IFS Food Version 7
OCTOBER 2020

Final IFS Assessment Report

Main Certification Assessment

Unannounced

Assessed company: Vion Adriaens NV

Date of Assessment: 11-7-2023 until 14-7-2023

GS1 GLN(s): 5407003410006

Sanitary legal authorisation number: EG59, EG59/1, B59, KF59

Name and address of certification body

Vinçotte Nederland B.V.
Wilmersdorf 50. 7327 AC APELDOORN, The Netherlands

Accreditation number of the certification body

RvA C596

Assessment Overview

IFS Food Version 7, OCTOBER 2020

Assessment details

Lead auditor: [redacted] ***Co-auditor:*** - ***Trainee(s):*** - ***Witness auditor:*** - ***Interpreter:*** - ***Technical expert:*** -	***Date/time:*** 11-7-2023 (08:00-12:00) 11-7-2023 (12:30-16:30) 12-7-2023 (06:30-12:00) 12-7-2023 (12:30-17:00) 13-7-2023 (07:00-12:00) 13-7-2023 (12:30-16:30) 14-7-2023 (07:00-13:00)	***Date of previous Assessment:*** 15-7-2022 ***Certification body and auditor of previous Assessment:*** Vinçotte Nederland B.V. [redacted]

Reviewer: [redacted]

Name and address of the company (or head office):	***Name and address of the assessed site:***
	Vion Adriaens NV Slachthuisstraat 1 9620 Zottegem Belgium
	COID: 59223
	Contact person in case of emergency (e.g. recall): Name: [redacted] E-Mail: [redacted] Phone: [redacted] Fax: -

Phone:	***Fax:***	***Phone:***	***Fax:***
		[redacted]	[redacted]
Website:	***E-Mail:***	***Website:***	***E-Mail:***
		www.vionfoodgroup.com	info.adriaens@vionfood.com

Scope of the Assessment

Slaughtering of cows and chilling of carcasses and offals, deboning and cutting of beef, freezing of beef, blanching of stomachs, packing under vacuum in PE bags, E2 crates with plastic inliners and dolav crates.

Product scope(s): 1

Technology scope(s): D, E, F

Additional information

Exclusions:	No
Partly outsourced processes:	No
Decentralised structure(s):	No

Assessment Overview

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Multi-location production sites:	No

Final result of the Assessment

As a result of the Assessment performed on 11-7-2023 until 14-7-2023, “Vinçotte Nederland B.V.” found that the processing activities of **Vion Adriaens NV** for the above-mentioned scope of Assessment comply with the requirements set out in the IFS Food Standard, Version 7, **at Foundation Level**, with a score of 91,36%.	Recertification Assessment between 19.05.2024 and 28.07.2024 in case of announced Assessment and between 24.03.2024 and 28.07.2024 in case of unannounced Assessment.

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

N/A

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

Deviations of last year are seen:
- 3.4.1 C: Lokers of employees are well arranged
- 4.8.2 D: Issues of last audit within the slaughterprocess are solved
- 4.9.6.2 C: Gaps under the gates are gone
- 4.15.2 C: setpoint of the loggers within the trucks are put on 3 °C
- 4.16.1 D: Maintenance plan is revised
- 5.4.2 C: display of the trucks are taken within the calibration schedule
- 5.9.1 C: sidestreams are included within the recall procedure
- 5.11.3 C: Corrective actions follow up is in place

Company Profile

Company data

Year of construction of the assessed site(s):	2011
If the site was fully reconstructed, enter the year:	2011
Area of the production site:	10000
Number of buildings:	1
Number of floors:	2
Number of production lines:	2
Decentralised structure(s):	No

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

full time employees- part time employees and employees on temporary basis.

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

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

Meat products as fresh veal, fresh beef.

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 are no investments in the production made against product safety and/or product quality.

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

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

Dutch

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

IFS Standards: No

GFSI Standards: No

Other standards: ACS, FEBEV, BIO

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.

Company Profile

Assessment data

Language in which the IFS Food Assessment was conducted:	Dutch
Assessment duration (only for IFS Food Assessment):	33h (calculated Assessment time: 18h)

Increasing time reasons:

Others

IFS audit has been done with other standards ACS and FEBEV+.

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

Slaughtering of cattle, cutting en deboning of beef carcasses, blanching of the stomachs.

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

	Chapter 1	Chapter 2	Chapter 3	Chapter 4	Chapter 5	Chapter 6
	Governance & commitment	Food safety and quality management system	Resource management	Operational processes	Measurements, analyses, improvements	Food defence plan
A	8	22	23	113	28	3
B	0	0	0	0	0	0
C	2	4	2	5	4	0
D	2	0	0	1	0	0
N/A	0	0	0	15	4	1
Major non-conformities	0	0	0	0	0	0
KO non-conformities	0	0	0	0	0	0
Result per chapter (%)	54,17	88,46	94	95,17	90,62	100

Overall summary:

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

Part of the IFS Assessment report	N° of IFS Food v7 requirement	Explanation
Policy	1.1.1	The policy is signed on 9/5/2023 signed by the new plant manage . Senior management has defined clear objectives for the related departments regarding food safety, legality of the products, and quality: 1/action plan done within due date: achieved in 2021 for orange and green but not for red and so far in 2022 the same values; 2/Hygienograms: when class 3: new sample: achieved in 2021 and so far 2022. Deviation: KPI's are not verified during the year 2022 and still not done so far, because the management review is not finished and agreed. Also the KPI's of the Vion group are not implemented so far.
Corporate structure	1.2.1	The management team consists of the plant manager and the office of the Vion Group. Management ensures that the work is executed as instructed via procedures and instructions and production visits/internal audits.
	1.2.3	An organisational chart dated version DD 01/07/2023 is available clearly demonstrating the management structure of the company. Deviation: There is no back up for the quality department and the remaining back up structure is still the older version with the former plant manager and QAM.
	1.2.5	The employees of the company have access to the relevant procedures/instructions by electronically way through their responsible of the area.
	1.2.6	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 30/06/2023. Deviation: A penalty was given by the authorities dd 12/06/2023 without notification of the certification body
Management review	1.4.1	The last review of the food safety and quality management system was last verified 11/07/2022.
Document management	2.1.1.3	The document control system ensures that correct versions of documents are available via the procedure: PR-01-01 version 2 dd 4/8/2020. Deviation: Revision of the documents has been done 9/5/2023 but with loss of the former date of the document, or version not adapted, or formerly used color of change not removed. Also the proc shall be adapted with color blue of changes shall be removed with a new version.
Records and documented information	2.1.2.2	Records are retained in accordance with legal and customer requirements via the procedure PR-01-01 version 2 dd 4/8/2020.

HACCP analysis	2.2.3.7	Specified CCPs: Cooling Freezing Cool room temperature Others: Temperature of the products Further explanation: CCP's are for the slaughterhouse: 1/ temperature of the carcasses/ offal before expedition to the customer (including warm transport) and 2/ temperature control of the cooling units like the fridges and freezer. CCP's are for the deboning department are: 1/ temperature control for the incoming carcasses and when deboned products are in expedition and 2/ temperature control of the cooling units like the fridges and freezer. CCP for the stomach department: temperature control of the cooling units= fridge.
Establish a monitoring system for each CCP	2.2.3.8.1	Overview monitoring CCP's: limits are set for 1/the cooling devices on 3°C maximum and -18°C for the freezer correction: further cooling or other fridge.; 2/temperature fresh products max 7°C and offal max 3°C- carcasses 7°C with exception of warm transport depending on distance to the customer but max surface 7°C and core temperature max 15°C- offal max 3°C. Correction: further cooling and frequency is 5 carcasses for each loading at distribution or 5 measurements a day at the deboning department. During the audit the following CCP controls are checked: the multiple trace tests, ad random and during the 4 days audit visit.
HACCP analysis	2.2.3.10	The last HACCP verification is from 04/05/2022. Deviation: The verification of the flows is not done since last audit, also the verification of the HACCP is not fully done within a year.
Personal hygiene	3.2.1	The site has documented personal hygiene rules described in WI-07-01 version 4 dd 05/04/2023.
	3.2.2	Personnel is aware of personal hygiene rules. All persons in factory, seen by the auditor acted conform the company rules which are in line with the standard.
	3.2.8	Protective clothing is available in sufficient quantity, used are regularly washed company coats, hairnets, beard snoots, disposable gloves, boots.
Training and instruction	3.3.1	A documented training programme is in place PR-07-01 version 1 dd 15/5/2017 procedure and overview in RF-07-03 version 1 dd 16/6/2017: excel list 2022- 2023 is in place. Deviation: There is no formation plan neither for the new QAM neither for the new plant manager.
	3.3.2	Auditor checked the following training and monitoring records: CCP's fo dd 25/5/2023 - dd 7/6/2023; hygiene expedition dd 8/3/2023; deboning CCP dd10/5/2023- slaughterhouse 14/2/2023. Standaards dd 6/4/2023- HACCP/FEBEV 28/3/2023.
Staff Facilities	3.4.1	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. Clean- and unclean zone for the slaughterhouse/expedition and a facility for the deboning department.
	3.4.5	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.
Specifications	4.2.1.1	The following finished product specifications were checked: vacuum dd 05/2022- Jd 05/2023- pensen geblancheerd dd 06/2023- Boekmaag vers dd 05/2022- tong dd 06/2023. For retail branded products, evidence of formal agreement of the finished product specifications was seen.

Specifications	4.2.1.3	Specifications for raw materials, ingredients, primary packaging comply with the requirements: The following specifications were verified: stockinettes [redacted] DOC dd 7/5/2019 and vacuumbags o[redacted] Specification review is conducted in case of any modifications or at a minimum every 3 years.
	4.2.1.5	There are no claims.
Formulas/Recipes	4.2.2.1	The following customer agreements were checked in detail: deboning requires of the Vion carcasses- large B2B company by mails weekly done on Sunday: seen mail of 10/7/2022.
Product development/ Product modification/ Modification of production processes	4.3.2	Procedure : PR-26-02 version 2 dd 26/05/20232: "Productontwerp en-ontwikkeling / processaanpassingen" No real product development since last audit
	4.3.4	Processes are in place to ensure product labeling meets the legal requirements. There is a product labeling procedure PR-13-01 version 2 dd 28/03/2018 to ensure compliance with legal requirements. Control of labeling is a Point of attention nr 9 Label: no ingredients and no allergens. The following labels were checked: labels at the cutting department with given shelf life and slaughter date.
Purchasing	4.4.1	Purchasing processes are controlled by the use of a questionnaire version 1 dd 7/8/2017 only used for packaging materials and services.
	4.4.2	The company's supplier approval and monitoring procedure was seen PR-15-01 version 1 dd 30/05/2017 and revision 17/06/2022 and use of RF-15-02 version 1 dd 24/08/2017. Criteria are quality product, accuracy of delivery, documents, complaints with a score system A, B, C. For the living animals done on skin status.
	4.4.3	The records of the suppliers are checked during the traceability test of this audit. Last supplier's assessment is done 30/05/2023. Deviation: The suppliers and transporters of the living animals are not evaluated.
	4.4.5	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: seen for pestcontroller and cleaning company.
Product packaging	4.5.1	The following kind of packaging materials are used for finished products: stockinettes- vacuumbags. The compliance of the product packaging is based on hazard analysis demonstrated by GFSI standard for the same scope.
Factory location	4.6.1	Local and site activities have no adverse impact on food safety and product quality.
Plant layout and process flows	4.8.2	The lay out and process flow is suitable and where necessary appropriate measures are taken to minimize food safety risks and prevent cross contamination.
Constructional requirements	4.9.1.1	Walls, doors, gates, windows, floors and ceilings are in good condition, suitable and clean.

Water	4.9.9.1	Water is potable and supplied in sufficient quantity. The water comes from the mains water network, reverse osmosis water and well water. Treatments are descaling and disinfection by means of chlorine. Samples are analyzed 4 times per year monitoring (A) and 1 time per year full analysis (B); Water control procedure: PR-02-01 dd 01/07/2020. Samples are taken at various places. Map : "list of water points" LS-01-01 Water dd 28/05/2021. Results B parameters: 03/07/2023: conform; A parameters: 17/3/2023- 29/6/2023 with bad result of the Entero's, retaken 28/6/2023: conform. Ice water dd 24/3/2023 - 2/9/2022 on Listeria: conform and TAC dd 10/5/2023.
Compressed air and gases	4.9.10.1	Compressed air is used for some equipment. Risks are assessed in the hazard analysis. Monitoring results show no deviations.
Cleaning and disinfection	4.10.1	The cleaning and disinfection schedules for processing equipment and food contact surfaces meet the requirements of the Standard. Cleaning is performed by external cleaning company and recorded by manual cleaning. An appropriate standard of cleaning is achieved, during the audit the cleaning and disinfection schedule is checked for fridges version 3 dd 25/6/2020- seen plan of and internal cleaning 2023.
	4.10.8	Checked during the assessment, the instructions for use and safety data sheet o
	4.10.9	All chemicals are properly stored.
	4.10.11	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 talen into a "SQA".
Waste management	4.11.1	The waste disposal system is managed in accordance with legal requirements and contains appropriate preventions. This is described in list LS-17-01 version 2 dd 28/06/2023.
Foreign material risk mitigation	4.12.2	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. In the hazard - risk analysis HACCP: example : "contamination by foreign objects", example knife break. That 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. There is a "knife procedure": WI-24-44 + 1x / monthly check: seen 2023. Also a glass list is in place verified 4x/year seen: 11/4/23- 6/7/2023. Proc 09.01 v2 dd revision of 17/6/2022.
	4.12.10	Visual inspection by continuously being alerted of non meat items on the meat.
Pest monitoring and control	4.13.2	The pest management is contracted to an external company. The (service) scope is clearly defined against rodents, crawling insects} and meets with the regulatory requirements. Regular inspections are carried out 12x/year determined by risk assessment(seen visits of 4/7/23- 7/6/23- 8/5/23- 4/4/23 + 1 supervision inspection done 28/11/2022. Corrective actions in case of pest activity are taken as their no notifications at the inside of the production, only outside. EFK are controlled internally with change of lamps 04/07/2022. Trends are evaluated in the management review.
Receipt and storage of goods	4.14.1	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 tracetests and the VKI cards of the living animals at the reception of the slaughterhouse.

