IFS
International
Featured Standards

IFS Food version 8

October 2022

IFS MISSION AND VISION

The IFS Mission:

“Delivering trusted products”

The IFS Vision:

“Providing trusted standards and services to cooperate within the supply chain to improve product integrity.”

OUR NETWORK

The expertise of these leading retail and industry partners shape the success of IFS.

www.ifs-certification.com

IFS
International
Featured Standards

standards in up
to **20 languages**

6 standards and
4 programs

1250 auditors in
100 countries

5 national working groups
with **117** members

40 employees speaking
over **10 languages**

8 offices
world-wide

120 certification bodies &
assessment service providers

2000+ retailer
accounts

IFS MARKETS

IFS
International
Featured Standards

RECOGNITION BY AUTHORITIES

- Verification process
- Recognition
- Integration in their risk analysis

MINISTÈRE DE L'AGRICULTURE ET DE L'ALIMENTATION

Direction Générale de l'Alimentation
Service de l'Alimentation
Sous-direction de la Sécurité Sanitaire des Aliments
Bureau d'appui à la surveillance de la chaîne alimentaire

IFS Office Paris
Chrysa DIMITRIADIS
IFS Food Standard Manager
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75016 Paris

D-0212

Paris le 24 DEC. 2019

Objet : Reconnaissance du dispositif de certification IFS dans le cadre de la programmation des contrôles officiels

Madame,

Le DGAL mène depuis 2017 une étude sur les référentiels privés couramment rencontrés dans le secteur alimentaire pour évaluer la possibilité de prendre en compte les résultats de leurs audits dans la programmation des contrôles officiels.

Un questionnaire d'auto évaluation a permis de montrer que le référentiel IFS Food était en conformité avec la réglementation en vigueur. Des inspecteurs ont été formés à ce référentiel afin de mettre en place des audits de suivis au sein d'établissements certifiés volontaires.

De 2018 à 2019, vingt trois audits d'observation ont été réalisés par les inspecteurs de la DGAL. L'analyse des rapports d'audit d'observation a montré un taux de convergence satisfaisant pour permettre la reconnaissance du dispositif IFS Food.

Ainsi, j'ai le plaisir de vous informer que la DGAL reconnait le dispositif IFS Food dans le cadre de la programmation et de la réalisation de ses contrôles officiels en sécurité sanitaire des aliments. Un bilan précis des audits d'observation réalisés ainsi que les modalités pratiques de cette reconnaissance vous seront transmis dans le courant du 1er trimestre 2020.

Je vous prie de croire, Madame, en l'assurance de ma considération distinguée.

Le Directeur Général de l'Alimentation
Bruno FERREIRA

Since June 7, we have a similar agreement with the Romanian Food Safety Authority

DEVELOPMENT 2019 -2021

IFS Standards	Jan. – Dec. 2019	Jan. – Dec. 2020	Jan. – Dec. 2021	Change in Total	Change in %
Food	18.606	18.314	19.466	1152	6.3%
Logistics	2.652	2.723	3.031	308	11.3%
Broker	1.804	1.866	2.205	339	18,2%
PACsecure	233	185	246	61	33%
HPC	407	410	469	59	14.4%
Wholesale/Cash&Carry	795	767	799	32	4.2%
Global Markets Program					
Global Markets Food	2238	1898	1875	-23	-1.2%
Global Markets Logistics	48	51	55	4	7.8%
Global Markets HPC	46	48	18	-30	-62.5%

In 2021, the total number of audits and assessments increased by 7%

DEVELOPMENT 2022

IFS Standards	Jan. – Sep 2021	Jan. – Sep 2022	Total more	in %
Food	14,935	15,949	1,014	6,8
Logistics	2,235	2,486	251	11,2
Broker	1,651	1,941	290	17,5
PACsecure	163	204	41	25,1
HPC	311	346	35	11,2
Wholesale/Cash&Carry	559	621	62	11,1
Global Markets Program				
Global Markets Food	1,346	1,528	182	13,5
Global Markets Logistics	44	72	28	63,6

