



**IFS Logistics
Version 2.1**

Final Audit Report

Audited company: Lehman en Troost nv

Date of audit: 17/10/2016

TÜV NORD INTEGRA bvba
Certification in Agriculture and Food
Statiestraat 164
B-2600 Berchem - Antwerp

Accreditation number of the certification body: BELAC 103-PROD

IFS Logistics
Version 2.1, March 2014

Audit Overview

<i>Audit details</i>			
Lead Auditor: m rudi jennes Co-auditor: Trainee(s):	Date/time of current audit: 17/10/2016 (8:00-20:00)	Date of previous audit: 14/10/2015 CB and auditor of previous audit: TÜV Nord Integra Rudi Jennes	
Name and address of the company (or headquarter):	Name and address of the audited site: <p style="text-align: center;">Lehman en Troost nv</p> Transportweg 33 2742 RH Waddinxveen Netherlands		
		EAN Code/ UCC Global Location Number: COID: 38083	
<i>Phone:</i>	<i>Fax:</i>	<i>Phone:</i> (+311) 80 631011	<i>Fax:</i> (+310) 180633 268
<i>Scope of audit</i>			
Logistieke dienstverlening, op- en overslag voor derden van verse groenten en fruit. Logistic service provider, storage and handling for third parties of fresh fruit and vegetables.			
Product Scope(s):		1, 1.1, 1.1.5	

<i>Audit participants</i>					
Name:	Position:	Opening meeting	Documenta-tion review	Site assessment (Audit)	Closing meeting
Maurice van der Lans	director	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Joost Slingerland	qa manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Gert Jan Eggers	consultant	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Ron Bakker	warehouse manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Final Result of Audit

As result of the audit performed on 17/10/2016, TÜV Nord Integra found that the logistical activities of **Lehman en Troost nv** for the above-mentioned audit scope comply with the requirements set out in the IFS Logistics Version 2.1, **at Higher Level** with a score of 97,74%.

**Next audit
between
20/08/2017 and
29/10/2017**

Company profile

The owner of the company is ERMS, owned by three shareholders. Currently the company is only doing the storage and distribution of its own products (cfr IFS broker audit). The main products are tomatoes, peppers and citrus. The IFS logo is used correctly on offers. The emergency contact is Bram Troost, mobile number : 0031653385272. The surface built is 4500 m². The company is established in 1958. There were no recalls. 20 people are employed which are working in one shift. The last investment was the purchase of new led lightening. There are 8 cooled stores and 12 dockshelters. KCB license 4950. Other certificate : ifs broker and AEO. Turnover 40 million euros. This audit was combined with the IFS broker audit.
COID : 38083

Reviewer: Bart Bonroy

Explanations regarding the audit report

<i>Evaluation of requirements</i>		
Result	Explanation	Points
A	Full compliance	20 points
B (deviation)	Almost full compliance	15 points
KO requirement scored with a B	Almost full compliance	15 points
C (deviation)	Small part of the requirement has been implemented	5 points
D (deviation)	Requirement has not been implemented	-20 points

Major non-conformity	When there is a substantial failure to meet the requirements of the Standard, which includes product safety and/or the legal requirements of destination countries. A major non-conformity can also be given when the identified non-conformity can lead to a serious health hazard. A major non-conformity can be given to any requirement which is not defined as KO.	15 % of the possible total amount of points is subtracted
KO requirement scored with a D	The KO requirement has not been implemented	50 % of the possible total amount of points is subtracted

N/A	Not applicable Requirement not applicable for a company	N/A requirements will be excluded from the final scoring
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Scoring and awarding of certificates

Audit result	Status	Action company	Report form	Certificate
At least 1 KO scored with D	Not approved	Actions and new initial audit to be agreed upon	Report gives status	No
> 1 Major and/or total score < 75%	Not approved	Actions and new initial audit to be agreed upon	Report gives status	No
Max 1 Major and total score ≥ 75%	Not approved unless further actions taken and validated after follow-up audit	Send completed action plan within 2 weeks of receiving the preliminarily report. Follow-up audit max. 6 months after the audit date	Report including action plan gives status	Certificate at foundation level, if the Major non-conformity is finally solved as controlled during the follow-up audit
Total score is ≥ 75 % and < 95%	Approved at foundation IFS Logistics level after receipt of the action plans	Send completed action plan within 2 weeks of receiving the preliminarily report.	Report including action plan gives status	Yes, certificate at foundation level, 12 months validity
Total score is ≥ 95 %	Approved at higher IFS Logistics level after receipt of the action plan	Send completed action plan within 2 weeks of receiving the preliminarily report.	Report including action plan gives status	Yes, certificate at higher level, 12 months validity

IFS Logistics

Version 2.1, March 2014

Audit Report

Result:

The logistical activities of the company Lehman en Troost nv met the requirements of the IFS Logistics, Version 2.1.

The company passed with a score of 97,74% at:

Higher Level

97,74 %

Date of renewal audit: between the 20/08/2017 and the 29/10/2017.

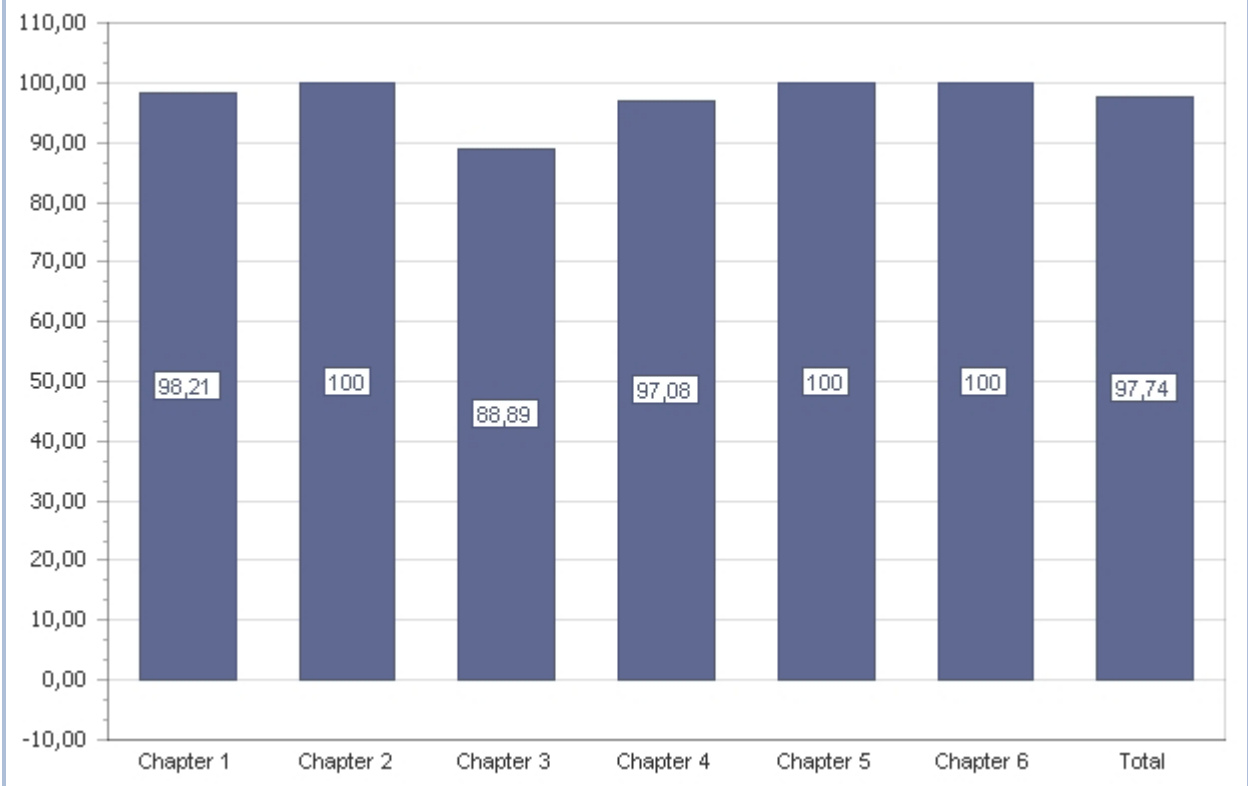
Summary:

