BRCGS Storage and Distribution

LRQA

Audit Report

Global Standard for Storage and Distribution Issue 4: May 2021

1.Audit Summary			
Company name	Distrifresh B.V.	Site Code	9884029
Site name	Distrifresh B.V.		
Scope of audit	Storage and distribution of packed chilled and frozen food products and storage of packaging material. Transport only, of un-wrapped carcasses. Contracted Services; contract packing and deep freezing of food products.		
Exclusions from scope	None		
Justification for exclusion	Not applicable		
Audit Start Date	2024-03-05	Audit Finish Date	2024-03-06
Re-audit due date	2025-03-05	Audit result	CERTIFICATED
Certificate issue date	2024-04-02	Certificate expiry date	2025-04-16

2. Audit Results			
Audit grade	A	Audit Programme	Announced
Previous audit grade	AA+	Previous audit date	2023-01-30
Number of non-conformities	Critical		0
	Major		0
	Minor		8

Additional modules included		
Modules	Scope	Exclusions from Scope
13 Contractual arrangements (all services)	Contracted Services; contract packing and deep freezing of food products.	none
15 Contract packing	Contracted Services; contract packing and deep freezing of food products	none
17 Contract processing operations	Contracted Services; contract deep freezing of food products	none
Choose a module		

3. Product Characteristics	
Product categories	Activities
01 - Chilled and Frozen Food 03 - Packaging and packing materials Select a product category Select a product category Select a product category	01 - Storage 02 - Distribution 03 - Transport Only 06 - Contracted Services Contract Packing 08 - Contracted Services Contract Operations

4.Company Details			
Address	Van Salmstraat 64 5281 RS BOXTEL		
Country	Netherlands	Site Telephone Number	+ 31 889954100
Commercial representative Name		Email	
Technical representative Name		Email	

Additional Locations		
Site Name	Address	Activities

5.Company Profile					
Plant/Warehouse size (sq. m)	10-25K sq.m	No. of employees	51-500	No. of Vehicles	>25
Subcontracted processes	No	Regions exported to	Europe Oceania Choose an item. Choose an item. Choose an item. Choose an item. Choose an item.		
Other certificates held	EKS (Dutch Authority NVWA)				
Major changes since last BRCGS audit	None.				

Company Description

Distrifresh B.V. in Boxtel belongs to the Vion Food Group and is member of the multisite ISO9001:2015 certification of the group in The Netherlands.
Distrifresh B.V. is since 2007 100% daughter of the Vion group. Distrifresh is specialized in storage, order picking and organizing all distribution of pre-packed meat and food products, all temperature controlled (mainly chilled or deep frozen). Activities are executed as a service to their clients. Beside distribution, also “transport only” of un-wrapped carcasses; transport of sealed trailers, without product handling by Distrifresh.There is a local MT with 5 members and local BT with 8 members (is also the HACCP-team). Most activities in contract for Vion. Routes of transport are planned and GPS controlled ( ). For intercompany and/or to the contracted retailers (groupage). Raw meat is packed in bins (e.g. packed pork parts). Also B to B and small consumer units for raw meat, meat products or other food products in retail packaging and labels are on site. A facility for washing of trailers is present. There are about (FTE) employees working in 1-3 shifts. Some temporary workers (ca FTE) can be on site. One HACCP-study according to scope. Storage/operations facilities are about 14.000m2. Building is from year 1970, partly extended. Repacking (not relabelling) and freezing activities taking place
The company is certificated for organic (Skal), EKS (NVWA) and ISO 9001:2015 (multisite certification by Vion Food Nederland). NVWA legal veterinary registration number is: NL607EG. Last visit by Dutch Food Safety Authority NVWA weekly visits to confirm export certificates. EKS program in place to allow for sampling based on history instead of 100% control. More information see: www.distrifresh.com. The emergency number 0031-889954100. As per 2022 new director .

