The IFSQN are pleased to announce the launch of the latest IFS Food Implementation Package. The IFSQN IFS Food Safety and Quality Management System Implementation Package is an ideal package for organizations looking to meet the requirements of the International Standard IFS Food Version 7. The IFSQN IFS Food Safety and Quality Management System Package includes:

- A comprehensive set of editable Food Safety & Quality Management System Procedures in Microsoft Word format that match the clauses of the IFS Food Standard
- A range of editable to use Sample Record Templates
- Additional HACCP Manual including a Hazard Analysis Template
- Introduction to the IFS Food Safety & Quality Management System Training Module
- Allergen Risk Management Module
- Food Fraud Risk Assessment Template
- Laboratory Quality Manual
- Internal Auditor Training
- HACCP Training
- Sample Verification and Validation Record Templates
- Supplementary Project Tools
- Implementation Workbook
- Free Technical Support
Food Safety Management System Tools and Templates

- Document List.docx
- QM 1.1 Corporate Policies.docx
- QM 1.1 Food Safety & Quality Culture Planning.xlsx
- QM 1.1 Food Safety & Quality Culture.docx
- QM 1.1.2 Food Safety and Quality Objectives.docx
- QM 1.2 Corporate Structure - Job Descriptions.docx
- QM 1.2 Corporate Structure - Organisational Chart.docx
- QM 1.2 Corporate Structure.docx
- QM 1.3 Customer Focus.docx
- QM 1.4 Management Review.docx
- QM 1.4 Senior Management Review Record.docx
- QM 1.5 Communication.docx
- QM 2.1 Food Safety and Quality Management System.docx
- QM 2.1.1 Document Control.docx
- QM 2.1.2 Record Keeping.docx
- QM 2.2 Food Safety Management - HACCP System.docx
- QM 3.1 Resource Management.docx
- QM 3.2.1 Personal Hygiene.docx
- QM 3.2.2 Protective Clothing.docx
- QM 3.2.3 Medical Screening.docx
- QM 3.3 Training and Instruction.docx
- QM 3.4 Staff Facilities.docx
- QM 4 Control of Operations.docx
- QM 4.1 Contract Agreement.docx
- QM 4.2 Specifications.docx
- QM 4.3 Product Development.docx
- QM 4.4 Purchasing.docx
- QM 4.5 Product Packaging.docx
- QM 4.6 - 4.9 Factory Standards.docx
- QM 4.8 Filling Area Layout Flow Diagram.docx
- QM 4.8 Premises Site Plan.docx
- QM 4.10 Cleaning and Disinfection.docx
- QM 4.11 Waste Disposal.docx
- QM 4.12 Control of Products Packed into Brittle Containers.docx
- QM 4.12 Detection of Foreign Objects.docx
- QM 4.12 Foreign Material Risk Mitigation.docx
- QM 4.12 Glass & Brittle Material Breakage Procedure.docx
- QM 4.12 Glass & Brittle Material Policy.docx
- QM 4.13 Pest Control & Monitoring.docx
- QM 4.14 Receipt and Storage.docx
- QM 4.15 Transport.docx
- QM 4.16 Maintenance and Repair.docx
- QM 4.17 Equipment.docx
- QM 4.18 Identification and Traceability System Diagram.pptx
- QM 4.18 Product Identification & Traceability Appendix.docx
- QM 4.18 Traceability.docx
- QM 4.19 Management of Allergens Introduction.docx
- QM 4.18 Supplementary Allergen Management.docx
- QM 4.20 Food Fraud Assessment Template.xlsx
- QM 4.20 Food Fraud.docx
These Food Safety & Quality Management System Templates match the clauses of the IFS Food Standard Version 7.

The procedure templates form the foundations of your Food Safety & Quality Management System so you don't have to spend 1,000's of hours writing compliant procedures.

The documents are provided in Microsoft Word English format and are easily edited to suit your organization.
Corporate Policies

Food Safety & Quality Policy

The company’s food safety and quality policy is to provide competitive products and services of the highest standards of performance and reliability. By achieving this goal, the company will consistently satisfy the mutually agreed needs and expectations of its customers, achieve business success and ensure that our products are always safe to consume and conform to statutory and regulatory requirements.

