IFS Food

IFS Food v7 and v8 Checklists Comparison

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ENGLISH

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IFS Food

IFS Food v7 and v8 Checklists Comparison

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IFS Food v8 checklist compared with IFS Food v7 checklist
Words in italic are the new words added in the requirements.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
1	**Governance and commitment**	**1**	**Governance and commitment**
1.1	**Policy**	**1.1**	**Policy**
1.1.1*	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: • food safety, product quality, ***legality and authenticity*** • customer focus • food safety culture • ***sustainability.*** • This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments. ***Objectives about food safety culture shall include, as a minimum, communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement.***	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: • food safety and product quality • customer focus • food safety culture. This corporate policy shall be communicated to all employees and **shall be broken down into specific objectives for the relevant departments**.
1.1.2	All relevant information related to food safety, product quality, ***legality*** and authenticity shall be communicated effectively and in a timely manner to the relevant personnel.	1.1.2	All relevant information related to food safety, product quality and authenticity shall be communicated effectively and in a timely manner to the relevant personnel.
1.2	**Corporate structure**	**1.2**	**Corporate structure**
1.2.1 * KO	**KO N° 1:** The senior management shall ensure that employees are aware of their responsibilities related to food safety and product quality and that mechanisms are ***implemented*** to monitor the effectiveness of their operation. Such mechanisms shall be ~~clearly~~ identified and documented.	1.2.1 KO	**KO N°1:** The senior management shall ensure that employees are aware of their responsibilities related to food safety and product quality and that mechanisms are in place to monitor the effectiveness of their operation. Such mechanisms shall be clearly identified and documented.
1.2.2	The senior management shall provide sufficient and ***appropriate*** resources to meet the product and process requirements.	1.2.2	The senior management shall provide sufficient and relevant resources to meet the product and process requirements.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
1.2.3 *	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart, ***showing the structure of the company,*** shall be ***documented and maintained.***	1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart shall be available, showing the structure of the company.
1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.
1.2.5*	The senior management shall ***maintain*** a system to ensure that the company is kept informed of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and that they are aware of factors that can influence food defence and food fraud risks.	1.2.5	The senior management shall have a system in place to ensure that the company is kept informed of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and that they are aware of factors that can influence food defence and food fraud risks.
1.2.6*	The senior management shall ensure that the certification body is informed of any changes that may affect the company's ability to conform to the certification requirements. This shall include, at a minimum: • any legal entity name change • any production site location change. For the following specific situations: • any product recall • any product recall and/or withdrawal ***decided by authorities*** for food safety and/or food fraud reasons • any visit from authorities which results in ***mandatory action connected to food safety and/ or food fraud*** the certification body shall be informed within three (3) working days.	1.2.6	The senior management shall ensure that the certification body is informed of any changes that may affect the company's ability to conform to the certification requirements. This shall include, at a minimum: • any legal entity name change • any production site location change. For the following specific situations: • any product recall • any product recall and/or withdrawal by official order for food safety and/or food fraud reasons • any visit from health authorities which results in notifications and/or penalties issued by authorities the certification body shall be informed within three (3) working days.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
	Moved to other chapter (in 4.1.1 together with contract agreement)	**1.3**	**Customer focus**
		1.3.1	A process shall be in place to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company's continuous improvement.
1.3	**Management review**	**1.4**	**Management review**
1.3.1*	The senior management shall ensure that the food safety and quality management system is reviewed. ***This activity shall be planned within a 12-month period and its execution shall not exceed 15 months.*** Such reviews shall include, at a minimum: • a review of objectives and policies including ***elements of*** food safety culture • results of audits and site inspections • positive and negative customer feedback • process compliance • ***food fraud assessment outcome*** • ***food defence assessment outcome*** • ***compliance*** issues • status of corrections and corrective actions • notifications from authorities.	1.4.1	The senior management shall ensure that the food safety and quality management system is reviewed at least annually, or more frequently if significant changes occur. Such reviews shall include, at a minimum: • a review of objectives and policies including elements of food safety culture • results of audits and site inspections • positive and negative customer feedback • process compliance • authenticity and conformity issues • status of corrections and corrective actions • notifications from authorities.