	Chapter 1 Senior management responsibility	Chapter 2 Quality and product safety management system	Chapter 3 Resource management	Chapter 4 Realization of the service	Chapter 5 Measurements, analyses, improvements	Chapter 6 Food / product defense and external inspections
KO	0	0	0	0	0	0
Majors	0	0	0	0	0	0
A	13	17	7	57	27	6
B	1	0	1	1	0	0
C	0	0	1	2	0	0
D	0	0	0	0	0	0
N/A	0	4	1	12	0	2

Observations regarding KO's and Majors:

Not applicable

General summary table for all chapters:



Overall summary of the audit:

Er is een beleidsverklaring opgesteld die alle elementen bevat en beschrijft. De scope wordt hierin afgelijnd alsook de doelen van het bedrijf (handhaven van de kwaliteit en de voedselveiligheid) en het certificaat behouden. Er wordt verwezen naar maatschappelijk verantwoord ondernemen. Het organigram is volledig en conform de auditbevindingen. er is een 3-koppige directie die iedereen aanstuurt, ook Ron de loodsbaas. Er is een functiematrix met naam versus proces, incl vervangers. Er zijn functiebeschrijvingen voor de verschillende taken. Er is jaarlijks en functioneringsgesprek. De directiebeoordeling vindt jaarlijks plaats. er waren geen wijzigingen in product noch proces. Er waren geen ernstige klachten. Het verslag van 11/9/16 is voorgelegd. Er staat verder in te lezen dat er van de paar honderd analyses geen wettelijke mrl overschrijdingen waren.

Het haccp team bestaat uit de qa manager, de loodsbaas, de consultant en de directeur. Ze kregen allen een opleiding door de consultant en hebben een lange ervaring met agf. Er is een productbeschrijving voor groenten en fruit die het volgende beschrijft : minimale kwaliteitseisen, gmo, opslag, houdbaarheid, chemische en microbiologische criteria, consumentenpatroon en allergenen. Het stroomschema is uitgewerkt van verkoop tot het transport aan de klant. Er is een grondplan met de flows. er is een kwalitatieve bespreking van de microbiologische, chemische en fysische gevaren. Er is een basisvoorwaardenprogramma dd 12/2007 en een validatie mbt temperatuursbeheersing dd 9/2014. In vele gevallen wordt het product gecombineerd vervoerd zodat een gemiddelde temperatuur dient te worden gekozen en geen productspecifieke. Er is een gevarenanalysematrix (5x5) en een beslissingsboom die overal wordt toegepast. Er zijn geen ccp's. De gevarenanalyse is compleet bv overschrijding van de mrl maar < de arfd en overschrijding van de mrl en > de arfd. Verder zijn op productniveau besproken : nitraat, zware metalen, gmo, allergenen, menselijke pathogenen en vreemde voorwerpen. Als belangrijkste preventieve maatregel staat hier tegen over het feit dat alle product globalgap gecertificeerd moet zijn en dat de leverancier de uitgebreide leveranciersverklaring dient te tekenen.

Alle aankoop- en verkoopdocumenten worden gedurende zeven jaar gearchiveerd. De documenten zijn leesbaar en in het Nederlands, dit geldt ook voor de procedures. De procedures zijn voorzien van een hoofding met datum en naam en nummer. Alle documenten zijn voorzien van de juiste actuele versie. Er is een map met de papieren versie en de orginelen zitten in de pc. Er is dagelijks een back up.

De consultant geeft jaarlijks opleiding ivm hygiene, haccp, afval, reiniging en food defense aan alle mensen van het bedrijf. De registraties zijn conform. Nieuw loodspersoneel loopt dubbel met ervaren personeel. Interims ondertekenen een hygieneverklaring en werden ingeroepen bij het lossen van containers of het uitsorteren van product.

Alle leveranciers zijn Globalgap gecertificeerd en dit certificaat moet bij de aankoop aanwezig zijn. Voor anderen is er een ondertekende leveranciersverklaring die heel uitgebreid is en oa gaat om MRL, Arfd, verpakking, GMO, zware metalen, wetgeving in het algemeen en ILO. De noodcontactinformatie moet op de formulier worden ingevuld. Alle noodinformatie van klanten en leveranciers staat in het programma. Er is een procedure recall en crisismanagment. Niet conformiteiten van product wordt genoteerd op het receptieformulier en eventueel wordt er een rood A4 stopformulier op de palet gehangen. Dit formulier werd door Ron de loodsbaas getoond bij de rondgang.

De grondstofleveranciers worden jaarlijks op drie criteria beoordeeld, dit gebeurt door de specifieke inkoper omdat die de relaties onderhoudt. Ook de dienstenleveranciers worden beoordeeld, één keer per jaar.

Het bedrijf is gevestigd op een bedrijventerrein met als burens transport en opslagfirma's. De buitenterreinen zijn goed onderhouden. Buiten staan er containers voor het afval dat opgehaald wordt door Sita. De container voor afvalgroenten en fruit wordt opgehaald voor compost en is afgesloten met een deksel. Het bedrijf verkeert in goede staat van onderhoud. De vloer is netjes. Er wordt dagelijks geveegd. Er is een dagelijks, wekelijks en jaarlijks programma. Er is een registratieformulier voor het noteren van uitgevoerd werk dit gebeurt door eigen personeel. Er wordt 1 chemicalie gebruikt nl Dipp 03 voor vloer en wanden. Dit product is goedgekeurd voor de levensmiddelenbranche. Jaarlijks worden de koelcellen gereinigd.

Er is een glasbreukprocedure. De verlichting is beschermd dmv een hoos. De ramen van de kantoren

zijn onbeschermd, maar een witte lijn op de grond geeft aan tot waar product mag gestockeerd worden. Er is een glasinventaris die één keer per jaar wordt gecontroleerd. De paletten zijn in goede staat en indien nodig heat treated.

Er is een maandelijks hygienerondgang, parking inclusief.

Tijdens de rondgang was een externe de bestaande tl lampen aan het vervangen door led lampen, nog steeds voorzien van een plexi kap. Dit gebeurde in de kamer met de koelmotoren. Enkel indien een koelcel leeg is mag er gewerkt worden. In de andere koelmotorenkamer was een werker van Kempen koeltechniek aan de slag. Hij toonde in het logboek de onderhoudsrapporten en lektesten van de installatie. De installatie is oud maar wordt goed onderhouden. Er zijn 5 nissan heftrucks, aangestuurd door gas.

Tijdens de rondgang was er opslag en verlading van citroenen, tomaten, pomelo's, gember en knoflook. Ron demonstreert de procedure ingangcontrole.

Het onderhoud wordt uitbesteed. Er is een onderhoudscontract voor de heftrucks, de koelinstallatie en de dockshelters.

Er zijn gepaste hygiëneregels vastgesteld. Er is geen werkkledij met het oog op productbescherming. De handwasfaciliteiten zijn conform. De regels hangen uit in meerdere talen. er is een refter met catering in goede staat. Bezoekers dienen een register in te vullen.

De te laden vrachtwagen wordt gecontroleerd op staat en geur. Door de cmr te ondertekenen wordt dit geregistreerd. Indien de wagen niet voldoet, wordt er niet geladen.