In 2022, the number of audits and assessments increased by 8,9 per cent to 23,147 compared to 2021 (21.244)

IFS Food version 8

MAIN OBJECTIVES OF THE REVIEW

Alignment with last regulation/normatie publications

- Codex Alimentarius – General principles of hygiene
- ISO 22003-2

Reduce bureaucracy and support CBs and Auditors

- Decreasing reporting time while maintaining the same level of quality of information in the report
- Decreasing of doctrine rules (and inclusion in the IFS Food Standard)

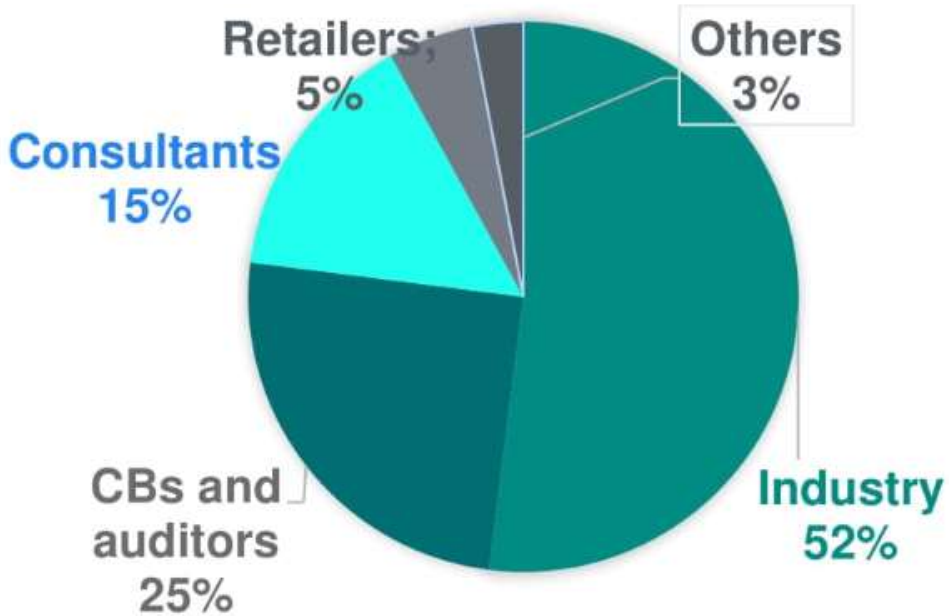
Consider feedbacks from IFS Food v7

- Harmonisation of the used terminology
- Continuous improvement, by including stakeholders feedback from IFS Food V7