This is achieved through adoption of a food safety quality management system containing food safety policies and procedures that meet legal requirements, and industry best practices so reflecting the competence of the company to customers and independent authorities.

The Company recognises that a successful food safety culture can be achieved only by following safe working practices and procedures developed through effective hazard analysis, training and experience. In order to achieve these aims, a robust Hazard Analysis Critical Control Points System (HACCP) has been introduced following a full hazard analysis of all food related operations. All instructions and control mechanisms within HACCP are designed to control any risk to food safety.

To ensure success of this policy Senior Management are directly responsible for food safety and quality by ensuring adequate, organisation and support, equipment and facilities, training and education of all employees, reviewing and auditing performance, and driving continuous improvement. Detailed organisational arrangements and food safety responsibilities for all levels of management are contained in the food safety and quality manual.

Achievement of this policy involves all staff being individually responsible for the quality of their work, resulting in a continual improvement culture and working environment for all. All employees are provided with the food safety training necessary to enable them to perform their tasks and are responsible for ensuring that they do so in a hygienic manner so that the safety of the food they handle is not put at risk. All employees are required to co-operate with any authorised person to ensure that statutory and regulatory obligations are properly complied with.

Document Reference QM 1.1 Corporate Policies
Revision 1 20th May 2011
Owned by: General Manager
Authorised By: Managing Director
Food Safety Quality Management System Procedures Included:

Section 1 Governance and Commitment
QM 1.1 Corporate Policies
QM 1.1 Food Safety & Quality Culture
QM 1.1.2 Food Safety and Quality Objectives
QM 1.2 Corporate Structure
QM 1.2 Corporate Structure - Job Descriptions
QM 1.2 Corporate Structure - Organisational Chart
QM 1.3 Customer Focus
QM 1.4 Management Review
QM 1.5 Communication

Section 2 Food Safety and Quality Management System
QM 2.1 Food Safety and Quality Management System
QM 2.1.1 Document Control
QM 2.1.2 Record Keeping
QM 2.2 Food Safety Management - HACCP System

Section 3 Resource Management
QM 3.1 Resource Management
QM 3.2.2 Protective Clothing
QM 3.2.3 Medical Screening
QM 3.3 Training and Instruction
QM 3.4 Staff Facilities

Section 4 Operational processes
QM 4 Control of Operations
QM 4.1 Contract Agreement
QM 4.2 Specifications
QM 4.3 Product Development
QM 4.4 Purchasing
QM 4.5 Product Packaging
QM 4.6 - 4.9 Site Standards
QM 4.10 Cleaning and Disinfection
QM 4.11 Waste Disposal
QM 4.12 Foreign Material Risk Mitigation
QM 4.12 Glass & Brittle Material Policy
QM 4.12 Glass & Brittle Material Breakage Procedure
QM 4.12 Control of Products Packed into Brittle Containers
QM 4.12 Detection of Foreign Objects
QM 4.13 Pest Control & Monitoring
QM 4.14 Receipt and Storage
QM 4.15 Transport  
QM 4.16 Maintenance and Repair  
QM 4.17 Equipment  
QM 4.18 Product Traceability  
QM 4.18 Product Identification & Traceability Appendix  
QM 4.18 Product Identification & Traceability Diagram  
QM 4.19 Management of Allergens Introduction  
QM 4.19 Supplementary Allergen Management – Folder Documents  
QM 4.20 Food Fraud  
QM 4.20 Food Fraud Assessment Template  

Section 5 Measurements, Analyses, Improvements  
QM 5.1 Internal Audits  
QM 5.2 Site Factory Inspections  
QM 5.3 Process Validation  
QM 5.4 Calibration  
QM 5.5 Quantity Control  
QM 5.6 Laboratory Quality Manual  
QM 5.6 Supplementary Laboratory Manual  
QM 5.7 Product Release  
QM 5.8 Management of Complaints  
QM 5.8 Trends in Complaints Analyser  
QM 5.8 Trends in Complaints Analyser Instructions  
QM 5.9.1 Management of Incidents  
QM 5.9.2 Product Recall & Withdrawal  