Receipt and storage of goods	4.14.2	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. An alarm system has been installed for the automatic registration of the cold store temperatures. Limits of alarms are evaluated for the freezer-18°C 60'/ offal 3°C 180'.
	4.14.5	Identification and use of FIFO principles are checked for the carcasses and the packaging materials.
Transport	4.15.1	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.
Maintenance and repair	4.16.1	Maintenance and condition monitoring is described in the maintenance plan in access. Deviation: Within the curative maintenance there is still an open action pf 30/3/2023: greasing chain of empty hooks return downstairs and there is no plan against the infrastructure corrections to execute.
Equipment	4.17.1	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 machine card of the steamer slaughterhouse 2021.
Traceability	4.18.1	The site has a documented traceability procedure PR-13-02 version 2 dd 20/04/2020, 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/slaughter day 14/04/2023 of animals- 2/ cutting day dd 14/4/2023, including all documents with a total of total of animals) of animal welfare, belbeef registrations, pH controls, checklist packaging materials for the finished product / mass balance of the deboning department / different flows of the skins, heads, offal, waste CAT III, waste CAT I and blood CAT III. Results of the traceability tests backwards and forwards were available within 4 hours.
	4.18.2	Last traceability test was 07/2023 on "dunne lende" 3/4 F Batch ordernr slaugterday 21/6/2023.
Allergen risk mitigation	4.19.2	The following allergens are present: none.
		No allergens involved

Food Fraud	4.20.2	The company conducted a vulnerability assessment: Yes Raw material groups/ product groups identified: 3 Meat Beef Organic / Fairtrade Specific / regional claim Description why the identified raw materials are vulnerable to food fraud: Bio and Belbeef has been considered as possible food fraud animals, within the risk analysis a PVA; actions are in place with the required certificate at receival of the animals or the Belbeef database. Explanation which criteria were selected: 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 versie 3 19/08/2019 Details of the assessment: RA 21-01 version 1 dd 20/8/2021 in combination with the supplier evaluation and for each supplier 5 questions are posed for determination of possible fraude.
	4.20.3	The food fraud mitigation plan is documented, last review was 01/03/2023.
	4.20.4	The last food fraud vulnerability assessment review was 1/3/2023.
Internal audits	5.1.1	The internal audits are scheduled and conducted throughout the year planning v6 dd 26/4/2023, the auditor assessed the internal audit reports of a/Quality and FSC dd 13/4/2023; b/food fraud and food defense of 1/3 + 25/5/2023: action: team change and put in training.
	5.1.2	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	Site and factory inspections are planned 2x/week Pre sopp's and daily Sopp's, justified by risk assessment and based on history of previous experience, the auditor assessed the inspection reports of 05/2023 and during auditdays and ad random (10/5/2023- 12+13+14/4/2023) + from the tracetests of the company.
Process and working environment validation and control	5.3.1	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. 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 dd 17/04/2023 with 0 positive results this year.
	5.3.2	No rework involved.
Calibration, adjustment and checking of measuring and monitoring devices	5.4.1	During the audit the auditor checked the following records of measuring and monitoring devices: satellites for cleaning- weightscales- thermometers- sondes- loggers transport.

Calibration, adjustment and checking of measuring and monitoring devices	5.4.2	All measuring devices are checked and adjusted to a defined method traceable to recognized standards. The auditor checked the calibration results of weight scales with methodology results of all scales done dd 17/8/2021-18/8/21-31/1/22// thermometers internally dd 8/6/2022 with reference thermometer of 17/2/2022- sondes of the cooling units externally by done dd 17/6/2022. Deviation: The satellites of the (cleaning of trucks) and the crate washer are not calibrated.
Quantity control monitoring	5.5.1	Only bulk is processed, quantity verification and records of controls are not applicable.
Product and process analysis	5.6.1	A scheduled programme of product tests is documented. Methods, frequency and specified limits are documented. A test program for products and environment is available. Methods, frequency and limits are documented. Auditor has seen test program for carcass sampling 5 per week and 5 samples for meat examined every week. Pathogen analyzes are performed by an external laboratory : accreditation. Test Carcass: 5 per week(n=5) : Total count, Enteros and Salmonella Meat : 5 per week: Total count, Entero's, E. Coli, Salmonella, Listeria monocytogenes and pseudomonas Air: 2 times a year (seen: 5/7/2023) Once a year swabs: listeria cooling elements, floor drain: seen 6/4/2022. Once a year: cadmium: kidneys (seen 13/06/2023)- heads(n=5) on BSE dd 1/9/2022 2 times a year: ice water listeria (seen 24/03/2023). Shelf life is assessed by organoleptic and microbiological (Total count, enteros, E. Coli, lactic acid bacteria and Pseudomonas) tests. Seen results from: green bellies slaughterday + 5 days done 01/06/2022; value parts 35 days after slaughter date done 9/6/2021.
	5.6.2	The external laboratory used for relevant food safety analysis is ISO 17025 accredited, registered under accreditation numbe
Product release	5.7.1	No positive release in place.
Management of complaints from authorities and customers	5.8.1	Complaint level was 1 complaint in 2021, in 2022 4 complaints, of these complaints were all of customers, no complaints of authority. In 2023 so far 37 complaints all from customers. Foreign material complaints received were 0 in 2021; 1 in 2022(blue plastic of gloves) and 1 in 2023 also blue plastic in small meat.
	5.8.2	The auditor checked the following complaints: 1/dd 27/3/2023: blue plastic in small meat and 2/ dd 3/4/23 carcass was deboned as which was not ment to be.
Management of incidents, product withdrawal, product recall	5.9.1	The company has a procedure in place for managing incidents and potential emergency situations, this is described in PR-12-02 version 4 dd 17/4/2023 with revision 9/5/2023.
	5.9.2	Number of withdrawals: 0 Number of recalls: 0 Further explanation: No recalls no withdrawals since last audit. A recall test has been done on carcass dd 13/4/2023
Management of non-conformities and non-conforming products	5.10.1	The procedure for management of all non conforming materials, products and processing equipment is described in PR-12-03 version 2 dd 28/3/2018 revisie 17/6/2022.

Corrective actions	5.11.1	There is a procedure for handling and correcting failures described in PR-12-03 version 2 dd 28/3/2018 + action list LS-12-02 version 1 dd 23/12/2016. Deviation: The verification and the root cause is not implemented against all corrective measures taken during the year. Seen for the internal audits and the FAVV actions.
	5.11.2	Non-conformities that place products at risk are investigated and recorded, the auditor checked follow up of carcasses which are in observation by the authorities.
Food defence plan	6.2	The threat assessment plan version 4 dd 3/4/2023 and verified during management review include internal and external threats and a mitigation strategy. The plan is reviewed annually, Last review was 25/5/2023, last effectiveness test was 1/3 + 25/5/2023.

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

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: - food safety and product quality - customer focus - food safety culture. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments.	C	The policy is signed on 9/5/2023 signed by the new plant manager Senior management has defined clear objectives for the related departments regarding food safety, legality of the products, and quality: 1/action plan done within due date: achieved in 2021 for orange and green but not for red and so far in 2022 the same values; 2/Hygienograms: when class 3: new sample: achieved in 2021 and so far 2022. Deviation: KPI's are not verified during the year 2022 and still not done so far, because the management review is not finished and agreed. Also the KPI's of the Vion group are not implemented so far.
2	1.2.2	The senior management shall provide sufficient and relevant resources to meet the product and process requirements.	D	Deviation: After the leave of the former plant manager and QA manager end of 2022, senior management of the Vion Group has insufficiently verified, with clearly defined measures, if follow up of the quality system was guaranteed and kept.
3	1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart shall be available, showing the structure of the company.	C	An organisational chart dated version DD 01/07/2023 is available clearly demonstrating the management structure of the company. Deviation: There is no back up for the quality department and the remaining back up structure is still the older version with the former plant manager and QAM.

N°	Reference	IFS requirement	Evaluation	Explanation
4	1.2.6	The senior management shall ensure that the certification body is informed of any changes that may affect the company's ability to conform to the certification requirements. This shall include, at a minimum: - any legal entity name change - any production site location change. For the following specific situations: - any product recall - any product recall and / or withdrawal by official order for food safety and / or food fraud reasons - any visit from health authorities which results in notifications and / or penalties issued by authorities the certification body shall be informed within three (3) working days.	D	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 30/06/2023. Deviation: A penalty was given by the authorities dd 12/06/2023 without notification of the certification body
5	2.1.1.3	A documented procedure shall exist for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements shall be available in their latest version. The reason for any amendments to documents, critical to the product requirements, shall be recorded.	C	The document control system ensures that correct versions of documents are available via the procedure: PR-01-01 version 2 dd 4/8/2020. Deviation: Revision of the documents has been done 9/5/2023 but with loss of the former date of the document, or version not adapted, or formerly used color of change not removed. Also the proc shall be adapted with color blue of changes shall be removed with a new version.
6	2.2.2.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received adequate training in the application of the HACCP principles and specific knowledge of the product and processes.	C	Deviation: The responsible team leader of the HACCP plan is not sufficient qualified for the application of the HACCP principles for the existing processes. The responsible has just left school with some training received by Vion 24/5/2023 but a lack of experience.

N°	Reference	IFS requirement	Evaluation	Explanation
7	2.2.3.5	Conduct a hazard analysis for each step: A hazard analysis shall be conducted for all possible and reasonably expected physical, chemical (including radiological and allergens) and biological hazards. The analysis shall also include hazards linked to materials in contact with food, packaging materials and hazards related to the work environment.. The hazard analysis shall consider the likely occurrence of hazards and the severity of their adverse health effects. Consideration shall be given to the specific control measures that shall be applied to control each hazard. to control each hazard.	C	Deviation: -The steam process is a 2x4 risk process with an explanation of unsafe product to the end product for the consumer and still this is not followed as PVA. This is not correct because those products are never for the consumer and shall be adapted; -The risk assessment has not been made for the "gehaktmolen".
8	2.2.3.10	Establish verification procedures: Procedures of verification shall be established to confirm that the HACCP plan is working correctly. Verification of the HACCP plan shall be performed at least once a year. Examples of verification activities include: - internal audits, - analyses - sampling - deviations - complaints The results of this verification shall be incorporated into the HACCP plan.	C	The last HACCP verification is from 04/05/2022. Deviation: The verification of the flows is not done since last audit, also the verification of the HACCP is not fully done within a year.
9	3.1.1	All personnel performing work that affects product safety, quality and legality shall have the required competence appropriate to their role as a result of education, work experience and/ or training.	C	Deviation: - The placement of the anal bag is not done as written down in the procedure; - Hands are not sanitized after removal of the ears and before touching the offal.
10	3.3.1	The company shall implement documented training and/or instruction programs with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: - training contents - training frequency - employee’s task - languages - qualified trainer/tutor.	C	A documented training programme is in place PR-07-01 version 1 dd 15/5/2017 procedure and overview in RF-07-03 version 1 dd 16/6/2017: excel list 2022-2023 is in place. Deviation: There is no formation plan neither for the new QAM neither for the new plant manager.

N°	Reference	IFS requirement	Evaluation	Explanation
11	4.2.1.5	Where customers specifically require that products are “free from” certain substances or ingredients (e.g. gluten, pork, etc.), or that certain methods of treatment or production are excluded (e.g. GMOs), verifiable procedures shall be in place.	NA	There are no claims.
12	4.3.5	Recommendations for preparation and/ or use of food product instructions shall be established, where appropriate.	NA	No products with required instructions for preparation in place.
13	4.4.3	The results from the supplier assessments shall be reviewed regularly and this review shall be justified by risk assessment. Records of the reviews and the consequential actions of assessment shall be documented.	C	The records of the suppliers are checked during the traceability test of this audit. Last supplier's assessment is done 30/05/2023. Deviation: The suppliers and transporters of the living animals are not evaluated.
14	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be justified by risk assessment to ensure that there are no contamination risks or adverse effects on food safety and quality.	NA	No outdoor storage.
15	4.8.3	In the case of areas sensitive to microbiological, chemical and physical risk(s) which is/are justified by risk assessment, they shall be designed and operated to ensure product safety is not compromised.	D	No high sensitive areas in place. Deviation: There are no high sensitive areas in place in stricto senso but the observation cell and cell for rejected animals shall be fully closed, outside working hours, which is not possible so far. A dolav with Cat I material was stored in the observation fridge, not covered. A carcass was notified in the fridge of rejected carcasses, not stamped as such.
16	4.9.2.1	Walls shall be designed and constructed to prevent the accumulation of dirt, reduce condensation and mould growth, and facilitate cleaning.	C	Deviation: Walls were notified with flaking paint: seen stomach area.
17	4.9.6.1	Doors and gates shall be in good condition and easy to clean. They shall be constructed of non-absorbent materials to avoid: - splintering parts - flaking paint - corrosion.	C	Deviation: Door is notified with flaking paint. Seen for the entrance door of the cutting room.