PUBLIC CONSULTATION FIGURES: MAY 2022

~300 people entered their contacts, downloaded the draft and commented

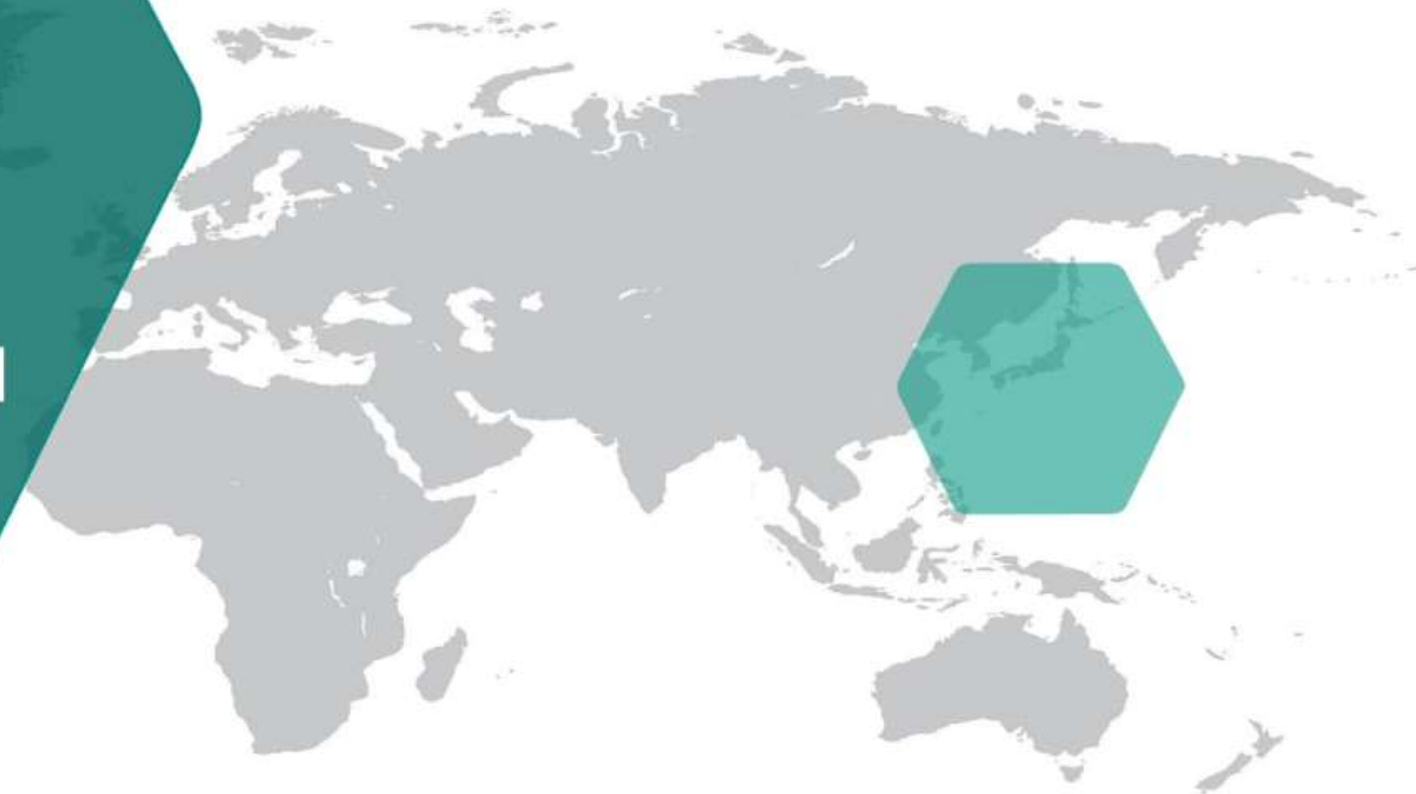
~800 comments received in total (50% about part 1 and 50% about part 2)



IFS Food V8

Summary of main changes

Part 1: Certification protocol



CERTIFICATION PROTOCOL
MAIN CHANGES

Alignment with ISO 22003-2

- Use of the term “Audit” to define the activity to perform inspection, audit and product sample activities
- Reference to the norm in appropriate sections of the Standard, e.g. audit duration, auditor competencies, product scopes, etc.

Reason and benefit:

- Alignment with applicable ISO norms
- Standardised and uniform approach

CERTIFICATION PROTOCOL
MAIN CHANGES

ASSESSMENT DURATION

- Minimum assessment duration: **2 days** (GFSI Benchmarking requirements version 2020)
- Of which: minimum **50% spent on-site**
- **This can be decreased to 1/3 if a site has simple processes and the total audit duration was reduced to a maximum of 1,25 days.**
- Limited audit duration reduction reasons.

CERTIFICATION PROTOCOL
MAIN CHANGES

REPORTING TIME

In v7: 0,5 days (four (4) hours) for Assessment report writing.

In v8: 0,75 days (six (6) hours) for Assessment report writing.

+ new IFS Software solution for the compulsory fields

Objective: keep the high quality of report content and support auditors and CBs.