Section 6 Food Defence Plan  
QM 6 Defence Assessment  
QM 6 Site Security  
QM 6 External Inspections
Allergen Management Module

The package includes a Supplementary Allergen Management Module
There is a comprehensive advanced Allergen Management Procedure
Risk Assessment Templates

The package includes supplier, material and service risk assessment templates
HACCP Documentation & Tools

The package includes documentation and tools to ensure that you comply with IFS Food V 7 section 2.2 Food Safety Management including 2.2.1 HACCP System, 2.2.2 HACCP Team and 2.2.3 HACCP Analysis by creating a systematic and comprehensive HACCP system, based upon the Codex Alimentarius principles.

The HACCP manual documents supplied are pre-fixed HACCP and are as follows:

HACCP 1 HACCP Team
HACCP 2 Product Descriptions & Scope
HACCP 2 Appendix 1 Sugar Specification
HACCP 2 Appendix 2 Raw Material Summary
HACCP 2 Appendix 3 Product Description
HACCP 3 Intended Use
HACCP 4 Flow Diagrams
HACCP 4 Appendix 1 Flow Diagram Sample
HACCP 5 Flow Diagram Verification
HACCP 6 Hazard Analysis
HACCP 6 Hazard Analysis Template
HACCP 7 Determine Critical Control Points
HACCP 7 Appendix Hazard Assessment
HACCP 8 Establishing Critical Limits for each CCP
HACCP 9 Establishing a Monitoring System for each CCP
HACCP 10 Establishing a Corrective Action Plan
HACCP 11 Establishing Verification Procedures
HACCP 12 Establishing HACCP Documents and Records
HACCP 12 Appendix 1 Sample HACCP Procedure
HACCP 12 Appendix 2 Sample HACCP Record
HACCP 12 Appendix 3 Sample HACCP Plan Template
IFSQN IFS Food Safety Management System Implementation Package

AFC
Hazard Assessment of Control Measures Form

<table>
<thead>
<tr>
<th>Step Number</th>
<th>Step Name</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Hazard
<table>
<thead>
<tr>
<th>Hazard Category</th>
<th>Physical</th>
<th>Chemical</th>
<th>Biological</th>
<th>Allergen</th>
<th>Radiological</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Control Measure
<table>
<thead>
<tr>
<th>Measure</th>
<th>Source</th>
<th>Control Method</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Hazard Likelihood
<table>
<thead>
<tr>
<th>Likelihood</th>
<th>Likely</th>
<th>Possible</th>
<th>Probable</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Hazard Severity
<table>
<thead>
<tr>
<th>Severity</th>
<th>Low</th>
<th>Medium</th>
<th>High</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Hazard Significance
<table>
<thead>
<tr>
<th>Significance</th>
<th>Go to Decision Tree</th>
</tr>
</thead>
</table>

CQDICA Traditional Decision Tree

Question 1: Are control measures in place for this hazard?
  Yes: Go to Question 2
  No: Is control necessary at this step for food safety?
  1. Not, then step. Not a CQP

Question 2: Does the step eliminate or reduce the hazard to an acceptable level?
  Yes: Go to Question 3
  No: Is this a CQP?

Question 3: Is the contamination at an unacceptable level or increase to unacceptable levels?
  Yes: Go to Question 4
  No: Not a critical control point

Question 4: Will the subsequent step eliminate or reduce the hazard to an acceptable level?
  Yes: Not a critical control point
  No: This is a CQP

Conclusion

Critical Control Point in HACCP Plan

Preventive Programme

Sanit Alternative Control Measure

Comment:

