IFS Food V6

Food Safety Quality Management System Training Guide

IFSQN.com
IFS Food Standard for Auditing Quality and Food Safety of Food Products

1. Senior Management Responsibility
2. Quality and Food Safety Management System
3. Resource Management
4. Planning and Production Process
5. Measurement, Analysis, Improvement
6. Food defense and external inspections
The IFS Food Standard Section 1 Senior Management Responsibility:

1.1 Corporate policy/Corporate principles
1.2 Corporate structure
1.3 Customer focus
1.4 Management review
The IFS Food Standard Section 5 Measurements, Analysis, Improvements:

5.7 Product quarantine and product release
5.8 Management of complaints from authorities and customers
5.9 Management of incidents, product withdrawal, product recall
5.10 Management of non-conformities and non-conforming products
5.11 Corrective actions
1.2 Corporate structure

There should be an organisational chart showing the structure of the company.

Responsibilities should be defined and job descriptions should be available.

**KO n° 1: The senior management shall ensure that employees are aware of their responsibilities related to food safety and quality**

There should be a nominated IFS representative and the department responsible for quality and food safety management report to senior management.

The company should ensure it is kept informed of all relevant legislation on quality, food safety, scientific and technical developments and industry codes of practice.
2.2 Food Safety Management - 2.2.3 HACCP analysis

Codex Alimentarius guidelines should be followed to conduct the HACCP Analysis:

Describe product
Identify intended use
Construct flow diagram
On-site confirmation of the flow diagram
Conduct a hazard analysis for each step
Determine critical control points
Establish critical limits for each CCP
Establish a monitoring system for each CCP
Establish corrective actions
Establish verification procedures
Establish documentation and record keeping
3.2 Human resources - 3.2.1 Personnel hygiene

Documented personnel hygiene standards based on hazard analysis and assessment of associated risks should be in place including requirements for:

- Protective clothing
- Hand washing and disinfection
- Eating and drinking
- Smoking
- Actions to be taken in case of cuts or skin abrasions
- Fingernails
- Jewellery
- Personal belongings
- Hair and beards

**KO N° 3:** Personnel hygiene standards should be applied by all relevant personnel including contractors and visitors.
4.10 Cleaning and disinfection

Material safety data sheets (MSDS) and instructions should be available for chemicals and cleaning agents.

Cleaning chemicals should be clearly labelled, used and stored appropriately, to prevent product contamination.

Cleaning operations should be carried out in a manner that does not affect the product.
5.4 Calibration, adjustment and checking of measuring and monitoring devices

Measuring and monitoring devices required to ensure compliance with product requirements should be identified, checked, adjusted if necessary and calibrated.

The results of the checks, adjustments and calibrations should be documented.

Measuring and monitoring devices should be identified with a calibration status.
5.7 Product quarantine (blocking/hold) and product release

Procedures for the quarantine and release of all materials and products should be in place based on risk so that only conforming materials are dispatched.
6.1 Defense assessment

A food defense hazard analysis and assessment of associated risks must be performed and documented.

Areas critical to security should be identified.

Responsibilities for food defense should be defined.
Remember in IFS Food the following 10 requirements are defined as KO requirements:

1.2.4 Responsibility of the senior management
2.2.3.8.1 Monitoring system of each CCP
3.2.1.2 Personnel hygiene
4.2.1.2 Raw material specifications
4.2.2.1 Recipe compliance
4.12.1 Foreign material management
4.18.1 Traceability system
5.1.1 Internal audits
5.9.2 Procedure for withdrawal and recall
5.11.2 Corrective actions
So were you paying attention?
Which of these is not a section in the IFS Standard?:
Click on the most appropriate answer.

- Senior Management Responsibility
- Quality and Food Safety Management System
- HACCP Application
- Resource Management
- Planning and Production Process
- Measurements, Analysis, Improvements
- Food defense and external inspections
That's the end of this training package

Thank you for attending

www.IFSQN.com