Er zijn heel veel externen transporteurs waarmee wordt samengewerkt. Ze ondertekenen de uitgebreide transportverklaring die 3 jaar geldig is. Ze is opgevraagd voor de bij de tracetest betrokken transporteurs. Bij transport Kempen zijn tijdens de audit de onderhoudsdocumenten van de betrokken opligger opgevraagd. Ze waren binnen het uur ter beschikking.

Een externe firma doet acht inspecties per jaar op knaagdieren en insecten. ER zijn enkel non tox lokazen, conform de Nederlandse wet. Er hangen EFK's met lijmplaat op. Er is regelmatig een vangstanalyse. Er is geen infestatie binnen van knaagdieren.

Thermometers en sondes koeling worden jaarlijks gekalibreerd.

Er is een register van alle klachten en creditnota's. Er zijn geen klachten mbt voedselveiligheid.

Het bedrijf levert niet aan de USA. Food defense valt onder het AOE certificaat. Er is een risicoanalyse gemaakt dat oa het personeel, het gegevensbeheer, de stroomvoorziening en de bezoekers behandelt. Om van de loods naar het kantoor te gaan, dient een code ingegeven te worden. Chauffeurs passeren langs John, de logistiek die de deur naar de loods kan openen. Bij Ron krijgen de chauffeurs te horen aan welke kade ze moeten aandokken.

Description of follow up of corrective actions from the previous audit:

1.2.1 An organisation chart shall be available showing the structure of the company. The organisation chart shall include, if applicable, the associated operating facilities (e.g. independent central warehouse(s), satellite depots and other locations where logistical activities are carried out).

b de nieuwe commerciële medewerker sinds 6/2015 staat niet op de werknemerslijst

1.2.4 Competences and responsibilities, including deputation of responsibility shall be clearly laid down. b de vervanging van de loodsbaas is niet gedocumenteerd : ok

4.1.8.1 "Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be established, implemented and documented. These shall specify:

- responsibilities of staff
- the products used and their instructions for use
- the areas to be cleaned and/or disinfected
- objectives
- cleaning frequency
- documentation requirements

– hazard symbols (if necessary)." b de verdamers van de koelcellen worden gereinigd maar dit is niet gedocumenteerd : herhaling

6.3.2 All employees shall be trained in product defense with respect to the product requirements and the training needs of the employees or when significant program changes occur. The training sessions shall be documented. Employee hiring and employment termination practices shall consider security aspects as permitted by law. b food defense wordt onderricht maar de term food defense of food security of sabotage doet geen belletje rinkelen bij een kwaliteitscontroleur en bij de loodsbaas : ok

Summary of all deviations and non-conformities found

Nr.	Reference	IFS requirements	Evaluation	Explanation
1	1.1.1	The senior management shall draw up and implement a corporate policy. This shall consider as a minimum: <ul style="list-style-type: none"> - product safety - customer focus - environmental responsibility - sustainability - personnel responsibility. The corporate policy shall be communicated to all employees.	B	het beleid wordt niet gecommuniceerd
2	3.2.1	There shall be documented requirements relating to personnel hygiene, and where appropriate, the control of infection. These shall include, as a minimum: <ul style="list-style-type: none"> – hand washing and disinfection – eating and drinking – smoking – actions to be taken in case of cuts or skin abrasions. The requirements shall be based on hazard analysis and assessment of associated risks in relation to product and process.	C	de regels ivm roken zijn onvoldoende vastgelegd; the rules regarding smoking are defined insufficiently
3	3.2.2	The requirements for personnel hygiene shall be in place and applied by all relevant personnel, contractors and visitors. Compliance with the requirements shall be monitored and recorded.	B	een werknemer heeft rookgerei in zijn borstzak

Nr.	Reference	IFS requirements	Evaluation	Explanation
4	4.1.8.1	<p>Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be established, implemented and documented. These shall specify:</p> <ul style="list-style-type: none"> – responsibilities of staff – the products used and their instructions for use – the areas to be cleaned and/or disinfected – objectives – cleaning frequency – documentation requirements – hazard symbols (if necessary). 	C	er is geen registratie van de reiniging van de verdamper; there are no registrations of the cleaning of the evaporator
5	4.2.1.7	Windows, doors and gates shall be in good condition and shall be kept closed, if not used.	C	een deur naast de dockshelters valt automatisch dicht maar valt niet in het slot; een raam naast een dockshelter stond geopend zonder gaas. An external door is closing automatically but not into the lock. A window next to the dock shelter is opened
6	4.2.5.2	Food waste and other waste shall be removed from areas where food and/ or sensitive goods are handled and pose a risk to product safety and quality.	B	in de restafvalcontainer die geen deksel heeft, lagen doorgesneden vruchten zodat ongedierte aangetrokken wordt

Report of the N/A evaluations

Nr.	Reference	IFS requirements	Evaluation	Explanation
1	2.3.6	For all steps/ processes that demand a specific control to ensure product safety, the company shall implement, maintain and document specific control measures (for food e.g. determination of CP/ CCP).	N/A	alles wordt beheerst via het basisvoorwaardenprogramma
2	2.3.7	For the specific control measures, the appropriate critical limits shall be defined (e.g. determination of critical limits for each CP/CCP).	N/A	alles wordt beheerst via het basisvoorwaardenprogramma
3	2.3.8	KO N° 3 [NA possible]: Where risks need specific control to ensure product safety, a monitoring system for each CCP shall be implemented with clear critical limits and documentation system in place, in the event of loss of control.	N/A	alles wordt beheerst via het basisvoorwaardenprogramma
4	2.3.9	In the event the monitoring of control points indicates that a critical limit is not under control (e.g. CP/ CCP), appropriate corrective actions shall be defined, taken and documented. Such corrective actions shall also take into account the control of any non-conforming products.	N/A	alles wordt beheerst via het basisvoorwaardenprogramma
5	3.3.4	Where highly perishable, unpackaged food products or sensitive products are handled, the following additional requirements regarding hand washing/ hygiene shall also be provided: <ul style="list-style-type: none"> – hand contact-free fittings – hand disinfection – adequate hygiene equipment's – signs requesting hand washing, – waste container with hand contact-free opening. 	N/A	geen dergelijke producten

Nr.	Reference	IFS requirements	Evaluation	Explanation
6	4.1.6.5	The use and storage of water and/ or ice that comes into direct contact with food and/ or food packaging shall be evaluated, based on hazard analysis and assessment of associated risks, in order to ensure that contamination is eliminated. Water and ice shall be of potable quality.	N/A	geen contact
7	4.1.6.6	Where compressed air is used and has direct contact with food or food packaging, its use shall be evaluated based on hazard analysis and assessment of associated risks. The use of compressed air shall not compromise product safety or quality.	N/A	geen contact
8	4.1.7.1	In case of freezing and/ or thawing services, there shall be a documented process which specifies hazard analysis, assessment of associated risks as well as appropriate measures to control identified risks.	N/A	geen dergelijke processen
9	4.1.7.2	In case of freezing and/ or thawing services, all details for processing and product parameters (e.g. time, temperature, extension or shortening of product-shelf life) shall be confirmed and agreed by the owner of the product.	N/A	geen dergelijke processen
10	4.1.7.3	In circumstances where the control of process and working environment parameters (e.g. temperature, time, pressure, chemical properties) is essential to ensure the product safety and quality requirements, such parameters shall be monitored and recorded continuously, or at appropriate intervals.	N/A	geen dergelijke processen
11	4.1.7.4	There shall be procedures in place to take corrective action in the event of equipment malfunction and/or process deviations.	N/A	geen dergelijke processen