5.Company Profile

6.Audit Duration Details

Total audit duration	16 man hours	Site & vehicles audit duration	8 man hours
Reasons for deviation from typical or expected audit duration	None		
Next audit type selected	Announced		

Audit Duration per day		
Audit Date	Start Time	Finish time
2024-03-05	09:30	17:30
2024-03-06	08:00	16:00

	Auditor Number	Name	Role
Auditor Number			Lead Auditor
Second Auditor Number	Click or tap here to enter text.		Please select

Key Personnel

Name	Job Title	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
	Director	x			x
	Manager Transport	x	x		x
	Operations manager	x	x		x
	Supervisor Warehouse	x	x		
	QA Manager	x	x	x	x
	QA Manager new	x	x	x	x
	Manager SC	x			
	Lead Transport Planner	x			x
	Warehouse Engineer	x			x
	Facilities	x	x		x
	Teamlid TD	x	x		x
	Manager TD	x	x		
	Fleetmanager	x	x		x
	HR Manager	x	x		
	Senior Logistic Engineer	x	x		x
	Packing freezing		x		
	Order Picker		x		
	Dispatch (frozen product, container)		x		
	Driver, Charter		x		

	Driver, Charter		x		
	Operator repacking		x		
	Operator repacking		x		
	Dispatch, “overslag”		x		
	Intake		x		

GFSI Audit History		
Date	Scheme/Standard	Announced/Unannounced
2023-01-30	BRC SD issue 4	Unannounced

Document control			
CB Report number	RQA9232126 / 5920326		
Template Name	SD406 Storage & Distribution Audit Report Template v3		
Standard Issue	4	*Template issue date*	2022-02-15
Directory allocation	S&D	*Version*	1.1

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Non-Conformity Summary Sheet

Critical			
No.	Clause	Detail	Re-audit date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by
1	3.1.3.1	Seen relevant records kept. At the Technical Department, monthly checks on racking were not recorded. On the end, reports for maintenance forklifts could be shown for the checks at random. This costs however at least an hour, due to not clearly indicated PDF- files from the supplier.	The monthly checks on racking will be recorded again. will be fully implemented in the upcoming year. No immediate action was taken because the requested documents were demonstrable.	Because the technical department will be working with , automatic notifications will follow when these checks are due. The check will be recorded in . The involved employees have received a reinstruction to always keep records of the monthly checks. It took at least an hour to find the requested reports for maintenance, due to not clearly indicated PDF-files from the supplier. The technical department started to change the names of the PDF-files so that the reports can be found more easily. It has been verified by the technical department that changing the names helps in locating the reports. Provided proof; Checks and adapted files.	The monthly check where performed but were not recorded. On the moment of inspection the technical department wasn't fully working with .	2024-04-01	CLOSED

Minor							
2	4.1.3	Outside the warehouse acceptable perimeters seen. Exception for the north side of the building; no unobstructed area along the wall. Seen old equipment, tools, waste-related items etc.	The old equipment tools and waste-related items are cleared out. The north side of the building has been cleaned.	There will be made a separated space for old and waste related tools and equipment, so that the technical department can store them, until they are getting picked up. Part of the check rounds now. Provided proof; picture from the cleared out north side of the building and check round form.	The technical department hasn't got any space to put their old tools and equipment. They were not monitored on this area.	2024-04-01	CLOSED

3	6.3.2	Seen several actual calibrated items. The sensors cooling were calibrated by on 29.03.2023. In the report a mistake; the mentioned reference was indicated to have a valid calibration till 21.04.2022, where it should be 2023. Seen for the new trailer a declaration of conformity for the cooling equipment. The documents did not contain a calibration report.	A new calibration of the cooling sensors will take place on March 29,2024. Because the supplier, outside of showing proof of inspection, could not show the calibration report in a timely manner, Distrifresh had the trailer recalibrated on 27-03-2024.	The deviation has been discussed with the supplier. In addition, those who received the report have received instructions to always check the validity of the reports. The supplier of the trailers wasn't able to give Distrifresh the correct calibration report. Due to changing of staff, we forgot to request the calibration report from the trailer in question. In the future, when we buy/rent trailers we first make sure that the calibration report is present. If the supplier can't give Distrifresh these documents the trailer will be calibrated before taking them in use. Provided proof; Calibration report.	The cooling of the sensors was calibrated by on March 29,2023. The report indicates that the calibration date of the thermometer was 21-04-2022 when it should be 2023. We did not detect this error while receiving the report.	2024-04-01	CLOSED