Document Reference HACCP 7 Appendix Hazard Assessment of Control Measures Form

Revision 3 - 21st May 2021

Owned By: Technical Manager

Authorised By: General Manager

13
An Excel document HACCP 6 Hazard Analysis Template is supplied to document your HACCP Analysis.

<table>
<thead>
<tr>
<th>Column Header</th>
<th>Instruction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Area/Step Number</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Area or Step Name</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Hazard Category</td>
<td>Use Drop-down list or enter on Hazard Category sheet then select from Drop-down list</td>
</tr>
<tr>
<td>Hazards Identified</td>
<td>Use Drop-down list or enter on Hazard List sheet then select from Drop-down list</td>
</tr>
<tr>
<td>Specific Details about the Hazard</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Probability</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Severity</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Significance</td>
<td>Is calculated and colour coded automatically</td>
</tr>
</tbody>
</table>
HACCP Training

An interactive and illustrated PowerPoint HACCP training presentation is supplied with the package. It can be used to train your food safety team in the preliminary steps to a Hazard analysis, the principles of HACCP and how to utilise the HACCP calculator in implementing your HACCP system.
Validation Records

Example validation records are included in the package.
A comprehensive Laboratory Quality Manual based on the requirements of ISO 17025 is provided in Microsoft Word format. The Laboratory Quality Manual includes template records, procedures and product sampling plans.
Food Safety Record Templates

There are a comprehensive range of sample food safety record templates included in the package.
## Training Record

**Name:**

**Employee Number:**

**Designation:**

**Internal Examiner:**

### Training Plan

<table>
<thead>
<tr>
<th>Module</th>
<th>Training Title</th>
<th>Date of Training</th>
<th>Time of Training</th>
<th>Duration</th>
<th>Assessor's Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Module 1</td>
<td>Training Module 1</td>
<td>10/01/2023</td>
<td>09:00</td>
<td>08:00</td>
<td>Signatures</td>
</tr>
<tr>
<td>Module 2</td>
<td>Training Module 2</td>
<td>12/01/2023</td>
<td>10:00</td>
<td>09:00</td>
<td>Signatures</td>
</tr>
<tr>
<td>Module 3</td>
<td>Training Module 3</td>
<td>16/01/2023</td>
<td>11:00</td>
<td>10:00</td>
<td>Signatures</td>
</tr>
</tbody>
</table>

---

**AFC**

**Training Record**

**Name:**

**Employee Number:**

**Designation:**

**Internal Examiner:**

### Training Plan

<table>
<thead>
<tr>
<th>Module</th>
<th>Training Title</th>
<th>Date of Training</th>
<th>Time of Training</th>
<th>Duration</th>
<th>Assessor's Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Module 1</td>
<td>Training Module 1</td>
<td>10/01/2023</td>
<td>09:00</td>
<td>08:00</td>
<td>Signatures</td>
</tr>
<tr>
<td>Module 2</td>
<td>Training Module 2</td>
<td>12/01/2023</td>
<td>10:00</td>
<td>09:00</td>
<td>Signatures</td>
</tr>
<tr>
<td>Module 3</td>
<td>Training Module 3</td>
<td>16/01/2023</td>
<td>11:00</td>
<td>10:00</td>
<td>Signatures</td>
</tr>
</tbody>
</table>

---

**AFC**

**Training Record**

**Name:**

**Employee Number:**

**Designation:**

**Internal Examiner:**

### Training Plan

<table>
<thead>
<tr>
<th>Module</th>
<th>Training Title</th>
<th>Date of Training</th>
<th>Time of Training</th>
<th>Duration</th>
<th>Assessor's Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td>Module 1</td>
<td>Training Module 1</td>
<td>10/01/2023</td>
<td>09:00</td>
<td>08:00</td>
<td>Signatures</td>
</tr>
<tr>
<td>Module 2</td>
<td>Training Module 2</td>
<td>12/01/2023</td>
<td>10:00</td>
<td>09:00</td>
<td>Signatures</td>
</tr>
<tr>
<td>Module 3</td>
<td>Training Module 3</td>
<td>16/01/2023</td>
<td>11:00</td>
<td>10:00</td>
<td>Signatures</td>
</tr>
</tbody>
</table>
Senior Management Review Record

Senior Management Review Meeting - Date xx month YEAR

Meeting Objective

To review and assess the effectiveness of the Food Safety and Quality Management System and to formulate action plans for improvement.