Nr.	Reference	IFS requirements	Evaluation	Explanation
12	4.1.8.3	<p>For transport containers (e.g. tankers, rail tankers), which are used for the transportation of liquid, granular and powdered unpackaged products, the following cleaning and disinfection measures shall be implemented, as a minimum:</p> <ul style="list-style-type: none"> – the cleaning and disinfection measures shall be appropriate for the type of product – the cleaning and disinfection measures of the transport container shall include all associated working equipment (e.g., hoses, valves, strainers) – the cleaning and disinfection measures shall ensure that the transport container is clean, that unwanted substances are removed from the surfaces and the number of microorganisms are reduced to a level that is sufficiently low, depending on the intended use (cross-contamination is prevented) <p>- objective evidence shall be available for the control of cleaning and disinfection measures of transport containers (e.g. records, certificates). The effectiveness of cleaning and disinfection measures shall be made known to the cleaning staff. The cleaning staff shall be trained in cleaning procedures.</p>	N/A	geen eigen wagens
13	4.1.8.7	Where a company employs a third-party service provider for cleaning and disinfection activities, all requirements in 4.1.8 shall be clearly defined in the respective contract.	N/A	zelf

Nr.	Reference	IFS requirements	Evaluation	Explanation
14	4.2.6.1	Where a company employs a third-party storage service provider, all the requirements specified within section 4.1, 4.2 and 5.3 shall be clearly defined in the respective contract or the service provider shall be certified according to IFS Logistics requirements.	N/A	eigen opslag
15	4.2.6.2	The employees of the service provider shall understand and apply the personnel hygiene requirements of the company.	N/A	eigen opslag enkel
16	4.3.1.6	Cleaning of the transport unit shall be performed with consideration of the specific hygienic requirements and product risks. Cleaning certificates or other objective evidence that effective cleaning has been carried out shall be available, if required by law or by the customer(s).	N/A	geen eigen wagens
17	4.3.1.7	Hoses, pumps, filters of tankers (tank-containers, etc.) shall be in good condition and protected from contamination during transport.	N/A	geen eigen wagens
18	6.1.3	If legislation makes registration or on-site inspections necessary, evidence of compliance shall be provided.	N/A	niet nodig
19	6.4.1	A documented procedure shall exist for managing external inspections and regulatory visits. Relevant personnel shall be trained to execute the procedure.	N/A	niet nodig

Detailed audit report

Nr.	Reference	IFS requirements	Evaluation	Explanation
1	1	Senior management responsibility		
2	1.1	Corporate policy/ Corporate principles		
3	1.1.1	The senior management shall draw up and implement a corporate policy. This shall consider as a minimum: - product safety - customer focus - environmental responsibility - sustainability - personnel responsibility. The corporate policy shall be communicated to all employees.	B	het beleid wordt niet gecommuniceerd
4	1.1.2	The content of the corporate policy shall have been broken down into measurable objectives (quality and product safety).	A	
5	1.2	Corporate structure		
6	1.2.1	An organisation chart shall be available showing the structure of the company. The organisation chart shall include, if applicable, the associated operating facilities (e.g. independent central warehouse(s), satellite depots and other locations where logistical activities are carried out).	A	
7	1.2.2	The department responsible for quality and product safety management and/or the IFS Logistics representative shall have a direct reporting relationship to the senior management.	A	
8	1.2.3	The company shall assign responsibility for external communications (crisis management, authorities and communication with media) to a specific responsible person or persons.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
9	1.2.4	Competences and responsibilities, including deputation of responsibility shall be clearly laid down.	A	
10	1.2.5	The senior management shall ensure that employees are aware of their responsibilities related to product safety and quality. This shall be reviewed at least annually.	A	
11	1.2.6	The company shall have a system in place to ensure that it is kept informed of all relevant and current legislation. The legal requirements shall be implemented by the respective department(s).	A	
12	1.2.7 KO	KO N° 1: Senior management shall be responsible for the corporate policy and objectives. The necessary resources and investments to ensure the product safety, legality and quality according to client agreements and specifications shall be provided.	A	er is een beleid, er zijn doelen, er wordt geïnvesteerd en er wordt opleiding gegeven
13	1.3	Customer focus		
14	1.3.1	A documented procedure shall be in place to identify fundamental needs and expectations of customers.	A	
15	1.3.2	The records of this procedure shall be evaluated and considered to determine quality and product safety objectives.	A	
16	1.4	Management review		

Nr.	Reference	IFS requirements	Evaluation	Explanation
17	1.4.1	<p>Senior management shall ensure that the quality and product safety management system is reviewed at least annually, or more frequently, if changes occur. Such reviews shall contain, as a minimum:</p> <ul style="list-style-type: none"> - results of audits - customer feedbacks - status of preventative and corrective actions - quality and product safety objectives - follow up actions from previous management reviews - changes that could affect the product safety and quality management system and - recommendations for improvement. 	A	
18	1.4.2	<p>The company shall identify and review regularly, but at least annually, the infrastructure needed to achieve conformity with product requirements (e.g. by internal audits or on-site inspection). This review shall include, e.g.: safety and quality management system and</p> <ul style="list-style-type: none"> – buildings – storerooms/ storage areas – storage facilities – machines and equipment – transport vehicles – transport units – transport containers. <p>The results of the review shall be considered, with due consideration to risk, for investment planning.</p>	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
19	1.4.3	The company shall identify and review regularly, but at least annually, the work environment needed to achieve conformity with product requirements (e.g. by internal audits or on-site inspection). This review shall include as a minimum: – staff facilities – safety and security at work – hygienic conditions. The results of the review shall be considered, with due consideration to risk, for investment planning.	A	
20	2	Quality and product safety management system		
21	2.1	Product safety management		
22	2.1.1 KO	KO N° 2: The basis of the company's product safety control system shall be a fully implemented, systematic and comprehensive risk management and/ or HACCP system. For food, an HACCP system shall be used and be based upon the Codex Alimentarius principles.	A	er is een compleet hacc plan
23	2.1.2	The risk management or HACCP system shall cover all product groups as well as every processes from goods receiving to dispatch and delivery.	A	
24	2.1.3	The risk management/ HACCP system shall describe the differentiation between logistical handling of unpackaged and packed products and between temperature controlled and ambient stable products. The company's own control system shall comply in relation to existing product risk.	A	
25	2.2	Assemble risk management/ HACCP team		

Nr.	Reference	IFS requirements	Evaluation	Explanation
26	2.2.1	The company shall have a risk management team or HACCP team, which is multidisciplinary. The team shall have strong senior management support and members of the team shall have detailed knowledge of activities across the whole facility.	A	het team bestaat uit de qa manager, de consultant, de directeur Bram en de loodsbaas
27	2.2.2	The team leader shall be fully conversant in risk management and/ or HACCP principles and their application. The team leader shall be able to demonstrate that he/ she can identify, control and manage product safety hazards. Where there is deficiency regarding competency within the company, external expert advice shall be obtained.	A	
28	2.3	Risk management/ HACCP management		
29	2.3.1	The company shall clearly identify the scope of its responsibilities in the transport and logistics chain. The risk management/HACCP management shall be based on this scope.	A	
30	2.3.2	Complete descriptions of services shall be available for all product groups and shall include relevant information concerning product safety, e.g. handling, storage, transport, delivery means and respective conditions.	A	
31	2.3.3	A current version of the flow diagram shall be available for logistical and product specific services. In the event of any changes, the flow diagram shall be updated.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
32	2.3.4	A hazard analysis shall be undertaken to evaluate all physical, chemical and biological hazards, including allergens, that may reasonably be expected to occur.	A	
33	2.3.5	The hazard analysis shall consider the likely occurrence of hazards and severity of their adverse health effects. Where risk classification is used, a hazard analysis with risk assessment shall be documented for each risk class.	A	
34	2.3.6	For all steps/ processes that demand a specific control to ensure product safety, the company shall implement, maintain and document specific control measures (for food e.g. determination of CP/ CCP).	N/A	alles wordt beheerst via het basisvoorwaardenprogramma
35	2.3.7	For the specific control measures, the appropriate critical limits shall be defined (e.g. determination of critical limits for each CP/CCP).	N/A	alles wordt beheerst via het basisvoorwaardenprogramma
36	2.3.8 KO	KO N° 3 [NA possible]: Where risks need specific control to ensure product safety, a monitoring system for each CCP shall be implemented with clear critical limits and documentation system in place, in the event of loss of control.	N/A	alles wordt beheerst via het basisvoorwaardenprogramma
37	2.3.9	In the event the monitoring of control points indicates that a critical limit is not under control (e.g. CP/ CCP), appropriate corrective actions shall be defined, taken and documented. Such corrective actions shall also take into account the control of any non-conforming products.	N/A	alles wordt beheerst via het basisvoorwaardenprogramma