1.3.2	Actions from the management review shall be aimed at supporting improvement. The management review shall assess follow-up actions from previous management reviews and any change that could affect the food safety and quality management system. The management review shall be fully documented.	1.4.2	Actions from the management review shall be clearly aimed at supporting improvement. The management review shall assess follow-up actions from previous management reviews and any change that could affect the food safety and quality management system. The management review shall be fully documented.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
1.3.3	The senior management shall identify and review (e.g. by internal audits or on-site ***inspections***) the infrastructure and work environment needed to ***ensure food safety, product quality, legality and authenticity, at least once within a 12- month period, or whenever significant changes occur.*** 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). ***Based on risks,*** the results of the review shall be considered, for investment planning.	1.4.3	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.
2	**Food safety and quality management system**	**2**	**Food safety and quality management system**
2.1	**Quality management**	**2.1**	**Quality management**
2.1.1	**Document management**	**2.1.1**	**Document management**
2.1.1.1	A procedure shall ***be documented, implemented and maintained to*** control documents and their amendments. All documents which are necessary for compliance with ***food safety, product quality, legality, authenticity and customer*** requirements shall be available in their latest version. The reason for any amendments to documents, critical to ***those*** requirements, shall be recorded.	2.1.1.3	A documented procedure shall exist for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements shall be available in their latest version. The reason for any amendments to documents, critical to the product requirements, shall be recorded.
2.1.1.2	The food safety and quality management system shall be documented, implemented ***and maintained*** and shall be kept in one secure location. ***This applies to both physical and/or digital*** documented systems.	2.1.1.1	The food safety and quality management system shall be documented and implemented, and shall be kept in one location (food safety and quality manual or electronic documented system).

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
2.1.1.3*	All documents shall be legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	2.1.1.2	All documents shall be clearly legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.
2.1.2	**Records and documented information**	**2.1.2**	**Records and documented information**
2.1.2.1	Records and documented information shall be legible, ***properly completed*** and genuine. They shall be maintained in a way that subsequent revision or amendment is prohibited. If records are documented electronically, a system shall be ***maintained*** to ensure that only authorised personnel have access to create or amend those records (e.g. password protection).	2.1.2.1	Records and documented information shall be legible and genuine. They shall be maintained in a way that subsequent revision or amendment is prohibited. If records are documented electronically, a system shall be in place to ensure that only authorised personnel have access to create or amend those records (e.g. password protection).
2.1.2.2 *	All records and documented information shall be kept in accordance with legal and customer requirements. If no such requirements ***are defined***, records and documented information shall be kept for a minimum of one year after the shelf life. For products which have no shelf life, the duration of record and documented information keeping shall be justified and this justification shall be documented.	2.1.2.2	All records and documented information shall be kept in accordance with legal and customer requirements. If no such requirements exist, records and documented information shall be kept for a minimum of one year after the specified shelf life. For products which have no shelf life, the duration of record and documented information keeping shall be justified and this justification shall be documented.
2.1.2.3	Records and documented information shall be securely stored and easily accessible.	2.1.2.3	Records and documented information shall be securely stored and easily accessible.
2.2	**Food safety Management**	**2.2**	**Food safety Management**
2.2.1	**HACCP plan**	**2.2.1**	**HACCP plan**
2.2.1.1 *	The basis of the company's food safety management system shall be a fully implemented, systematic and comprehensive HACCP based plan, following the Codex Alimentarius principles, ***good manufacturing practices, good hygiene practices*** and any legal requirements of the production and destination countries which may go beyond such principles. The HACCP plan shall be specific and implemented at the production site.	2.2.1.1	The basis of the company's food safety management system shall be a fully implemented, systematic and comprehensive HACCP based plan, following the Codex Alimentarius principles and any legal requirements of the production and destination countries which may go beyond such principles. The HACCP plan shall be specific and implemented at the production site.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
2.2.1.2 *	The HACCP plan shall cover all raw materials, packaging materials, products or product groups, as well as every process from incoming goods up to the dispatch of finished products, including product development.	2.2.1.2	The HACCP plan shall cover all raw materials, packaging materials, products or product groups as well as every process from incoming goods up to dispatch of finished products, including product development.
