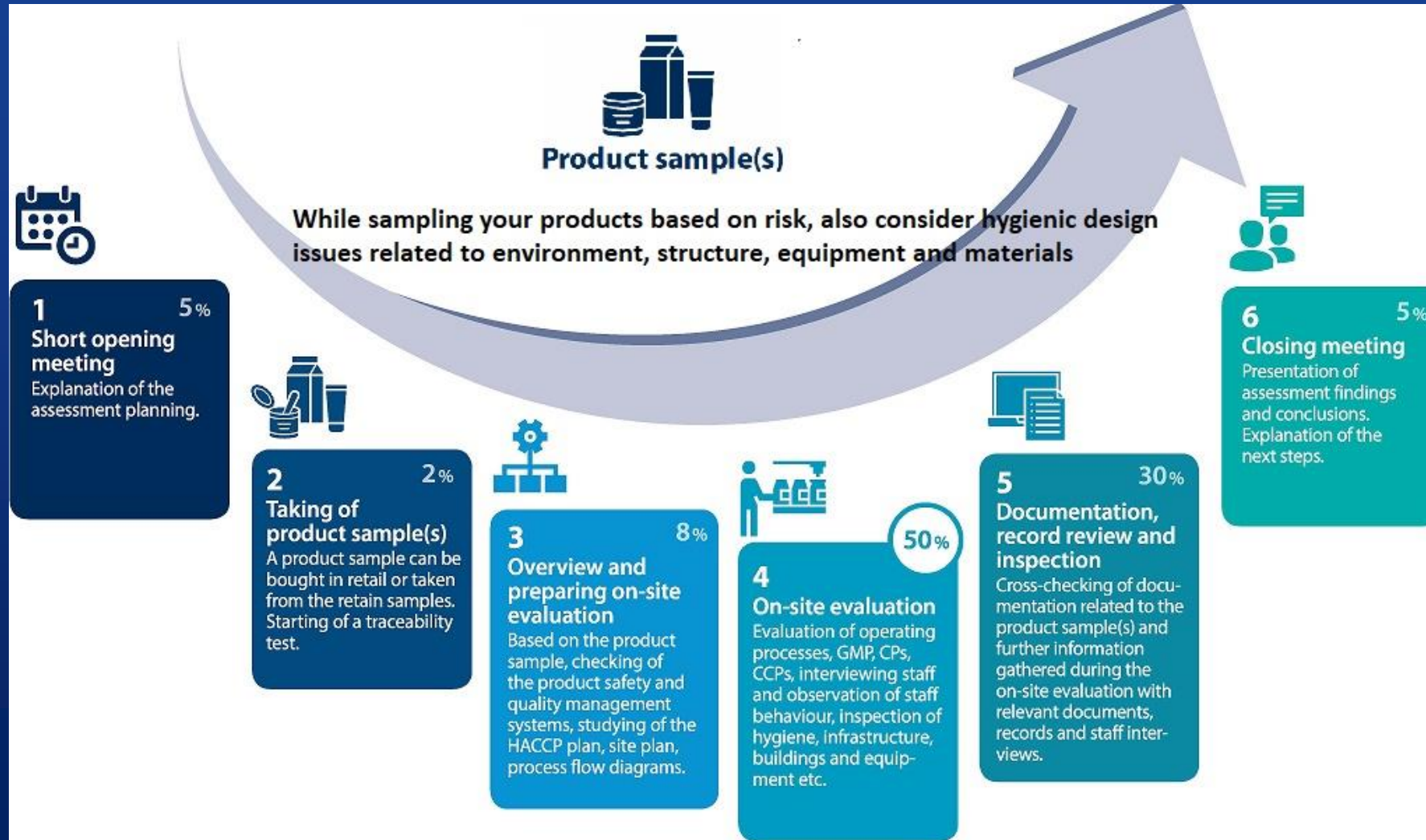
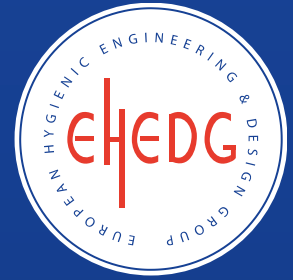