Nr.	Reference	IFS requirements	Evaluation	Explanation
38	2.3.10	<p>Procedures of validation shall be established to confirm that the risk management/ HACCP system is effective. Validation of the system shall be performed at least annually. Examples of validation activities include, e.g.:</p> <ul style="list-style-type: none"> – internal audits – evaluations – evaluation of complaints. <p>The results of this validation shall be incorporated into the risk management/ HACCP system and shall be communicated to the senior management.</p>	A	
39	2.3.11	<p>Documentation shall be available, covering relevant processes, procedures, measures and records. Documentation and record keeping shall be appropriate in relation to the nature and size of the company.</p>	A	
40	2.4	Documentation requirements		
41	2.4.1	<p>The system for product safety and quality management shall be documented, implemented and shall be retained in one location (safety and quality manual or electronic documented system). The reason for any amendments to documents critical for the product requirements shall be recorded.</p>	A	
42	2.4.2	<p>All necessary documents shall be available in their latest version. They shall be appropriately authorized and available to relevant personnel at all times. The documentation can be retained on hard copy or electronically. With respect to IT-based documentation, this shall be traceable to an authorizing signatory.</p>	A	
43	2.5	Record keeping		

Nr.	Reference	IFS requirements	Evaluation	Explanation
44	2.5.1	All relevant records, necessary for the product requirements shall be complete, detailed and maintained and shall be available on request.	A	
45	2.5.2	Records shall be legible and genuine. Any amendments to records shall only be carried out by authorized persons. If monitoring records are documented electronically, a system shall be in place to ensure that only authorized personnel have access to produce or amend these records (e.g. by the use of a password).	A	
46	2.5.3	All records shall be kept in accordance with legal requirements and at least for one year. Record keeping shall be based on a hazard analysis and associated risks. The records shall be securely stored and easily accessible.	A	
47	3	Resource management		
48	3.1	Personnel training/ information		
49	3.1.1	<p>The company shall implement documented training and/ or instruction programs. The training programs records shall include:</p> <ul style="list-style-type: none"> – training contents – training frequency (concerning food safety/ hygiene at least once per year, for non-food once every two years is sufficient) – employee's task – list of participants – languages – qualified trainer/ tutor – evaluation methodology (measurement of the effectiveness of the training and the training program). <p>Before commencing work, basic product safety training shall take place.</p>	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
50	3.1.2	The documented training programs and/ or instruction shall apply to all personnel, including seasonal and temporary workers, employed in the respective work area.	A	
51	3.2	Personnel hygiene		
52	3.2.1	There shall be documented requirements relating to personnel hygiene, and where appropriate, the control of infection. These shall include, as a minimum: – hand washing and disinfection – eating and drinking – smoking – actions to be taken in case of cuts or skin abrasions. The requirements shall be based on hazard analysis and assessment of associated risks in relation to product and process.	C	de regels ivm roken zijn onvoldoende vastgelegd; the rules regarding smoking are defined insufficiently
53	3.2.2	The requirements for personnel hygiene shall be in place and applied by all relevant personnel, contractors and visitors. Compliance with the requirements shall be monitored and recorded.	B	een werknemer heeft rookgerei in zijn borstzak
54	3.2.3	The protective clothing for employees and visitors shall be appropriate, dependent on the product and process requirements.	A	
55	3.2.4	All protective clothing shall be thoroughly and regularly laundered. Hazard analysis and assessment of associated risks, together with consideration given to the processes and products of the company shall determine if clothing shall be washed by a contract laundry, on site laundry or by the employee.	A	
56	3.3	Sanitary facilities, equipment for personnel hygiene and staff facilities		

Nr.	Reference	IFS requirements	Evaluation	Explanation
57	3.3.1	The company shall provide staff facilities, which shall be proportional in size and equipped for the number of personnel. Such facilities shall be kept in clean and good condition to minimize product safety risks.	A	
58	3.3.2	Adequate hand washing facilities shall be provided in the storage area and/ or the associated sanitary areas, based upon a hazard analysis and assessment of associated risks.	A	
59	3.3.3	Hand washing facilities shall provide as a minimum: - running potable water at an appropriate temperature - liquid soap - appropriate equipment for hand drying.	A	
60	3.3.4	Where highly perishable, unpackaged food products or sensitive products are handled, the following additional requirements regarding hand washing/ hygiene shall also be provided: - hand contact-free fittings - hand disinfection - adequate hygiene equipment's - signs requesting hand washing, - waste container with hand contact-free opening.	N/A	geen dergelijke producten
61	4	Realisation of the service		
62	4.1	General requirements for storage and transport		
63	4.1.1	Contract review and communication		

Nr.	Reference	IFS requirements	Evaluation	Explanation
64	4.1.1.1	The requirements which are defined between the contract partners shall be established, reviewed with regard to their acceptability and agreed upon before a supply agreement is concluded. All clauses related to quality and product safety shall be known and communicated to each relevant department.	A	bepaalde klanten eisen extra legale normen met de pesticidenresidues, hieraan wordt voldaan dmv analyses.
65	4.1.1.2	Changes of existing contractual agreements shall be documented and communicated between the contract partners.	A	
66	4.1.1.3	If compliance to the agreed services is not possible (e.g. punctuality of delivery), the customer shall be informed promptly.	A	
67	4.1.2	Suppliers and service providers		
68	4.1.2.1	There shall be a procedure for approval and monitoring of suppliers (internal and external) and service providers. The monitoring procedure shall include risk-based assessment criteria such as supplier reliability, complaints, audits, certificates of compliance as well as required performance standards.	A	
69	4.1.2.2	The results of supplier's assessments shall be reviewed regularly, but at least annually. There shall be records of the reviews and of the actions taken as a consequence of assessment.	A	
70	4.1.2.3	A current list of approved suppliers and service providers shall be available to the personnel responsible for the management of service providers and suppliers.	A	
71	4.1.3	Specific requirements for material handling		

Nr.	Reference	IFS requirements	Evaluation	Explanation
72	4.1.3.1	The company shall have a procedure to avoid any contamination (also cross-contamination caused by incompatible products in the same transport unit or storage room). A contamination by emissions, exhaust fumes, smell, foreign bodies, packaging material and any other contaminants shall be avoided.	A	er is een laad en losprocedure, er is een ingangscntrole. Er zijn dockshelters die beletten dat uitlaatgassen binnenwaaien.
73	4.1.3.2	If the customer requirements include the requirement for the absence of defined ingredients (e.g. GMO, allergens), measures shall be in place to prevent cross contamination of unpacked products.	A	
74	4.1.3.3	Specific demanded requirements regarding non-food product safety and/or protection of the environment (e.g. packing of damageable non-food products like electronic devices) shall be met.	A	
75	4.1.4	Traceability		
76	4.1.4.1	A traceability system shall be in place and maintained, which is appropriate for the company and the products they handle.	A	de goederen krijgen bij ontvangst een uniek partijnummer; in het programma caswell wordt dit nummer automatisch aangemaakt en gelinkt aan de uitgaande bewegingen; alle andere gegevens mbt de aankoop zoals GG certificaat, resultaat van de ingangscntrole en leveranciersvragenlijst zijn bijgevoegd
77	4.1.4.2	The system shall ensure that the goods (incl. quantity) are identifiable within the defined logistical supply chain at all time. Furthermore, this system shall enable clear identification of every person and/or logistics company from which they receive the goods and to which company the goods are delivered to.	A	op alle paletten hangt er een sticker met hierop de partijcode; Ron laat een doos zijn met overschot stickers die dienen indien een halve palet wordt afgebroken