Attendees
Managing Director - Chairman
General Manager
Operations Manager
Engineering Manager
Supply Chain Manager
Distribution Manager
Technical Manager

<table>
<thead>
<tr>
<th>Review Inputs</th>
<th>Performance, Review Comments &amp; Details</th>
<th>Corrective or Preventative Action Required</th>
</tr>
</thead>
<tbody>
<tr>
<td>Review of the Corporate Policies and Objectives including Food Safety and Quality Policy and Objectives</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Review of Food Safety Culture Development</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Review of Management Changes</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Minutes and Follow-up actions from previous review meetings</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Outstanding Non-conformances as a result of internal and external audits</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Results of external second/third-party audits and notifications from authorities</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Trend analysis of Customer and Supplier complaints</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Analysis of the results of verification activities including internal hygiene and HACCP plan verification audits</td>
<td>-</td>
<td>-</td>
</tr>
</tbody>
</table>

Document Reference: QM 1.4 Senior Management Review Record
Revision: 0.20th May 2021
Owner: Technical Manager
Authorised By: General Manager
Verification Record Examples

A range of sample verification records are included.

[Verification Records]

Verification Record Examples

A range of sample verification records are included.
Other Training

There is a PowerPoint training presentation that explains how the IFS Food Safety Management System Tools & Templates match and comply with the IFS Food Standard Version 7 to assist in the implementation process.
Internal Auditor Training - An interactive and illustrated Internal Audit training presentation is included.

There is also a Good Manufacturing Practice Training Presentation
Example Internal Audit and GMP Inspection Forms are included
Start-Up Guide

A Start-Up Guide is provided to assist in navigating the contents of the IFS Food Safety and Quality Management System Implementation Package.
A workbook is provided to assist in the implementation of your IFS Food Safety and Quality Management System. The workbook is divided into 5 steps that are designed to assist you in implementing your food safety management system effectively:

- Step One: Introduction to the IFS Food Standard
- Step Two: Senior Management Implementation
- Step Three: Project - Food Safety Quality Management System Implementation
- Step Four: Internal Auditing & Management Review
- Step Five: Final Steps to IFS Certification

**Workbook Guidance - Senior Management Implementation**

The Workbook includes Senior Management Implementation Checklists that establish your Food Safety Management System fundamental documents including Corporate Policies and Objectives.
Step Three: Project - Food Safety Quality Management System Implementation

The IFSQN IFS Food Safety & Quality Management System Implementation Package contains a comprehensive IFS complaint documentation including:

- Food Safety Quality Manual containing a set comprehensive procedures and an extensive range of record templates,
- HACCP Manual containing food safety procedures and HACCP Instructions,
- Laboratory Manual including sample procedures and records.

The Food Safety Quality Manual contains comprehensive top level procedures templates that form the foundations of your Food Safety Management System so you don’t have to spend 1,000’s of hours writing compliant procedures:

Food Safety Quality Management System Procedures

Section 1 Governance and Commitment
QM 1.1 Corporate Policies
QM 1.1 Food Safety & Quality Culture
QM 1.1.2 Food Safety and Quality Objectives
QM 1.2 Corporate Structure
QM 1.2 Corporate Structure - Job Descriptions
QM 1.2 Corporate Structure - Organisational Chart
QM 1.3 Customer Focus
QM 1.4 Management Review
QM 1.5 Communication

Section 2 Food Safety and Quality Management System
QM 2.1 Food Safety and Quality Management System
QM 2.1.1 Document Control
QM 2.1.2 Record Keeping
QM 2.2 Food Safety Management - HACCP System