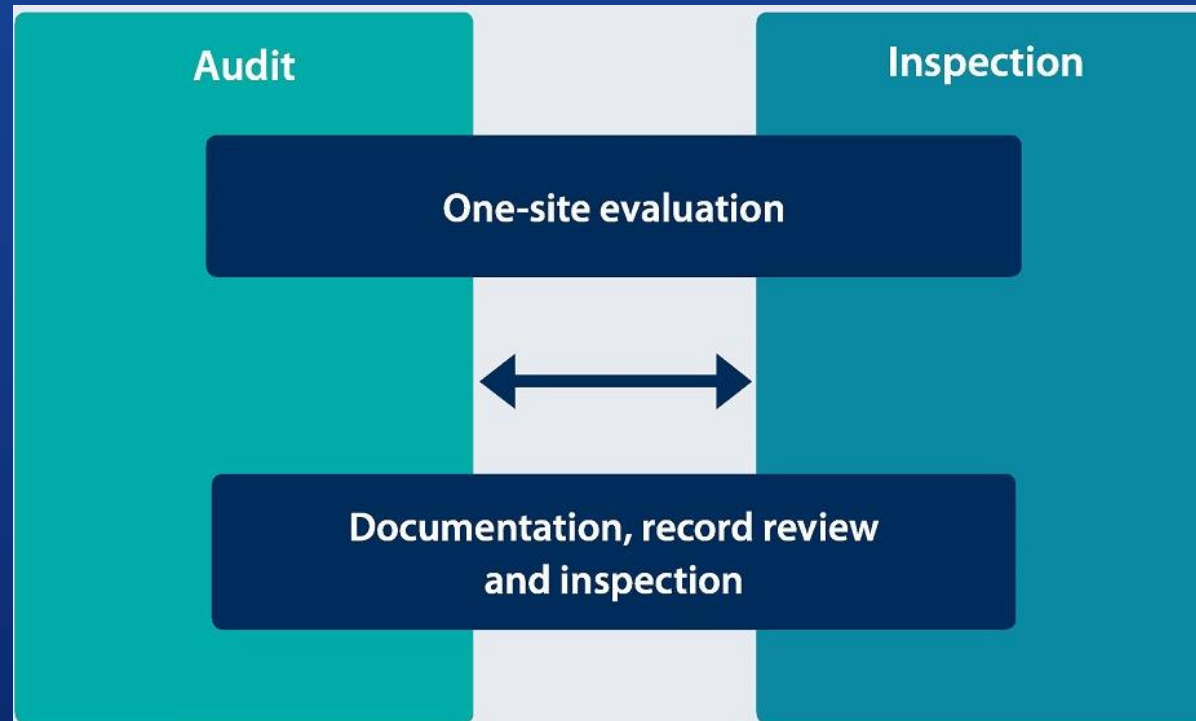
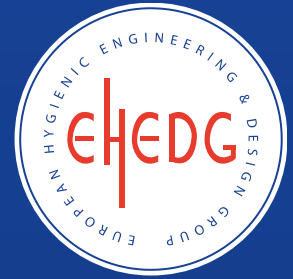
# IFS & EHEDG together building a bridge to hygienic design