CERTIFICATION PROTOCOL
MAIN CHANGES

N° of the requirement	IFS requirement	Evaluation	Explanation (by the auditor)	Correction (by the company)	Responsibility/ Date and status of implementation (by the company)	Type of evidence(s) and name of the document(s)	Corrective action (by the company)	Responsibility/ Date and status of implementation (by the company)	Release (by the auditor)
1.1.2	All relevant information related to food safety ...	C							
1.2.1	KO n°1: The senior management shall ensure that employees ...	KO/C							
1.2.2	The senior management shall provide sufficient ...	D							
1.2.3	The department responsible for quality ...	Major							
2.2.3.8.1	KO n°2: Specific monitoring procedures in terms of method ...	KO/D							

Provisional report

- No more necessity to send it to the audited company within 2 weeks of the last audit date
- Instead: action plan template and preliminary score

Reason and benefit:

- More pragmatic for the audited companies, which only need the list of deviations/ non-conformities at this stage to complete the action plan
- More feasible for auditors

CERTIFICATION PROTOCOL
MAIN CHANGES

For regular IFS requirements, B becomes a deviation:

Almost full compliance	15 points	Implemented correction with evidence needed within 4 weeks of receipt of the action plan template	Proposed corrective action needed within 4 weeks of receipt of the action plan template

Reason and benefit:

- The point of attention was not well understood by stakeholders.
- Possible again to have a bigger choice of deviation depending on the level of implementation of the requirement.

CERTIFICATION PROTOCOL
MAIN CHANGES

Small part of the requirement is not implemented, with no impact on food safety, legality and customer requirements	0 point	Implemented correction with evidence needed within 4 weeks of receipt of the action plan template	Proposed corrective action needed within 4 weeks of receipt of the action plan template

- **B scoring possible, C scoring not possible anymore**

Reason and benefit:

- A KO B shall be more impactful than a B score for a regular requirement

CERTIFICATION PROTOCOL MAIN CHANGES

Geographical indication schemes (according to Regulation (EU) No 1151/2012, eg PDO, PGI):

- Accepted on the certificate
- A disclaimer shall be written on the certificate: “The designation or claim “*to be specified*” is an inherent characteristic of the products but its assessment is not covered in the scope of the IFS Food Certification”.

Reason and benefit:

- More transparency of PGO/PDI on the IFS Food Certificate, for audited companies
- More visibility of such products on the IFS Certificate and IFS Database, for retailers and other IFS Users

CERTIFICATION PROTOCOL
MAIN CHANGES

Rule about unannounced audits:

- At least once every third IFS Food audit
- Failed unannounced audit counts (even if KO happened early)
- No changes for the time window and blocking period rules

Reason and benefit:

- Clarification of the rule, for all IFS stakeholders

CERTIFICATION PROTOCOL
MAIN CHANGES

New status called STAR for suppliers that had an unannounced audit.

How: Status visible on the database and the certificate.
It will be lost as soon as an announced audit is carried out for this site.

Objective: to encourage companies to maintain this status and make it visible that the company is following the unannounced approach.

CERTIFICATION PROTOCOL
MAIN CHANGES

1) Situation of failed audit due to a total score <75 % with no Major

The certificate shall be withdrawn, 2 working days maximum after the technical review.