N°	Reference	IFS requirement	Evaluation	Explanation
18	4.9.6.3	Plastic strip curtains, separating the internal areas shall be in good condition and easy to clean.	NA	No strip curtains in place.
19	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and checked, cleaned or replaced as necessary.	NA	No ventilation with filters in place.
20	4.12.3	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection in order to avoid subsequent contamination. Detectors shall be subjected to regular maintenance to avoid malfunction.	NA	Metal detection equipment is not in place.
21	4.12.4	The adequate accuracy of all equipment and methods designed to detect and/or eliminate foreign material, shall be specified. Functionality checks of such equipment and methods shall be carried out regularly. In case of malfunction or failure, corrective actions shall be defined, implemented and documented.	NA	Metal detection equipment is not in place.
22	4.12.5	Potentially contaminated products shall be isolated. Access and actions for the further handling or checking of these isolated products shall be carried out only by authorised personnel according to defined procedures. After this check, contaminated products shall be treated as non-conforming products.	NA	Metal detection equipment is not in place.
23	4.12.7	Based on hazard analysis and assessment of associated risks, preventive measures shall be in place for the handling of glass packaging, glass containers or other kinds of containers in the production process (turn over, blow, rinse, etc.). After this process step there shall be no further contamination risks.	NA	No glass packaging.

N°	Reference	IFS requirement	Evaluation	Explanation
24	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified against IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own storage practices shall be fulfilled and this shall be clearly defined in the respective contract.	NA	No external storage.
25	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be clearly defined in the respective contract.	C	Deviation: -Hooks from transporter were found dirty, with possible cross contamination of the carcasses.- Also dolavs from external company were notified or dirty or damaged.
26	4.16.1	An adequate maintenance plan shall be in place, maintained and documented, that covers all critical equipment (including transport) for compliance with product requirements. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	C	Maintenance and condition monitoring is described in the maintenance plan in access. Deviation: Within the curative maintenance there is still an open action pf 30/3/2023: greasing chain of empty hooks return downstairs and there is no plan against the infrastructure corrections to execute.
27	4.16.5	Temporary repairs shall be carried out not to compromise food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	NA	No temporary repairs in place.
28	4.18.7	If required by the customer, identified representative samples of the manufacturing lot or batch number shall be stored appropriately and kept until expiration of the "Use by" or "Best before" date of the finished product and if necessary, for a determined period beyond this date.	NA	No customer required samples in place.

N°	Reference	IFS requirement	Evaluation	Explanation
29	4.19.1	Raw material specifications that identify allergens requiring declarations relevant to the country of sale of the finished products shall be available. The company shall maintain a continuously up-to-date listing of all raw materials containing allergens used on the premises. This shall also identify all blends and formulas to which such raw materials containing allergens are added.	NA	No allergens involved
30	4.19.2	Based on hazard analysis and assessment of associated risk, preventive and control measures shall be in place from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks related to: - environment - transport - storage - raw materials shall be considered. Control measures shall be verified.	NA	The following allergens are present: none. No allergens involved
31	4.19.3	Finished products containing allergens that require declaration shall be declared in accordance with legal requirements. Accidental or technically unavoidable cross-contaminations of legally declared allergens and traces shall be labelled. The decision shall be based on a hazard analysis and assessment of associated risks. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.	NA	No allergens involved
32	5.3.2	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	NA	No rework involved.

N°	Reference	IFS requirement	Evaluation	Explanation
33	5.3.3	Procedures shall be in place for prompt notification, recording and monitoring of equipment malfunction and process deviations.	C	Deviation: The temperature of the disinfection water shall be 82°C. Is used for the saws, forceps of the paws. Notified temperatures below 82°C. For the "ontvliezers" the remaining time in the shall be 30 sec which is not possible to achieve. Also the performance of the waternozzles shall be evaluated before start of the slaughtering process. It was notified that the paw forceps disinfection of the front legs was not working properly day 2.
34	5.4.2	All measuring devices shall be checked, adjusted and calibrated at specified intervals, with a monitoring system. This system shall be in accordance with defined, recognised standard/ methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations shall be documented.	C	All measuring devices are checked and adjusted to a defined method traceable to recognized standards. The auditor checked the calibration results of weight scales with methodology results of all scales done dd 17/8/2021-18/8/21-31/1/22// thermometers internally dd 8/6/2022 with reference thermometer of 17/2/2022- sondes of the cooling units externally b done dd 17/6/2022. Deviation: The satellites of the cleaning of trucks) and the crate washer are not calibrated.
35	5.5.1	The company shall define compliance criteria to control lot quantity. A frequent and methodological strategy for quantity control shall be in place to meet legal requirements of the destination country/ies and customer specifications.	NA	Only bulk is processed, quantity verification and records of controls are not applicable.
36	5.5.2	Checks shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. Results of these checks shall be compliant with defined criteria for all products ready to be delivered.	NA	Only bulk is processed, quantity verification and records of controls are not applicable.
37	5.7.1	A procedure for quarantine (blocking/hold) shall be in place that is justified by risk assessment. The procedure shall ensure that only raw materials, semi-finished and finished products and packaging materials conforming to product requirements, are processed and dispatched.	NA	No positive release in place.

N°	Reference	IFS requirement	Evaluation	Explanation
38	5.9.3	The procedures for management of incidents and product withdrawal/recall, shall be subject to regular internal testing, at least once a year. This test shall be carried out to ensure the effective implementation and operation of the full procedure and shall include the verification of the updated contact data.	C	Deviation: The performed recall test of 11/5/2023 is not a recall test but an trace exercise against Belbeef.
39	5.11.1	A procedure shall be in place for the recording and analysis of non-conformities and non-conforming products, with the objective to avoid recurrences by preventive and/or corrective actions. This may include a root cause analysis.	C	There is a procedure for handling and correcting failures described in PR-12-03 version 2 dd 28/3/2018 + action list LS-12-02 version 1 dd 23/12/2016. Deviation: The verification and the root cause is not implemented against all corrective measures taken during the year. Seen for the internal audits and the FAVV actions.
40	6.4	A documented procedure shall exist for managing external inspections and regulatory visits. Relevant personnel shall be trained to execute the procedure.	NA	Company does not export to USA.

Summary of points of attention:

N°	Reference	IFS requirement	Evaluation	Explanation

No points of attention found

Detailed IFS Assessment report:

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: - food safety and product quality - customer focus - food safety culture. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments.	C	The policy is signed on 9/5/2023 signed by the new plant manage Senior management has defined clear objectives for the related departments regarding food safety, legality of the products, and quality: 1/action plan done within due date: achieved in 2021 for orange and green but not for red and so far in 2022 the same values; 2/Hygienograms: when class 3: new sample: achieved in 2021 and so far 2022. Deviation: KPI's are not verified during the year 2022 and still not done so far, because the management review is not finished and agreed. Also the KPI's of the Vion group are not implemented so far.
2	1.1.2	All relevant information related to food safety, product quality and authenticity shall be communicated effectively and in a timely manner to the relevant personnel.	A	
3	1.2.1	KO n°1: The senior management shall ensure that employees are aware of their responsibilities related to food safety and product quality and that mechanisms are in place to monitor the effectiveness of their operation. Such mechanisms shall be clearly identified and documented.	A	The management team consists of the plant manager and the office of the Vion Group. Management ensures that the work is executed as instructed via procedures and instructions and production visits/internal audits.
4	1.2.2	The senior management shall provide sufficient and relevant resources to meet the product and process requirements.	D	Deviation: After the leave of the former plant manager and QA manager end of 2022, senior management of the Vion Group has insufficiently verified, with clearly defined measures, if follow up of the quality system was guaranteed and kept.
5	1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart shall be available, showing the structure of the company.	C	An organisational chart dated version DD 01/07/2023 is available clearly demonstrating the management structure of the company. Deviation: There is no back up for the quality department and the remaining back up structure is still the older version with the former plant manager and QAM.

N°	Reference	IFS requirement	Evaluation	Explanation
6	1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	A	
7	1.2.5	The senior management shall have a system in place to ensure that the company is kept informed of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and that they are aware of factors that can influence food defence and food fraud risks.	A	The employees of the company have access to the relevant procedures/instructions by electronically way through their responsible of the area.
8	1.2.6	The senior management shall ensure that the certification body is informed of any changes that may affect the company's ability to conform to the certification requirements. This shall include, at a minimum: - any legal entity name change - any production site location change. For the following specific situations: - any product recall - any product recall and / or withdrawal by official order for food safety and / or food fraud reasons - any visit from health authorities which results in notifications and / or penalties issued by authorities the certification body shall be informed within three (3) working days.	D	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 30/06/2023. Deviation: A penalty was given by the authorities dd 12/06/2023 without notification of the certification body
9	1.3.1	A process shall be in place to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company's continuous improvement.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
10	1.4.1	The senior management shall ensure that the food safety and quality management system is reviewed at least annually, or more frequently if significant changes occur. Such reviews shall include, at a minimum: - a review of objectives and policies including elements of food safety culture - results of audits and site inspections - positive and negative customer feedback - process compliance - authenticity and conformity issues - status of corrections and corrective actions - notifications from authorities.	A	The last review of the food safety and quality management system was last verified 11/07/2022.
11	1.4.2	Actions from the management review shall be clearly aimed at supporting improvement. The management review shall assess follow-up actions from previous management reviews and any change that could affect the food safety and quality management system. The management review shall be fully documented.	A	
12	1.4.3	The senior management shall identify and regularly review (e.g. by internal audits or on-site verification) the infrastructure and work environment needed to conform to product requirements. This shall include, at a minimum: - buildings - supply systems - machines and equipment - transport - staff facilities - environmental conditions - hygienic conditions - workplace design - external influences (e.g. noise, vibration). The results of the review shall be considered, with due consideration to risks, for investment planning.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
13	2.1.1.1	The food safety and quality management system shall be documented and implemented, and shall be kept in one location (food safety and quality manual or electronic documented system).	A	
14	2.1.1.2	All documents shall be clearly legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	A	
15	2.1.1.3	A documented procedure shall exist for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements shall be available in their latest version. The reason for any amendments to documents, critical to the product requirements, shall be recorded.	C	The document control system ensures that correct versions of documents are available via the procedure: PR-01-01 version 2 dd 4/8/2020. Deviation: Revision of the documents has been done 9/5/2023 but with loss of the former date of the document, or version not adapted, or formerly used color of change not removed. Also the proc shall be adapted with color blue of changes shall be removed with a new version.
16	2.1.2.1	Records and documented information shall be legible and genuine. They shall be maintained in a way that subsequent revision or amendment is prohibited. If records are documented electronically, a system shall be in place to ensure that only authorised personnel have access to create or amend those records (e.g. password protection).	A	
17	2.1.2.2	All records and documented information shall be kept in accordance with legal and customer requirements. If no such requirements exist, records and documented information shall be kept for a minimum of one year after the specified shelf life. For products which have no shelf life, the duration of record and documented information keeping shall be justified and this justification shall be documented.	A	Records are retained in accordance with legal and customer requirements via the procedure PR-01-01 version 2 dd 4/8/2020.
18	2.1.2.3	Records and documented information shall be securely stored and easily accessible.	A	

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

N°	Reference	IFS requirement	Evaluation	Explanation
24	2.2.2.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received adequate training in the application of the HACCP principles and specific knowledge of the product and processes.	C	Deviation: The responsible team leader of the HACCP plan is not sufficient qualified for the application of the HACCP principles for the existing processes. The responsible has just left school with some training received by Vion 24/5/2023 but a lack of experience.
25	2.2.3.1	Describe product: A full description of the product including all relevant information on product safety shall exist, such as: - composition - physical, organoleptic, chemical and microbiological characteristics - legal requirements for the food safety of the product - methods of treatment, packaging, durability (shelf life) - conditions for storage, method of transport and distribution.	A	
26	2.2.3.2	Identify intended use: The intended use of the product shall be described in relation to the expected use of the product by the end consumer, taking vulnerable groups of consumers into account .	A	
27	2.2.3.3	Construct flow diagram: A flow diagram shall exist for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram shall be dated, and after the determination of control measures, clearly identify each CCP and other control measures. In the event of any changes, the flow diagram shall be updated.	A	
28	2.2.3.4	On-site confirmation of the flow diagram: Representatives of the HACCP team shall verify the flow diagram, by on-site verifications, at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made.	A	Slaughterprocess done dd 9/5/2023

N°	Reference	IFS requirement	Evaluation	Explanation
29	2.2.3.5	Conduct a hazard analysis for each step: A hazard analysis shall be conducted for all possible and reasonably expected physical, chemical (including radiological and allergens) and biological hazards. The analysis shall also include hazards linked to materials in contact with food, packaging materials and hazards related to the work environment.. The hazard analysis shall consider the likely occurrence of hazards and the severity of their adverse health effects. Consideration shall be given to the specific control measures that shall be applied to control each hazard. to control each hazard.	C	Deviation: -The steam process is a 2x4 risk process with an explanation of unsafe product to the end product for the consumer and still this is not followed as PVA. This is not correct because those products are never for the consumer and shall be adapted; -The risk assessment has not been made for the "gehaktmolen".
30	2.2.3.6	Determine critical control points and other control measures: The determination of relevant CCPs and other control measures shall be facilitated by the application of a decision tree or other tool(s), which demonstrates a logical reasoned approach.	A	
31	2.2.3.7	Establish critical limits for each CCP: For each CCP, the appropriate critical limits shall be defined and validated to clearly identify when a process is out of control.	A	Specified CCPs: Cooling Freezing Cool room temperature Others: Temperature of the products Further explanation: CCP's are for the slaughterhouse: 1/ temperature of the carcasses/ offal before expedition to the customer (including warm transport) and 2/ temperature control of the cooling units like the fridges and freezer. CCP's are for the deboning department are: 1/ temperature control for the incoming carcasses and when deboned products are in expedition and 2/ temperature control of the cooling units like the fridges and freezer. CCP for the stomach department: temperature control of the cooling units= fridge.