October 2022

# Hygienic design and IFS - Overview



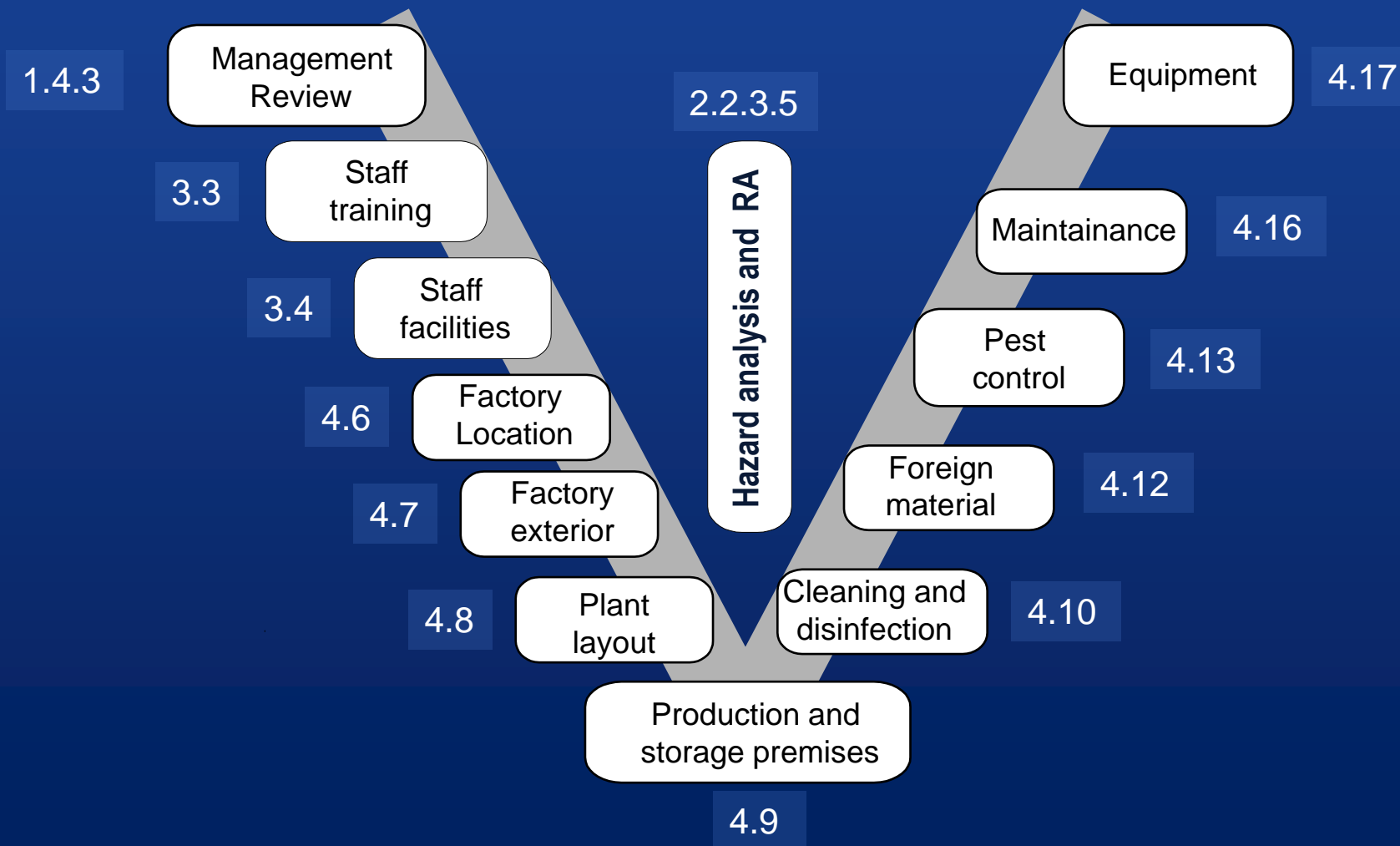
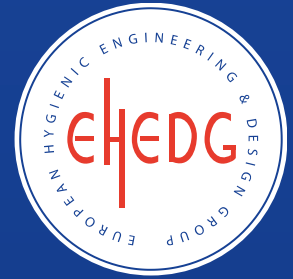
# Hygienic design and IFS - Overview



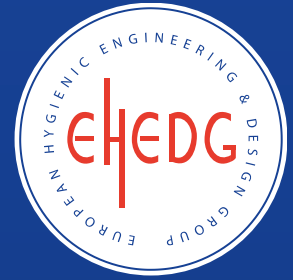
E.g., for selected equipments and materials audit documentation (certificates, cleanability test results, records of staff training, a.s.on) as well as onsite evaluation.

- IFS Auditors: specific training on hygienic design during their IFS Calibration Training that takes place every 2 years.

# Hygienic design and IFS Food version 7 - Overview



# Hygienic design and IFS Food version 7



## Example 1: requirement incorporating Hygienic Design Management review → 1.4.3 → **GFSI JII HACCP**

- The senior management shall identify and regularly review (e.g. by internal audits or on-site verification) the infrastructure and work environment needed to conform to product requirements. This shall include, at a minimum:

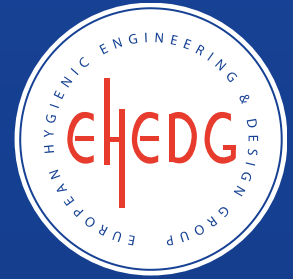
- buildings
- supply systems
- machines and equipment
- transport
- staff facilities

- environmental conditions
- hygienic conditions
- **workplace design**
- external influences (e.g. noise, vibration).

- The results of the review shall be considered, with due consideration to risks, for investment planning.

# Hygienic design and IFS Food version 7

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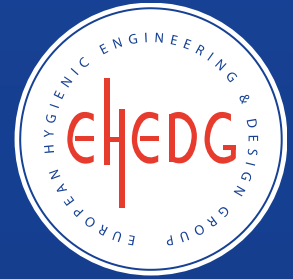


## Example of what should be checked and what may be asked

- How often is this review performed?
- When is the work environment (staff facilities, environmental conditions, safety and security at work, hygienic conditions, workplace design etc.) evaluated?
- What was the result of the **workplace design** evaluation?
- Who evaluated the **workplace design** ?
- What were the results of **workplace design** assessment?
- Were the results used for further **workplace design** planning?
- What risks were identified according to the results of **workplace design** assessment?
- What are the **workplace design** related investments for the near future?
- When is the objective achievement reviewed?

