	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. The document control system ensures that correct versions of documents are available via the procedure: PR-01-01 of 05/03/2024. Deviation of the previous audit closed out : Revision of the documents are now all listed in LS.01.01 version 20 of 06/2024, now former and actual date of the document and version, versions were now correctly adapted, and changes marked with blue color of previous version were now changed to black , so changes in blue are now clearly distinguishable. New deviation : All documents are only available at the QA-service and are not all available for employees where needed. Also not taken into account on the list LS.01.01 where printed version of documents, instructions or forms are present within the company, so that in case of change of a document the old versions can all be removed and replaced by the new one.
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. Records are retained in accordance with legal and customer requirements via the procedure PR-01-01 of 05/03/2024. Following procedure records are kept for 4 years (max. DLC of 2 years + 2 years), in reality min. 5 years.
17	2.1.2.3	Records and documented information shall be securely stored and easily accessible.	A	

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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. Scope is clearly described in .PR-17.01 of 23/05/2024 and goes from reception of live stock animals till supply to he customer (with outsourced transport).
20	2.2.1.3	The HACCP plan shall be based upon scientific literature or expert advice obtained from other sources, which may include: trade and industry associations, independent experts and authorities. This information shall be maintained in line with any new technical process development.	A	
21	2.2.1.4	In the event of changes to raw materials, packaging materials, processing methods, infrastructure and/or equipment, the HACCP plan shall be reviewed to ensure that product safety requirements are complied with.	A	
22	2.3.1.1	Assemble HACCP team: The HACCP team shall have the appropriate specific knowledge and expertise and be a multidisciplinary team which includes operational staff.	A	The HACCP-team is described in HS-17-04 version 9 of 23/05/2024 and consists of the plant manager, QA-manager, slaughter line responsible, QA-assistent, responsible expedition, cutting room chief and external consultant.
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	Deviation of the previous audit closed out: The responsible team leader of the HACCP plan is now sufficiently trained and qualified for the application of the HACCP principles for the existing processes. In the meanwhile the QA-manager has the needed experience and also training seen of 13/12/2023 ad signed of on RF-07-02. Powerpoint of training seen.

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24	2.3.2.1	A full description of the product shall be documented and maintained and shall contain all relevant information on product safety, which includes, at a minimum: • composition • physical, organoleptic, chemical and microbiological characteristics • legal requirements for the food safety of the product • methods of treatment, packaging, durability (shelf life) • conditions for storage, method of transport and distribution.	A	
25	2.3.3.1	The intended use of the product shall be described in relation to the expected use of the product by the end consumer, taking vulnerable groups of consumers into account.	A	intended use is described in PR-17.01 of 23/05/2024 under point 5.3 , included possible misuse (e.g. non respect of temperature, non respect of hygiene, damage to vacuum packaging, etc) and possible customers includes YOPI's.
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	Seen flowcharts of 1. The slaughter line on FL.17.02 of 23/05/2024 v7 , included PA's and CCP's , presence of quarantine box, PA de-skinning with removal of the udder in prevention of contamination of the carcass with milk, green labels for cysticercosis , purple label for carcasses of which official samples are taken by the authorities, etc. 2. Cutting room on FL.17.03 of 13/12/2023, Blood on FL.17.04 of 13/02/2024, Cooled and frozen storage on FL.17.05 of 13/02/2024, expedition on FL.17.06 of 13/02/2024, book-stomachs and rumens on FL.17.07 of 12/02/2024, water treatment on FL.17.09 of 24/04/2024 with groundwater and recuperation water via reverse osmosis for cleaning purposes and softened water of the mains for ice-production.
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	last verification done on several dates depending of the flowchart: 12/02, 13/02, and 24/04/2024.
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.	C	The study is based on a 4X4 matric with CCP from score 9-16 (+ decision-tree) and PA for score 8 and GMP for score 1-6. Deviation of he previous audit closed out: The meat-chopper is now taken into account in the risk analyses and the steaming stays a PA in function of eventual removal of bacteriological contamination of the carcass at the skinning of the carcasses and specific training has been given for this. Deviation: -The steam process, for desinfection and cleaning of the carcass, done first on the hind-legs and later on on the front-legs on the slaughter line is however not taken into account as a specific step in the risk-analyses, only as a preventive measure in case of contamination at skinning of the carcasses.

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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	Seen HACCP-studies for the slaughterhouse on HS-17-GA1 of 14/02/2024, for the cuttingroom on HS-17-GA2 of 19/02/2024, for the blanched rumens and book-stomachs on HS-17-GA03 of 19/02/2024, cooled and frozen storage on HS-17-GA4 of 16/02/2024
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** 3 **The following different CCPs are implemented** • 1 Red and white meat, poultry and meat products • Cooling • Cool room temperature • Others - temperature controls at expedition and for the slaughterhouse also of incoming carcasses CCP's -Slaughterhouse: CCP1.1: temperature of the carcasses/ offal before expedition to the customer (including warm transport) CCP 1.2 : temperature control of the cooled rooms like the fridges and freezer. CCP 1.3 : temperature at reception of receptioned carcasses - cutting/deboning room: CCP 1.1 temperature control of the end-products at expedition of the technical meat-parts PAT CCP 1.2 temperature control of the cooled rooms like the fridges and freezer - stomach department: CCP 1.2 : temperature control of the cooled rooms (fridges)

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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 1.1 (slaughterhouse + deboning and cutting room) **Process step** • expedition of end-products **Control method** • temperature control **Critical limit(s)** • meat 7°C and by-products (organs): 3°C, carcasses 7°C and in case of warm transport of carcasses surface 7°C and in the core max. 15°c **Control frequency** • slaughterhouse 5 carcasses per load (cold or warm transport) and for red organs 1 per load. Cuttingroom: 1 to 5 measurements per day by department responsible + 1 at each load. • CCP 1.2 temperature control of the cooled rooms (fridges and freezer) **Process step** • storage cooled or frozen of raw materials and end-products. **Control method** • Continuous temperature registration with digital system **Critical limit(s)** • fridges set point 0 to 5°C (depending the fridge) and freezer -18 to -22°C. E.g. large fridge carcasses setpoint 1°C , alarm from 5°C after 120', fridge expedition set point 2°C and alarm from 4°C after 120' and freezer set point -22°C,alarm -18, 60'. **Control frequency** • continuously • CCP 1.3 (slaughterhouse) **Process step** • reception of carcasses of other slaughterhouse **Control method** • temperature control **Critical limit(s)** • carcasses max. 7°C and red organs max 3°C **Control frequency** • 5 carcasses and 5 offals (red organs) of each supply CCP's -Slaughterhouse: CCP1.1: temperature of the carcasses/ offal before expedition to the customer (including warm transport) CCP 1.2 : temperature control of the cooled rooms like the fridges and freezer. CCP 1.3 : temperature at reception of receptioned carcasses - cutting/deboning room:

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				CCP 1.1 temperature control of the end-products at expedition of the technical meat-parts PAT CCP 1.2 temperature control of the cooled rooms like the fridges and freezer - stomach department: CCP 1.2 : temperature control of the cooled rooms (fridges) During the audit the CCP controls were checked linked to the traceability tests and during the tour of the company ad random.
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	corrective actions are documented: CCP's -Slaughterhouse: CCP1.1: temperature of the carcasses/ offal before expedition to the customer (including warm transport) : cold transport if >7°C or >3°C for red organs further cooling + warning QA., warm transport if >7°C under surface and /or > 15°C in the core further cooling for max. 20 hours, if then not yet ok, no warm transport allowed. CCP 1.2 : temperature control of the cooled rooms like the fridges and freezer.If problem not resolved within 2 hours : move products to another fridge + warning of responsible /QA if temperature too high : not for human consumption. CCP 1.3 : temperature at reception of receptioned carcasses: if >7°C for carcasses and if > 3°C for red organs : the refusal of the goods.
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	

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37	2.3.11.2	Procedures of verification shall be documented, implemented and maintained to confirm that the HACCP plan is working correctly. Verification activities of the HACCP plan, for example: • internal audits • testing • sampling • deviations and non-conformities • complaints shall be performed at least once within a 12-month period or whenever significant changes occur. The results of this verification shall be recorded and incorporated into the HACCP plan.	A	The HACCP plan is reviewed once within a 12 month period or whenever significant changes occur to raw materials, packaging materials, processing methods, infrastructure and equipment that impacts food safety. The last HACCP verification was done in 02/2024 and report seen on " verificatie verslag 2023" RF-22-01. Deviation of the previous audit closed out: The verification of the flows is now done correctly and done on 12/02, 13/02,and 24/04/2024 for all the flows within the company.
38	2.3.12.1	Documentation and records related to the HACCP plan, for example: • hazard analysis • determination of control measures defined for CCPs and other control measures • determination of critical limits • processes • procedures • outcome of control measures defined for CCPs and other control measure monitoring activities • training records of the personnel in charge of the CCP monitoring • observed deviations and non-conformities and implemented corrective actions shall be available.	A	
39	3.1.1	All personnel performing work that affects product safety, quality, legality and authenticity shall have the required competence, appropriate to their role, as a result of education, work experience and/or training.	A	Deviation of the previous audit closed out: The placement of the anal bag was now done as written down in the procedure and taken into account a hygienic way of working. Hands were now sanitised after removal of the ears and before touching the offalls.
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	