N°	Reference	IFS requirement	Evaluation	Explanation
32	2.2.3.8.1	KO N° 2: Specific monitoring procedures in terms of method, frequency of measurement or observation and recording of results, shall be established for each CCP to detect any loss of control at that CCP. Each defined CCP shall be under control. Monitoring and control of each CCP shall be demonstrated by records.	A	Overview monitoring CCP's: limits are set for 1/the cooling devices on 3°C maximum and -18°C for the freezer correction: further cooling or other fridge.; 2/temperature fresh products max 7°C and offal max 3°C- carcasses 7°C with exception of warm transport depending on distance to the customer but max surface 7°C and core temperature max 15°C- offal max 3°C. Correction: further cooling and frequency is 5 carcasses for each loading at distribution or 5 measurements a day at the deboning department. During the audit the following CCP controls are checked: the multiple trace tests, ad random and during the 4 days audit visit.
33	2.2.3.8.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	A	
34	2.2.3.8.3	The operative personnel in charge of the monitoring of CCPs and other control measures shall have received specific training/ instruction.	A	
35	2.2.3.8.4	Control measures, other than CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.	A	
36	2.2.3.9	Establish corrective actions: In the event that the monitoring indicates that a particular CCP or control measure other than CCP is not under control, adequate corrective actions shall be taken and documented. Such corrective actions shall also take into account any action taken relating to non-conforming products and identify the root cause for the loss of control of CCPs.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
37	2.2.3.10	Establish verification procedures: Procedures of verification shall be established to confirm that the HACCP plan is working correctly. Verification of the HACCP plan shall be performed at least once a year. Examples of verification activities include: - internal audits, - analyses - sampling - deviations - complaints The results of this verification shall be incorporated into the HACCP plan.	C	The last HACCP verification is from 04/05/2022. Deviation: The verification of the flows is not done since last audit, also the verification of the HACCP is not fully done within a year.
38	2.2.3.11	Establish documentation and record keeping Documentation related to the HACCP plan shall be in place. Examples of documentation include: - hazard analysis - determination of CCPs and other control measures - determination of critical limits - processes, procedures Examples of records include: - outcome of CCPs and other control measures monitoring activities - observed deviations and implemented corrective actions.	A	
39	3.1.1	All personnel performing work that affects product safety, quality and legality shall have the required competence appropriate to their role as a result of education, work experience and/ or training.	C	Deviation: - The placement of the anal bag is not done as written down in the procedure; - Hands are not sanitized after removal of the ears and before touching the offal.
40	3.1.2	The responsibilities, competencies and job descriptions for all job titles, with an impact on food safety and product quality shall be clearly defined, documented and in place. Assignment of key roles shall be defined.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
41	3.2.1	Documented requirements relating to personal hygiene shall be in place and shall include, at a minimum, the following areas: - hair and beards - protective clothing (including their conditions of use in staff facilities) - hand washing, disinfection and hygiene - eating, drinking and smoking - actions to be taken in case of cuts or skin abrasions - fingernails, jewellery and personal belongings (including medicine) - notification of infectious diseases and conditions impacting food safety via a medical screening procedure. The requirements shall be based on hazard analysis and assessment of associated risks.	A	The site has documented personal hygiene rules described in WI-07-01 version 4 dd 05/04/2023.
42	3.2.2	KO N° 3: The requirements for personal hygiene shall be in place and applied by all relevant personnel, contractors and visitors.	A	Personnel is aware of personal hygiene rules. All persons in factory, seen by the auditor acted conform the company rules which are in line with the standard.
43	3.2.3	Compliance with personal hygiene requirements shall be checked regularly.	A	
44	3.2.4	Visible jewellery (including piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated by hazard analysis and assessment of associated risks and shall be effectively managed.	A	
45	3.2.5	Cuts and skin abrasions shall be covered with a coloured plaster/bandage different from the product colour. Where appropriate: - plasters / bandages shall contain a metal strip - single use gloves shall be worn.	A	
46	3.2.6	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
47	3.2.7	Clearly defined usage rules shall exist for work areas/ activities where it is required to wear gloves (coloured differently from the product colour).	A	
48	3.2.8	Suitable protective clothing shall be available and in sufficient quantity for each employee.	A	Protective clothing is available in sufficient quantity, used are regularly washed company coats, hairnets, beard snoots, disposable gloves, boots.
49	3.2.9	All protective clothing shall be thoroughly and regularly laundered in-house or by approved contractors or by employees. This decision shall be justified by risk assessment. Defined requirements shall ensure, at a minimum: - sufficient segregation between dirty and clean clothing at all times - defined laundering conditions on water temperature and detergent dosage - avoidance of contamination until use. The effectiveness of the laundering shall be appropriately monitored.	A	
50	3.2.10	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken in order to minimise contamination risks.	A	
51	3.3.1	The company shall implement documented training and/or instruction programs with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: - training contents - training frequency - employee's task - languages - qualified trainer/tutor.	C	A documented training programme is in place PR-07-01 version 1 dd 15/5/2017 procedure and overview in RF-07-03 version 1 dd 16/6/2017: excel list 2022-2023 is in place. Deviation: There is no formation plan neither for the new QAM neither for the new plant manager.

N°	Reference	IFS requirement	Evaluation	Explanation
52	3.3.2	The documented training and/or instruction shall apply to all personnel, including seasonal and temporary workers and employees from external companies, employed in the respective work area. Upon employment, and before commencing work, they shall be trained/instructed in accordance with the documented training/instruction programs.	A	Auditor checked the following training and monitoring records: CCP's for dd 25/5/2023 - dd 7/6/2023; hygiene expedition dd 8/3/2023; deboning CCP dd10/5/2023- slaughterhouse 14/2/2023. Standaards dd 6/4/2023- HACCP/FEBEV 28/3/2023.
53	3.3.3	Records of all training/instruction events shall be available, stating: - list of participants (including their signature) - date - duration - contents of training - name of trainer/tutor. A procedure or program shall be in place to prove the effectiveness of the training and/or instruction programs.	A	
54	3.3.4	The contents of training and/or instruction shall be regularly reviewed and updated when necessary. Special consideration shall be given, at a minimum, to these specific issues: - food safety - food fraud - product quality - food defence - food related legal requirements - product/process modifications - feedback from the previous documented training/instruction programs.	A	
55	3.4.1	The company shall provide suitable staff facilities, which shall be proportional in size, equipped for the number of personnel, designed and controlled so to minimise food safety risks. Such facilities shall be kept in a clean and good condition.	A	The staff facilities provided are suitable related to the type of production/processes. There are several staff facilities depending the zone the employees are working. Clean- and unclean zone for the slaughterhouse/expedition and a facility for the deboning department.

N°	Reference	IFS requirement	Evaluation	Explanation
56	3.4.2	Product contamination risks by food and drink and/or foreign materials shall be minimised. Consideration shall be given to food and drink from vending machines, canteen and/or brought to work by personnel.	A	
57	3.4.3	Changing rooms shall be located to allow direct access to the areas where food products are handled. If this is not possible, preventive measures shall be in place to minimise product contamination risks. Where necessary, outdoor clothing and protective clothing shall be stored separately.	A	
58	3.4.4	Toilets shall neither have direct access nor pose contamination risks to an area where food products are handled. Toilets shall be equipped with adequate hand washing facilities. Sanitary facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.	A	
59	3.4.5	Hand hygiene facilities shall be provided and shall adress, at a minimum: - adequate number of wash basins - suitably located at access points to and/or within production areas - sole use for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on hazard analysis and assessment of associated risks.	A	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.
60	3.4.6	Hand hygiene facilities shall provide: - running potable water at an appropriate temperature - appropriate cleaning and disinfection equipment - appropriate means for hand drying.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
61	3.4.7	Where the processes require a higher standard of hygiene, the hand washing equipment shall provide, in addition: - hand contact-free fittings - hand disinfection - waste container with hand contact-free opening.	A	
62	3.4.8	Based on hazard analysis and assessment of associated risks, a program shall be in place to control effectiveness of hand hygiene.	A	
63	3.4.9	Where it is justified by risk assessment, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.	A	
64	4.1.1	All requirements related to food safety and product quality, within the defined agreement with customers, and any revision of these clauses, shall be communicated to and implemented by each relevant department.	A	
65	4.1.2	In accordance with customer requirements, the senior management shall inform their affected customers, as soon as possible, of any issue related to product safety or legality, including non-conformity/ies identified by competent authorities.	A	
66	4.2.1.1	Specifications shall be available and in place for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	A	The following finished product specifications were checked: vacuum dd 05/2022- DV dd 05/2023- pensen geblancheerd dd 06/2023- Boekmaag vers dd 05/2022- tong dd 06/2023. For retail branded products, evidence of formal agreement of the finished product specifications was seen.

N°	Reference	IFS requirement	Evaluation	Explanation
67	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be in place and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specification in case of any modification related to: - raw materials - formulas/recipes - processes which impact the finished products - packaging materials which impact the finished products.	A	
68	4.2.1.3	KO N° 4: Specifications shall be available and in place for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and be in compliance with legal requirements and, if existing, with customer requirements.	A	Specifications for raw materials, ingredients, primary packaging comply with the requirements: The following specifications were verified [redacted] DOC dd 7/5/2019 and vacuumbags o[redacted] Specification review is conducted in case of any modifications or at a minimum every 3 years.
69	4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.	A	
70	4.2.1.5	Where customers specifically require that products are “free from” certain substances or ingredients (e.g. gluten, pork, etc.), or that certain methods of treatment or production are excluded (e.g. GMOs), verifiable procedures shall be in place.	NA	There are no claims.
71	4.2.2.1	KO N° 5: Where there are customer agreements related to: - product recipe (including raw materials characteristics) - process - technological requirements - packaging - labelling these shall be complied with.	A	The following customer agreements were checked in detail: deboning requires of the Vion carcasses- large B2B company by mails weekly done on Sunday: seen mail of 10/7/2022.

N°	Reference	IFS requirement	Evaluation	Explanation
72	4.3.1	For each new development or modification of products, a hazard analysis and assessment of associated risks shall be conducted.	A	
73	4.3.2	The product development/ modification process shall result in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. This includes factory trials and product testing. The progress and results of product development/modification shall be recorded.	A	Procedure : PR-26-02 version 2 dd 26/05/20232: "Productontwerp en-ontwikkeling / processaanpassingen" No real product development since last audit
74	4.3.3	Shelf-life tests or adequate validation through microbiological, chemical and organoleptic evaluation, shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. In accordance with this evaluation, the shelf-life shall be established.	A	
75	4.3.4	A procedure shall be in place to ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	A	Processes are in place to ensure product labeling meets the legal requirements. There is a product labeling procedure PR-13-01 version 2 dd 28/03/2018 to ensure compliance with legal requirements. Control of labeling is a Point of attention nr 9 Label: no ingredients and no allergens. The following labels were checked: labels at the cutting department with given shelf life and slaughter date.
76	4.3.5	Recommendations for preparation and/ or use of food product instructions shall be established, where appropriate.	NA	No products with required instructions for preparation in place.
77	4.3.6	The company shall demonstrate through studies and/ or perform relevant tests to validate nutritional information or claims which are declared on labelling, throughout the shelf life of the products.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
78	4.3.7	In the event of changes to process characteristics or product formulation, including rework and/or packaging materials, the company shall ensure that the food safety and product quality requirements are complied with. Labelling shall be reviewed and adapted when necessary.	A	
79	4.4.1	The company shall control purchasing processes to ensure that all externally sourced raw materials, semi-finished products, packaging materials and services, which have an impact on food safety and product quality, conform to defined requirements.	A	Purchasing processes are controlled by the use of a questionnaire version 1 dd 7/8/2017 only used for packaging materials and services.
80	4.4.2	A procedure for the approval and monitoring of suppliers (internal and external) shall be in place. The approval and monitoring procedure shall contain clear assessment criteria, such as: - audits performed by an experienced and competent person - certificates of analyses - supplier reliability - complaints - required performance standards.	A	The company's supplier approval and monitoring procedure was seen PR-15-01 version 1 dd 30/05/2017 and revision 17/06/2022 and use of RF-15-02 version 1 dd 24/08/2017. Criteria are quality product, accuracy of delivery, documents, complaints with a score system A, B, C. For the living animals done on skin status.
81	4.4.3	The results from the supplier assessments shall be reviewed regularly and this review shall be justified by risk assessment. Records of the reviews and the consequential actions of assessment shall be documented.	C	The records of the suppliers are checked during the traceability test of this audit. Last supplier's assessment is done 30/05/2023. Deviation: The suppliers and transporters of the living animals are not evaluated.