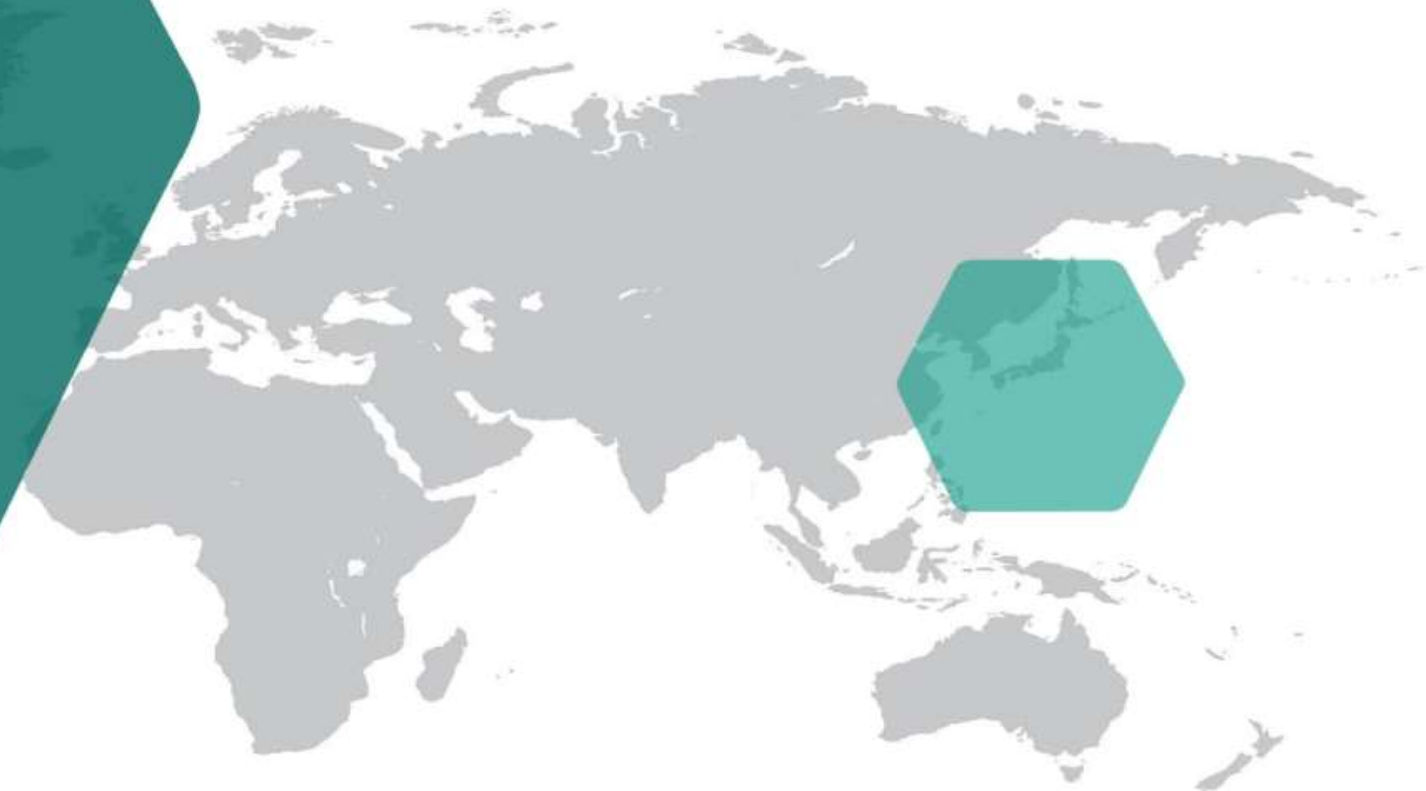
2) End of audit letter

The end of audit letter shall be signed only once at the end of the audit by all participants (e.g. lead auditor, co-auditor, etc)

IFS Food V8

Summary of main changes

Part 2 / Audit checklist



5 NEW REQUIREMENTS (1/2)

1) 2.3.11.1 Procedures of validation, including revalidation after any modification that can impact food safety, shall be documented, implemented and maintained to ensure that the HACCP plan is suitable to effectively control the identified hazards.
Reason: compliance with Codex Alimentarius.

2) 3.2.4 A risk-based program shall be implemented and maintained to control the effectiveness of **hand hygiene.**
Reason: Missing a specific requirement about hand hygiene (and not washing).

3) 4.12.3 All chemicals within the facility shall be feat fit for purpose, labelled, stored and handled in a way to not to pose any contamination risk.
Reason: New requirement for all chemicals the company uses.