Section 3 Resource Management
QM 3.1 Resource Management
QM 3.2.2 Protective Clothing
QM 3.2.3 Medical Screening
QM 3.3 Training and Instruction
QM 3.4 Staff Facilities

www.ifsqn.com
### IFS Food Safety Management System Implementation Workbook

<table>
<thead>
<tr>
<th>Action Required</th>
<th>Relevant Documents in IFSQN IFS Food Safety &amp; Quality Management System</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 Senior management demonstrate a commitment to food safety</td>
<td>QM 1.1 Corporate Policies</td>
</tr>
<tr>
<td>2 Senior management issue a food safety policy &amp; objectives</td>
<td>QM 1.1 Corporate Policies, QM 1.1 Food Safety and Quality Objectives</td>
</tr>
<tr>
<td>3 Senior management plan to establish a food safety culture</td>
<td>QM 1.1 Food Safety &amp; Quality Culture, QM 1.1 Food Safety &amp; Quality Culture Planning</td>
</tr>
<tr>
<td>4 Senior management define the scope and boundaries of the FSMS</td>
<td>IFS Implementation Workbook - IFSQN, QM 1.3 Customer Focus</td>
</tr>
<tr>
<td>5 Senior management plan the establishment of the FSMS.</td>
<td>IFS Implementation Workbook - IFSQN</td>
</tr>
<tr>
<td>6 Senior management provide adequate support to establish the FSMS.</td>
<td>IFS Implementation Workbook - IFSQN</td>
</tr>
<tr>
<td>7 Senior management ensure there is adequate infrastructure and work environment.</td>
<td>IFS Implementation Workbook - IFSQN</td>
</tr>
<tr>
<td>8 Senior management appoint a food safety team leader/IFS Representative</td>
<td>IFS Implementation Workbook - IFSQN, QM 1.2 Corporate Structure</td>
</tr>
<tr>
<td>9 Senior management appoint the food safety team.</td>
<td>HACCP 1 HACCP Team, QM 1.2 Corporate Structure - Job Descriptions</td>
</tr>
<tr>
<td>10 FSMS responsibilities and authorities are documented and communicated</td>
<td>IFS Implementation Workbook - IFSQN, QM 1.2 Corporate Structure - Organisational Chart</td>
</tr>
<tr>
<td>11 Food safety communication systems are put in place</td>
<td>IFS Implementation Workbook - IFSQN, QM 1.5 Communication</td>
</tr>
<tr>
<td>12 Senior management provide the</td>
<td>IFS Implementation Workbook - IFSQN, QM 2.1 Food Safety and</td>
</tr>
</tbody>
</table>

**IFS Standard requires standards to be in place to control food safety hazards. The procedural templates provided should be implemented.**

**Project Tasks 22 – 39 are to be completed by the Food Safety Team. Guidelines for these tasks are included in our HACCP Manual and the HACCP Training Presentation.**
Note: You can use the Excel document HACCP 6 Hazard Analysis Template to document your HACCP study.

<table>
<thead>
<tr>
<th>Column Header</th>
<th>Instruction</th>
</tr>
</thead>
<tbody>
<tr>
<td>Area/Step Number</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Area or Step Name</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Hazard Category</td>
<td>Use Drop-down list or enter on Hazard Category sheet then select from Drop-down list</td>
</tr>
<tr>
<td>Hazards Identified</td>
<td>Use Drop-down list or enter on Hazard List sheet then select from Drop-down list</td>
</tr>
<tr>
<td>Specific Details about the Hazard</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Probability</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Severity</td>
<td>Enter manually</td>
</tr>
<tr>
<td>Significance</td>
<td>Is calculated and colour coded automatically</td>
</tr>
</tbody>
</table>

Use HACCP 7 Appendix Hazard Assessment Form to decide if a CCP for Significant Hazards scoring 9

Step Four: Internal Auditing & Management Review

Internal Auditor Training - An interactive and illustrated Internal Audit training presentation to train your Internal Audit procedure.
An IFS Food 7 Implementation Plan is included in the package
Finally, a reminder.

One of the unique features of our packages is that we provide technical support.

This package includes online technical support and expertise to answer your questions and assist you in developing your IFS Food Safety and Quality Management System until you achieve certification. The contact email is support@ifsqn.com without the space.

Click here to order the IFSQN IFS Food Safety and Quality Management System Implementation Package