N°	Reference	IFS requirement	Evaluation	Explanation
82	4.4.4	The purchased raw materials, semi-finished products and packaging materials shall be checked in accordance with the existing specifications and, justified by risk assessment, for their authenticity. The schedule of these checks shall take into account, at a minimum, defined food safety and product quality risks. The frequency and/or scope of sampling shall be based on: - the impact of the raw materials, semi-finished products and packaging materials on the finished product - the supplier's status.	A	
83	4.4.5	The purchased services shall be checked in accordance with the existing specifications. The schedule of these checks shall take into account, at a minimum: - the defined service requirements - the supplier's status (according to its assessment) - the impact of the service on the finished product.	A	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: seen for pestcontroller and cleaning company.
84	4.4.6	Where a company outsources part of product processing and / or primary packaging and/or labelling, the company shall have it documented in the food safety and quality management system and ensure control over such processes to guarantee that food safety and product quality are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that he has been informed and has agreed to such outsourced process.	A	
85	4.4.7	A written agreement shall be in place, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, sampling and analyses.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
86	4.4.8	The company shall approve the supplier of the outsourced processes through: - certification against IFS Food or other GFSI recognised food safety certification standard or - documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	A	
87	4.5.1	Based on hazard analysis, assessment of associated risks and intended use, the company shall define the key parameters for the packaging materials in detailed specifications complying with the current relevant legislation and other relevant hazards or risks. The company shall check and verify the suitability and existance of functional barrier(s) of the consumer unit packaging material for each relevant product tests/analysis such as: - organoleptic tests - storage tests - chemical analyses - migration test results.	A	The following kind of packaging materials are used for finished products: stockinettes- vacuumbags. The compliance of the product packaging is based on hazard analysis demonstrated by GFSI standard for the same scope.
88	4.5.2	For all packaging materials which could have an impact on products, certificates of conformity shall exist which attest conformance with legal requirements. In the event that no specific legal requirements are applicable, evidence shall be available to demonstrate that packaging materials are suitable for use. This applies for packaging materials which could have an influence on raw materials, semi-finished and finished products	A	
89	4.5.3	The company shall ensure that the used packaging and labelling corresponds to the product being packed and comply with agreed customer product specifications. This shall be regularly checked and documented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
90	4.6.1	The company shall investigate the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and/or quality could be compromised, appropriate control measures shall be implemented. The effectiveness of the implemented measures shall be periodically reviewed (e.g. extremely dusty air, strong smells).	A	Local and site activities have no adverse impact on food safety and product quality.
91	4.7.1	All external areas of the factory shall be clean, tidy and maintained in good condition. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	
92	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be justified by risk assessment to ensure that there are no contamination risks or adverse effects on food safety and quality.	NA	No outdoor storage.
93	4.8.1	A site map covering all buildings of the facility shall be available. Plans shall be in place that clearly describe the process flows of: - finished products - packaging materials - raw materials - personnel - waste - water	A	
94	4.8.2	The process flow, from receipt of goods to dispatch, shall be established, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging material, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	A	The lay out and process flow is suitable and where necessary appropriate measures are taken to minimize food safety risks and prevent cross contamination.

N°	Reference	IFS requirement	Evaluation	Explanation
95	4.8.3	In the case of areas sensitive to microbiological, chemical and physical risk(s) which is/are justified by risk assessment, they shall be designed and operated to ensure product safety is not compromised.	D	No high sensitive areas in place. Deviation: There are no high sensitive areas in place in stricto senso but the observation cell and cell for rejected animals shall be fully closed, outside working hours, which is not possible so far. A dolav with Cat I material was stored in the observation fridge, not covered. A carcass was notified in the fridge of rejected carcasses, not stamped as such.
96	4.8.4	Laboratory facilities and in-process controls shall not affect product safety.	A	
97	4.9.1.1	Premises where food products are prepared, treated, processed and stored shall be designed and constructed to ensure food safety.	A	Walls, doors, gates, windows, floors and ceilings are in good condition, suitable and clean.
98	4.9.2.1	Walls shall be designed and constructed to prevent the accumulation of dirt, reduce condensation and mould growth, and facilitate cleaning.	C	Deviation: Walls were notified with flaking paint: seen stomach area.
99	4.9.2.2	The surfaces of walls shall be in good condition and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	A	
100	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning.	A	
101	4.9.3.1	Floor covering shall be designed to meet production requirements and shall be in good condition and easy to clean. Surfaces shall be impervious and wear-resistant.	A	
102	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be easy to clean and designed to minimise the product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants).	A	
103	4.9.3.3	Water or other liquids shall reach drainage, using appropriate measures without difficulties. Puddles shall be avoided.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
104	4.9.3.4	In food handling areas, machinery and piping shall be arranged so that waste water, if possible, to flow directly into a drain.	A	
105	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps etc.) shall be constructed to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	A	
106	4.9.4.2	Where false ceilings are used, an access to the vacant area shall be provided in order to facilitate cleaning, maintenance and inspections for pest control.	A	
107	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in good condition.	A	
108	4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.	A	
109	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easily removable, good condition pest screens or other measures to avoid any contamination.	A	No windows and roof glazing designed to open, are present in an area with a risk to the product.
110	4.9.5.4	In areas where unpackaged products are handled, windows shall be protected against breakage.	A	
111	4.9.6.1	Doors and gates shall be in good condition and easy to clean. They shall be constructed of non-absorbent materials to avoid: - splintering parts - flaking paint - corrosion.	C	Deviation: Door is notified with flaking paint. Seen for the entrance door of the cutting room.

N°	Reference	IFS requirement	Evaluation	Explanation
112	4.9.6.2	External doors and gates shall be constructed to prevent the access of pests; they shall be self-closing, unless non-essentiality is justified by risk assessment.	A	
113	4.9.6.3	Plastic strip curtains, separating the internal areas shall be in good condition and easy to clean.	NA	No strip curtains in place.
114	4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.	A	
115	4.9.8.1	Adequate natural and/or artificial ventilation shall be in place in all areas.	A	
116	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and checked, cleaned or replaced as necessary.	NA	No ventilation with filters in place.
117	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	A	
118	4.9.8.4	Dust extraction equipment shall be installed in areas where considerable amounts of dust are generated.	A	
119	4.9.9.1	Water which is used as an ingredient in the production process, or for cleaning, shall be of potable quality at the point of use and supplied in sufficient quantity; this also applies to steam and ice used within the production area.	A	Water is potable and supplied in sufficient quantity. The water comes from the mains water network, reverse osmosis water and well water. Treatments are descaling and disinfection by means of chlorine. Samples are analyzed 4 times per year monitoring (A) and 1 time per year full analysis (B); Water control procedure: PR-02-01 dd 01/07/2020. Samples are taken at various places. Map : "list of water points" LS-01-01 Water dd 28/05/2021. Results B parameters: 03/07/2023: conform; A parameters: 17/3/2023-29/6/2023 with bad result of the Entero's, retaken 28/6/2023: conform. Ice water dd 24/3/2023- 2/9/2022 on Listeria: conform and TAC dd 10/5/2023.
120	4.9.9.2	Recycled water which is used in the process, shall not pose a contamination risks.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
121	4.9.9.3	The quality of water (including recycled water), steam or ice shall be monitored following a sampling plan on hazard analysis and assessment of associated risks.	A	
122	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the drinking water system nor allow the possibility of reflux, to avoid contamination of potable water sources or factory environment.	A	
123	4.9.10.1	The quality of compressed air that comes in direct contact with food or primary packaging material shall be monitored based on hazard analysis and assessment of associated risks. If gases are used, they shall demonstrate adequate safety and quality through a declaration of compliance and shall be suitable for the intended use.	A	Compressed air is used for some equipment. Risks are assessed in the hazard analysis. Monitoring results show no deviations.
124	4.9.10.2	Compressed air shall not pose contamination risks.	A	
125	4.10.1	Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be available and implemented. These shall specify: - objectives - responsibilities - the products used and their instructions for use - dosage of cleaning and disinfection chemicals - the areas to be cleaned and/ or disinfected - cleaning and disinfection frequency - documentation requirements - hazard symbols (if necessary).	A	The cleaning and disinfection schedules for processing equipment and food contact surfaces meet the requirements of the Standard. Cleaning is performed by external cleaning company and recorded by manual cleaning. An appropriate standard of cleaning is achieved, during the audit the cleaning and disinfection schedule is checked for fridges version 3 dd 25/6/2020- seen plan of and internal cleaning 2023.
126	4.10.2	Cleaning and disinfection shall result in effectively cleaned premises, facilities and equipment. Defined methods shall be adequately implemented, documented and monitored.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
127	4.10.3	Monitoring records for cleaning and disinfection shall be available.	A	
128	4.10.4	Only qualified personnel shall be allowed to undertake cleaning and disinfection. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	A	
129	4.10.5	The effectiveness of the cleaning and disinfection measures shall be verified and justified by risk assessment. The verification shall be based on an appropriate sampling schedule and shall consider: - visual inspection - rapid testing - analytical testing methods. Resultant corrective actions shall be documented.	A	
130	4.10.6	Cleaning and disinfection schedules shall be reviewed and modified, in the event that changes occur products to products, processes or cleaning and disinfection equipment, if necessary.	A	
131	4.10.7	The intended use of cleaning and disinfection utensils shall be clearly identified. Cleaning and disinfection utensils shall be used in a way that avoids contamination.	A	
132	4.10.8	Safety Data Sheets and instructions for use shall be available for chemicals and cleaning and disinfection agents. Personnel responsible for cleaning and disinfection shall be able to demonstrate their knowledge of such instructions, which shall always be available on site.	A	Checked during the assessment, the instructions for use and safety data sheet of
133	4.10.9	Cleaning and disinfection chemicals shall be clearly labelled, used and stored appropriately, to avoid contamination.	A	All chemicals are properly stored.

N°	Reference	IFS requirement	Evaluation	Explanation
134	4.10.10	Cleaning and disinfection activities shall be carried out in periods of non-production. If this is not possible, these operations shall be controlled in order not to affect the products.	A	
135	4.10.11	Where a company hires a third-party service provider for cleaning and disinfection activities, all requirements specified above shall be clearly defined in the service contract.	A	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 talen into a "SQA".
136	4.11.1	A waste management procedure shall be in place to avoid cross contamination.	A	The waste disposal system is managed in accordance with legal requirements and contains appropriate preventions. This is described in list LS-17-01 version 2 dd 28/06/2023.
137	4.11.2	All local legal requirements for waste disposal shall be met.	A	
138	4.11.3	Food waste and other waste shall be removed as quickly as possible from areas where food is handled. The accumulation of waste shall be avoided.	A	
139	4.11.4	Waste collection containers shall be clearly marked, suitably designed, in a good state of repair, easy to clean, and where necessary disinfected.	A	
140	4.11.5	If a company decides to separate food waste and to reintroduce them into the feed supply chain, adequate measures or procedures shall be implemented to prevent a contamination or deterioration of this material.	A	
141	4.11.6	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorised third parties only. Records of waste disposal shall be kept by the company.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
142	4.12.1	The products being processed shall be protected against physical contamination, which includes but is not limited to: - environmental contaminants - oils or dripping liquids from machinery - dust spills. Special consideration shall also be given to product contamination risks caused by: - equipment and utensils - pipes - walkways - platforms - ladders. If, for technological characteristics and/or needs, it is not possible to protect the products, appropriate control measures shall be defined and applied.	A	
143	4.12.2	KO N° 6 Based on hazard analysis and assessment of associated risks, procedures shall be in place to avoid contamination with foreign material. Contaminated products shall be treated as non-conforming products.	A	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. In the hazard - risk analysis HACCP: example : "contamination by foreign objects", example knife break. That 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. There is a "knife procedure": WI-24-44 + 1x / monthly check: seen 2023. Also a glass list is in place verified 4x/year seen: 11/4/23- 6/7/2023. Proc 09.01 v2 dd revision of 17/6/2022.
144	4.12.3	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection in order to avoid subsequent contamination. Detectors shall be subjected to regular maintenance to avoid malfunction.	NA	Metal detection equipment is not in place.