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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. The site has documented personal hygiene rules described in WI-07-01 version 7 of 14/03/2024., included food defense and Food safety culture, etc.
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. Personnel is aware of personal hygiene rules. The employees in the factory, seen by the auditor acted conform the company rules which are in line with the standard. Interviews showed that they were aware of the actions to be taken in case of e.g. meat fallen on the ground, knives breakage, food defense, etc
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	

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47	3.2.7	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	A	
48	3.2.8	Usage rules shall be implemented for work areas/activities where it is required to wear gloves (coloured differently from the product colour).	A	Based on the samples reviewed during the evaluation, hygiene usage rules are implemented accordingly. Used gloves are conform RE10/2011 and simulants A, B and D2.
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..	B	Protective clothing is available in sufficient quantity, used are regulary washed company coats, hairnets, beard snoots, disposable gloves, boots. Laundering is done by an external laundry service (ISO22000 certified). 2-monthly hygienograms are taken of the clothes , e.g. seen of 11/03/2024 and 16/01/2024. Deviation: Only cotton gloves are washed internally at 90°C, however this has not yet been monitored via hygienograms, only B-Deviation given since always nitril gloves are worn above the cotton gloves, so no direct contact.
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	Any kind of illness must be reported to the responsible, who takes contact with HR-service. HR-service in consultation with the department responsible decides if an employee can re-start activities.
52	3.3.1	Documented training and/or instruction programs shall be implemented with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: • training contents • training frequency • employee tasks • languages • qualified trainer/tutor • evaluation of training effectiveness.	A	Based on the samples reviewed during the evaluation, the company has documented and implemented a program to cover training and instruction with respect to the product and process requirements and the training needs of the employees, based on their job position. A documented training procedure is in place PR-07-01 version 3 of 09/08/2023 + training matrix (planning) on RF-07-06 (with per function a description of the needed training-items) and overview of given training in RF-07-03. The procedure included the formation of new employees , with company tour, double walk with experienced employee (godparent-hood) , evaluation, starter training. Specific training is planned based on the function-matrix. Deviation of the previous audit closed out : via the training matrix on RF-07-06 there is now a formation plan made up for each function within the company, so also for the QAM and plant manager.

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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. Auditor checked the following training and monitoring records: 12/06/2024: HACCP-training, 11/06/2024 AWO training internally, 11/06/2024 Maintenance for new technicians, 01/03/2024 refresher training for employees of the slaugherhouse, signed of on RF-07-02, with test afterwards and refresher for the employees of the cuttingroom of 05/03/2024 (idem).
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	
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. The staff facilities provided are suitable related to the type of production/processes. There are several staff facilities depending the zone the employees are working, all on the first floor of he company: Clean- and unclean zone for the slaughterhouse, expedition and a facility for the deboning department all with refectory, dressing rooms, toilets, hand wash facilities and direct access to production zones via hygiene sas.

N°	Reference	IFS requirement	Evaluation	Explanation
57	3.4.2	Product contamination risks by food and drink and/or foreign materials shall be minimised. Consideration shall be given to food and drink from vending machines, canteen and/or brought to work by personnel.	A	
58	3.4.3	Changing rooms shall be located to allow direct access to the areas where unpacked food products are handled. When infrastructure does not allow it, alternative measures shall be implemented and maintained to minimise product contamination risks. Outdoor clothing and protective clothing shall be stored separately unless alternative measures are implemented and maintained to prevent contamination risks.	A	
59	3.4.4	Toilets shall neither have direct access nor pose contamination risks to areas where products are handled. Toilets shall be equipped with adequate hand washing facilities. The facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.	A	
60	3.4.5	Hand hygiene facilities shall be provided and shall address, at a minimum: • adequate number of wash basins • suitably located at access points to and/or within production areas • designated for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on risks.	A	Based on the samples reviewed during the evaluation, hand washing facilities are provided, designed and operated to minimise food safety risks. The hand washing facilities available at the entrance to and in the processing areas and in social areas are suitable to the type of production/processes. Checked via hygienograms at least every 2 weeks, each time of 5 employees of slaughterhouse and cutting room on entero's, e.g. seen of 14/05/2024 and 03/06/2024 (+ also knives on Entero's 2-monthly) and 2-monthly on salmonella (all ok), seen of e.g. 27/05/2024
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	

N°	Reference	IFS requirement	Evaluation	Explanation
64	4.1.1	A procedure shall be implemented and maintained to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company's continuous improvement.	A	
65	4.1.2	All requirements related to food safety and product quality, within the customer agreements, and any revision of these clauses, shall be communicated to, and implemented by each relevant department.	A	
66	4.1.3	KO N° 4: Where there are customer agreements related to: • product recipe (including raw materials characteristics) • process • technological requirements • testing and monitoring plans • packaging • labelling these shall be complied with.	NA	No such requirements from customers
67	4.1.4	In accordance with customer requirements, the senior management shall inform their affected customers, as soon as possible, of any issue related to product safety or legality, including deviations and non-conformities identified by competent authorities.	A	
68	4.2.1.1	Specifications shall be documented and implemented for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	A	**The following finished product specifications (minimum 2) have been reviewed during the evaluation** 1. vacuum packed PAT-meat on PS-16-01 of 04/2024 version 4 2. heart (organs) on PS-16-01 of 06/2024 version 6 3. hanging cattle carcass on PS-16-01 of 06/2024 version 5 **The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers** No retail brand products Seen specifications were conform and contained needed information for the customers. No retail branded products.

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** 1. specification for live stock transporters " overeenkomst aanvoerders" (conform Belbeef) 2. specification of carcasses supplied by " via on H-3-4-7 of 14/04/2022. 3 conform RE 10/2011and simulants A and D2., 4. stockinettes for the carcasses conform RE10/2011 and simulants A, B and D2, 5. Boneguard conform RE10/2011 and 1935/2004 and simulants A and D2 6. SQA of : supplier of carcasses on RF-15-01 of 22/05/2024 etc. The reviewed specifications were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the procedure to control the creation, approval and amendment of specifications. Procedure PR-16-01 of 06/05/2024. Specifications for raw materials, ingredients, primary packaging comply with the requirements: The following specifications were verified: 1. cords of , conform RE 10/2011and simulants A and D2., 2. stockinettes for the carcasses conform RE10/2011 and simulants A, B and D2, 3. Boneguard conform RE10/2011 and 1935/2004 and simulants A and D2 and 4. vacuum bag from sealed air, conform RE10/2011 and 1935/2004 and simulants A, B and D2. Also seen specification for live stock transporters " overeenkomst aanvoerders" (conform Belbeef) and specification of carcasses supplied by " Specification review is conducted in case of any modifications or at a minimum every 3 years.

N°	Reference	IFS requirement	Evaluation	Explanation
71	4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.	A	
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** No **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 No claims
73	4.3.1	A procedure for the development or modification of products and/or processes shall be documented, implemented and maintained and shall include, at a minimum, a hazard analysis and assessment of associated risks.	A	
74	4.3.2	The procedure shall ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	C	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. For the bulk example reviewed during the evaluation, the company ensured that all relevant information for safe use are included within the supporting documents. (all BtoB products) Processes are in place to ensure product labelling meets the legal requirements. There is a product labeling procedure PR-13-01, to ensure compliance with legal requirements. Control of labeling is a Point of attention nr 8. Label: no ingredients and no allergens. The following labels were checked: labels at the cutting department with given shelflife and slaughterdate + order and batch-number + labels on the products in the freezer. Deviation: the seen label on the frozen hearts in the freezer did only mention frozen in Dutch (diepvries), but did no mention the max. temperature of -18°C.

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. Procedure : PR-26-02 version 2 of 17/06/2022 "Productontwerp en-ontwikkeling / processaanpassingen" No real product development since last audit only slaughtering of cattle and deboning, no new packagings nor processes.
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.	NA	No recommendations for preparations or use.
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.	NA	No nutritional claims

N°	Reference	IFS requirement	Evaluation	Explanation
79	4.4.1	A procedure for the sourcing of raw materials, semi-finished products and packaging materials and the approval and monitoring of suppliers (internal and external) shall be documented, implemented and maintained. This procedure shall contain, at a minimum: • raw materials and/or suppliers' risks • required performance standards (e.g., certification, origin, etc.) • exceptional situations (e.g. emergency purchase) and, based on risks, additional criteria, for example: • audits performed by an experienced and competent person • testing results • supplier reliability • complaints • supplier questionnaire.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the evaluation and approval of all suppliers which have an effect on food safety and product quality. The procedure addresses purchasing in exceptional situations to ensure that all materials and services comply with the documented specified requirements. The procedure also covers the continuous monitoring of suppliers which have an effect on food safety and quality. Based on the samples reviewed during the evaluation, related records and where necessary follow-up actions have been reviewed and found compliant. The company's supplier approval and monitoring procedure was seen, PR-15-01 version 3 of 10/04/2024, actually purchase is transferred to a central purchase service of VION. Criteria are quality product, accuracy of delivery, documents, complaints with a score system A, B, C. For the living animals done on skin status. separate lists for : 1. live stock suppliers (included transporters of live stock animals)on RF-15-03, done on 10/05/2024, only 21 B -suppliers on a total of 281, no C-scores. B-suppliers are followed more in detail , mostly due to animal welfare. 2. suppliers packaging materials, meat and services, etc: on RF-15-02 and done on 07/05/2024 Deviation of the previous audit closed out: The suppliers and transporters of the living animals are now evaluated: live stock suppliers (included transporters of live stock animals)on RF-15-03, done on 10/05/2024.
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. The performance of suppliers of services is checked in accordance to specifications. The specification of service contains defined service requirements in which food safety aspects and the security of the product are taken into account. Last evaluation done on 07/05/2024: seen for pestcontrolle. score A, cooling company score A, lab score A, haulier score A and the new cleaning company score A.