4	6.6.10	Seen good results in pest control, nearly trends. The in-depth inspection did not determine many items to be improved. But the frequency is not defined risk based. (now 1xY)	Following this observation, the current frequency on the in-depth inspection was immediately examined. Based on the results of the check carried out by the pest controller and the results of the internal checks, it can be concluded that the established frequency of one a year is currently sufficient.	During the quarterly review, it will be assessed on the basis of both the internal and external inspection results whether the annual frequency is still sufficient. Provided proof; quarterly assessment from Q1.	The risk-based consideration of the annual frequency was not documented, but simply contracted as 1xY.	2024-04-01	Fully Closed

5	7.1.1	Intake 05.03.2024, order 026384458; seen temperature check (CCP). Five samples must be measures divided over the pallets. Employee however, did his measurements on 1 pallet. (extra samples taken on request of the auditor during the audit, shows temperatures within limits)	The supervisor immediately instructed the employee. It was immediately checked how many intakes the employee in question had carried out alone. The employee had just been left alone and this was the first and only intake that the employee had carried out alone.	The employee has received re-instruction. The assistant supervisors are instructed to first verify that new employees are familiar with the procedures before they are allowed to carry out the work independently. Provided proof; Re-training records 12.03.2024.	The employee was new to the department and would have to be supervised by a colleague from the department during his training period. Unfortunately, the employee was left alone too quickly while the employee was not yet aware of all procedures.	2024-04-01	Fully Closed

6	7.2.1	In trucks from Charters/Drivers, a handbook from Distrifresh must be present. Exception for truck no handbook present and in truck , a handbook version 12 is present where it should be supplied version 13.	The driver was immediately informed that he had the old version of the handbook in his truck. We will ensure that we print the new version on paper and replace it in the trucks.	When a new version is released, we will check whether all trucks have the new version by means of a check-off list. Provided proof; signed list of carriers who received the new handbook version.	Version 13 had been sent to the carriers with the request to replace it. Apparently this has not been (consistently) implemented by the relevant charters.	2024-04-01	Fully Closed
7	7.4.1	Intake 05.03.2024, order ; pallets were unloaded from a truck. During this operation, crates were fallen/broken, but not directly replaced, or products checked. (no contamination occurs)	The supervisor immediately instructed the employee and took action to the fallen/broken crates/products.	The employee has received re-instruction. The assistant supervisors are instructed to first verify that new employees are familiar with the procedures before they are allowed to carry out the work independently. Provided proof; Re-training records 12.03.2024.	The employee was new to the department and would have to be supervised by a colleague from the department during his training period. Unfortunately, the employee was left alone too quickly while the employee was not yet aware of all procedures.	2024-04-01	Fully Closed

8	8.2.5	Seen in the Warehouse employee , wearing a normal (skin-colored) plaster, where it should be an appropriately colored plaster. (f.e. blue)	The blue plasters were not available. These were ordered directly by the facilities department.	The skin-coloured plasters have been removed. All departments are provided with sufficient blue plasters. Emergency response officers are instructed to indicate in a timely manner if new plasters are needed. Provided proof; Picture of blue plasters.	This deviation was caused by the blue plasters being not available anymore.	2024-04-01	Fully Closed

Comments on non-conformities

None

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Head Office Non-Conformity Summary

Critical			
No	Clause	Detail	Re-audit date

Major							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Minor							
No	Clause	Detail	Correction	Proposed preventive action plan	Root cause analysis	Date reviewed	Reviewed by