2.2.1.3	The HACCP plan ***shall be*** based upon scientific literature or expert advice obtained from other sources, which may include: trade and industry associations, independent experts and authorities. This information shall be maintained in line with any new technical process development.	2.2.1.3	The company shall ensure that the HACCP plan is based upon scientific literature, or expert advice obtained from other sources, which may include: trade and industry associations, independent experts and regulatory authorities. This information shall be maintained in line with any new technical process development.
2.2.1.4	In the event of changes to raw materials, packaging materials, processing methods, infrastructure and/or equipment, the HACCP plan ***shall be*** reviewed to ***ensure*** that product safety requirements are complied with.	2.2.1.4	The company shall ensure that in the event of changes to raw materials, packaging materials, processing methods, infrastructure and/or equipment, the HACCP plan is reviewed to assure that product safety requirements are complied with.
2.3	**HACCP analysis**	**2.2.3**	**HACCP analysis**
2.3.1	**HACCP team**	**2.2.2**	**HACCP team**
2.3.1.1	**Assemble HACCP team:** The HACCP team shall have the appropriate specific knowledge and expertise and be a multidisciplinary team which includes operational staff.	2.2.2.1	**Assemble HACCP Team:** The HACCP team shall have the appropriate specific knowledge and expertise and be a multidisciplinary team which includes operational staff.
2.3.1.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received ***appropriate*** training in the application of the HACCP principles and specific knowledge of the products and processes.	2.2.2.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received adequate training in the application of the HACCP principles and specific knowledge of the product and processes.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
2.3.2	**Describe products**		
2.3.2.1	A full description of the product ***shall be documented and maintained and shall contain*** all relevant information on product safety, ***which includes, at a minimum:*** • composition • physical, organoleptic, chemical and microbiological characteristics • legal requirements for the food safety of the product • methods of treatment, packaging, durability (shelf life) • conditions for storage, method of transport and distribution.	2.2.3.1	**Describe product:** A full description of the product including all relevant information on product safety shall exist, such as: • composition • physical, organoleptic, chemical and microbiological characteristics • legal requirements for the food safety of the product • methods of treatment, packaging, durability (shelf life) • conditions for storage, method of transport and distribution.
2.3.3	**Identify intended use and users of the product**		
2.3.3.1	The intended use of the product shall be described in relation to the expected use of the product by the end consumer, taking vulnerable groups of consumers into account.	2.2.3.2	**Identify intended use:** The intended use of the product shall be described in relation to the expected use of the product by the end consumer, taking vulnerable groups of consumers into account.
2.3.4	**Construct flow diagram**		
2.3.4.1	A flow diagram shall ***be documented and maintained*** for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram ***shall identify every step*** and ***each control measure defined for*** CCP and other control measures. ***It shall be dated,*** and in the event of any changes, shall be updated.	2.2.3.3	**Construct flow diagram:** A flow diagram shall exist for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram shall be dated, and after the determination of control measures, clearly identify each CCP and other control measures. In the event of any changes, the flow diagram shall be updated.
2.3.5	**On-site confirmation of the flow diagram**		
2.3.5.1	Representatives of the HACCP team shall verify the flow diagram, ***through*** on-site verifications, at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made.	2.2.3.4	**On-site confirmation of the flow diagram:** Representatives of the HACCP team shall verify the flow diagram, by on-site verifications, at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
2.3.6	**Conduct a hazard analysis for each step**		
2.3.6.1	A hazard analysis shall be conducted for all possible and 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 ***as well as*** 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 ***significant*** hazard.	2.2.3.5	**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.