5 NEW REQUIREMENTS (2/2)

4) 5.6.2 Based on risks, **the criteria for environmental monitoring program** shall be documented, implemented and maintained.
Reason: Addition of a specific requirement on environmental monitoring, for better clarity and alignment with GFSI Benchmarking Requirements.

5) 5.11.2 Where deviations and non-conformities are identified, corrections shall be implemented.
Reason: to ensure that a correction, as a minimum, is implemented for each deviation/non conformity.

SUMMARY OF WORDING CHANGES
AUDIT CHECKLIST

- **Harmonisation of the used vocabulary**
  Example 1: "shall exist", "shall be in place", "shall be updated" → "shall be implemented, documented and maintained"
  Example 2: "packaging" → "packing" when it's about the ability to pack products, or "packaging" when it's about packaging materials

- **Clarification of the used vocabulary**
  Example 1: "annually or more often, if necessary" → "once within a 12-month period, or whenever significantly changes occur
  Example 2: "such as" → **"for example"** (voluntary, as a guideline), versus "at a minimum" (mandatory)
  Example 3: Based on risk assessment: simplification of the wording each time a risk assessment is needed

- **Alignment with Codex Alimentarius:**
  - Validation of critical limits
  - Numbering of requirements aligned with Codex sequences
  - Reference to GMPs and GHPs
  - Requirements related to HACCP team located at the beginning of the chapter
  - Glossary adaptation (eg CCP, control measures, verification, validation)

KO N° 4 KO N° 5

KO NR. 4 & 5

- **KO No. 4 (Compliance with recipes/customer agreements) and KO No. 5 (Raw material specification)** were exchanged (order), a testing and monitoring plan was added in KO 4.

KO N° 4: Where there are customer agreements related to: **• product recipe (including raw materials characteristics)** **• process** **• technological requirements** **• testing and monitoring plan** **• packaging** **• labelling** **these shall be complied with.**	*Transfer of the KO requirement in the chapter related to customer agreement, for more relevance. Addition of "testing and monitoring plan", for emphasising its importance in the customer agreements, when existing.*	**KO N° 5: Where there are customer agreements related to:** **-product recipe (including raw materials characteristics)** **-process** **-technological requirements** **-packaging** **-labelling** **these shall be complied with.**

KO N° 5: Specifications shall be ~~available and in place~~ documented and implemented for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and be in compliance with legal requirements and, if ~~existing~~ defined, with customer requirements.	*Harmonisation and clarification of the wording.*	**KO N° 4: Specifications shall be available and in place for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and be in compliance with legal requirements and, if existing, with customer requirements.**

KO N° 7

KO 7

- **Traceability: clarification regarding traceability of packaging materials + adding traceability for processing at all steps.**

4.18.1 KO*	**KO N° 7: A traceability system shall be ~~in place~~ documented, implemented and maintained ~~to~~ that enables the identification of product lots and their relation to batches of raw materials, and ~~primary packaging materials~~ food contact packaging materials, and/or materials carrying legal and/or relevant food safety information.** **The traceability system shall incorporate all relevant records of:** **• receipt** **• processing at all steps** **• use of rework** **• distribution.** **Traceability shall be ensured and documented until delivery to the customer.**	Harmonisation and clarification of the wording. Replacement of "primary packaging" by "food contact materials and/ or materials carrying legal/ food safety information, for more clarity.	**KO N° 7: A traceability system shall be in place that enables the identification of product lots and their relation to batches of raw materials and primary packaging materials. The traceability system shall incorporate all relevant records of:** **- receipt** **- processing** **- use of rework** **- distribution.** **Traceability shall be ensured and documented until delivery to the customer.**

KO N°8

KO 8

- **Interne Audits:** Annual frequency for all requirements related to the IFS Food Standard, 3 months flexibility for the 3 requirements: 1.3.1 management review and 5.9.2 procedure for recall/withdrawal