Nr.	Reference	IFS requirements	Evaluation	Explanation
78	4.1.4.3	The company shall keep an updated register of all customers and quantity of the customer goods under their control. In the storage area, the products shall be assigned to a customer.	A	alle gegevens zijn ter beschikking in het programma
79	4.1.4.4	The traceability system shall be tested on a regular basis, but at least annually and each time the traceability system changes. This test shall be performed in order to confirm the effectiveness of the traceability system and to, if necessary, improve it. Test results shall be recorded and corrective measures shall be implemented, if required.	A	het systeem werd getest adv 4 inkomende goederen en adv twee bestellingen; bv Harvest house die op 29/6/16 120 colli trostomaten cat 1 leverde met partijnr 64129,01. De cooperatie heet Harvest house, de teler zelf was Stijger met telernr 9249 en zijn SGS GG certificaat is getoond. Harvest house stuurde een eigen versie van leveranciersverklaring in die gelijkwaardig is aan die van Lehman. De 120 colli werden allen uitgeleverd aan Belorta. Het transport van Harvest naar Lehman is gedaan door Koos van Gaalen en van Lehman naar belorta door De Mooij. Van beide externe transporteurs is er een getekende leveranciersverklaring aanwezig die niet ouder is dan 3 jaar. Omgekeerd bestelde Bouton Redman op 1/8/16 met ordernr 4048 150 colli Dutch plumbtomatoes. deze werden geleverd door Zonnwelle import BV op dezelfde dag. De GG van het bedrijf is aanwezig. Op 1/2/16 bestelde Jonckheere 150 colli pomelo's. Deze zijn geleverd door Xiane Sompy op 21/12/15 aan Lehman. De GG en leveranciersverklaring van Sompy zijn getoond. Het GG nummer wordt van het certificaat overgenomen op het QC rapport dat Ron invult bij de levering. De GG nummer staat op de verpakking en kan also gecontroleerd worden.
80	4.1.5	Maintenance and repair		
81	4.1.5.1	An adequate system of planned maintenance shall be in place, maintained and documented, covering all equipment (incl. transport) that is critical for compliance with product safety and quality requirements. This applies both for internal and external maintenance activities.	A	
82	4.1.5.2	Product requirements and prevention of contamination shall be ensured during and after maintenance and repair work. Detailed records of maintenance and repair work, including corrective actions taken, shall be kept.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
83	4.1.5.3	All materials used for maintenance and repair shall be fit for the intended use (e.g. food-grade oils, non-toxic paints if unpacked products are handled).	A	
84	4.1.5.4	Failures of site and equipment covered by the maintenance system shall be documented and reviewed with a view to adapting the maintenance system.	A	
85	4.1.6	Air conditioning/ cooling/ water/ ice and compressed air		
86	4.1.6.1	Requirements for environmental control (e.g. temperature, humidity) which influence product quality and product safety shall be defined and implemented.	A	
87	4.1.6.2	One or more appropriate temperature recording systems shall be implemented in the logistical chain in order to monitor the process at appropriate intervals.	A	de temperatuur van de acht cellen wordt dagelijks manueel geregistreerd
88	4.1.6.3	Where the process requires air conditioning/ chilled air, the equipment used for this purpose shall be adequately maintained and cleaned within an appropriate frequency.	A	
89	4.1.6.4	In case of breakdown of the air conditioning/ chilled system and/ or in the event of deviations from the target temperature, an alarm system shall be in place. Effective emergency corrective action procedures shall be in place ensuring product safety or quality is not compromised.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
90	4.1.6.5	The use and storage of water and/ or ice that comes into direct contact with food and/ or food packaging shall be evaluated, based on hazard analysis and assessment of associated risks, in order to ensure that contamination is eliminated. Water and ice shall be of potable quality.	N/A	geen contact
91	4.1.6.6	Where compressed air is used and has direct contact with food or food packaging, its use shall be evaluated based on hazard analysis and assessment of associated risks. The use of compressed air shall not compromise product safety or quality.	N/A	geen contact
92	4.1.7	Specific requirements in case of freezing and/ or thawing		
93	4.1.7.1	In case of freezing and/ or thawing services, there shall be a documented process which specifies hazard analysis, assessment of associated risks as well as appropriate measures to control identified risks.	N/A	geen dergelijke processen
94	4.1.7.2	In case of freezing and/ or thawing services, all details for processing and product parameters (e.g. time, temperature, extension or shortening of product-shelf life) shall be confirmed and agreed by the owner of the product.	N/A	geen dergelijke processen
95	4.1.7.3	In circumstances where the control of process and working environment parameters (e.g. temperature, time, pressure, chemical properties) is essential to ensure the product safety and quality requirements, such parameters shall be monitored and recorded continuously, or at appropriate intervals.	N/A	geen dergelijke processen