Detailed Report

1.Senior Management Commitment

Summary

In the opening meeting management commitment was shown to the BRC S&D and the QMS/FSMS.
In the written and signed policy (DSF10005, v01.02.2024) there is evidence that human and financial resources are budgeted. The policy is published in the QMS manual and canteen.
A culture plan (P10059, 18.01.2022) is defined from HQ and locally updated on 01.09.2023 and explained by Management. For 2024 new goals are defined and where possible measured monthly as KPIs. They are defined related to improved clear documents for employees, extra CCP-awareness, communication boards to inform employees and in the Vion App.
Since 2023 goals (also for 2024) were defined beside the mentioned culture-goals, regarding to health and safety, CO2 reduction, training and ICT.
All objectives are clear, measurable and documented and monitored, monthly during meetings, f.e. 06.03.2024/01.02.2024.
Internal issues can be noticed to the team and are discussed directly in the organisation.
Seen the documented whistle-blower procedure 10051, v22.11.2023; partly via HQ or via an external contractor .
There is an English version of the Standard present and has a subscription on BRC.
Management was present at the opening and closing meeting of this certification for BRC S&D.
Visits from authorities NVWA on 11.05.2023 for label checks. No open actions.
The company has no special recognition, beside in the Chamber of Commerce.
The audit started earlier then the 28d-time frame before 17.04.2024. (mistake in planning) Therefore new due date; 06.03.2024.
Root causes for the minor non-conformities of the last BRC audit have been identified. The NC's did not reoccur in the same way.
No logo use.

The yearly management review has a time frame from Q2-2022-Q2-2023, is carried out ensuring that the stated objectives are being met and contains relevant subjects (f.e. second, third party, internal audit, objectives, verification); 18.07.2023. Conclusion was a well-functioning QMS/FSMS.
Monthly meeting programme; f.e. 06.03.2024/01.02.2024.

The organisation structure (December 2023) is documented in the system; levels Director / Operations Manager / Supervisor / Foreman / Employee Logistics.
Function descriptions are set up for all, including replacements; seen for the Assistant Supervisor".
Information about of legislation is adequate and discussed in MT-meetings. The company is kept informed about relevant information; f.e. newsletters, legal information, NVWA- newsletters, BRC and by central QA Vion Group. Seen the update details in the meetings.

No NC's raised in this section.

N/A Clauses

1.1.12 No logo use

2. Hazard and Risk Analysis
Summary Prerequisite programmes follows the General Principles of Food hygiene, HACCP and the guidelines for its application adopted by the Codex Alimentarius Commission and described in their 2022/10/12 verified program HACCP team multidisciplinary P-DSF-NL 10085 2023/01/04 HACCP team leader logistic manager (fleet manager), and all sufficiently and demonstrable capable and trained following P-Food 10013 V4 2011/11/14 annually verified, no changes since. Minutes HACCP demonstrable as per Quality meeting (HACCP meeting) quarterly held; f.e.03.01.2024. Scope of their system described in P-DSF-NL 10013, v06.12.2023. Flow covers all key processes (intake, storage, order picking, dispatch and distribution) including their voluntary modules e.g deep freezing and repacking. Verified on actuality on 03.01.2024. HACCP analysis under P10000/10001, v29.01.2024 assessing risks under chemical, physical, cross contamination and physical risks. Matrix P-DSF-NL 10049 and safety plan P-DSF-NL 10084 V5 2019/09/17 annually verified03.01.2024. Matrix upholds 0-5 times 0-5 principle resulting in CCP inbound with critical limits set as per product e.g. <6°C vacuum <7°C meat general <3°C organs <2°C minced meat and <4°C chicken meat. Packaging material addressed in risk analysis and covered under PRP. Only client owned crates (no other packaging materials present on site. No open food handling. (un-wrapped carcasses are transported only in secured trailers, no handling with the carcasses by Distrifresh) Monitoring on these CCP limits by means of handheld thermometer. No limits breached as seen in verification report demonstrable 03.01.2024 as well during onsite assessment. Controlled cold chain. All other hazards covered by PRP/BVP e.g. freezing and environment temperatures as well as all other key processes as described in risk assessment, no remarks, no missing processes, or risks detected as verified during both audit days and in the vertical traceability test. **No NC's raised in this section.**
N/A Clauses
-

3. Product Safety and Quality Management Systems

Summary

A complete management system has been documented in an indexed manual, available for the staff. (version 27.02.2024) The system includes procedures/working instructions/forms. Documents are effectively controlled and reasons for changes are adequately recorded. Records are kept for over 5 years. (best before date max. 2 years) Document requirements according to -VION 100007 2021/10/11.