N°	Reference	IFS requirement	Evaluation	Explanation
82	4.4.4	Where a part of the product processing and/or primary packing and/or labelling is outsourced, this shall be documented in the food safety and quality management system and such processes shall be controlled to guarantee that food safety, product quality, legality and authenticity are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that they have been informed and have agreed to such outsourced process.	NA	No outsourced processes
83	4.4.5	An agreement shall be documented and implemented, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, testing and monitoring plans.	NA	No outsourced processes
84	4.4.6	Suppliers of the outsourced processes shall be approved through: • certification to IFS Food or other GFSI recognised food safety certification standard, or • documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	NA	No outsourced processes
85	4.4.7	The sourcing of materials and supplier assessments shall be reviewed at least once within a 12-month period or whenever significant changes occur. Records of the reviews and the consequential actions of the assessment shall be documented.	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** • plastic vacuum bags • stockinettes for the carcasses • Boneguard for protection of the vacuum bags for bones • blue plastic inliners for crates • blue plastic dolav bags • cords for hanging up technical parts after cutting The following kind of packaging materials are used for finished products: stockinettes- vacuum bags- boneguard, blue plastic inliners for crates and dolavs and cords. The compliance of the product packaging is based on hazard analysis demonstrated by GFSI standard for the same scope. Seen specifications of 1. cords of conform RE 10/2011and simulants A and D2., 2. stockinettes for the carcasses conform RE10/2011 and simulants A, B and D2, 3. Boneguard conform RE10/2011 and 1935/2004 and simulants A and D2 and 4. vacuum bag from sealed air, conform RE10/2011 and 1935/2004 and simulants A, B and D2
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	

N°	Reference	IFS requirement	Evaluation	Explanation
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. Local and site activities have no adverse impact on food safety and product quality.No companies in the neighborhood, only a horse-farm, a shop for building materials, a residential area and agriculture grounds.
90	4.7.1	All external areas of the factory shall be clean, tidy, designed and maintained in a way to prevent contamination. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	
91	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be ensured that there are no contamination risks or adverse effects on food safety and quality	NA	No outdoor storage
92	4.8.1	A site plan covering all buildings shall be documented and maintained and shall describe, at a minimum, the process flow of: • finished products • semi-finished products, including rework • packaging materials • raw materials • personnel • waste • water.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
93	4.8.2	The process flow, from receipt of goods to dispatch, shall be implemented, maintained, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging materials, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	A	**Only to be filled in for animal slaughtering sites** Inspection plan on animal welfare is present on PR-20.01 of 22/05/2024 v.3 **If yes: description of the plan** The plan describes the controls to be done on animal welfare, from from unloading the animals till stunning of the cattle. with controls by the stable responsible and communication of deviations to the AV-BMO or AWO. Including requirements on ventilation, slope unloading quays, quarantine stable, prevention of injury, prevention of injury, etc 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. The lay out and process flow is suitable and where necessary appropriate measures are taken to minimize food safety risks and prevent cross contamination. Seen approved plan of the FASFC of 28/02/2020 on FAVV/OVB/TRA/2679/20-010-1621239. A revision of the plan is actually been made up for approval by the FASFC.
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	No high sensitive areas in place. Deviation of the previous audit closed out: The observation cell and cell for rejected carcasses can now be fully closed outside working hours. No more dolavs observed with Cat I material in the observation fridge. All carcasses seen in the fridge of rejected carcasses, were now correctly stamped as such.
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.** The company building dates of 2011 and is maintained in fairly good state. Some minor observations regarding the infrastructure are starting to emerge, for which the company provides continuous revisions and renewals. Walls, doors, gates, windows, floors and ceilings are in good condition, suitable and clean.
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	Deviation of the previous audit closed out: No more walls observed with flaking paint in the are were the stomach are handled.

N°	Reference	IFS requirement	Evaluation	Explanation
98	4.9.2.2	The surfaces of walls shall be maintained in a way to prevent contamination and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	A	
99	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning and if necessary, disinfection.	A	
100	4.9.3.1	Floor covering shall be designed and constructed to meet production requirements and be maintained in a way to prevent contamination and facilitate cleaning and if necessary, disinfection. Surfaces shall be impervious and wear-resistant.	A	
101	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be designed, constructed and maintained in a way to minimise product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants) and shall be easy to clean.	A	
102	4.9.3.3	In food handling areas, machinery and piping shall be arranged to allow waste water, if possible, to flow directly into a drain. Water and other liquids shall reach drainage using appropriate measures without difficulty. Stagnation of puddles shall be avoided.	A	
103	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps, etc.) shall be designed, constructed and maintained to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	C	deviations: A. on some spots condensation was observed : 1. transition from the rapid cooler to the carcass fridge and 1.on the ceiling of the corridor to the rapid cooler for the red organs. At both places, no carcasses or red organs were present at that time. B. around the tube for the evacuation of the stomachs there was some starting corrosion on the ceiling.
104	4.9.4.2	Where false ceilings are used, access to the vacant area shall be provided to facilitate cleaning, maintenance and inspection for pest control.	A	
105	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in a way to prevent contamination.	A	
106	4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.	A	
107	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easy to clean pest screens or other measures to prevent any contamination.	NA	No windows and roof glazing,that can be opened, are present in an area with a risk to the product.

N°	Reference	IFS requirement	Evaluation	Explanation
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	Deviation of the previous audit closed out: Door at the entrance of the cutting room was repaired.
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.	NA	No plastic strip curtains present.
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.	NA	No ventilation with filters in place.
115	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	A	
116	4.9.8.4	Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated.	NA	No dust extraction equipment needed

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** The water comes from the mains water network, reverse osmosis water and well water. **Own source** Yes **Local water supplier** Yes **Internal laboratory** No **External laboratory** Yes **Frequency of water analyses** 26 analyses /year over the different types of water : e.g. 18 times per year monitoring (A) and 2 times per year full analysis (B) on Reverse osmose water mixed with ground-water and 4x/year on water of the mains **Performed analyses** • As wel for parameters A and B conform Belgian legislation and frequency largely above legal obligation **Microbiological (parameters)** • E.Coli • Faecal Enterococ's • Pseudomonas Aeruginosa • TGC 22°C • TGC 37°C • Total Coliforms • Listeria on ice • Clostridium perfringens **Chemical (parameters)** • Nitrite • nitrate • PFOS-PFAS • Na • free chlorine • amonium • bi-carbonate • Ca • carbonate • Cl • F • Fe • Heavy metals • Sulphate • pesticides • quaternary ammonium compounds • PAK's • acrylamide • Benzenes • Bromide Water is potable and supplied in sufficient quantity. The water comes from the mains water network and reverse osmosis water mixed with

N°	Reference	IFS requirement	Evaluation	Explanation
				well water. Treatments are softening and if film detected in the tank disinfection by means of chlorine. Samples are analyzed up to 26 times per year for the different types of water and for parameters monitoring (A) and full analysis (B), depending the source slaughterhouse, cutting room and crate washer separate; Water control procedure: PR-02-01 of 21/05/2024. Samples are taken at various places. Map : "list of water points" on LS-02-01 of 25/07/2023. Results B parameters seen of 06/05/2024 of the slaughterhouse; A parameters: on RO-water of 08/04/2024 (cutting room) and 06/05/2024 of the slaughterline of 06/05/2024. Ice water of 08/03/2024 on Listeria: conform and TGC. Results were OK, only deviations were linked to wrong sampling (2)
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.	A	Reverse osmose water mixed with ground water is of drinking water quality (see analyses above), and is only used for cleaning purposes.
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.	A	No use of non potable water in the slaughterhouse and cuttingroom. For the cleaning of the live stock trucks rain water is used, (separate circuit).
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. Compressed air is used for some equipment (e.g mechanical knives). Risks are assessed in the hazard analysis. Monitoring results show no deviations, analyses are done 2 times a year , seen of 10/06/2024 on listeria (Ok) + petrifilm for entero's and TGC: ok and on 06/05/2024 salmonella: ok.
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	

N°	Reference	IFS requirement	Evaluation	Explanation
123	4.10.1	Risk-based cleaning and disinfection schedules shall be validated, documented and implemented. These shall specify: • objectives • responsibilities • the products used and their instructions for use • dosage of cleaning and disinfection chemicals • the areas and timeslots for cleaning and disinfection activities • cleaning and disinfection frequency • Cleaning In Place (CIP) criteria, if applicable • documentation requirements • hazard symbols (if necessary).	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained cleaning and disinfection schedules which are effective to minimise food safety risks. The effectiveness of the cleaning and disinfection measures is verified and justified by methods based on risk assessment. Cleaning activities do not represent a food safety risk. The cleaning and disinfection schedules for processing equipment and food contact surfaces meet the requirements of the Standard. Procedure PR-04-01 of 21/02/2024, with products to be used and frequencies. Cleaning is performed by external cleaning compan and recorded by manual cleaning. An appropriate standard of cleaning is achieved, Seen plan of and internal cleaning 2024 on the digital application of (weekplanning) with frequency and registrations. Remarks are registered and communicated via Whats up, e-mail or direct communication.Monthly also visual control (audit) on extra periodical cleaning , e.g. seen of 05/2024 with pictures,before and after. Procedures for cleaning are also part of the site of and is available for all employees o Results of environmental controls e.g. are communicated via mail + via "labo"-link on the site of
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. Training records seen of the cleaning team of . e.g. of 29/01/2023 (with content of training).
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.	C	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination. Deviation: All chemicals are properly stored in a new closed storage with a combination lock, however at the other end of the room there is not yet a door present to close this room from the other side, so access still possible.