# Hygienic design and IFS Food version 7

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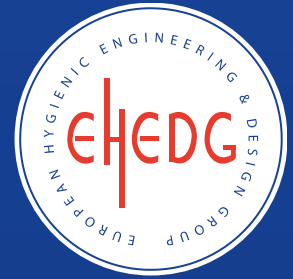
Example 2: requirement incorporating Hygienic Design

HACCP analysis → 2.2.3.5 → **GFSI JII HACCP**

- Conduct a hazard analysis for each step: A hazard analysis shall be conducted for all possible and reasonably expected physical, chemical (including radiological and allergens) and biological hazards. The analysis shall also include hazards linked to materials in contact with food, packaging materials and **hazards related to the work environment**. The hazard analysis shall consider the likely occurrence of hazards and the severity of their adverse health effects. Consideration shall be given to the specific control measures that shall be applied to control each hazard.

# Hygienic design and IFS Food version 7

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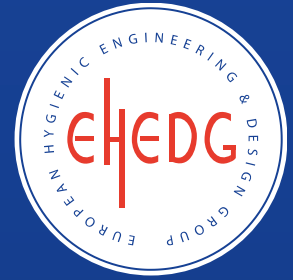
Example of what should be checked and what may be asked

- Is **hygienic design** at each step considered in the hazard analysis?
- Which biological, physical and chemical hazards can be expected due to **hygienic design** ?
- Compare information from the plant tour with the hazard analysis,
  - are all observed hazards emerging from **hygienic design** addressed?
  - are the assigned risk levels appropriate?



# Hygienic design and IFS Food version 7

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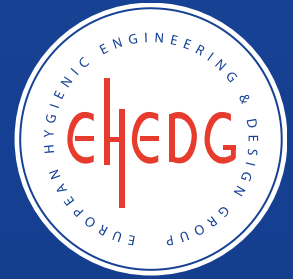
Example 3: requirement incorporating Hygienic Design

Factory location → 4.6.1 → GFSI JII HACCP

The company shall investigate the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and/or quality is at risk of being compromised, appropriate control measures shall be implemented. The effectiveness of the implemented measures shall be periodically reviewed (e.g. extremely dusty air, strong smells).

# Hygienic design and IFS Food version 7

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Example of what should be checked and what may be asked

- Does a location investigation exist?
- Can a location have a negative influence on product quality?
- What protective measures have been established if potentially damaging materials/substances are nearby?
- Is the efficiency of protective measures regularly reviewed?
- Who reviews the efficiency of the established protective measures?
- How is efficiency of established protective measures reviewed?

# IFS Food V8

## Main objectives of the review



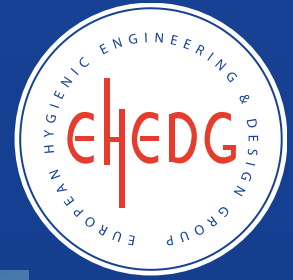
# Main Objectives of the Review

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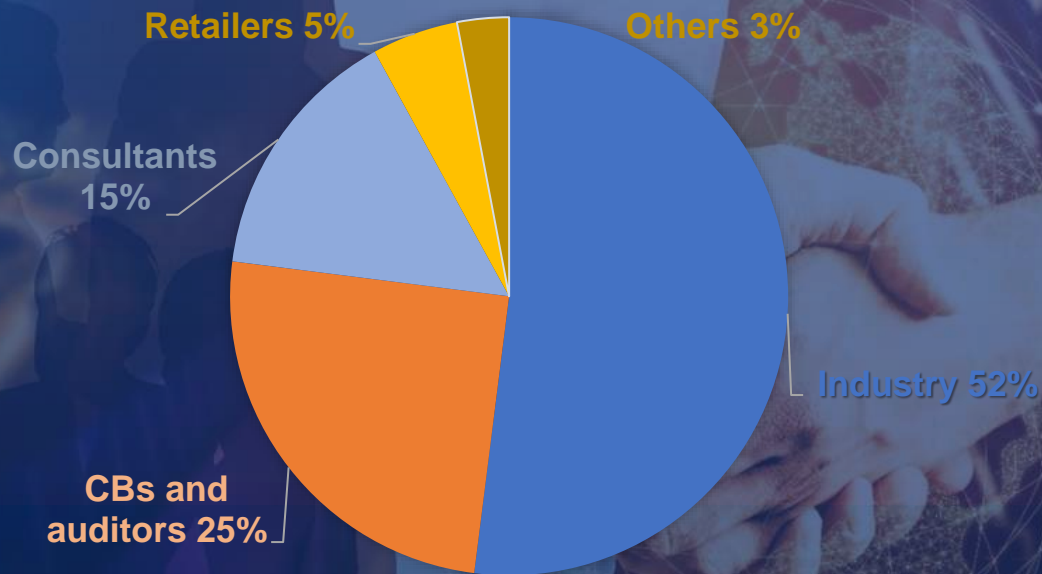