5.1.1 KO*	**KO N° 8: ~~The company shall have~~ An effective internal audit program ~~in place~~ shall be documented, implemented and maintained, ~~which shall cover at least~~ and shall ensure at a minimum that all the requirements of the IFS Standard are ~~assessed~~ audited. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. The company shall have a risk assessment in place where activities, which are ctrititcal to food safety and product quality shall be audited more frequently. ~~Scope and frequency of internal audits shall be determined and justified by risk assessment~~ ~~The program shall include the management of all identified deviations and non-conformities.~~ ~~The internal audit program It shall also apply to off-site storage locations owned or rented by the company.~~**	Precision of the frequency. Harmonisation and clarification of the wording. Annual= 12 months and flexibility of 3 months for the executon of the internal audit.	**KO N° 8: The company shall have an effective internal audit program in place which shall cover at least all the requirements of the IFS Standard. Scope and frequency of internal audits shall be determined and justified by risk assessment. The internal audit program shall also apply to off-site storage locations owned or rented by the company.**

KO N°9

KO 9

IFS Food

- **Withdrawal/recall procedures: extended to procedures for incident/emergency situations (including withdrawal/recall). List of mandatory elements to be included in the procedure (merged with 5.9.1))**

Management of ~~incidents, product withdrawal, product recall~~ product recalls, product withdrawals and incidents		Management of incidents, product withdrawal, product recall
KO N°9: An effective procedure ~~for the withdrawal and/or the recall of all products~~ shall be ~~in place~~ documented, implemented, maintained, for the management of recalls, withdrawals, incidents and potential emergency situations with an impact on food safety, product quality, legality and authenticity. It shall include, at a minimum: • the assignment of responsibilities • the training of the responsible persons • the decision-making process • the nomination of a person, authorised by the company and permanently available, to initiate the ~~incident management~~ necessary process in a timely manner • ~~the nomination and training of an incident management team,~~ • an up to date alert contact list including customer information, sources of legal advice, contacts availability • a communication plan including customers, authorities, and where applicable, consumers.	*Merging of procedures for withdrawal/ recall and for incidents/ emergency situations, for more relevance. Harmonisation and clarification of the wording.*	KO N° 9: An effective procedure for the withdrawal and/or the recall of all products shall be in place. This procedure shall include a clear assignment of responsibilities and a comprehensive information policy for customers and consumers.

CHECKLIST MAIN PROPOSALS: CHAPTER 1

- **Food safety culture:**
  - 4 dimensions of food safety culture (from the definition) added in 1.1.1, to clarify the type of objectives that are expected.

- **Sustainability:** added in requirement about corporate policy 1.1.1

- **Company notification to CB (1.2.6):**
  - clarification of the events that shall be notified, e.g. added legality for recall reasons + any visit from authorities which results in mandatory action connected to food safety, food fraud, and/or legality of the products (instead of health authorities, notification/penalties)
  - 3 **company** working days