Nr.	Reference	IFS requirements	Evaluation	Explanation
96	4.1.7.4	There shall be procedures in place to take corrective action in the event of equipment malfunction and/or process deviations.	N/A	geen dergelijke processen
97	4.1.8	Cleaning and disinfection		
98	4.1.8.1	Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be established, implemented and documented. These shall specify: <ul style="list-style-type: none"> – responsibilities of staff – the products used and their instructions for use – the areas to be cleaned and/or disinfected – objectives – cleaning frequency – documentation requirements – hazard symbols (if necessary). 	C	er is geen registratie van de reiniging van de verdampers; there are no registrations of the cleaning of the evaporator
99	4.1.8.2	The effectiveness of the cleaning and disinfection measures shall be verified and documented. Resultant corrective actions shall be documented.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
100	4.1.8.3	<p>For transport containers (e.g. tankers, rail tankers), which are used for the transportation of liquid, granular and powdered unpackaged products, the following cleaning and disinfection measures shall be implemented, as a minimum:</p> <ul style="list-style-type: none"> – the cleaning and disinfection measures shall be appropriate for the type of product – the cleaning and disinfection measures of the transport container shall include all associated working equipment (e.g., hoses, valves, strainers) – the cleaning and disinfection measures shall ensure that the transport container is clean, that unwanted substances are removed from the surfaces and the number of microorganisms are reduced to a level that is sufficiently low, depending on the intended use (cross-contamination is prevented) <p>- objective evidence shall be available for the control of cleaning and disinfection measures of transport containers (e.g. records, certificates). The effectiveness of cleaning and disinfection measures shall be made known to the cleaning staff. The cleaning staff shall be trained in cleaning procedures.</p>	N/A	geen eigen wagens
101	4.1.8.4	The facility exterior shall be clean and in good condition.	A	
102	4.1.8.5	Current Safety Data Sheets (SDS) and instructions for use shall be available on site for chemicals and cleaning agents. Instructions shall be known by the responsible personnel.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
103	4.1.8.6	Cleaning utensils and chemicals shall be clearly labeled. These shall be stored and used in a way to avoid contamination	A	
104	4.1.8.7	Where a company employs a third-party service provider for cleaning and disinfection activities, all requirements in 4.1.8 shall be clearly defined in the respective contract.	N/A	zelf
105	4.2	Storage and handling		
106	4.2.1	Constructional requirements		
107	4.2.1.1	The working environment shall not compromise product safety and/ or quality.	A	
108	4.2.1.2	All working areas shall have adequate lighting.	A	
109	4.2.1.3	The company shall control the risk of glass contamination. In areas where open products are handled, lighting equipment shall be protected by the use of shatter proof lights and installed to minimize the risk of breakage.	A	
110	4.2.1.4	Procedure shall be in place describing the measures to be taken in case of breakage of glass and similar material. Such measures shall include: – cleaning methods – avoiding of contamination – product quarantine (blocking/hold) and releasing.	A	
111	4.2.1.5	The loading area shall be appropriate for its intended use. It shall be constructed in a way that: – products are protected from rain – accumulation of waste is avoided – condensation and formation of mould growth is prevented – cleaning can be easily undertaken.	A	
112	4.2.1.6	The floor, walls and ceilings shall be in good condition.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
113	4.2.1.7	Windows, doors and gates shall be in good condition and shall be kept closed, if not used.	C	een deur naast de dockshelters valt automatisch dicht maar valt niet in het slot; een raam naast een dockshelter stond geopend zonder gaas. An external door is closing automatically but not into the lock. A window next to the dock shelter is opened
114	4.2.2	Equipment		
115	4.2.2.1	All equipment shall be designed for its intended use, maintained and stored not to pose any product safety or quality risk.	A	
116	4.2.2.2	The utilities and other equipment (cables, switches, etc.) shall be easily accessible for cleaning.	A	
117	4.2.2.3	Work equipment, which are being used, shall be designed so that possible damage and/or contamination is prevented.	A	
118	4.2.3	Pest monitoring/ pest control		
119	4.2.3.1	The company shall have a pest control system in place which is in compliance with local legal requirements and shall have, as a minimum, criteria for: <ul style="list-style-type: none"> – the site environment (potential pests) – site plan with area for application (bait map) – identification of the baits on-site – responsibilities (in-house/external) – products/agents and their instructions for use and safety – the frequency of inspections. The pest control system shall be based on hazard analysis and assessment of associated risks.	A	KIK doet per jaar 8 inspecties op ongedierte; buiten staan er klemmen en binnen monitoring lokaas. Het afgelopen jaar is er geen muis binnen gevonden. Op 4/4/16 zijn de lampen van de twee efk's vervangen.
120	4.2.3.2	The company shall have qualified and trained in-house staff, and/ or employ the services of a qualified external provider. Where an external provider is used, the activities required on site shall be laid down in a written contract.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
121	4.2.3.3	Following pest control inspections, any resulting recommendations shall be acted upon by both parties and actions shall be documented, including the date when corrective actions were taken. The products used for pest control shall not compromise product safety. The effectiveness of the pest control shall be monitored and regular trend analyses undertaken.	A	
122	4.2.3.4	Incoming deliveries shall be checked on arrival for the presence of pests. Any infestation shall be documented and control measures taken.	A	
123	4.2.3.5	Products, equipment and transportation vehicles shall be stored so as to minimize the risk of pest infestation. Where stored product and/or machines may attract pests, appropriate measures shall be taken to prevent risk of contamination.	A	
124	4.2.4	Receipt of goods and storage		
125	4.2.4.1	Procedures for the receipt of goods shall be established, effectively implemented and communicated to all relevant personnel. These procedures shall include general checking criteria (e.g. identification of products and vehicle), rules for goods acceptance, goods rejection and qualified acceptance. Non-conformities shall be acted upon and documented. If specific product checks are requested by the customer, they shall be implemented and known by the responsible employees.	A	per levering wordt door Ron of Tim een uitgebreide ingangscntrole uitgevoerd; de invulformulieren en te kleven paletstickers worden vooral klaargemaakt door het kantoor; oa wordt gecontroleerd de temperatuur, het gewicht, de defecten, de sortering en de verpakking. Er worden foto's genomen van het product, van de stickers die erop hangen ea.
126	4.2.4.2	All products shall be clearly identifiable at all times. Storage, removal and handling of the goods shall be in accordance with customer requirements.	A	alle paletten dragen een sticker met de partijcode

Nr.	Reference	IFS requirements	Evaluation	Explanation
127	4.2.4.3	Effective stock control system shall be in place and may include methods such as, First In - First Out (FIFO) or First Expired - First Out (FEFO) and shall meet customers requirements, .	A	
128	4.2.4.4	The loading and unloading of product shall be carried out in a manner which prevents damage. The product shall be secured so that contamination and/ or damage is prevented during transport.	A	
129	4.2.4.5	The staff shall be trained in the safe handling and security of product at all times, e.g. during loading, unloading and whilst in storage.	A	
130	4.2.4.6	Outdoor storage shall be kept to a minimum. Where goods are stored outside, hazard analysis and assessment of associated risks shall be undertaken in order to ensure that there is no risk of contamination or adverse effect on quality and product safety.	A	
131	4.2.4.7	Where pallets are used, these shall be inspected to ensure they are in good condition and shall not compromise product safety.	A	
132	4.2.5	Waste disposal		
133	4.2.5.1	All current legal requirements for waste disposal shall be met.	A	
134	4.2.5.2	Food waste and other waste shall be removed from areas where food and/ or sensitive goods are handled and pose a risk to product safety and quality.	B	in de restafvalcontainer die geen deksel heeft, lagen doorgesneden vruchten zodat ongedierte aangetrokken wordt
135	4.2.5.3	Waste collection containers shall be clearly marked and in a proper condition.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
136	4.2.5.4	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorized third parties only. Records of waste disposal shall be kept by the company.	A	
137	4.2.6	Storage service providers		
138	4.2.6.1	Where a company employs a third-party storage service provider, all the requirements specified within section 4.1, 4.2 and 5.3 shall be clearly defined in the respective contract or the service provider shall be certified according to IFS Logistics requirements.	N/A	eigen opslag
139	4.2.6.2	The employees of the service provider shall understand and apply the personnel hygiene requirements of the company.	N/A	eigen opslag enkel
140	4.3	Transport		
141	4.3.1	Specific transport requirements		
142	4.3.1.1	Transport vehicles, transport units, and/ or transport containers that are being operated on different modes of transport (street, rail, air and water) shall keep the transport conditions of the goods being transported within the boundaries of the permissible tolerance (e.g. temperature).	A	
143	4.3.1.2	Where goods must be transported at defined conditions (e.g. temperature), the conditions inside the vehicle shall be checked before loading and documented to ensure compliance with the specified conditions.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
144	4.3.1.3	When temperature controlled goods are being stored or transported in containers (e.g. thermal boxes), these containers shall be in good condition (clean, odour free, dry, functional and fit for purpose). Prior to loading of the product in these transport containers, the containers shall be precooled.	A	
145	4.3.1.4	During transport, the respective permissible load level (payload) of transport vehicles, transport units and/ or containers shall not be exceeded, in order to maintain product safety and quality.	A	
146	4.3.1.5	Transport containers (e.g. tankers, rail tankers), which are used for the transportation of liquid, granular and/ or powdered unpackaged food products shall be labeled and used exclusively for the transportation of food.	A	
147	4.3.1.6	Cleaning of the transport unit shall be performed with consideration of the specific hygienic requirements and product risks. Cleaning certificates or other objective evidence that effective cleaning has been carried out shall be available, if required by law or by the customer(s).	N/A	geen eigen wagens
148	4.3.1.7	Hoses, pumps, filters of tankers (tank-containers, etc.) shall be in good condition and protected from contamination during transport.	N/A	geen eigen wagens
149	4.3.2	Transport service providers		
150	4.3.2.1	Where a company uses a third-party transport service provider on a regular basis, all the requirements specified within section 4.1, 4.3 and 5.3 shall be clearly defined in the respective contract or the service provider shall be certified according to IFS Logistics.	A	er is een transporteursverklaring die alle eisen van de regelmatige en onregelmatige transporteurs bevat