2.3.7	**Determine critical control points and other control measures**		
2.3.7.1	***Determining whether the step at which a control measure is applied is a CCP in the HACCP system*** shall be facilitated by ***using a decision tree or other tool(s),*** which demonstrates a logical reasoned approach.	2.2.3.6	**Determine critical control points and other control measures:** The determination of relevant CCPs and other control measures shall be facilitated by the application of a decision tree or other tool(s), which demonstrates a logical reasoned approach.
2.3.8	**Establish validated critical limits for each CCP**		
2.3.8.1 *	For each CCP, critical limits shall be defined and validated to identify when a process is out of control.	2.2.3.7	**Establish critical limits for each CCP:** For each CCP, the appropriate critical limits shall be defined and validated to clearly identify when a process is out of control.
2.3.9	**Establish a monitoring system for each CCP**	**2.2.3.8**	**Establish a monitoring system for each CCP**
2.3.9.1 KO *	**KO N° 2:** Specific monitoring procedures in terms of method, frequency of measurement or observation and recording of results, shall be ***documented, implemented and maintained*** for each CCP to detect any loss of control at that CCP. Each defined CCP shall be under control. Monitoring and control of each CCP shall be demonstrated by records.	2.2.3.8.1 KO	**KO N° 2:** Specific monitoring procedures in terms of method, frequency of measurement or observation and recording of results, shall be established for each CCP to detect any loss of control at that CCP. Each defined CCP shall be under control. Monitoring and control of each CCP shall be demonstrated by records.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
2.3.9.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	2.2.3.8.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.
2.3.9.3	The operative personnel in charge of the monitoring of ***control measures defined for*** CCPs and other control measures shall have received specific training/instruction.	2.2.3.8.3	The operative personnel in charge of the monitoring of CCPs and other control measures shall have received specific training/ instruction.
2.3.9.4	Control measures, other ***than those defined for*** CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.	2.2.3.8.4	Control measures, other than CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.
2.3.10	**Establish corrective actions**		
2.3.10.1	In the event that the monitoring indicates that a particular ***control measure defined for a*** CCP or ***any*** other control measure is not under control, corrective actions shall be documented ***and implemented***. Such corrective actions shall also take any action relating to non-conforming products ***into account*** and identify the root cause for the loss of control of CCPs.	2.2.3.9	**Establish corrective actions:** In the event that the monitoring indicates that a particular CCP or control measure other than CCP is not under control, adequate corrective actions shall be taken and documented. Such corrective actions shall also take into account any action taken relating to non-conforming products and identify the root cause for the loss of control of CCPs.
2.3.11	**Validate the HACCP plan and establish verification procedures**		
2.3.11.1 NEW	***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.***		

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
2.3.11.2 *	Procedures of verification shall be ***documented, implemented and maintained*** to confirm that the HACCP plan is working correctly. Verification ***activities*** of the HACCP plan ***for example***: • internal audits • ***testing*** • sampling • deviations and ***non-conformities*** • complaints. ***shall be performed at least once within a 12-month period or whenever significant changes occur.*** The results of this verification shall be ***recorded and*** incorporated into the HACCP plan.	2.2.3.10	**Establish verification procedures:** Procedures of verification shall be established to confirm that the HACCP plan is working correctly. Verification of the HACCP plan shall be performed at least once a year. Examples of verification activities include: • internal audits, • analyses • sampling • deviations • complaints. The results of this verification shall be incorporated into the HACCP plan.
2.3.12	**Establish documentation and record keeping**		
2.3.12.1	Documents ***and records*** related to the HACCP plan ***for example***: • hazard analysis • determination ***of control measures defined for*** CCPs and other control measures • determination of critical limits • processes, • procedures • outcome ***of control measures defined for*** CCPs and other control measure monitoring activities • ***training records of the personnel in charge of the CCP monitoring*** • observed deviations ***and non-conformities*** and implemented corrective actions ***shall be available.***	2.2.3.11	**Establish documentation and record keeping** Documentation related to the HACCP plan shall be in place. Examples of documentation include: -hazard analysis -determination of CCPs and other control measures -determination of critical limits -processes, procedures Examples of records include: -outcome of CCPs and other control measures monitoring activities -observed deviations and implemented corrective actions.