- **Management review:** food fraud, food defence added

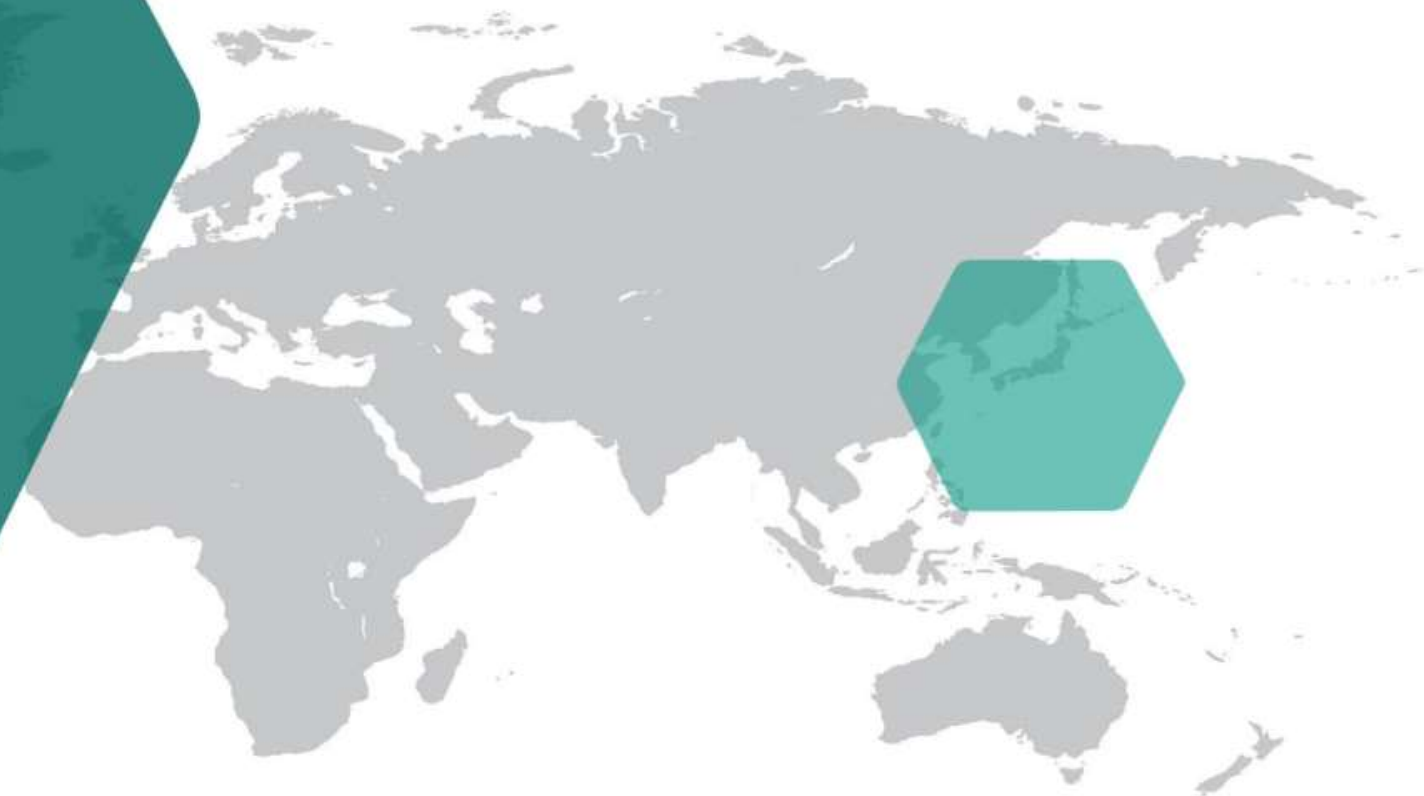
CHECKLIST MAIN PROPOSALS: CHAPTER 4

- **Customer focus moved to chapter 4 with contract agreement**
- **Purchasing (4.4):**
  - Sourcing and approval of raw material suppliers added (i.e. risk assessment)
- **Plant layout and process flow (4.8.1):**
  - Semi finished products, including rework, added
- **Cleaning (4.10):**
  - Add “cleaning in place”
  - Change order of requirements

IFS Food V8

Summary of main changes

Part 4: reporting and database



SUMMARY OF MAIN PROPOSED CHANGES REQUIREMENTS IN REPORTING

Compulsory fields in the report:

- Decreasing of the number of compulsory information to be manually written in the report (only 20 + 1 in case of animal slaughtering site)
- Instead, for a selection of fields: no free text but a summary that needs to be checked and validated by the auditor.

Reason and benefit:

- Less bureaucracy for auditors
- More time spent on auditing than on reporting and checking documentation

IFS Food V8

Timeline

Timeline IFS Food v8

THANK YOU FOR YOUR ATTENTION!

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