Seen relevant records kept. At the Technical Department, monthly checks on racking were not recorded.
On the end, reports for maintenance forklifts could be shown for the checks at random. This costs however at least an hour, due to not clearly indicated PDF- files from the supplier. **Minor NC 3.1.3.1.**

Internal audits (schedule 26.02.2024) are scheduled and based on risk, carried out 2 times a year about the processes (f.e. 19.12/22.11-2023)
PRPs as well in hygiene/fabrication inspections including attention to glass/brittle, weekly, f.e. 05.12.2023. Only external party (within VION group) perform local audits, same as last year amongst others : LAC training Lloyds 24/05/2018 cert# and cert.# 28/11/2018 (LR LAC training).
Where necessary action points were defined for CA. Corrective actions are handled conform 10068, seen action list 06.03.2024.
Customer requirements are not defined, no KPIs agreed. Customers are internal members from the own Vion Group.
Purchase procedure VION P-Food-10032 2023/01/24. A supplier approval (22/23.02.2024) was shown for service providers; f.e (pest control), (Charter), (fork lifts), (washing clothing), (racking) and (maintenance condensers).
No contract cleaning, consultant.
Subcontracting under scope; transport by charters; drivers with a truck. (trailers from Distrifresh)
Seen contracting, training charter (09.02.2024) and (05.10.2023)
Seen the VACCP P10051, v22.11.2023 with relevant details.
A tracing system has been in place, to trace products from intake, storage till dispatch according to P10047, v30.10.2020. The system is based on a WMS, based on bar code/BBD/article number, used for all process steps.
The last combined traceability and recall tests were performed <2h on 27.11.2023 for the intake till dispatch on this day.
During the audit was tested; via a vertical traceability test;

- Process intake 06.12.2023 from Vion Apeldoorn to Distrifresh, order picking and dispatch with , check on right temperature seen (CCP), order # , 10 crates with 3 Procureurs, article 35047, BBD 14.12.2023, outtake order 12200324 to Vion customer DGW, Den Haag and # to .
- Contract freezing on 06.12.2023, article 15731, SCCC # , 15 boxes Loins; right freezing curve/checks and dispatch on 14.12.2023, order # .
- Transport only on 06.12.2023, order 12200035 from Vion Apeldoorn to Vion Boxtel with HA9020.

Fast tracing seen in WMS and related documents. No remarks in these vertical traceability tests. A recall procedure is present; P10033, v14.01.2022, tested on 27.11.2023 <2h on 27.11.2023 for the intake till dispatch on this day. Right way of handling in case of recall was shown in the procedure; f.e. notifying LRQA < 3 working days. Incident management via P-DSF-NL 10082 2021/11/24 all ran via incident management under VION key incidents covered e.g. current break down, leakage, H2O leaks communication and IT infrastructure. Communication in case of events via P-VION 10015 2022/04/17 Control non-conforming products as per department seen for P-DSF-NL 10064 2018/09/13v3 products held for pending follow P-DSF-NL 10009 V25 2022/08/30 and returns via P-DSF-NL 10027 2020/03/24 no products held pending nor returns noted during on site audit. Complaints handling via P-DSF-NL 10092 2021/11/01. Analysed for 2023; complaints; mostly not in time/damaged. Trending discussed quarterly Q meetings and communicated to Vion (owner of the products) and covered in Bt fortnightly. No food safety/authority (NVWA) complaints. **1 Minor NC raised in this section.**
N/A Clauses
3.4.3/3.4.4 Customer requirements are not defined, no KPIs agreed. Customers are internal members from the own Vion Group.