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	Checked during the assessment, the instructions for use and safety data sheet o (for the trucks) and
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	The service contract of the third party cleaning and disinfection provider contains all requirements of the standard, areas cleaned and disinfected by the service provider are taken into account and signed on 04/12/2023.
132	4.11.1	A waste management procedure shall be documented, implemented and maintained to prevent cross contamination.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a waste and waste water management procedure to avoid cross contamination. The waste disposal system is managed in accordance with legal requirements and contains appropriate preventions. Procedure PR-19-01 of 25/05/2024, with all types of waste and comapny responsible for it.A list is made up on LS-17-01 version 3 of 17/01/2024 of all animal wast products (cat.1, cat2. and cat.3)
133	4.11.2	All local legal requirements for waste disposal shall be met.	A	
134	4.11.3	Food waste and other waste shall be removed as quickly as possible from areas where food is handled. The accumulation of waste shall be avoided.	A	
135	4.11.4	Waste collection containers shall be clearly marked, suitably designed and maintained, easy to clean, and where necessary, disinfected.	A	
136	4.11.5	If a company decides to separate food waste and to reintroduce it into the feed supply chain, measures or procedures shall be implemented to prevent contamination or deterioration of this material	A	

N°	Reference	IFS requirement	Evaluation	Explanation
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** • NA **For foreign material detectors which are not defined as CCP, the following test pieces and sizes are used:** • **Iron:** NA • **Non-iron:** NA • **Stainless steel:** NA • **Others:** NA **If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented** • Control measures for e.g. preventing foreign materials are implemented by means of visual inspection. • Knife register The risks from chemical, physical or taint contamination are identified. Control measures for e.g. preventing foreign materials are implemented by means of visual inspection and knive-control. Taken into account in the hazard - risk analysis HACCP: example : "contamination by foreign objects, example knife breakage instruction and glass breakage instruction). On the specifications it is also mentioned that the products do not undergo metal detection (only BtoB).This is a Point of Attention 15 (visual check at start-up: SSOP) A detailed list of sharp metals present is available. Presence of a knife register. Procedure PR-09-01 for foreign objects of 07/06/2024 , included procedure in case of knive breakage + numbering of all knives.There is also a 3-monthly check: seen of 21/05/2024. There has been a breakage of a metal pincer since last audit (18/12/2023), this has been registered in the CAPA-list on LS-12-01.

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.	NA	No metal detectors used or present in the company
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.	NA	No metal detectors used or present in the company
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.	NA	No metal detectors used or present in the company
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 use of glass or brittle 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	Procedure PTR 09.01 of 07/06/2024.with separate glass-kit in the social block. Glass-audits are done 3-monthly , report seen of 30/05-04/06/2024 on RF-09.01 + also daily controls at Pre-SSOP and SSOP. No glass-breakages since last audit.
147	4.12.10	Breakages of glass and brittle materials shall be recorded. Exceptions shall be justified and documented.	A	
148	4.12.11	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.	A	Visual inspection by continuously being alerted of non meat items on the meat and part of yearly refresher.
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	Wooden pallets are only allowed for fully packed meat + control on the state of the wooden pallets.
150	4.13.1	Site premises and equipment shall be designed, built and maintained to prevent pest infestation.	C	deviation: on 2 occasions the gate from the outside giving way to the former sheep-slaughterhouse and the storage for cleaning chemicals was not closed (15 cm open), so this could give access to pests.

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** monthly **Inspections include** • Rodents • crawling insects • flying insects verified and maintained by the house keeper (6x/year) and yearly change of lamps • birds-nests **Last inspection** 05.06.2024 **The inspection reports show no particular pest activities inside facilities since the last IFS Audit** Yes The pest management is contracted to an external company). Proecdure PR-03-01 of 21/05/2024. The (service) scope is clearly defined against rodents, crawling insects} and meets with the regulatory requirements + yearly supervision. Contract seen with nd plan with baits (on the site of . Regular inspections are carried out 12x/year determined by risk assessment(seen visits of 05/06, 06/05, 08/04, 05/03 and 21/02/2024 + 1 supervision inspection with report seen of 17/10/2023, with actions to be taken + pictures. Only outside traces of rodents detected and on 06/05/2024, problem with cockroaches in the social blocks (fully closed out on 05/06/2024) Corrective actions in case of pest activity are foreseen. No notifications at the inside of the production-area, only outside. EFK's (29) are controlled 2-monthly internally by the house keeper(change of glue-plates and counting)+ yearly change of lamps, last done on 05/06/2023. Trends are evaluated in the management review.
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	The company has documented, implemented and, based on the samples reviewed during the evaluation, maintained a risk based inspection plan for all incoming goods, including packaging materials and labels. The inspection plan includes a check against specifications to ensure that only materials meeting the food safety and product quality requirements are accepted. Instructions for the inspection at acceptance of raw materials (including primary packaging) are in place, records are available and controlled: seen traceability of the packaging materials of the traceability tests and the FCI cards of the living animals at the reception of the slaughterhouse. Procedure PR-26-08 van 23/05/2024, included respect of FIFO of received products+ temperature controls (included warm transport of carcasses)+ hygiene + control on pests, etc
158	4.14.2	A system shall be implemented and maintained to ensure storage conditions of raw materials, semi-finished, finished products and packaging materials, correspond to product specifications, and do not have any negative impact on other products.	A	Based on the samples reviewed during the evaluation, the company has allocated storage areas and conditions for raw materials, semi-finished, finished products and packaging materials which are in compliance with specifications. During the site tour no negative impact on food safety and quality has been observed. Procedures to maintain product safety and quality during storage are in place. The temperatures are monitored partly manually, example for loading meat or carcass - RF-05-01 (Carcass) - RF-05-02 (Meat) and automatically at the cold rooms. No changes. An alarm system has been installed for the automatic registration of the cold store temperatures. Limits of alarms are evaluated for the large fridge carcasses set point 1°C , alarm from 5°C after 120', fridge expedition set point 2°C and alarm from 4°C after 120' and freezer set point -22°C,alarm -18, 60'.

N°	Reference	IFS requirement	Evaluation	Explanation
159	4.14.3	Raw materials, packaging materials, semi-finished and finished products shall be stored to minimise contamination risks or any other negative impact.	C	deviation: in the storage for the packaging materials on the first floor, some plastic vacuum bags were not fully covered or stored loose up on still packed bags.
160	4.14.4	Adequate storage facilities shall be available for the management and storage of working materials, process aids and additives. The personnel responsible for the management of storage facilities shall be trained.	A	
161	4.14.5	All products shall be identified. Use of products shall be undertaken in accordance with the principles of First In/First Out and/or First Expired/First Out.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a process to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life. Identification and use of FIFO principles are checked for the carcasses and the packaging materials. No remarks.
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.	NA	No use of an external storage.
163	4.15.1	The conditions inside the vehicles related to the absence of, for example: • strange smells • high dust load • adverse humidity • pests • mould shall be checked before loading and documented to ensure compliance with the defined conditions.	A	Based on the samples reviewed during the evaluation, the company has implemented and maintained a process to ensure that all containers and vehicles used for the transportation of food products are designed and suitably constructed for the intended purpose to mitigate any food safety and quality risks. Vehicles and containers are inspected prior to loading. The inspection covers basic hygiene, smells, temperature of the loading area. Inspection records are maintained. Inspection is checked during the assessment for the goods left the company of the trace tests and during visit of the expedition area. Procedure PR-18.01 of 22/05/2024. Own trucks have a track and trace system with temperature controls on line. For external hauliers ad random temperature registrations are asked for (e.g. seen o of 12/07/2023).
164	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
165	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be documented, implemented and maintained. Different categories of goods (food/non-food) shall be taken into consideration, if applicable.	A	
166	4.15.4	Where goods are transported at certain temperatures, maintaining the appropriate range of temperatures during transport shall be ensured and documented.	A	
167	4.15.5	Risk-based hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall be implemented. Measures taken shall be recorded.	A	
168	4.15.6	The loading/unloading areas shall be appropriate for their intended use. They shall be constructed in a way that: • the risks of pest intake are mitigated • products are protected from adverse weather conditions • accumulation of waste is avoided • condensation and growth of mould are prevented • cleaning and if necessary, disinfection can be easily undertaken.	A	
169	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be defined in the respective contract.	A	seen contracts via , e.g. seen of of 23/04/2024 and of 26/04/2024 + BRC S&D (valid till 25/01/2025). Deviation of the previous audit closed : No more dirty hooks from transporter observed during the audit and also no more dirty or broken dolavs, extra checks done at reception.
170	4.16.1	A maintenance plan shall be documented, implemented and maintained, that covers all critical equipment (including transport and storage premises) to ensure food safety, product quality and legality. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained an adequate maintenance plan covering premises and equipment (including transport) to minimise food safety risks. Maintenance activities observed during the site tour did not represent a food safety risk. Maintenance and condition monitoring is described in the preventive maintenance plan in access (e.g. seen of the carcass-saw with monthly greasing of the cables). Actually a new separate list has been made up for the follow up of curative maintenance , with a plan-do-check approach, with priority high, medium and low. Deviation of the previous audit closed out : Within the curative maintenance the maintenance was now done within reasonable time and infrastructure corrections are now clearly taken into account.