3	**Resource Management**	**3**	**Resource Management**
3.1	**Human resources**	**3.1**	**Human resources**
3.1.1	All personnel performing work that affects product safety, quality, legality ***and authenticity*** shall have the required competence, appropriate to their role, as a result of education, work experience and/or training.	3.1.1	All personnel performing work that affects product safety, quality and legality shall have the required competence appropriate to their role as a result of education, work experience and/or training.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
3.1.2	The responsibilities, competencies and job descriptions for all job titles with an impact on food safety and product quality shall be documented, ***implemented and maintained.*** Assignment of key roles shall be defined.	3.1.2	The responsibilities, competencies and job descriptions for all job titles, with an impact on food safety and product quality shall be clearly defined, documented and in place. Assignment of key roles shall be defined.
3.2	**Personal hygiene**	**3.2**	**Personal hygiene**
3.2.1*	***Risk-based*** requirements relating to personal hygiene shall be ***documented, implemented and maintained*** and shall include, at a minimum, the following areas: • hair and beards • protective clothing (including their conditions of use in staff facilities) • hand washing, disinfection and hygiene • eating, drinking, smoking/***vaping or other use of tobacco*** • actions to be taken in case of cuts or skin abrasions • fingernails, jewellery, ***false nails/ eyelashes*** and personal belongings (including medicine***s***) • notification of infectious diseases and conditions impacting food safety via a medical screening procedure.	3.2.1	Documented requirements relating to personal hygiene shall be in place and shall include, at a minimum, the following areas: • hair and beards • protective clothing (including their conditions of use in staff facilities) • hand washing, disinfection and hygiene • eating, drinking and smoking • actions to be taken in case of cuts or skin abrasions • fingernails, jewellery and personal belongings (including medicine) • notification of infectious diseases and conditions impacting food safety via a medical screening procedure. The requirements shall be based on hazard analysis and assessment of associated risks.
3.2.2 KO *	**KO N° 3:** The requirements for personal hygiene shall be ***understood and applied*** by all relevant personnel, contractors and visitors.	3.2.2 KO	**KO N° 3:** The requirements for personal hygiene shall be in place and applied by all relevant personnel, contractors and visitors.
3.2.3	Compliance with personal hygiene requirements shall be ***monitored with a frequency based on risk, but at least once within a 3-month period.***	3.2.3	Compliance with personal hygiene requirements shall be checked regularly.
3.2.4	***A risk-based program shall be implemented and maintained*** to control the effectiveness of hand hygiene.	3.4.8	Based on hazard analysis and assessment of associated risks, a program shall be in place to control effectiveness of hand hygiene.
3.2.5	Visible jewellery (including piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated ***based on risks*** and shall be effectively managed.	3.2.4	Visible jewellery (including piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated by hazard analysis and assessment of associated risks and shall be effectively managed.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
3.2.6	Cuts and skin abrasions shall be covered with a plaster/bandage ***that shall not pose contamination risks. Plaster/ bandage shall be waterproof and coloured*** different from the product colour. Where appropriate: • plasters/bandages shall ***contain*** a metal strip • single use gloves shall be worn.	3.2.5	Cuts and skin abrasions shall be covered with a coloured plaster/bandage different from the product colour. Where appropriate: • plasters/bandages shall contain a metal strip • single use gloves shall be worn.
3.2.7	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	3.2.6	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.
3.2.8*	Usage rules shall ***be implemented*** for work areas/activities where it is required to wear gloves (coloured differently from the product colour).	3.2.7	Clearly defined usage rules shall exist for work areas/activities where it is required to wear gloves (coloured differently from the product colour).
3.2.9	***Adequate*** protective clothing shall be ***provided*** in sufficient quantity for each employee.	3.2.8	Suitable protective clothing shall be available and in sufficient quantity for each employee.