4. Site and Building Standards
Summary Suitable located building, in industrial zone. No influence from the industrial surroundings, no remarks on the outside areas. Outside the warehouse acceptable perimeters seen. Exception for the north side of the building; no unobstructed area along the wall. Seen old equipment, tools, waste-related items etc. **Minor NC 4.1.3.** Site security addressed via assessment P-DSF-NL 10017 and P-VION 10000 annually verified during MR and subsequently planned via P-DSF-NL 10093 2022/03/11 and P-VION 10051. Instructions are implemented. Personnel are trained for this. Identified critical areas for access security is the whole site including storage rooms locked fence and entrance doors present. Doors are closed. Visitors are registered and instructed. No access to storage unless registered and accompanied. Chauffeur canteen present and tidy. Control measures limited to digital registration and locked doors by batches entrance. Suitable design/ segregation and layout in the process from intake, storage, order picking and transfer/dispatch. No items regarding to (possible) contamination also due to the pre-packed products. Suitable battery charging areas. Well-designed, constructed and maintained areas/storage facilities, walls, floors ceilings and doors. Walls/floors concrete and steel/wooden construction/panels for ceilings. Tap water for supplies, adequate protected lightning, monitored glass. Monitoring carried out, followed by actions discussed in meetings. PRPs as well in hygiene/fabrication inspections including attention to glass/brittle, weekly, f.e. 05.12.2023. Sufficient suitable staff facilities are present. Suitable hand washing facilities, although no loose food has been handled. Separated, suitable canteen is present. **1 Minor NC raised in this section.**
N/A Clauses
4.1.5 No external storage 4.3.5 No extraction 4.3.7 No cleaning of crates 4.4.8 No breakage risk

5. Vehicle Operating Standards
No owned trucks; only use of Drivers/Charters, who come with their own truck. Trailers are leased/owned by Distrifresh. Load carrying areas are inspected by the Drivers/Charters before coupling the trailers. (unless the trailer is sealed) Seen during the audit on 05.03.2024, suitable maintained/cleaned trailers and trucks from charters. Seen contracting, training charter (09.02.2024) (05.10.2023). Site security addressed via assessment P-DSF-NL 10017 and P-VION 10000 annually verified during MR and subsequently planned via P-DSF-NL 10093 2022/03/11 and P-VION 10051. Transport is included. Each trailer has a GPS-system which has location-tracking, monitoring doors trailers (open/closed) in most trailers introduced. Seen well-structured maintenance information for trailers, as well as for trucks owned by Drivers/Charters: • Truck (maintenance, technical inspection APK). Drivers license and Code 95 for Driver . • Truck (maintenance, technical inspection APK). Drivers license and Code 95 for Driver . • Trailer (maintenance, technical inspection APK and valid maintained cooling equipment incl. calibration till 30.05.2024) • Trailer (maintenance, technical inspection APK and valid maintained cooling equipment incl. calibration till 09.11.2024) • Trailer (maintenance, technical inspection APK and valid maintained cooling equipment incl. calibration till 23.05.2024) • Trailer (maintenance, technical inspection APK and DOC for this new trailer, cooling equipment till 13.11.2024) See NC 6.3.1. Breakdown procedure seen as part of Drivers manual to mitigate any risk during breakdown of truck (no serious events in 2023) Trailers are all equipped with cooling equipment for conditioned transport. Each trailer has a GPS-system which has also temperature monitoring (settings, actual temperature, history and alarm; all as part of the PRP). Seen the monitoring for the mentioned trailers. Drivers/Charters carry out the right settings according to the job-instruction via each order from the Planning department. Right settings explained 1-2/-20°C. Washing of trailers on-site Distrifresh. Seen for trailer (transport carcasses) on 05.03.2024, with cleaning agent with right specifications. Seen in the hygiene/fabrication checks with agar. **No NC's raised in this section.**
N/A Clauses
5.1.7/ 5.1.8 no bulk tankers

6. Facility Management

Summary

Seen maintenance/inspection for forklifts via ; f.e. # 03.01.2024. Pallet lifter 18.07.2023. Battery loader ; 07.04.2023. Battery # ; 24.03.2023.
Results of the maintenance year programme are available.
Seen suitable racking, evaluated in monthly by the TD. (see NC 3/.1.3.1) and yearly via ; 25.01.2024.
Items to be calibrated;

- Thermometer Intake no ; 31.01.2024
- Sensors cooling areas; 29.03.2023

Seen several actual calibrated items. The sensors cooling were calibrated by on 29.03.2023. In the report a mistake; the mentioned reference was indicated to have a valid calibration till 21.04.2022, where it should be 2023.
Seen for the new trailer a declaration of conformity for the cooling equipment. The documents did not contain a calibration report. **Minor NC 6.3.2.**