- Alignment with new Codex Alimentarius – General principles of hygiene
- Alignment with ISO 22003-2
- Harmonisation of the used terminology
- Decreasing of reporting time for auditors, while maintaining the same level of quality of information in the report
- Decreasing of doctrine rules (and inclusion in the IFS Food Standard)
- Continuous improvement, by including stakeholders feedback from IFS Food V7

# Public Consultation



~300 people entered their contacts, downloaded the draft and commented  
~800 comments received in total (50% about part 1 and 50% about part 2)

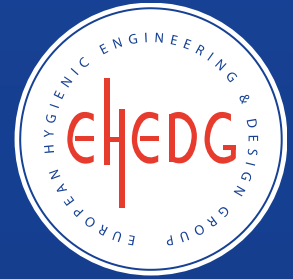


# IFS Food V8

## Summary of main changes



# Summary of Main Changes



## Provisional report

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							

- 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

# Summary of Main Changes



**For regular IFS requirements, B becomes a deviation:**

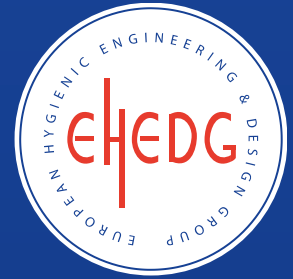
<b>Almost full compliance</b>	<b>15 points</b>	<b>Implemented correction with evidence needed within 4 weeks of receipt of the action plan template</b>	<b>Proposed corrective action needed within 4 weeks of receipt of the action plan template</b>
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## **Reason and benefit:**

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



# Summary of Main Changes



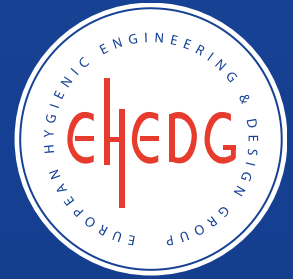
Small part of the requirement is not implemented, with no impact on food safety, legality and customer requirements	0 point	Implemented correction with evidence needed within 4 weeks of receipt of the action plan template	Proposed corrective action needed within 4 weeks of receipt of the action plan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

# Summary of Main Changes



Indication schemes (according to Regulation (EU) No. 1151/2012, e.g. PDO, PGI):

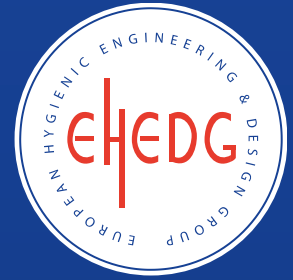
- Accepted on the certificate
- A disclaimer shall be written on the certificate: “The designation or claim “to be specified” is an inherent characteristic of the products but its assessment is not covered in the scope of the IFS Food Certification”.

## 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



# Summary of Main Changes



## Rule about unannounced audits:

- At least once every third IFS Food audit
- Failed unannounced audit counts.
- No changes for the time window and blocking period rules

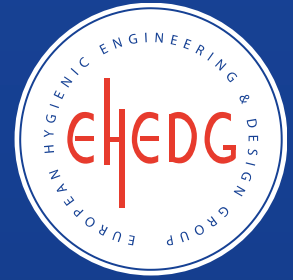
### Reason and benefit:

- Clarification of the rule, for all IFS stakeholders



# Checklist Main Changes

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**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.

## **Codex alignment:**

- HACCP titles and numbering (e.g. establish validated critical limits, validate the HACCP plan)
- Reference to GMPs and GHP (PrP)
- Requirements related to HACCP team placed at the beginning
- Glossary adaptation

## **Purchasing (4.4):**

- Sourcing and approval of raw material suppliers added (i.e. risk assessment)

## **Product packaging (4.5):**

- Checked with packaging GL expert:
  - no use of “consumer unit” and “primary packaging” but “food contact packaging material”
  - no use of “certificates of conformity” but “declaration of compliance” (linked with legal requirements)

## **Process validation and control (5.3):**

- Working environment moved to 5.6 (product testing and environmental monitoring + 5.6.2 criteria to be defined)

**Food defence (6) → now in chapter 4 (new 4.21)**



Any questions?  
Thank you very much for  
your attention.