3.2.10	All protective clothing shall be thoroughly and regularly laundered in-house, by approved contractors or by employees. This decision shall be ***documented and based on risks. Requirements related to laundry*** shall ensure, ~~at~~ a minimum ***of the following***: • sufficient segregation between dirty and clean clothing at all times • ~~defined~~ laundering conditions on water temperature and detergent dosage • avoidance of contamination until use. The effectiveness of the laundering shall be ~~appropriately~~ monitored.	3.2.9	All protective clothing shall be thoroughly and regularly laundered in-house or by approved contractors or by employees. This decision shall be justified by risk assessment. Defined requirements shall ensure, at a minimum: • sufficient segregation between dirty and clean clothing at all times • defined laundering conditions on water temperature and detergent dosage • avoidance of contamination until use. The effectiveness of the laundering shall be appropriately monitored.
3.2.11	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken to minimise contamination risks.	3.2.10	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken in order to minimise contamination risks.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
3.3	**Training and instruction**	**3.3**	**Training and instruction**
3.3.1*	Documented training and/or instruction programs ***shall be implemented*** with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: • training contents • training frequency • employee task • languages • qualified trainer/tutor • ***evaluation of training effectiveness.***	3.3.1	The company shall implement documented training and/or instruction programs with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: • training contents • training frequency • employee's task • languages • qualified trainer/tutor.
3.3.2*	The documented training and/or instruction ***programs*** shall apply to all personnel, including seasonal and temporary workers and employees from external companies, employed in the respective work area. Upon employment, and before commencing work, they shall be trained/instructed in accordance with the documented training/instruction programs.	3.3.2	The documented training and/or instruction shall apply to all personnel, including seasonal and temporary workers and employees from external companies, employed in the respective work area. Upon employment, and before commencing work, they shall be trained/instructed in accordance with the documented training/instruction programs.
3.3.3	Records of all training/instruction events shall be available, stating: • list of participants (including their signature) • date • duration • contents of training • name of trainer/tutor. A procedure or program shall be ***documented, implemented and maintained*** to prove the effectiveness of the training and/or instruction programs.	3.3.3	Records of all training/instruction events shall be available, stating: • list of participants (including their signature) • date • duration • contents of training • name of trainer/tutor. A procedure or program shall be in place to prove the effectiveness of the training and/or instruction programs.

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3.3.4	The contents of training and/or instruction shall be reviewed and updated when necessary. Special consideration shall be given to these specific issues ***at minimum:*** • food safety • ***product authenticity, including*** food fraud • product quality • food defence • food related legal requirements • product/process modifications • feedback from the previous documented training/instruction programs.	3.3.4	The contents of training and/or instruction shall be regularly reviewed and updated when necessary. Special consideration shall be given, at a minimum, to these specific issues: • food safety • food fraud • product quality • food defence • food related legal requirements • product/process modifications • feedback from the previous documented training/instruction programs.
3.4	**Staff Facilities**	**3.4**	**Staff Facilities**
3.4.1*	***Adequate*** staff facilities ***shall be provided and*** shall be proportional in size, equipped for the number of personnel, ***and*** designed and controlled to minimise food safety risks. Such facilities shall be ***maintained*** in a way to prevent contamination.	3.4.1	The company shall provide suitable staff facilities, which shall be proportional in size, equipped for the number of personnel, designed and controlled so to minimise food safety risks. Such facilities shall be kept in a clean and good condition.
3.4.2	Product contamination risks by food and drink and/or foreign materials shall be minimised. Consideration shall be given to food and drink from vending machines, canteen and/or brought to work by personnel.	3.4.2	Product contamination risks by food and drink and/or foreign materials shall be minimised. Consideration shall be given to food and drink from vending machines, canteen and/or brought to work by personnel.