N°	Reference	IFS requirement	Evaluation	Explanation
171	4.16.2	Food safety, product quality, legality and authenticity shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	A	
172	4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.	A	
173	4.16.4	Failures and malfunctions of premises and equipment (including transport) that are essential for food safety and product quality shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan.	A	
174	4.16.5	Temporary repairs shall be carried out to avoid compromising food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	NA	No temporary repairs seen during the audit.
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.	C	deviation: no instructions available for external technicians, with e.g. lubricants to be used , liberation of the machine after maintenance, etc.
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. Equipment is suitably designed and specified for the intended use, and is verified before commissioning that the product requirements are complied with. Since last audit there is no new equipment in place. Seen specifications of the conveyor belt of the cutting room , conform RE10/2011 and 1935/2004 and simulants A, B and D2 and table blades also conform RE10/2011 and 1935/2004 and simulants A, B and D2.
177	4.17.2	For all equipment and utensils which could have an impact on the product, evidence shall be documented to demonstrate compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, for example: • certificate of conformity • technical specifications • manufacturer's self-declaration to demonstrate that they are suitable for the intended use.	A	

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

N°	Reference	IFS requirement	Evaluation	Explanation
181	4.18.1	KO N° 7: A traceability system shall be documented, implemented and maintained that enables the identification of product lots and their relation to batches of raw materials, and food contact packaging materials, and/or materials carrying legal and/or relevant food safety information. The traceability system shall incorporate all relevant records of: • receipt • processing at all steps • use of rework • distribution. Traceability shall be ensured and documented until delivery to the customer.	A	**During the evaluation, the following traceability test was conducted as initiated by the auditor.** **Origin of the product sample** • Selected on site by auditor **Finished product** 1. cow with ear-numbe. ɔf slaughterday 28/02/2024 (cattle slaughtered in total that day) + organs of that slaughter day. 2. PAT meat from the cutting room of production day 06/03/2024 and badgenumber **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** 14 hours **The following ingredients and packaging material specifications have been checked within the framework of the traceability test** 1. plastic bags for the vacuum packaging of the PAT-meat 2. FCI-card of the received carcass 3. boneguard also used for packaging of the PAT-meat **The result of the traceability exercise during the evaluation has been found compliant** Yes The site has a documented traceability procedure PR-13-02 version 3 of 29/11/2023, the system works as follows: A traceability system has been implemented for primary packaging materials, raw materials, semi-finished and finished products. Traceability is recorded by means of a software system . The traceability is tested during the audit for a product selected by the auditor: 1. cow with ear-number of slaughter day 28/02/2024 cattle slaughtered in total that day) + organs of that slaughter day and 2. PAT meat from the cutting room of production day 06/03/2024 and badge number including all documents and registrations as e.g. FCI-ard, animal welfare registrations, belbeef registrations, pH controls, checklist packaging materials for the finished product / mass balance of the deboning department (see deviation below) / different flows of the skins, heads, offalls, waste CAT III, waste CAT I and blood CAT III. Packaging materials are traced back via the supply date and always 2 batches are taken into account (the actual en previous batch).

N°	Reference	IFS requirement	Evaluation	Explanation
182	4.18.2	The traceability system, including mass balance, shall be tested at least once within a 12-month period or whenever significant changes occur. The test samples shall reflect the complexity of the company's product range. The test records shall demonstrate upstream and downstream traceability (from delivered products to raw materials, and vice versa).	D	The company conducts at least one internal traceability test within a 12 month period which covers the upstream and downstream traceability as well as a mass balance. Last traceability test was done on 11/03/2024 on "on cow with n° of slaughterday 13/01/2024 + red organs (day-lot ordern° kg packed. Deviation: During the audit 2 traceability-tests were done. In each of the 2 exercises it could easily be found back who received meat of a certain batch-number, this within 4 hours for both exercises together . However it was not possible with the new digital traceability system to extract a correct mass-balance out of the system. kg were produced under badgenumber and following the digital system more then kg were sold under this badge-number. The IT responsible could only extract the next day via a manual control the approximately correct mass-balance kg instead of the kg. So more then 4 hours needed for the full exercise due to problems with the digital system.
183	4.18.3	The traceability from the finished products to the raw materials and to the customers shall be performed within four (4) hours maximum. Test results, including the timeframe for obtaining the information, shall be recorded and, where necessary, actions shall be taken. Timeframe objectives shall be in compliance with customer requirements, if less than four (4) hours are required.	A	
184	4.18.4	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific lot labelling. Shelf life (e.g. best before date) of labelled goods shall be defined using the original production batch.	A	
185	4.18.5	If required by the customer, identified representative samples of the manufacturing lot or batch number shall be stored appropriately and kept until expiration of the "Use by" or "Best before" date of the finished products and, if necessary, for a determined period beyond this date.	NA	No requirement of customers to keep samples

N°	Reference	IFS requirement	Evaluation	Explanation
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	No allergens present on site, only slaughtering, cutting and deboning of cattle + blanching of stomachs.
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.	D	**Allergens present at the site** • milk from lactating cows. **Mitigation measures in place** • Only slaughtering of cattle , but contamination with milk could be possible during slaughtering of milk-cows at removal of the udder (part of risk-analyses). Instruction has been made up on way of working for removal of the udder on WI-24-15 of 10/06/2024 Validation done on end-products (carcasses) of milk-cows: seen test of 07/06/2024 on milk-protein, casein, lacto-globulin: all under detection-limit (done yearly). Also yearly on employees themselves for eventual cross-contamination from at home or food from refectory : control of the hands and clothes, seen of 04/06/2024 with allersnaps: ok. Only milk-allergen present on site from the udder of milk-cows. Deviation : the way of removal of the udder is not conform instruction WI-24-15 , where it is stipulated that the udder should be removed in such a way that no milk can be spoiled on the skin to prevent contamination with the milk or with eventual bacteria, present in the udder. Therefore the udder must be removed in 1 piece, but due to a small system for evacuation of the udder, the udder is cut in 2 with spoilage of milk on the skin. Validation (see above) does however show no traces on the meat itself.
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.	NA	No allergens present on site, only slaughtering, cutting and deboning of cattle + blanching of stomachs.