N°	Reference	IFS requirement	Evaluation	Explanation
145	4.12.4	The adequate accuracy of all equipment and methods designed to detect and/or eliminate foreign material, shall be specified. Functionality checks of such equipment and methods shall be carried out regularly. In case of malfunction or failure, corrective actions shall be defined, implemented and documented.	NA	Metal detection equipment is not in place.
146	4.12.5	Potentially contaminated products shall be isolated. Access and actions for the further handling or checking of these isolated products shall be carried out only by authorised personnel according to defined procedures. After this check, contaminated products shall be treated as non-conforming products.	NA	Metal detection equipment is not in place.
147	4.12.6	In areas where raw materials, semi-finished and finished products are handled, the use of glass and/or brittle materials shall be excluded; however where the presence of glass and/or brittle materials cannot be avoided, the risks shall be controlled and the glass and/or brittle materials shall be clean and pose no risks to product safety.	A	
148	4.12.7	Based on hazard analysis and assessment of associated risks, preventive measures shall be in place for the handling of glass packaging, glass containers or other kinds of containers in the production process (turn over, blow, rinse, etc.). After this process step there shall be no further contamination risks.	NA	No glass packaging.
149	4.12.8	Procedures shall be in place describing the measures to be taken in case of glass breakage and/or brittle material. Such measures shall include identifying the scope of goods to be isolated, specifying authorised personnel, cleaning the production environment and releasing the production line for continued production.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
150	4.12.9	Breakages of glass and brittle material shall be recorded. Exceptions shall be justified and documented.	A	
151	4.12.10	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.	A	Visual inspection by continuously being alerted of non meat items on the meat.
152	4.12.11	In areas where raw materials, semi-finished and finished products are handled, the use of wood shall be excluded; however where the presence of wood cannot be avoided, the risks shall be controlled and the wood shall be clean and pose no risks to product safety.	A	
153	4.13.1	Site infrastructure and operations shall be designed and built to prevent pest infestation.	A	
154	4.13.2	The company shall have adequate pest control measures in place which shall be in compliance with local legal requirements and shall take into account, at a minimum: - factory environment (potential pests) - type of raw material/finished products - site plan with area for application (bait map) - constructional designs susceptible for pest activity, such as ceilings, cellars, pipes, corners - identification of the baits on site - responsibilities, in-house/ external - agents used and their instructions for use and safety - frequency of inspections - rented storage if applicable. The pest control measures shall be based on hazard analysis and assessment of associated risks.	A	The pest management is contracted to an external company. The (service) scope is clearly defined against rodents, crawling insects} and meets with the regulatory requirements. Regular inspections are carried out 12x/year determined by risk assessment(seen visits of 4/7/23- 7/6/23- 8/5/23- 4/4/23 + 1 supervision inspection done 28/11/2022. Corrective actions in case of pest activity are taken as their no notifications at the inside of the production, only outside. EFK are controlled internally with change of lamps 04/07/2022. Trends are evaluated in the management review.

N°	Reference	IFS requirement	Evaluation	Explanation
155	4.13.3	Where a company hires a third-party service provider for pest control, all requirements specified above shall be clearly defined in the service contract. A person at the company shall be appointed and trained to monitor the pest control measures. Even if the pest control service is outsourced, responsibilities for the necessary actions (including ongoing supervision of pest control activities) shall remain within the company.	A	
156	4.13.4	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken.	A	
157	4.13.5	Baits, traps and insect exterminators shall be fully functioning, sufficient in number, designed for purpose, placed in appropriate positions and used in a way that avoids any contamination risks.	A	
158	4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.	A	
159	4.13.7	The effectiveness of the pest control measures shall be monitored, including trend analysis, to allow timely appropriate actions. Records of this monitoring shall be available.	A	
160	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for conformity against specifications and a determined inspection plan. The inspection plan shall be justified by risk assessment. Records of those inspections shall be available.	A	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 tracetests and the VKI cards of the living animals at the reception of the slaughterhouse.

N°	Reference	IFS requirement	Evaluation	Explanation
161	4.14.2	The storage conditions of raw materials, semi-finished, finished products and packaging materials shall correspond to product specification and shall not have any negative impact on other products.This shall be defined in an implemented and maintained system.	A	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. An alarm system has been installed for the automatic registration of the cold store temperatures. Limits of alarms are evaluated for the freezer-18°C 60'/ offal 3°C 180'.
162	4.14.3	Raw materials, packaging, semi -processed, finished products shall be stored so as to minimise the contamination risks or other negative impact.	A	
163	4.14.4	Appropriate storage facilities shall be available for the management and storage of working materials, process aids, and additives. The personnel responsible for the management of storage facilities shall be trained.	A	
164	4.14.5	All products shall be clearly identified. Use of products shall be undertaken in accordance with the principles of First In/ First Out and/ or First Expired/ First Out.	A	Identification and use of FIFO principles are checked for the carcasses and the packaging materials.
165	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified against IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own storage practices shall be fulfilled and this shall be clearly defined in the respective contract.	NA	No external storage.
166	4.15.1	The conditions inside the vehicles, such as: - absence of strange smells - high dust load - adverse humidity - pests - mould shall be checked before loading and documented to ensure compliance with the specified conditions.	A	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.

N°	Reference	IFS requirement	Evaluation	Explanation
167	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	A	
168	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be in place. Different categories of goods (food/ non-food) shall be taken into consideration, if applicable.	A	
169	4.15.4	Where goods are transported at certain temperatures, maintaining the adequate range of temperatures during transport shall be ensured and documented.	A	
170	4.15.5	Adequate hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall exist. Measures taken shall be recorded.	A	
171	4.15.6	The loading/unloading area shall be appropriate for its intended use. They shall be constructed in a way that: – the risks of pest intake is mitigated – products are protected from adverse weather conditions – accumulation of waste is avoided – condensation and growth of mould are prevented – cleaning can be easily undertaken.	A	
172	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be clearly defined in the respective contract.	C	Deviation: -Hooks from transporter were found dirty, with possible cross contamination of the carcasses.- Also dolavs from external company were notified or dirty or damaged.

N°	Reference	IFS requirement	Evaluation	Explanation
173	4.16.1	An adequate maintenance plan shall be in place, maintained and documented, that covers all critical equipment (including transport) for compliance with product requirements. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	C	Maintenance and condition monitoring is described in the maintenance plan in access. Deviation: Within the curative maintenance there is still an open action pf 30/3/2023: greasing chain of empty hooks return downstairs and there is no plan against the infrastructure corrections to execute.
174	4.16.2	Product requirements and prevention of contamination shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	A	
175	4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.	A	
176	4.16.4	Failures and malfunctions of plant and equipment (including transport) that are essential for food safety and quality, shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan.	A	
177	4.16.5	Temporary repairs shall be carried out not to compromise food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	NA	No temporary repairs in place.
178	4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company specified requirements regarding material, equipment and operational rules shall be clearly defined, documented and maintained in the service contract, to prevent any product contamination.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
179	4.17.1	Equipment shall be suitably designed and specified for the intended use. Before commissioning, it shall be verified that the product requirements are complied with.	A	Equipment 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 machine card of the steamer slaughterhouse 2021.
180	4.17.2	For all equipment and utensils with direct food contact, a certificate of conformity shall be in place, which confirms compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, such as: - certificate of conformity - technical specifications - manufacturer's self-declaration to demonstrate that they are suitable for the intended use.	A	
181	4.17.3	Equipment shall be located to allow effective cleaning and maintenance operations.	A	
182	4.17.4	The company shall ensure that all product equipment is in a condition that shall not compromise food safety and product quality.	A	
183	4.17.5	The company shall ensure that in the event of changes to equipment, the process characteristics are reviewed in order to assure that the product requirements, as agreed with customers, are complied with.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
184	4.18.1	KO N° 7: A traceability system shall be in place that enables the identification of product lots and their relation to batches of raw materials and primary packaging materials. The traceability system shall incorporate all relevant records of: - receipt - processing - use of rework - distribution. Traceability shall be ensured and documented until delivery to the customer.	A	The site has a documented traceability procedure PR-13-02 version 2 dd 20/04/2020, 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/slaughter day 14/04/2023 of animals - 2/ cutting day dd 14/4/2023, including all documents with a total of total of animals) of animal welfare, belbeef registrations, pH controls, checklist packaging materials for the finished product / mass balance of the deboning department / different flows of the skins, heads, offal, waste CAT III, waste CAT I and blood CAT III. Results of the traceability tests backwards and forwards were available within 4 hours.
185	4.18.2	The traceability system shall be tested on a periodic basis, at least annually and each time the traceability system changes. The test samples shall represent the complexity of the company´s product range. The test records shall verify upstream and downstream traceability (from delivered products to raw materials, and vice versa). The traceability of the finished product shall be performed within four (4) hours maximum.	A	Last traceability test was 07/2023 on "dunne lende" 3/4 F Batch ordernr slaugterday 21/6/2023.
186	4.18.3	Test results, including the timeframe for obtaining the information, shall be recorded and where necessary appropriate actions shall be taken. Timeframe objectives shall be defined and be in compliance with customer requirements.	A	
187	4.18.4	The traceability system shall identify the relationship between batches of final products and their labels.	A	
188	4.18.5	Traceability shall be ensured at all stages, including work in progress, post treatment and rework.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
189	4.18.6	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure a clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific lot labelling. Shelf life (e.g. best before date) of labelled goods shall be established using the original production batch.	A	
190	4.18.7	If required by the customer, identified representative samples of the manufacturing lot or batch number shall be stored appropriately and kept until expiration of the “Use by” or “Best before” date of the finished product and if necessary, for a determined period beyond this date.	NA	No customer required samples in place.
191	4.19.1	Raw material specifications that identify allergens requiring declarations relevant to the country of sale of the finished products shall be available. The company shall maintain a continuously up-to-date listing of all raw materials containing allergens used on the premises. This shall also identify all blends and formulas to which such raw materials containing allergens are added.	NA	No allergens involved
192	4.19.2	Based on hazard analysis and assessment of associated risk, preventive and control measures shall be in place from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks related to: - environment - transport - storage - raw materials shall be considered. Control measures shall be verified.	NA	The following allergens are present: none. No allergens involved

N°	Reference	IFS requirement	Evaluation	Explanation
193	4.19.3	Finished products containing allergens that require declaration shall be declared in accordance with legal requirements. Accidental or technically unavoidable cross-contaminations of legally declared allergens and traces shall be labelled. The decision shall be based on a hazard analysis and assessment of associated risks. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.	NA	No allergens involved
194	4.20.1	The responsibilities for a food fraud vulnerability assessment and mitigation plan shall be clearly defined. The responsible person(s) shall have the appropriate specific knowledge and have the full commitment from the senior management.	A	
195	4.20.2	A documented food fraud vulnerability assessment shall be undertaken on all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting. The criteria considered within the vulnerability assessment shall be defined.	A	The company conducted a vulnerability assessment: Yes Raw material groups/ product groups identified: 3 Meat Beef Organic / Fairtrade Specific / regional claim Description why the identified raw materials are vulnerable to food fraud: Bio and Belbeef has been considered as possible food fraud animals, within the risk analysis a PVA; actions are in place with the required certificate at receival of the animals or the Belbeef database. Explanation which criteria were selected: 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 versie 3 19/08/2019 Details of the assessment: RA 21-01 version 1 dd 20/8/2021 in combination with the supplier evaluation and for each supplier 5 questions are posed for determination of possible fraude.

N°	Reference	IFS requirement	Evaluation	Explanation
196	4.20.3	A documented food fraud mitigation plan shall be developed, with reference to the vulnerability assessment, and implemented to control any identified risks. The methods of control and monitoring shall be defined and implemented.	A	The food fraud mitigation plan is documented, last review was 01/03/2023.
197	4.20.4	The food fraud vulnerability assessment shall be regularly reviewed, at least annually, and/or in the event of increased risks. If necessary, the food fraud mitigation plan shall be revised/updated accordingly.	A	The last food fraud vulnerability assessment review was 1/3/2023.
198	5.1.1	KO N° 8: The company shall have an effective internal audit program in place which shall cover at least all the requirements of the IFS Standard. Scope and frequency of internal audits shall be determined and justified by risk assessment. The internal audit program shall also apply to off-site storage locations owned or rented by the company.	A	The internal audits are scheduled and conducted throughout the year planning v6 dd 26/4/2023, the auditor assessed the internal audit reports of a/Quality and FSC dd 13/4/2023; b/food fraud and food defense of 1/3 + 25/5/2023: action: team change and put in training.
199	5.1.2	Internal audits of activities, which are critical to food safety and product quality, shall be carried out at least once a year.	A	The 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.
200	5.1.3	The auditors shall be competent and independent from the audited department.	A	
201	5.1.4	Internal audit results shall be communicated to the senior management and to persons responsible for the concerned activities. Necessary corrective actions and a schedule for implementation shall be determined, documented and communicated to the relevant person. All corrective actions resulting from the internal audits shall be verified.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
202	5.2.1	Site and factory inspections shall be planned and carried out for topics such as: - constructional status of production and storage premises - external areas - product control during processing - hygiene during processing and within the infrastructure - foreign material hazards - personnel hygiene. The frequency of inspections shall be justified by risk assessment and be based on the history of previous experience.	A	Site and factory inspections are planned 2x/week Pre sopp's and daily Sopp's, justified by risk assessment and based on history of previous experience, the auditor assessed the inspection reports of 05/2023 and during auditdays and ad random (10/5/2023- 12+13+14/4/2023) + from the tracetests of the company.
203	5.3.1	The criteria for process and working environment validation and control shall be clearly defined. Where the control of process and working environment parameters (temperature, time, pressure, chemical properties, etc.) are essential to ensure the food safety and product quality requirements, such parameters shall be monitored and recorded continuously and/ or at appropriate intervals.	A	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. 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 dd 17/04/2023 with 0 positive results this year.
204	5.3.2	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	NA	No rework involved.
205	5.3.3	Procedures shall be in place for prompt notification, recording and monitoring of equipment malfunction and process deviations.	C	Deviation: The temperature of the disinfection water shall be 82°C. Is used for the saws, forceps of the paws. Notified temperatures below 82°C. For the "ontvliezers" the remaining time in the shall be 30 sec which is not possible to achieve. Also the performance of the waternozzles shall be evaluated before start of the slaughtering process. It was notified that the paw forceps disinfection of the front legs was not working properly day 2.