3.4.3	Changing rooms shall be located to allow direct access to the areas where ***unpacked*** food products are handled. ***When infrastructure does not allow it, alternative*** measures shall be implemented ***and maintained to*** minimise product contamination risks. Outdoor clothing and protective clothing shall be stored separately ***unless alternative measures are implemented and maintained to prevent contamination risks.***	3.4.3	Changing rooms shall be located to allow direct access to the areas where food products are handled. If this is not possible, preventive measures shall be in place to minimise product contamination risks. Where necessary, outdoor clothing and protective clothing shall be stored separately.

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3.4.4	Toilets shall neither have direct access nor pose contamination risks to areas where products are handled. Toilets shall be equipped with adequate hand washing facilities. ***The*** facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.	3.4.4	Toilets shall neither have direct access nor pose contamination risks to an area where food products are handled. Toilets shall be equipped with adequate hand washing facilities. Sanitary facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.
3.4.5 *	Hand hygiene facilities shall be provided and shall address, at a minimum: • adequate number of wash basins • suitably located at access points to and/or within production areas • ***designated*** for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on risks.	3.4.5	Hand hygiene facilities shall be provided and shall address, at a minimum: • adequate number of wash basins • suitably located at access points to and/or within production areas • sole use for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on hazard analysis and assessment of associated risks.
3.4.6	Hand hygiene facilities shall provide: • running potable water at an ***adequate*** temperature • ***adequate*** cleaning and disinfection equipment • ***adequate*** means for hand drying.	3.4.6	Hand hygiene facilities shall provide: • running potable water at an appropriate temperature • appropriate cleaning and disinfection equipment • appropriate means for hand drying.
3.4.7	Where the processes require a higher ***hygiene control***, the hand washing equipment shall provide in addition: • hand contact-free fittings • hand disinfection • waste container with hand contact-free opening.	3.4.7	Where the processes require a higher standard of hygiene, the hand washing equipment shall provide, in addition: • hand contact-free fittings • hand disinfection • waste container with hand contact-free opening.
	3.2.4	3.4.8	Based on hazard analysis and assessment of associated risks, a program shall be in place to control effectiveness of hand hygiene.
3.4.8	Where ***needed,*** cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.	3.4.9	Where it is justified by risk assessment, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.

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4	**Operational processes**	**4**	**Operational processes**
4.1	**Customer focus and contract agreement**	**4.1**	**Contract Agreement**
4.1.1	A ***procedure*** shall be ***implemented and maintained*** to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company's continuous improvement.	1.3.1	A process shall be in place to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company's continuous improvement.
4.1.2	All requirements related to food safety and product quality, within the ***customer*** agreement and any revision of these clauses, shall be communicated to, and implemented by each relevant department.	4.1.1	All requirements related to food safety and product quality, within the defined agreement with customers, and any revision of these clauses, shall be communicated to and implemented by each relevant department.
4.1.3 KO*	**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.	4.2.2.1 KO	**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.
4.1.4	In accordance with customer requirements, the senior management shall inform their affected customers, as soon as possible, of any issue related to product safety or legality, including ***deviations and*** non-conformities identified by competent authorities.	4.1.2	In accordance with customer requirements, the senior management shall inform their affected customers, as soon as possible, of any issue related to product safety or legality, including non-conformity/ies identified by competent authorities.
4.2	**Specification and Formulas**	**4.2**	**Specification and Formulas**
4.2.1	**Specifications**	**4.2.1**	**Specifications**
4.2.1.1 *	Specifications shall be ***documented and implemented*** for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	4.2.1.1	Specifications shall be available and in place for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.

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4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be ***documented, implemented and maintained*** and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specifications in case of any modification related to: • raw materials • formulas/recipes • processes which impact the finished products • packaging materials which impact the finished products.	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be in place and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specification in case of any modification related to: • raw materials • formulas/recipes • processes which impact the finished products • packaging materials which impact the finished products.
4.2.1.3 KO *	**KO *N° 5*:** Specifications shall be ***documented and implemented*** for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and in compliance with legal requirements and, if ***defined***, with customer requirements.	4.2.1.3 KO	**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.