N°	Reference	IFS requirement	Evaluation	Explanation
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** criteria: supplier: solvability, growth, website, clear info, fraud history, supply chain length, references, and product; scarcity, price, physical form, food fraud sensitive and manipulation psossible. **Details of the vulnerability assessment (dates, responsibilities, points of discussion, etc.)** Procedure PR-21-01 of 14/06/2024, with yearly review. Risk analyses on GA 21-01 , reviewed on 14/06/2024 with scores high, medium and low for raw materials (live stock, packaging materials and meat and services) in combination with the supplier evaluation and for each supplier with scores from 1 to 16 (based on 4x4 matrix), last one done on 14/06/2024, max. score is 2, so no products with risks. The company has not identified any fraud-sensitive raw material in the vulnerability assessment. Raw materials are live animals or carcasses Procedure FD : PR-21-01 of 14/06/2024, version 5.
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. The food fraud mitigation plan is documented, last review was 14/06/2024
193	4.21.1	The responsibilities for food defence shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
194	4.21.2	A food defence procedure and plan shall be documented, implemented and maintained to identify potential threats and define food defence measures. This shall include, at a minimum: • legal requirements • identification of critical areas and/or practices and policy of access by employees • visitors and contractors • how to manage external inspections and regulatory visits • any other appropriate control measures.	A	A procedure for food defence has been documented and implemented. Based on the samples reviewed during the evaluation, the food defence mitigation plan has been developed, maintained and is reviewed appropriately. The food defence mitigation plan is supported by the food safety and product quality management system. Procedure PR-21-01 of 14/06/2024, with yearly review. Taken measures : gates always closed, badge access only, camera surveillance, presence of a house keeper, alarm-system, screening of new employees, registration of all visitors and external technicians; back ups of IT system + fire-walls + transport (closed if not under surveillance) + tasks within company. The threat assessment plan seen of 14/06/2024 on GA-21-02 and part of management review and based on 4x4 matrix, highest score 8 , managed no extra measures needed. The plan is reviewed annually, Last review was 14/06/2024. last effectiveness test was done on 01/03/2024 together with the internal audit on food defense.
195	4.21.3	The food defence plan shall be tested for effectiveness and reviewed at least once within a 12-month period or whenever significant changes occur.	A	
196	5.1.1	KO N° 8: An effective internal audit program shall be documented, implemented and maintained and shall ensure, at a minimum, that all the requirements of the IFS Standard are audited. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. The company shall have a risk assessment in place where activities, which are critical to food safety and product quality shall be audited more frequently. It shall also apply to off-site storage locations owned or rented by the company.	A	The company has documented, implemented and maintained an effective internal audit program which covers all requirements of the IFS Standard. Based on the company's risk assessment, all areas critical to food safety and product quality are internally audited once within a 12 month period. Procedure : PR-22-01 of 05/08/2017. The internal audits are scheduled and conducted throughout the year, planning seen on GA-22-01 of 06/2024 for risk and list on LS-22.01 version 7, the auditor assessed the internal audit reports of 1. Physical contamination of 26/01/2024, wit report on II.02.07.AUD.B.02 by external consultant. (remarks, training of cleaning employees not taken into account in the flex-matrix, cotton gloves used for extraction of white organs, etc), 2. 31/01/2024: cleaning and desinfection, with report on II.02.07.AUD.B.06.(with .e.g update of cleaning plan with new plans o planning hygienograms not clear, R&O storage not closed and door open, etc) and 3. 27/02/2024 on analysis/labels, with report on II.02.07.AUD.B.22 (remarks: no procedure on specification management, species not mentioned on the label, analyse plan to be reviewed, etc). The company identified the following activities as critical to food safety and to product quality: all areas are same risk because all areas with exception of the fridge deboning department are with open product.
197	5.1.2	The auditors shall be competent and independent from the audited department.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
198	5.1.3	Internal audits shall be documented and results communicated to the senior management and to the persons responsible for the concerned activities. Compliances, deviations and non-conformities shall be documented and communicated to the relevant persons.	A	
199	5.2.1	Site and factory inspections shall be planned and carried out for certain topics, like for example: • constructional status of production and storage premises • external areas • product control during processing • hygiene during processing and within the infrastructure • foreign material hazards • personal hygiene. The frequency of inspections shall be based on risks and on the history of previous results.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a programme for site inspections. The programme is suitable for the operations and designed to ensure food safety. Site and factory inspections are planned 3x/week for the slaughterhouse (Pre sopp's + SSOP's) and 4x/week for the cutting room, justified by risk assessment and based on history of previous experience, the auditor assessed the inspection reports of 11/04/2024 of slaughterhouse on RF-33-10 (with remarks, controls of temp. of sterilisers, temp. blood, labeling by-products,, hygiene employees, cross-contamination during process, closure of the rektum, etc) and expedition/cutting room on RF-33-11 of 11/04/2024 + pictures of deviations and also RF-33-06 for cuttingroom extra and RF-33-07 for exepdition.
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	Process specifications / work instructions / procedures are present and are in line with the specifications of the end product. Validation process of the cooling of a carcasses were carried out. Registrations are well kept. Seen last validation of 16/04/2024 for warm deboning, 13.7°C at start up in cutting room at end of cutting 10.5°C and at expedition 1°C. Also seen of 29/05/2024 for cooling of carcasses (from 29.7 to 7.0 °C in the core in the shoulder within 5 hours and freezer (from 23.1°C to -18°C within 23 uur of a dolav crate of 18 kg). And red organs on 10/06/2024: from 29.8°c to 3°C within 14h43= ok.
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.	NA	No rework.

N°	Reference	IFS requirement	Evaluation	Explanation
203	5.3.4	Procedures shall be documented, implemented and maintained for prompt notification, recording and monitoring of equipment malfunction and process deviations.	C	Deviation of the previous audit closed out: The temperature of the water of the desinfectors was now for all > 82°C. The system has been adapted with extra heating-systems. Daily controls are now done on the temperature and registered on RF-33-10 and were seen, all Ok, except at stunning box , there for there desinfection. For the "ontvliezers" the dosing of has been doubled so time needed is now only 10 seconds (, and analyses on these knives were Ok. The performance of the water nozzles is checked at start of the slaughtering process, all desinfection systems were now working properly. New deviation: the recipient with for the desinfection of the knives for the bleeding of the cattle aftter stunning was only 2/3 filled during the audit (part spilled during operations) , in this way not the whole knive is desinfected. No bidon with available to replenish if necessary.
204	5.3.5	Process validation shall be performed using the collected data that is relevant for food safety and the processes. If substantial modifications occur, a re-validation shall be carried out	A	
205	5.4.1	Measuring and monitoring devices required to ensure compliance with food safety and product quality requirements shall be identified and recorded. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved, if required by current relevant legislation.	A	Based on the samples reviewed during the evaluation, the company maintains an up-to-date list of measuring and monitoring devices required to ensure compliance with food safety and product quality requirements. Procedure PR-11-01 of 27/05/2024, included actions to prevent unauthorised adaptations of alarms. An overview is made up of all devices that need calibration on LS-11-01 During the audit the auditor checked the following records of measuring and monitoring devices: satellites for cleaning- weighing scales- calibration weights- thermometers- sondes cooled areas- loggers transport, pH-devices and incubator, .

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	All measuring devices reviewed during the evaluation are checked, adjusted and calibrated under a monitoring system, at specified intervals, in accordance with defined recognised standard / methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations are documented. All measuring devices are checked and adjusted to a defined method traceable to recognised standards. The auditor checked the calibration results of : 1. incubator: 29/05/2024 internally based on the reference thermometer (new thermometer of 29/02/2024 with certificate), result: ok (31.1°C). 2. weightscales: yearly internally (registered on RF-11-02 on 11/06/2024 with calibrated weight of 10 kg (ok, 10.88 to 10.02 kg), and 4-yearly externally by an accredited company :e.g. seen of scale in PT-fridge of expedition on 17/08/2021 by), with certificates. 3. thermometers internally on 14/06/2024 with reference thermometer (calibrated externally on 06/06/2024 by), max. deviation 0.2°C and registered on RF-11-01. 4. loggers of the cooling units externally by done on 04/06/2024 5. mobile dosing units for cleaning and desinfection via seen of 08/12/2023 (with and is done yearly. 6. pH-meters daily before use with pH4 and pH7. Deviation of the previous audit closed out: The dosing system of the crate washer was now calibrated on 08/12/2023 The satellite for the dosing (cleaning of trucks for live stock) was done 08/08/2023 , not repetead in 12/2023 but is planned again on 02/07/2024, so OK.
207	5.4.3	All measuring devices shall be used exclusively for their defined purpose. Where the results of measurements or the status of the device indicate a malfunction, the device in question shall be immediately repaired or replaced. Where a malfunction has been identified, the impact on processes and products shall be assessed to identify whether non-conforming products have been processed.	A	
208	5.5.1	Compliance criteria to control lot quantity shall be defined. A system on frequency and methodology for quantity control shall be implemented and maintained to meet the legal requirements of the destination country/ies and customer specifications	A	**Frequency and methodology of quantity checking** each shipment /order **Company uses "℮" mark on packaging** No Only bulk is processed, quantity verification and records of controls are not applicable, no customer requirements on this matter.

N°	Reference	IFS requirement	Evaluation	Explanation
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.	NA	Only bulk is processed, quantity verification and records of controls are not applicable.

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** NA **Externally: the following analyses are performed** Salmonella listeria, E.Coli Enterococ's TGC aerobe TGC anaerobe Pseudomonas aeruginosa Staphylococ's Lactobacils Cd on kindneys of umicore zone brain remains on skulls for HRM yeats and mould Bronchontrix thermosphacta Procedure PR-14-01 of 08/11/2023. A scheduled programme of product tests is documented. Methods, frequency and specified limits are documented, planning seen for 2024 via the external lab. A test program for products and environment is available. Methods, frequency and limits are documented. Auditor has seen test program for carcass sampling 10 per week (on TGC aeroob, salmonella and entero's) and 3x5 samples for meat from the cutting room (TGC (15), Entero's (15) , pseudomonas (15) , salmonella (1) and listeria (1)) examined every week. DLC-tests : 2 planned per year. .Shelf life is assessed by organoleptic and microbiological (Total count, enteros, E. Coli, lactic acid bacteria and Pseudomonas) tests. Pathogen analyses are performed by an external laboratory . accreditation. Once a year: cadmium: kidneys (seen of 13/06/2023 and new sample of 03/06/2024)-heads(n=5) on BSE dd 1/9/2023 and 04/10/2023 and all ok. Carcasses seen results of 2023-2024 and seen in detail of 14/06/2024 (+ listeria and salmonella: ok) , last year only 1 positive on listeria and 2 on salmonella (2 different serotypes, livingstone 25/09/2023 and Mbandaka 27/09/2023). Risk analyses made up and needed checks done on contamination with manure and communication to suppliers on dirty animals supplied. PAT-meat: e.g. seen 08/01/2024 (TGC, entero's, salmonella and listeria) ok: + results of 2023-2024: ok. DLC tests seen of hearts of 05/06/2023 (with DLC of 4 days after slaughtering) on 2, 4 and 6 days after slaughtering on all microbiological parameters: still OK on slaughterday + 6.