Nr.	Reference	IFS requirements	Evaluation	Explanation
151	4.3.2.2	The drivers of the service provider shall know and apply the personnel hygiene requirements.	A	
152	4.3.2.3	Where a company uses a third-party service provider on an irregular basis for the transport of packed products (spot market), the service provider shall be certified according to IFS Logistics or fulfill the following evidently and binding agreed requirements: <ul style="list-style-type: none"> – the transport units and truck shall be clean, - the service provider shall ensure temperature of product is controlled, – different products shall clearly separated, – there shall be absence of smells and other contamination (4.1.3.1) – requirement 4.1.1.3 shall be fulfilled – requirement 5.3 shall be fulfilled – requirements 5.6 shall be fulfilled. If the product is forwarded to another service provider, these defined requirements shall be met.	A	er is een transporteursverklaring die alle eisen van de regelmatige en onregelmatige transporteurs bevat
153	5	Measurements, analysis, improvements		
154	5.1	Internal audits		
155	5.1.1 KO	KO N° 4: Effective internal audits shall be conducted according to a defined agreed audit program and shall cover all requirements of IFS Standard. Scope and frequency of internal audits shall be determined by hazard analysis and assessment of associated risks. This criteria is also applicable for off-site locations owned or rented by the company.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
156	5.1.2	Internal audits of activities which are critical to product safety shall be carried out at least once a year.	A	de audit wordt door de consultant gedaan op één dag, alle eisen komen evenzeer naar voor. De consultant is qa manager van een gelijkaardig bedrijf.
157	5.1.3	The auditors shall be competent and independent from the audited department.	A	
158	5.1.4	Audit results shall be communicated to the senior management and to responsible persons of relevant departments. Necessary corrective actions and a schedule for implementation shall be determined. All corrective actions shall be undertaken, documented and communicated to every relevant person.	A	
159	5.1.5	It shall be documented, how and when the corrective actions resulting from the internal audits shall be verified.	A	
160	5.2	Site inspections		
161	5.2.1	Site inspections shall be planned and carried out, based on hazard analysis and assessment of associated risks. In addition to the infrastructure of the site (see 1.4.2 and 1.4.3), the operational aspects of personnel hygiene, hygiene of the process, the HACCP/ risk management system and food defense shall be evaluated.	A	
162	5.2.2	Any discrepancies found from the site inspections as well as corresponding corrective action shall be recorded. The corrective actions shall be implemented.	A	
163	5.3	Calibration, adjustment and checking of measuring and monitoring devices		

Nr.	Reference	IFS requirements	Evaluation	Explanation
164	5.3.1	The company shall identify the measuring and monitoring devices required to ensure compliance with product requirements. These devices shall be recorded on a document and clearly identified.	A	
165	5.3.2	The measurement equipment and devices shall be checked, calibrated and/or verified and/or adjusted at defined intervals and against recognised standards/methods (if appropriate). The results of checks, adjustments and/or calibration shall be documented.	A	
166	5.4	Management of complaints from authorities and customers		
167	5.4.1	A system shall be in place for the management of product complaints.	A	er zijn geen klachten er zijn enkel commerciële klachten waarbij de klant een creditnota verwacht
168	5.4.2	All complaints shall be assessed by competent staff. Where it is justified, appropriate actions shall be taken, if necessary, as soon as practicable.	A	
169	5.4.3	Complaints shall be analysed with a view to implementing preventative actions, which avoid the recurrence of the non-conformity.	A	
170	5.4.4	The results of complaint data analysis shall be made available to the relevant responsible persons and to the senior management.	A	
171	5.5	Management of non-conformities and non-conforming products		
172	5.5.1 KO	KO N° 5: An effective procedure shall be in place for the management of all non-conforming products.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
173	5.5.2	The procedure for the management of non-conforming products shall include, as a minimum: – hazard analysis and assessment of associated risks, – procedure of product quarantine (blocking/hold) – identification (e.g. labeling) – clearly identified staff responsibilities – the release procedure of goods.	A	
174	5.5.3	The procedure for the management of non-conforming products shall be understood by all relevant employees.	A	
175	5.5.4	Where non-conformities are identified, immediate corrections shall be taken to ensure that product requirements are complied with.	A	
176	5.5.5	The effectiveness and timeliness of implementation of the procedure for managing non-conforming products shall be subject to internal testing at least annually, (where quarantine has taken place within a year, this shall be used to assess the procedure) . This assessment shall be carried out in a manner to ensure the effective implementation and operation of the procedure.	A	
177	5.6	Recall and withdrawal		
178	5.6.1	There shall be an effective procedure for the withdrawal and recall of all products. This procedure shall include a clear assignment of responsibilities.	A	
179	5.6.2	The procedure shall ensure an effective and prompt response to recall and withdrawal requirements of the product owner.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
180	5.6.3	To ensure its effectiveness and possible improvement, the procedure shall be tested at least annually. If a product recall or withdrawal has taken place within the last 12 months, this may be used to assess the procedure.	A	
181	5.7	Crisis and incident management		
182	5.7.1	A documented procedure shall be established for the management of incidents and of potential emergency situations, that impact product safety, legality and quality. This procedure shall be implemented and maintained. The procedure shall include as a minimum: the nomination and training of a crisis team, an alert contact list, sources of legal advice (if necessary), contacts availability, customer information and a communication plan.	A	
183	5.7.2	The feasibility, effectiveness and timeliness of implementation of the procedure for management of incidents shall be subject to regular internal testing, at least annually.	A	
184	5.8	Corrective actions		
185	5.8.1	A procedure shall be in place for the recording and analysis of the non-conformities with the objective to avoid recurrences by preventative actions and/or corrective actions.	A	
186	5.8.2 KO	KO N° 6: Corrective actions shall be clearly formulated, documented and undertaken, as soon as possible, to avoid further occurrence of non-conformity. The responsibilities and the timescales for corrective action shall be clearly defined.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
187	5.8.3	The performance of the implemented corrective actions shall be documented and the effectiveness shall be checked.	A	
188	5.8.4	The preventative and corrective actions shall be communicated to the senior management.	A	
189	6	Product / food defense and external inspections		
190	6.1	Defense assessment		
191	6.1.1	Responsibilities for product/ food defense shall be clearly defined. The person responsible for product/ food defense shall be part of key staff or shall have access to the top management team. Knowledge in this area shall be demonstrated by the responsible person.	A	
192	6.1.2	A product defense hazard analysis and assessment of associated risks shall have been performed and documented. Based on this assessment and legal requirements, areas critical to security shall be identified. Product defense hazard analysis and assessments of associated risks shall be conducted annually or upon changes that affect product integrity. An appropriate alert system shall be defined and periodically tested for effectiveness.	A	
193	6.1.3	If legislation makes registration or on-site inspections necessary, evidence of compliance shall be provided.	N/A	niet nodig
194	6.2	Site security		

Nr.	Reference	IFS requirements	Evaluation	Explanation
195	6.2.1	Based on a hazard analysis and assessment of associated risks, identified areas critical to security shall be adequately protected to prevent unauthorized access. Access points shall be controlled.	A	
196	6.2.2	Procedures shall be in place to prevent and identify signs of tampering.	A	
197	6.3	Personal and visitor security		
198	6.3.1	Visitor policy shall contain specific aspects of product defense plan. Delivery and loading staff in contact with the product shall be identified and shall respect the access rules of the company. Visitors and external service providers shall be identified in areas with product storage and shall be registered at the time of access. They should be informed about the site policies and their access controlled accordingly.	A	
199	6.3.2	All employees shall be trained in product defense with respect to the product requirements and the training needs of the employees or when significant program changes occur. The training sessions shall be documented. Employee hiring and employment termination practices shall consider security aspects as permitted by law.	A	
200	6.4	External inspections		
201	6.4.1	A documented procedure shall exist for managing external inspections and regulatory visits. Relevant personnel shall be trained to execute the procedure.	N/A	niet nodig