Housekeeping well-arranged level of cleaning seen. As described in day/week and month plan and registered under P-DSF-NL 10112 2021/03/04 registration forms F-DSF-NL 10082 and verification forms F-DSF-NL 10037 when needed re-cleaning and verification performed under F-DSF-NL 10063.
Seen registration 2023-2024y.t.d. + verification as per broom cleaning, expedition cleaning and inbound cleaning area. Seen records of cleaning in detail for week 49-2023 and 09-2024.
Washing of trailers on-site Distrifresh. Seen for trailer (transport carcasses) on 05.03.2024, with cleaning agent with right specifications. Seen in the hygiene/fabrication checks with agar.
Waste discarded as general waste, CAT 2 or well cause. Almost daily waste covered and confirmed by owner (Vion) Ni Distrifresh according on waste management (no products owned by Distrifresh).
Registration seen for ; January 2024.
Pest control was contracted with , according to a contract for at leas 8 visits a year including EIV. The lay- out is actual. Few actions were required for the visits; 31.10.23/12.12.23/30.01.24, by qualified employee (EVM <05-2027). Yearly in-depth inspection; 05.06.2023 and a PRI on 30.01.2024. Trends are analysed, beside some mice/flies, no trends. No infestation (or signs) observed during site round.

Seen good results in pest control, nearly trends. The in-depth inspection did not determine many items to be improved. But the frequency is not defined risk based. (now 1xY) **Minor NC 6.6.10.**

2 Minor NC's raised in this section.

N/A Clauses

6.1.3	No diesel
6.4.4	No CIP
6.5.6	No sales to staff etc.

7. Good Operating Practices

Summary

Receipt of goods follow CCP inbound check per product e.g. <6°C vacuum <7°C meat general <3°C organs <2°C minced meat and <4°C chicken meat. Loads are inspected via
adhering to several visual and temp inspection e.g pest activity, damage etc. beside the temperature. Fresh meat only durability coding via (owner of products) or (repacking) Distrifresh does not print or label products. When non conform procedure P-DSFNL-10082

Intake 05.03.2024, order 026384458; seen temperature check (CCP). Five samples must be measures divided over the pallets. Employee however, did his measurements on 1 pallet. (extra samples taken on request of the auditor during the audit, shows temperatures within limits) **Minor NC 7.1.1.**

Seen on 05.03.2024;

- Order picking order , route 292-022
- Loading container for China, , seal for Vion International.
- Re-packing for ; order , 12 packs in a box, 108 on a pallet, for intake on 01.02.2024 and stored afterwards on location W014.1
- Contract freezing process from inlet, order , article and the related packing on pallets.
- Unloading from Vion Apeldoorn; trailer 0 and .

In trucks from Charters/Drivers, a handbook from Distrifresh must be present. Exception for truck ; no handbook present and in truck , a handbook version 12 is present where it should be supplied version 13. **Minor NC 7.2.1.**

Intake 05.03.2024, order 026384458; pallets were unloaded from a truck. During this operation, crates were fallen/broken, but not directly replaced, or products checked. (no contamination occurs) **Minor NC 7.4.1.**

Environmental control (temp) is managed by . Critical storage parameters are set including alarms e.g expedition >6 <2. Repacking area <1 >3 and freeze cell >-20°. Alarms triggered case of equipment failure with 30 minutes delay via central agency . Supplier verified under outsourced processes. Seen right temperature/alarm settings and history week 49-2023.
Product contamination all low risk as assessed in P-DSF-NL 10022. Cleaning agent used is pre mixed, no such chemicals for cleaning in use in direct contact to product. . Cleaning of trailers occurs in separate building.
Stock rotation checked. Seen stock compared with the WMS for location C085.1/X011/D0851.
Product release no applicable.
Allergens part of the HiRa, but nearly present. No direct risks for the kind of packed products. In case of breakage a removal procedure present; P10065.