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** • salmonella • listeria • TGC via petrifilms • entero's via petrifilm **[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** seen validations : 29/05/2024 for cooling of carcasses (from 29.7 to 7.0 °C in the core in the shoulder within 5 hours and freezer (from 23.1°C to -18°C within 23 uur of a dolav crate of 18 kg). And red organs on 10/06/2024: from 29.8°c to 3°C within 14h43= ok. Environmental monitoring parameters and their limits are based on risk assessment: Seen annual analysis on Listeria on at least 10 places in the different areas of the production, seen of 22/03/2024 on 10 spots before and after cleaning with 0 positive results. Petrifilms weekly on approx.45 spots for TGC and 20 for entero's, seen of 06/05/24 (A) and 14/05/24(B), results are very good since change of cleaning company. Seen salmonella swabs on the knives (2 monthly , seen of 23/05/2024) and entero's + TGC of 14/05/2024: ok Air: 2 times a year , seen of 10/06/2024 on listeria (Ok) + petrifilm for entero's and TGC: ok and on 06/05/2024 salmonella: ok.
212	5.6.3	Analyses which are relevant for food safety shall preferably be performed by laboratories with appropriate accredited programs/methods (ISO/IEC 17025). If the analyses are performed internally or by a laboratory without the appropriate accredited programs/methods, the results shall be cross-checked with test results from laboratories accredited to these programs/methods (ISO/IEC 17025) at least once within a 12-month period, or whenever significant changes occur.	A	Based on the samples reviewed during the evaluation, analyses that are relevant for food safety are performed by laboratories with approrpiate accedited programs/methods (ISO/IEC 17025) or by laboratories whose results are regularly verified by laboratories accredited on these programs/ methods (ISO/ IEC 17025). The external laboratory used for relevant food safety analysis is ISO 17025 accredited, registered under accreditation number
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	

N°	Reference	IFS requirement	Evaluation	Explanation
214	5.6.5	Results of analyses shall be evaluated in a timely manner by competent personnel. Immediate corrections shall be implemented for any unsatisfactory results. Based on risks and legal requirements, the frequency for review of the testing and monitoring plan results shall be defined in order to identify trends. When unsatisfactory trends are identified, the impact on processes and products as well as the need for actions shall be assessed.	A	
215	5.6.6	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures, by competent and approved personnel, in defined areas or laboratories, using appropriate equipment.	NA	No internal lab
216	5.6.7	For monitoring of the quality of the finished product, internal organoleptic tests shall be carried out. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristics. The results of these tests shall be documented.	A	
217	5.6.8	The testing and monitoring plans shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality, legality and authenticity.	A	
218	5.7.1	A procedure for quarantine (blocking/hold) shall be documented, implemented and maintained to ensure that only raw materials, semi-finished and finished products, and packaging materials, complying with food safety, product quality, legality, authenticity and customer requirements, are processed and delivered.	NA	No positive release, only negative blocking
219	5.8.1	A procedure shall be documented, implemented and maintained for the management of product complaints and of any written notification from the competent authorities – within the framework of official controls –, any ordering action or measure to be taken when non-compliance is identified.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of product complaints, of any written notification from the competent authorities and any ordering action or measure to be taken when non-compliance is identified. The procedure includes registration, assessment by competent staff and appropriate actions when necessary. Procedure PR-12-01 of 29/02/2024 (included returned goods), complaints are listed in LS-12-01.

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** 52 **From consumers** 0 **From retailers / customers** 49 **From authorities** 3 (3 notifications): 2. PV 15/09/2023: because of 2/8 positive for salmonella 3. PV 26/07/2023 and 09/08/2023: 1.decontamination at 2 workstations inadequate (concentration not OK and temperature steriliser on hand saw 73°C instead of 82°C., 2. In waste room, con-tainer with both cat.1 and cat.3 sticker (also seen earlier) and in storage room cat.2 stood a yellow Dolav cat.1 with bags of residual waste on it,3. Lungs hit against drain pipe, (repeat) + pensen in contact with wall, 4. Room with remnants of gastrointestinal-local is dirty + presence of maggots and larvae, 5. Lockers in changing area dirty (repeat), 6. In several places wall defects with peeling paint + missing floor tiles (repeat), 7. Insect screen in ref-ter rein is cracked and open with a gap, 8. Bone washer in unclean area of stable-len is defective (repeat), 9. On the rack with heads, some heads are present without gag in embrasureb (also repetition), 10. Observation frigo cannot be closed, 11. No effective FSC within the farm. 4. PV of 09/08 + 14/09/2023: 1. Hand saw correction carcasses dirty and saw blade cannot be de-smet (receptacle was not filled), steriliser thv schitebox only 35°C and too low as well as in local packaging red organs.2. Bile collection not in accordance with instruction autoconrole, not correct creation (instruction wrong), knife not disinfected after each carcass after cutting off ear, in storage cat.2 no clear separation cat.1 and cat.2., 3. Book stomachs fall into purple dolav cat.3, In several places wall defects with peeling paint, 6. Unused drainpipe cat.3 near the inspection post was sawn off but not sealed, so that bleod leaks in + puddled waste in it. **Main reasons for complaints from consumers/retailers** • feverish meat • vacuum packaging not OK • Foreign objects **Foreign body complaints (within 12 months)** 14 complaints on foreign objects **Foreign materials with most frequent complaints** • metal parts (12), of which 10 on metal shavings (root cause: used rail system, system has been renewed and now no longer complaints on this) , 1 injection needle and 1 piece of a saw. • cord (1) in cutlings for minced meat

N°	Reference	IFS requirement	Evaluation	Explanation
				• manure on a tongue The auditor checked the following complaints: 1. 13/11/2023 cord in cutlings for minced meat, rootcause (fault of employee, action training), 2. metal shavings of 07/06/2023 as well as other 9 complaints for this: root cause: used rail system, system has been renewed, 3. feverish flesh (DFD): action more strict controls in cutting room.
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	Also the returning products were analysed in the management review of which of the most returning goods there is no formal reason in place.
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** 1 **Cause of withdrawals** withdrawal after listeria detected in ice. Ice blocked and removed **Number of recalls performed since the last audit** 1 **Type of food safety issue in case of recalls** STEC detected on 1 bovine, fully traced back and removed as cat.1. The company has a procedure in place for managing incidents and potential emergency situations, this is described in PR-12-02 version 6 of 22/05/2024, with recall team + flow in case of recall. The recall and withdrawal were correctly communicated to the CB.
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. 1 recall and 1 witdrawal since last audit (see above). A recalltest has been done on 12/04/2024 Deviation of the previous audit closed out: The performed recall test of 12/04/2024 (duration 1.5 hour) is now a recall test and not only traceability exercise and conform recall flow, included animal waste products

N°	Reference	IFS requirement	Evaluation	Explanation
225	5.10.1	A procedure shall be documented, implemented and maintained for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This shall include, at a minimum: • defined responsibilities • isolation/quarantine procedures • risk assessment • identification including labelling • decision about the further usage like release, rework/reprocessing, blocking, quarantine, rejection/ disposal.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This procedure includes all requested topics. The procedure for management of all non conforming materials, products and processing equipment is described in PR-12-03 version 3 of 29/02/2024 and PR-12-02 version 6 of 22/05/2024.Blocking form RF-12-03, with blocked amount, reason, etc. decision is taken by the QA-service. Products are blocked with the blocking for RD-12-03 and a purple plastic ribbon.
226	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	A	
227	5.10.3	Where non-conforming products are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.	A	
228	5.10.4	Finished products (including packaging) that are out of specification shall not be placed on the market under the corresponding label unless a written approval of the brand owner is available.	A	
229	5.11.1	A procedure for the management of corrections and corrective actions shall be documented, implemented and maintained for the recording, analysis, and communication to the relevant persons of deviations, non-conformities and non-conforming products, with the objective to close the deviations and/or non-conformities and avoid recurrences via corrective actions. This shall include a root cause analysis, at least for deviations and non-conformities related to safety, legality, authenticity and/or recurrence of deviations and non-conformities.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions. There is a procedure for handling and correcting failures described in PR-12-03 version 3 of 29/02/2024 + action-list on LS-12-01 (with internal NC's, remarks of audits, complaints, etc.. Deviation of the previous audit closed out: The verification and the root cause is now implemented for all NC's and separate columns are foreseen in the list.
230	5.11.2	Where deviations and non-conformities are identified, corrections shall be implemented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
231	5.11.3	KO N° 10: Corrective actions shall be formulated, documented and implemented as soon as possible to avoid the further occurrence of deviations and non-conformities. The responsibilities and the timescales for corrective actions shall be defined.	A	Based on the samples reviewed during the evaluation corrective actions are clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions are clearly defined. Non-conformities that place products at risk are investigated and recorded, with orange too late but closed out and green is closed within delay. The auditor checked also the following NC's 1. FAVV of 22/03/2024: stainless plate of fridge door loose: closed out in time, 2. 17/12/2023 still hair-rests on the heads, closed out out of limit on 19/03/2024 (extra sprayers on the head), 3. internal audit of 27/02/2024 food defense visitors were allowed on site without check (training + review instruction) and 4. incident of 03/05/2024 piece of meat-mincer fallen on the ground, mentioned by training of employees by
232	5.11.4	The effectiveness of the implemented corrections and corrective actions shall be assessed and the results of the assessment documented.	A	

Annex to the IFS Audit Report

List of key participants

Audit participants					
Name	**Position**	**Opening meeting**	**On-site evaluation**	**Documentation review**	**Closing meeting**
	director beef			X	X
	QA-manager	X	X	X	X
	Slaughterhouse responsible		X		
	responsible cutting department		X		
	Cutting department line responsible		X		
	production manager/responsible expedition		X		
	QA-assistent	X	X	X	X
	Stable responsible		X		
	employee cutting room / production order.		X		
	employee cutting room		X		
	mployee labeling cutting-oom		X		
	mployee labeling and ckaging.		X		
	employee packaging and labeling red organs		X		
	employee slaughterhouse		X		
	employee cutting depart. red organs		X		
	responsible classification carcasses		X		
	employee unclean zone slaughterhouse		X		
	stunner		X		
	employee technical service		X		
	responsible technical service		X	X	
	IT/traceability			X	
	responsible purchase			X	
	manager cleaning team			X	