N°	Reference	IFS requirement	Evaluation	Explanation
206	5.3.4	Process validation shall be performed using the collected data that is relevant for food safety and the processes. If substantial modifications occur, a re-validation shall be carried out.	A	
207	5.4.1	The company shall identify and record the measuring and monitoring devices required to ensure compliance with food safety and product quality requirements. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved if required by legislation.	A	During the audit the auditor checked the following records of measuring and monitoring devices: satellites for cleaning- weightscales- thermometers- sondes- loggers transport.
208	5.4.2	All measuring devices shall be checked, adjusted and calibrated at specified intervals, with a monitoring system. This system shall be in accordance with defined, recognised standard/ methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations shall be documented.	C	All measuring devices are checked and adjusted to a defined method traceable to recognized standards. The auditor checked the calibration results of weight scales with methodology results of all scales done dd 17/8/2021-18/8/21-31/1/22// thermometers internally dd 8/6/2022 with reference thermometer of 17/2/2022- sondes of the cooling units externally by done dd 17/6/2022. Deviation: The satellites of the cleaning of trucks) and the crate washer are not calibrated.
209	5.4.3	All measuring devices shall be used exclusively for their defined purpose. Where the results of measurements or the status of the device indicate a malfunction, the device in question shall be immediately repaired or replaced. Where necessary, corrections and corrective actions on processes and products shall be carried out.	A	
210	5.5.1	The company shall define compliance criteria to control lot quantity. A frequent and methodological strategy for quantity control shall be in place to meet legal requirements of the destination country/ies and customer specifications.	NA	Only bulk is processed, quantity verification and records of controls are not applicable.

N°	Reference	IFS requirement	Evaluation	Explanation
211	5.5.2	Checks shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. Results of these checks shall be compliant with defined criteria for all products ready to be delivered.	NA	Only bulk is processed, quantity verification and records of controls are not applicable.
212	5.6.1	Testing plans, for internal and external analysis shall be justified by risk assessment to ensure that product safety, quality, safety, legal and specific customer requirements are met. The plans shall cover topics, such as: - raw materials - semi-finished products, - finished products - packaging materials - contact surfaces of processing equipment - relevant parameters for environmental monitoring. All test results shall be recorded.	A	A scheduled programme of product tests is documented. Methods, frequency and specified limits are documented. A test program for products and environment is available. Methods, frequency and limits are documented. Auditor has seen test program for carcass sampling 5 per week and 5 samples for meat examined every week. Pathogen analyzes are performed by an external laboratory accreditation. Test Carcass: 5 per week(n=5): Total count, Enteros and Salmonella Meat : 5 per week: Total count, Entero's, E. Coli, Salmonella, Listeria monocytogenes and pseudomonas Air: 2 times a year (seen: 5/7/2023) Once a year swabs: listeria cooling elements, floor drain: seen 6/4/2022. Once a year: cadmium: kidneys (seen 13/06/2023)- heads(n=5) on BSE dd 1/9/2022 2 times a year: ice water listeria (seen 24/03/2023). Shelf life is assessed by organoleptic and microbiological (Total count, enteros, E. Coli, lactic acid bacteria and Pseudomonas) tests. Seen results from: green bellies slaughterday + 5 days done 01/06/2022; value parts 35 days after slaughter date done 9/6/2021.
213	5.6.2	Analyses, which are relevant for food safety, shall preferably be performed by laboratories with appropriate accredited programs/ methods (ISO/IEC 17025). If the analyses are performed internally or by a laboratory without the appropriate accredited programs/ methods, the results shall be verified on a regular basis by laboratories accredited to these programs/ methods (ISO/IEC 17025).	A	The external laboratory used for relevant food safety analysis is ISO 17025 accredited, registered under accreditation numbe

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

N°	Reference	IFS requirement	Evaluation	Explanation
220	5.8.1	A procedure shall be in place for the management of product complaints and of any written notification from the competent authorities –within the framework of official controls-, any ordering action or measure to be taken when non-compliance is indetified.	A	Complaint level was 1 complaint in 2021, in 2022 4 complaints, of these complaints were all of customers, no complaints of authority. In 2023 so far 37 complaints all from customers. Foreign material complaints received were 0 in 2021; 1 in 2022(blue plastic of gloves) and 1 in 2023 also blue plastic in small meat.
221	5.8.2	All complaints shall be registered, readily available and assessed by competent staff. Where it is justified, appropriate actions shall be taken immediately.	A	The auditor checked the following complaints: 1/dd 27/3/2023: blue plastic in small meat and 2/ dd 3/4/23 carcass was deboned as ˜ which was not ment to be.
222	5.8.3	Complaints shall be analysed with a view to implementing appropriate actions to avoid the recurrence of the non-conformity.	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.
223	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.	A	
224	5.9.1	A procedure shall be implemented and maintained for management of incidents and potential emergency situations with an impact on food safety, quality and legality. It shall include, at a minimum: - the decision making process - the nomination of a person, authorised by the company and permanently available, to initiate the incident management process in a timely manner - the nomination and training of an incident management team, - an up to date alert contact list including customer information, sources of legal advice, contacts availability, - a communication plan including authorities.	A	The company has a procedure in place for managing incidents and potential emergency situations, this is described in PR-12-02 version 4 dd 17/4/2023 with revision 9/5/2023.

N°	Reference	IFS requirement	Evaluation	Explanation
225	5.9.2	KO N° 9: An effective procedure for the withdrawal and/or the recall of all products shall be in place. This procedure shall include a clear assignment of responsibilities and a comprehensive information policy for customers and consumers.	A	Number of withdrawals: 0 Number of recalls: 0 Further explanation: No recalls no withdrawals since last audit. A recall test has been done on carcass dd 13/4/2023
226	5.9.3	The procedures for management of incidents and product withdrawal/recall, shall be subject to regular internal testing, at least once a year. This test shall be carried out to ensure the effective implementation and operation of the full procedure and shall include the verification of the updated contact data.	C	Deviation: The performed recall test of 11/5/2023 is not a recall test but an trace exercise against Belbeef.
227	5.10.1	A procedure shall be in place for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This shall include, at a minimum: - defined responsibilities - isolation/ quarantine procedures - risk assessment - identification including labelling - decision about the further usage like release, rework/post treatment, blocking, quarantine, rejection/disposal.	A	The procedure for management of all non conforming materials, products and processing equipment is described in PR-12-03 version 2 dd 28/3/2018 revisie 17/6/2022.
228	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	A	
229	5.10.3	Where non-conformities are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.	A	
230	5.10.4	Finished products (including packaging) that are out of specifications shall not be placed on the market under the corresponding label, unless a written approval of the brand owner is available.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
231	5.11.1	A procedure shall be in place for the recording and analysis of non-conformities and non-conforming products, with the objective to avoid recurrences by preventive and/or corrective actions. This may include a root cause analysis.	C	There is a procedure for handling and correcting failures described in PR-12-03 version 2 dd 28/3/2018 + action list LS-12-02 version 1 dd 23/12/2016. Deviation: The verification and the root cause is not implemented against all corrective measures taken during the year. Seen for the internal audits and the FAVV actions.
232	5.11.2	KO N° 10: Corrective actions shall be clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions shall be clearly defined.	A	Non-conformities that place products at risk are investigated and recorded, the auditor checked follow up of carcasses which are in observation by the authorities.
233	5.11.3	The effectiveness of the implemented corrective actions shall be assessed and the results of the assessment documented.	A	
234	6.1	The responsibility for the food defence plan shall be clearly defined. Those responsible shall have the appropriate specific knowledge and training, and have full commitment from the senior management.	A	
235	6.2	A food defence plan and procedure shall be developed based on probability and be implemented in relation to assessed threats. This shall include: - legal requirements - identification of critical areas and/or practices and policy of access by employees - visitors and contractors - all other appropriate control measures. The food defence plan shall be reviewed at least annually, and updated when appropriate.	A	The threat assessment plan version 4 dd 3/4/2023 and verified during management review include internal and external threats and a mitigation strategy. The plan is reviewed annually, Last review was 25/5/2023, last effectiveness test was 1/3 + 25/5/2023.
236	6.3	The test on the effectiveness of the food defence plan and the related control measures shall be included in the internal audit and the inspection plan.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
237	6.4	A documented procedure shall exist for managing external inspections and regulatory visits. Relevant personnel shall be trained to execute the procedure.	NA	Company does not export to USA.

ANNEX to the IFS Assessment report

List of key participants:

Assessment participants					
Name	**Position**	**Opening meeting**	**On-site assessment**	**Documenta-tion review**	**Closing meeting**
	Managing Director	☑	☐	☐	☑
	Interim QA Manager	☐	☑	☑	☑
	External consultant	☑	☑	☑	☑
	Slaughterhouse responsible	☐	☑	☐	☐
	Cutting department	☐	☑	☐	☐
	Cutting department	☐	☑	☐	☐
	Expedition/freezer	☐	☑	☐	☐
	Expedition/freezer /QC	☐	☑	☐	☐
	Assistant slaughterline	☐	☑	☐	☐
	Stables	☐	☑	☐	☐
	Maintenance	☐	☐	☑	☐
	Maintenance	☐	☐	☑	☐
	QC	☐	☑	☑	☑

Audited company: Vion Adriaens NV
Slachthuisstraat 1
9620 Zottegem
Belgium

Date/time: 11-7-2023 / 08:00 - 12:00 (Audit)
11-7-2023 / 12:30 - 16:30 (Audit)
12-7-2023 / 06:30 - 12:00 (Audit)
12-7-2023 / 12:30 - 17:00 (Audit)
13-7-2023 / 07:00 - 12:00 (Audit)
13-7-2023 / 12:30 - 16:30 (Audit)
14-7-2023 / 07:00 - 13:00 (Audit)

Lead Auditor:

Co-Auditor(s):

Trainee(s):

Requirement number	IFS Food requirement	Evaluation	Explanation (by the auditor)	Correction (by the company)	Responsibilty Date and status of implementation (by the company)	Type of evidence (s) and name of the document(s)	Corrective action (by the company)	Responsability/ Date/ Status of implementation (by the company)	Release by the auditor (incl. Date)

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1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: - food safety and product quality - customer focus - food safety culture. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments.	C	The policy is signed on 9/5/2023 signed by the new plant manager Senior management has defined clear objectives for the related departments regarding food safety, legality of the products, and quality: 1/action plan done within due date: achieved in 2021 for orange and green but not for red and so far in 2022 the same values; 2/Hygienograms: when class 3: new sample: achieved in 2021 and so far 2022. Deviation: KPI's are not verified during the year 2022 and still not done so far, because the management review is not finished and agreed. Also the KPI's of the Vion group are not implemented so far.	Action plan is reviewed on the 24th of July 2023. KPI's have been verified for 2022. The management review is finished.	, the 24th of July 2023. Completed.	See Action plan "1.1.1 Corrigerende actielijst 2021-2022." and 1.1.1 management review.	The monitoring of the action plan, KPI's and management review will be included in a yearly planning.	the 3th of August 2023. On going.	Approved 13/08/2023

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1.2.2	The senior management shall provide sufficient and relevant resources to meet the product and process requirements.	D	Deviation: After the leave of the former plant manager and QA manager end of 2022, senior management of the Vion Group has insufficiently verified, with clearly defined measures, if follow up of the quality system was guaranteed and kept.	Trainings plan has been prepared, training and coaching plan started on the 3th of august 2023.	the 3th of August 2023. On going.	See 1.2.2 trainings plan for QA,1.2.2 signed quote trainings plan, 1.2.2 Vion letter and 1.2.2 Yearly planning version 1.	A review of the procedure PR-07-01 was conducted (training procedure). From now on, trainings will be included in an annual planning. Adjust and format annual schedule.	, the 7th of August 2023. On going.	Approved 13/08/2023
1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart shall be available, showing the structure of the company.	C	An organisational chart dated version DD 01/07/2023 is available clearly demonstrating the management structure of the company. Deviation: There is no back up for the quality department and the remaining back up structure is still the older version with the former plant manager and QAM.	Organisation chart is updated. Back up structure is also updated in the function matrix.	the 3th of August 2023. Completed.	See 1.2.3 Organisational chart version 16 and Function matrix version 7.	The organizational chart will be updated if there is a change. The function matrix will be checked yearly.	the 4th of August 2023. Completed.	Approved 13/08/2023

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1.2.6	The senior management shall ensure that the certification body is informed of any changes that may affect the company's ability to conform to the certification requirements. This shall include, at a minimum: - any legal entity name change - any production site location change. For the following specific situations: - any product recall - any product recall and / or withdrawal by official order for food safety and / or food fraud reasons - any visit from health authorities which results in notifications and / or penalties issued by authorities the certification body shall be informed within three (3) working days.	D	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 30/06/2023. Deviation: A penalty was given by the authorities dd 12/06/2023 without notification of the certification body	Notification has been done on the 4th of august 2023.	, the 4th of August 2023.Completed.	See 1.2.2 Trainings plan QA, 1.2.6 Email Vincotte notification 12062023 and 1.2.6 PR-12-03 Actions and deficiencies version 2.	In the training plan, the course "notifications" will be given by , including notifiable reporting body. A separate procedure has been written, describing the various notifications to different bodies. See 1.2.6 Actions and deficiencies.	and teacher , week 37 (2023). On going.	Approved 13/08/2023