3 Minor NC's raised in this section.

N/A Clauses
7.6 No release

8. Personnel
Training and competences, seen for all employees. Workforce goal 70% own 30% temp training and competences run via P-DSF-NL 10074 v1 since 2017/01/16. Seen in detail training for in the period from July 2022-14.02.2024; HACCP- training, incl. CCP. Yearly competence evaluations for the staff; “functioneringsgesprekken” in December 2023. Personnel hygiene described in P-DSF-NL 10062 and employee manual. Level of personal hygiene is suitable for the operation, no contact with product, bins and pallet transport only. Only packed food stuff present. Distrifresh offers warm clothing jacket. Low/limited risk of cross contamination; protective clothing are work shoes, hairnets, gloves and warm jacket. Laundry outsourced to and annually verified on performance when applicable (white coats present) Seen in the Warehouse employee , wearing a normal (skin-colored) plaster, where it should be an appropriately colored plaster. (f.e. blue) **Minor NC 8.2.5.**   **1 Minor NC raised in this section.**
N/A Clauses
-

9. Handling of open food products
Not applicable
N/A Clauses
Click or tap here to enter text.

10.1 Wholesaler Module
Not applicable
N/A Clauses
Click or tap here to enter text.

10.2 Branded Products
Not applicable
N/A Clauses
Click or tap here to enter text.

10.3 Other Wholesale Operations
Not applicable
N/A Clauses
Click or tap here to enter text.

12. Ecommerce
Not applicable
N/A Clauses
Click or tap here to enter text.

13. Contractual arrangements (all services)

Summary

Formal contract arrangement are in place for freezing service (VION) and repacking service ( )
No specifications in place, freeze service is validated to reach at least -18°C during dispatch (outbound check CP) and repacking limited to box to crate transfer.
All services Included in current HACCP plan DSF 10085 and matrix DSF 10049 annually verified; 03.01.2024.
The CS processes contract packing/freezing are part of the HiRa.

No NC's raised in this section

N/A Clauses

-

14. Product Inspection

Not applicable

N/A Clauses

Click or tap here to enter text.

15. Contract Packing (Repacking, Assembly Packing)

Summary

Repacking activities consists of 2 lines (tables) and this process is part of the HACCP Risk assessment, see chapter 2. Repacked on order, only , boxes to bind packages in crates, or packing in boxes. No labelling activities beside a label on the packed boxes/pallets, no open products.
Registration according to F-DSF-NL-10065.
Seen on 05.03.2024; Re-packing for ; order , 12 packs in a box, 108 on a pallet, for intake on 01.02.2024 and stored afterwards on location W014.1

No NC's raised in this section

N/A Clauses

-

16. Quantity Control Inspections

Not applicable

N/A Clauses

Click or tap here to enter text.

17. Contract chilling/freezing/tempering/defrost and high-pressure process operations

Summary

Freezing operation is operational since March 2020. This is originally validated by the HACCP team, 7-4-2020 setting fix time restriction per category of meat. During the audit the transport of frozen products was seen for shipment . sales via Export certificate EKS/Dutch authority. Seal Dutch authority pallet can remain outside freezer for several hours as shown by validation and timeframe of dispatch, all in order.

Validation 2021/01/15 worst time reaching lowest minimum temp minus18°C. all products have their individual retention time as seen per ERP system reaching 100% (retention time) final check is PRP temp outbound (no limits breach 2023-2024 ytd)

EKS certificate by Dutch authority (export) follows P-DSF-NL 10119 2022/08/20

Equipment failure follow general protocol Control non-conforming products as per department seen for P-DSF-NL 10064 2018/09/13v3.

Seen on 05.03.2024;

- Contract freezing process from inlet, order 326414, article 67273 and the related packing on pallets.

During the audit was tested; via a vertical traceability test;

- Contract freezing on 06.12.2023, article , SCCC # , 15 boxes Loins; right freezing curve/checks and dispatch on 14.12.2023, order # .

No NC's raised in this section

N/A Clauses

-

18. Contact Cleaning of baskets, roll cages and other distribution containers
Not applicable
N/A Clauses
Click or tap here to enter text.

19. Waste recovery and recycling
Not applicable
N/A Clauses
Click or tap here to enter text.