Audit participants					
Velde	purchase live stock			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

Action plan

Company Vion Adriaens NV, Slachthuisstraat 1, 9620, Zottegem, Belgium
COID 59223
Client number 67974502
IFS Standard/Program/Check IFS Food 8
Audit/Assessment type Recertification audit
Audit/assessment start date 18.06.2024

Please do not change the table heading or the heading text.

req	requirementText	requ	requirementExplanation	correctionDescription	correctio	correctio	correctio	correctionEvidence	correctiveActionDescription	correct	correct	correct	release	releaseDate
Requirement	**IFS Food 8 requirement**	**Evaluation**	**Explanation (by the auditor/assessor)**	**Correction (by the company)**	**Responsibility (by the company)**	**Date (by the company)**	**Status of implementation (by the**	**Type of evidence(s) and name of the document(s)**	**Corrective action (by the company)**	**Responsibility (by the**	**Date (by the company)**	**Status of implementat**	**Release by (auditor/ass**	**Release date**
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.	C	Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management has broken down measurable objectives for communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement for the relevant departments to meet the food safety and product quality needs. The policy on KH-01-02 version 058/03/2024 is signed on 02/04/2024 signed by theCEO included FSC, animal welfare durability, authenticity, food defense, traceability,etc. TH policy is hung out in all social blocks. Senior management has defined objectives for the related departments regarding food safety, legality of the products, and quality: 1. strengthen food safety culture for better outcome of FASFC reports. 2. Achieve IFS-ACS-FEBEV-BIO certificates, 3. Lower microbiology (maintain cuts and chips for total germ count. Monitor analyses internally and externally better, so that everything is definitely done annually, 4. Build new stable, 5. Start blood for human consumption, 6. Switch to LED+ lighting and 7. Implementation o from VION. No deviations, the objectives are set up for 2024 are not all SMART											
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.	C	An organisational chart dated version dd 16/05/2024 version 21 is available clearly demonstrating the management structure of the company. Deviation of the previous audit closed out: There is now back up for each function and this is described in the job descriptions seen and. function-matrix. New deviation: a competence matrix on F.06.01 is made up clearly showing all competences of all employees, however this matrix is not available for the responsible persons in production.											
1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	C	Deviation: There is insufficient commitment and involvement of management and those responsible within the company for the implementation of the quality system. There is too much reliance on and delegation to the QA team, where everyone in the company should take their responsibility in this.											
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.	C	There is a clear overview of all documents, instructions and forms on LS.01.01, with their version and reason of change. However all procedures, registration forms, instructions, etc. are made up by the QA-manager and also approved by the QA-manager, so no real control and approval of documents (4 eyes principle).											

2.1.1.3	All documents shall be legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	D	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. The document control system ensures that correct versions of documents are available via the procedure: PR-01-01 of 05/03/2024. Deviation of the previous audit closed out : Revision of the documents are now all listed in LS.01.01 version 20 of 06/2024, now former and actual date of the document and version, versions were now correctly adapted, and changes marked with blue color of previous version were now changed to black , so changes in blue are now clearly distinguishable. New deviation : All documents are only available at the QA-service and are not all available for employees where needed. Also not taken into account on the list LS.01.01 where printed version of documents, instructions or forms are present within the company, so that in case of change of a document the old versions can all be removed and replaced by the new one.											
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.	C	The study is based on a 4X4 matric with CCP from score 9-16 (+ decision-tree) and PA for score 8 and GMP for score 1-6. Deviation of he previous audit closed out: The meat-chopper is now taken into account in the risk analyses and the steaming stays a PA in function of eventual removal of bacteriological contamination of the carcass at the skinning of the carcasses and specific training has been given for this. Deviation: -The steam process, for desinfection and cleaning of the carcass, done first on the hind-legs and later on on the front-legs on the slaughter line is however not taken into account as a specific step in the risk-analyses, only as a preventive measure in case of contamination at skinning of the carcasses.											
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..	B	Protective clothing is available in sufficient quantity, used are regulary washed company coats, hairnets, beard snoots, disposable gloves, boots. Laundering is done by an external laundry service (ISO22000 certified). 2-monthly hygienograms are taken of the clothes , e.g. seen of 11/03/2024 and 16/01/2024. Deviation: Only cotton gloves are washed internally at 90°C, however this has not yet been monitored via hygienograms, only B-Deviation given since always nitril gloves are worn above the cotton gloves, so no direct contact.											
4.3.2	The procedure shall ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	C	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. For the bulk example reviewed during the evaluation, the company ensured that all relevant information for safe use are included within the supporting documents. (all BtoB products) Processes are in place to ensure product labelling meets the legal requirements. There is a product labeling procedure PR-13-01, to ensure compliance with legal requirements. Control of labeling is a Point of attention nr 8. Label: no ingredients and no allergens. The following labels were checked: labels at the cutting department with given shelflife and slaughterdate + order and batch-number + labels on the products in the freezer. Deviation: the seen label on the frozen hearts in the freezer did only mention frozen in Dutch (diepvries), but did no mention the max. temperature of -18°C.											
4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps, etc.) shall be designed, constructed and maintained to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	C	deviations: A. on some spots condensation was observed : 1. transition from the rapid cooler to the carcass fridge and 1.on the ceiling of the corridor to the rapid cooler for the red organs. At both places, no carcasses or red organs were present at that time. B. around the tube for the evacuation of the stomachs there was some starting corrosion on the ceiling.											

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.	C	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination. Deviation: All chemicals are properly stored in a new closed storage with a combination lock, however at the other end of the room there is not yet a door present to close this room from the other side, so access still possible.											
4.13.1	Site premises and equipment shall be designed, built and maintained to prevent pest infestation.	C	deviation: on 2 occasions the gate from the outside giving way to the former sheep-slaughterhouse and the storage for cleaning chemicals was not closed (15 cm open), so this could give access to pests.											
4.14.3	Raw materials, packaging materials, semi-finished and finished products shall be stored to minimise contamination risks or any other negative impact.	C	deviation: in the storage for the packaging materials on the first floor, some plastic vacuum bags were not fully covered or stored loose up on still packed bags.											
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.	C	deviation: no instructions available for external technicians, with e.g. lubricants to be used , liberation of the machine after maintenance, etc.											
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).	D	The company conducts at least one internal traceability test within a 12 month period which covers the upstream and downstream traceability as well as a mass balance. Last traceability test was done on 11/03/2024 on "on cow with n° : slaughterday 13/01/2024 + red organs (day-lot ordern° ..) . kg packed. Deviation: During the audit 2 traceability-tests were done. In each of the 2 exercises it could easily be found back who received meat of a certain batch-number, this within 4 hours for both exercises together . However it was not possible with the new digital traceability system to extract a correct mass-balance out of the system. kg were produced under badgenumber ınd following the digital system more then kg were sold under this badge-number. The IT responsible could only extract the next day via a manual control the approximately correct mass-balanc ` kg instead of the kg. So more then 4 hours needed for the full exercise due to problems with the digital system.											
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.	D	Allergens present at the site • milk from lactating cows. Mitigation measures in place • Only slaughtering of cattle , but contamination with milk could be possible during slaughtering of milk-cows at removal of the udder (part of risk-analyses). Instruction has been made up on way of working for removal of the udder on WI-24-15 of 10/06/2024 Validation done on end-products (carcasses) of milk-cows: seen test of 07/06/2024 on milk-protein, casein, lacto-globulin: all under detection-limit (done yearly). Also yearly on employees themselves for eventual cross-contamination from at home or food from refectory : control of the hands and clothes, seen of 04/06/2024 with allersnaps: ok. Only milk-allergen present on site from the udder of milk-cows. Deviation : the way of removal of the udder is not conform instruction WI-24-15 , where it is stipulated that the udder should be removed in such a way that no milk can be spoiled on the skin to prevent contamination with the milk or with eventual bacteria, present in the udder. There for the udder must be removed in 1 piece, but due to a small system for evacuation of the udder, the udder is cut in 2 with spoilage of milk on the skin. Validation (see above) does however show no traces on the meat itself.											

5.3.4	Procedures shall be documented, implemented and maintained for prompt notification, recording and monitoring of equipment malfunction and process deviations.	C	Deviation of the previous audit closed out: The temperature of the water of the desinfectors was now for all > 82°C. The system has been adapted with extra heating-systems. Daily controls are now done on the temperature and registered on RF-33-10 and were seen, all Ok, except at stunning box , there for there desinfection. For the "ontvliezers" the dosing of has been doubled so time needed is now only 10 seconds ') and analyses on these knives were Ok. The performance of the water nozzles is checked at start of the slaughtering process, all desinfection systems were now working properly. New deviation: the recipient with for the desinfection of the knives for the bleeding of the cattle aftter stunning was only 2/3 filled during the audit (part spilled during operations) , in this way not the whole knive is desinfected. No bidon with available to replenish if necessary.											