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2.1.1.3	A documented procedure shall exist for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements shall be available in their latest version. The reason for any amendments to documents, critical to the product requirements, shall be recorded.	C	The document control system ensures that correct versions of documents are available via the procedure: PR-01-01 version 2 dd 4/8/2020. Deviation: Revision of the documents has been done 9/5/2023 but with loss of the former date of the document, or version not adapted, or formerly used color of change not removed. Also the proc shall be adapted with color blue of changes shall be removed with a new version.	All documents has been verified and corrected wear needed, this is been registered in a list of documents.	the 7th of August 2023. Completed.	See LS-01-01 inhoud kwaliteitshandboek version 9 and PR-01-01 Procedure documentenbeheer version 3.	Review of documents will be included in the yearly planning.	, the 7th of August 2023. On going.	Approved 13/08/2023
2.2.2.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received adequate training in the application of the HACCP principles and specific knowledge of the product and processes.	C	Deviation: The responsible team leader of the HACCP plan is not sufficient qualified for the application of the HACCP principles for the existing processes. The responsible has just left school with some training received by Vion 24/5/2023 but a lack of experience.	Haccp-team leader has been adapted to plant manager, as she has more experience. The course HACCP-training is planed on the 16th of august 2023.	the 4th of august 2023. Completed.	2.2.2.2 HS-17-04 HACCP Team version 7 and 2.2.2.2 Training HACCP the 16th of August 2023 plan.	There will be an annual HACCP-training organized for QA that will be repeated. There will also be support for the next two months.	the 4th of August 2023. On going.	Approved 13/08/2023

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2.2.3.5	Conduct a hazard analysis for each step: A hazard analysis shall be conducted for all possible and reasonably expected physical, chemical (including radiological and allergens) and biological hazards. The analysis shall also include hazards linked to materials in contact with food, packaging materials and hazards related to the work environment.. The hazard analysis shall consider the likely occurrence of hazards and the severity of their adverse health effects. Consideration shall be given to the specific control measures that shall be applied to control each hazard. to control each hazard.	C	Deviation: -The steam process is a 2x4 risk process with an explanation of unsafe product to the end product for the consumer and still this is not followed as PVA. This is not correct because those products are never for the consumer and shall be adapted; -The risk assessment has not been made for the "gehaktmolen".	This remains a PVA because of the probability score. (from 1 --> 2) The risk analyses has been adapted. Flow has also been adapted. Training is giving to relevant personnel.	, the 4th of August 2023. Completed.	See 2.2.3.5 FL-17-07 Flow boekmagen en pensen (darmwasserij) version 2, 2.2.3.5 HS -17-CCP03- tabel CCP en PVA pensen en boekmagen version 5, 2.2.3.5 HS -17-GA3 - HACCP gevaar pens en boekmagen version 5, 2.2.3.5 nieuwe mededeling PVA frigo afvallen versie 1, 2.2.3.5 WI-24-32 Slachtlijn REINE ZONE frigo duwers en verpakker organen version 3, 2.2.3.5 FL-17-03 Flow snijzaal version 3 and 2.2.3.5 HS-17-GA2-HACCP-Gevaar-snijzaal-versie 6.	Daily SSOP controle (see RF-33-10 dagelijks werkdocument kwaliteit Zone Slachltijn version 8) Yearly review of flows on the floor.	the 4th of August 2023. On going.	Approved 13/08/2023

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2.2.3.10	Establish verification procedures: Procedures of verification shall be established to confirm that the HACCP plan is working correctly. Verification of the HACCP plan shall be performed at least once a year. Examples of verification activities include: - internal audits, - analyses - sampling - deviations - complaints The results of this verification shall be incorporated into the HACCP plan.	C	The last HACCP verification is from 04/05/2022. Deviation: The verification of the flows is not done since last audit, also the verification of the HACCP is not fully done within a year.	HACCP verification is done on the 4th of August 2023.	the 4th of August 2023. Completed.	See 2.2.3.10 Interne Audit verificatie 2023 version 1.	It will be included in the annual schedule to be implemented before the deadline, each year.	, the 4th of August 2023. On going.	Approved 13/08/2023
3.1.1	All personnel performing work that affects product safety, quality and legality shall have the required competence appropriate to their role as a result of education, work experience and/ or training.	C	Deviation: - The placement of the anal bag is not done as written down in the procedure; - Hands are not sanitized after removal of the ears and before touching the offal.	Training is given along with the work instructions.	the 4th of August 2023 (Anal bag) and the 9th of August (cutting of the ears). Completed.	See 3.1.1 Training how to put the anal bag, 3.1.1 Training cutting the ears off.	Frequent monitoring SSOP and weekly follow up production meetings.	, the 4th of August 2023. Completed.	Approved 13/08/2023

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3.3.1	The company shall implement documented training and/or instruction programs with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: - training contents - training frequency - employee's task - languages - qualified trainer/tutor.	C	A documented training programme is in place PR-07-01 version 1 dd 15/5/2017 procedure and overview in RF-07-03 version 1 dd 16/6/2017: excel list 2022- 2023 is in place. Deviation: There is no formation plan neither for the new QAM neither for the new plant manager.	There is made up a plan for the QA-team and the plant manager.	, the 4th of August 2023. Completed.	See 1.2.2. Signed quote trainings plan, 1.2.2 Trainingsplan QA and plant manager, 3.3.1 PR-07-01 version 3 and 3.3.1 RF-07-06 opleidingsmatrix version 1.	The procedure of staff training has been updated and will be monitored annually.	, the 4th of August 2023. Completed.	Approved 13/08/2023
4.4.3	The results from the supplier assessments shall be reviewed regularly and this review shall be justified by risk assessment. Records of the reviews and the consequential actions of assessment shall be documented.	C	The records of the suppliers are checked during the traceability test of this audit. Last supplier's assessment is done 30/05/2023. Deviation: The suppliers and transporters of the living animals are not evaluated.	Assesment of suppliers and living animals has been done on the 8th of August 2023.	and reception living animals, the 8th of August 2023. Completed.	See 4.4.3 PR-15-01 procedure inkoop beoordeling leveranciers version 2 and 4.4.3 RF-15-03 Leveranciersbeoordeling levend vee version 1.	The assessment is supplemented by farmers upon the new arrival of a new farmer. The assessment will be conducted annually.	, the 8th of August 2023. On going.	Approved 13/08/2023

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4.8.3	In the case of areas sensitive to microbiological, chemical and physical risk(s) which is/are justified by risk assessment, they shall be designed and operated to ensure product safety is not compromised.	D	No high sensitive areas in place. Deviation: There are no high sensitive areas in place in stricto senso but the observation cell and cell for rejected animals shall be fully closed, outside working hours, which is not possible so far. A dolav with Cat I material was stored in the observation fridge, not covered. A carcass was notified in the fridge of rejected carcasses, not stamped as such.	The observation cell is locked on the 28th of July. 3 people (quality and the responsible slaughterhouse) know the code. Training has been giving for correctly store the CAT 1 material and rejected carcasses.	, the 7th of August 2023. Completed.	See, 4.8.3 Picture Observation cell locked and 4.8.3 Training en	Closing the OB-fridge is performed by the slaughterhouse manager at the end of the day. Verification of the correct use of the OB-fridge and the rejecting fridge will be checked with the SSOP.	, the 7th of August 2023. Completed.	Approved 13/08/2023
4.9.2.1	Walls shall be designed and constructed to prevent the accumulation of dirt, reduce condensation and mould growth, and facilitate cleaning.	C	Deviation: Walls were notified with flaking paint: seen stomach area.	The walls have been painted on the 7th of August 2023.	Technical department, the 7th of August 2023. Completed.	See, 4.9.2.1 Painted walls stomach eara 1 - 2 - 3.	This will be included in the maintenance plan. Furthermore, this will also be monitored by the quality department.	, the 7th of August 2023. Completed.	Approved 13/08/2023
4.9.6.1	Doors and gates shall be in good condition and easy to clean. They shall be constructed of non-absorbent materials to avoid: - splintering parts - flaking paint - corrosion.	C	Deviation: Door is notified with flaking paint. Seen for the entrance door of the cutting room.	Quote has been requested and signed.	, the 8th of August 2023. Completed.	See 4.9.6.1 Signed quotation new door and 4.9.6.1 Order new door.	This is included in the curative maintenance plan and will be monitored by the quality department.	, the 8th of August 2023. Completed.	Approved 13/08/2023

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4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be clearly defined in the respective contract.	C	Deviation: -Hooks from transporter were found dirty, with possible cross contamination of the carcasses.- Also dolavs from external company were notified or dirty or damaged.	Mail is send tc and tc to not deliver dirty hooks and dolavs.	, the 7th of August 2023. Completed.	See 4.15.7 Email dolavs, 4.15.7 email ' hooks, 4.15.7 PR-26-08 Ingangscontrole NON-FOOD version 1 and 4.15.7 RF-26-01 Ingangscontrole NON-FOOD version 1.	There will be an entrance check as of today. See attachment RF-26-01. If dirty dolavs and hooks arrive, they will be returned.	. .ıe 7th of August 2023. On going.	Approved 13/08/2023
4.16.1	An adequate maintenance plan shall be in place, maintained and documented, that covers all critical equipment (including transport) for compliance with product requirements. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	C	Maintenance and condition monitoring is described in the maintenance plan in access. Deviation: Within the curative maintenance there is still an open action pf 30/3/2023: greasing chain of empty hooks return downstairs and there is no plan against the infrastructure corrections to execute.	Greasing has been done. There is a plan and it is up to date.	, the 9th of August 2023. Completed.	See 4.16.1 Greasing is done (access).	This is included in the curative maintenance plan and will be monitored by the quality department.	, the 9th of August 2023. Completed.	Approved 13/08/2023

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5.3.3	Procedures shall be in place for prompt notification, recording and monitoring of equipment malfunction and process deviations.	C	Deviation: The temperature of the disinfection water shall be 82°C. Is used for the saws, forceps of the paws. Notified temperatures below 82°C. For the "ontvliezers" the remaining time in the shall be 30 sec which is not possible to achieve. Also the performance of the waternozzles shall be evaluated before start of the slaughtering process. It was notified that the paw forceps disinfection of the front legs was not working properly day 2.	On Saturday the 5th of August 2023, the taps that control the heat from the heat exchangers were replaced. Currently, stations in production are measuring >82°C. Still, we have plans to order a new heat exchanger. This plan is still with the engineers a . When the number of plates they need for the heat exchanger is known, a quotation will be made. is still being used as a back-up. The "ontvliezers" were doubled in and are now reducing in time (10 sec.). Hyienograms were taking to test this, the result was conform (class 0).	the 8th of August, on going.	See 5.3.3 new taps, 5.3.3 Request heat exchanger quotation, 5.3.3 The sterilisers reach 82°C again, 5.3.3 Hygienograms ontvliezer.	The temperature monitored and is checked daily. The "ontvliezers" will be checked weekly by taking hygienograms.	, the 8th of August, on going.	Approved 13/08/2023

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5.4.2	All measuring devices shall be checked, adjusted and calibrated at specified intervals, with a monitoring system. This system shall be in accordance with defined, recognised standard/ methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations shall be documented.	C	All measuring devices are checked and adjusted to a defined method traceable to recognized standards. The auditor checked the calibration results of weight scales with methodology results of all scales done dd 17/8/2021-18/8/21-31/1/22// thermometers internally dd 8/6/2022 with reference thermometer of 17/2/2022- sondes of the cooling units externally by done dd 17/6/2022. Deviation: The satellites of the (cleaning of trucks) and the crate washer are not calibrated.	On the the 8th of augus . and calibrated all the stations.	, the 8th of August 2023. Completed.	See 5.4.2 Evidence checking the measuring devices, 5.4.2 Measuring device barn, 5.4.2 nd 5.4.2 Vion Adriaens Zottegem_servicerapport_20230808.	They always bring the checklist that lists all the stations that need to be calibrated. However, the station in the barn and crate washer does not belong to them, but to us. They have seen that this dosing station is leaking and have sent a quote to replace it. Cleaning station is however still functional.	, the 8th of August 2023. On going.	Approved 13/08/2023
5.9.3	The procedures for management of incidents and product withdrawal/recall, shall be subject to regular internal testing, at least once a year. This test shall be carried out to ensure the effective implementation and operation of the full procedure and shall include the verification of the updated contact data.	C	Deviation: The performed recall test of 11/5/2023 is not a recall test but an trace exercise against Belbeef.	Recall is completed on the 9th of august 2023.	Recall team, the 9th of August 2023. Completed.	See 5.9.3 Interne audit tracering + recall, 5.9.3 Bijlage 0 Recall, 5.9.3 Bijlage 1 Recall, 5.9.3 Bijlage 2 Recall, 5.9.3 Bijlage 3 Recall and 5.9.3 PR-12-02 Recall-Meldingsplicht en incident version 4.	Recall-test is included in the trainings plan for the QA and the management, so the awereness is enhanced.	, the 9th of August 2023. On going.	Approved 13/08/2023

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5.11.1	A procedure shall be in place for the recording and analysis of non-conformities and non-conforming products, with the objective to avoid recurrences by preventive and/or corrective actions. This may include a root cause analysis.	C	There is a procedure for handling and correcting failures described in PR-12-03 version 2 dd 28/3/2018 + action list LS-12-02 version 1 dd 23/12/2016. Deviation: The verification and the root cause is not implemented against all corrective measures taken during the year. Seen for the internal audits and the FAVV actions.	Verification and root cause are completed.	, the 4th of August 2023.	See 5.11.1 Action list - Last 10.	In the annual schedule, this will first be viewed as daily then it's going to be switched to weekly.	, the 4th of August 2023. On going.	Approved 13/08/2023