4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.	4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.
4.2.1.5 *	Where ***products are requested to be labelled and/ or promoted with a claim*** or ***where*** certain methods of treatment or production are excluded, ***measures shall be implemented to demonstrate compliance with such a statement.***	4.2.1.5	Where customers specifically require that products are "free from" certain substances or ingredients (e.g. gluten, pork, etc.), or that certain methods of treatment or production are excluded (e.g. GMOs), verifiable procedures shall be in place.
4.3	**Product development/Product modification/Modification of production processes**	**4.3**	**Product development/ Product modification/ Modification of production processes**
4.3.1	***A procedure for the*** development or modification of products ***and/or processes*** shall be ***documented, implemented and maintained and shall include, at a minimum, a*** hazard analysis and assessment of associated risks.	4.3.1	For each new development or modification of products, a hazard analysis and assessment of associated risks shall be conducted.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.3.2 *	***The*** procedure shall ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	4.3.4	A procedure shall be in place to ensure that labelling complies with current legislation of the destination country/ies and customer requirements.
4.3.3*	The development ***and/or*** modification process shall result in specifications about formulation, ***rework,*** packaging ***materials,*** manufacturing processes and ***comply with food safety, product quality, legality, authenticity and customer requirements.*** This includes factory trials ,product testing ***and process monitoring***. The progress and results of product development/modification shall be recorded.	4.3.2	The product development/ modification process shall result in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. This includes factory trials and product testing. The progress and results of product development/modification shall be recorded.
4.3.4	Shelf life tests or ***appropriate*** validation through microbiological, chemical and organoleptic evaluation shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. The shelf life shall be defined ***in accordance with this evaluation.***	4.3.3	Shelf-life tests or adequate validation through microbiological, chemical and organoleptic evaluation, shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. In accordance with this evaluation, the shelf-life shall be established.
4.3.5	Recommendations for preparation and/ or ***instructions for use of food products related to food safety and/or product quality*** shall be validated and documented.	4.3.5	Recommendations for preparation and/ or use of food product instructions shall be established, where appropriate.
4.3.6	Nutritional information or claims which are declared on labelling ***shall be validated through studies and/or tests,*** throughout the shelf life of the products.	4.3.6	The company shall demonstrate through studies and/ or perform relevant tests to validate nutritional information or claims which are declared on labelling, throughout the shelf life of the products.
	merged in 4.3.1.	4.3.7	In the event of changes to process characteristics or product formulation, including rework and/or packaging materials, the company shall ensure that the food safety and product quality requirements are complied with. Labelling shall be reviewed and adapted when necessary.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.4	**Purchasing**	**4.4**	**Purchasing**
	Deleted	4.4.1	The company shall control purchasing processes to ensure that all externally sourced raw materials, semi-finished products, packaging materials and services, which have an impact on food safety and product quality, conform to defined requirements.
4.4.1*	A procedure for ***the sourcing of raw materials, semi-finished products and packaging materials and the*** approval and monitoring of suppliers (internal and external) shall be ***documented, implemented and maintained.*** ***This procedure shall contain, at a minimum:*** • ***raw materials and/ or suppliers' risks*** • required performance standards ***(e.g., certification, origin, etc.)*** • ***exceptional situations (e.g. emergency purchase) and, based on risks, additional criteria, ~~like~~ for example:*** • audits performed by an experienced and competent person • ***testing results*** • supplier reliability complaints • ***supplier questionnaire.***	4.4.2	A procedure for the approval and monitoring of suppliers (internal and external) shall be in place. The approval and monitoring procedure shall contain clear assessment criteria, such as: • audits performed by an experienced and competent person • certificates of analyses • supplier reliability -complaints • required performance standards.
4.4.2	***The purchased*** materials, shall be ***assessed, based on risks and suppliers' status, for food safety, product quality, legality and authenticity. The results shall be the basis for the testing and monitoring plans.***	4.4.4	The purchased raw materials, semi-finished products and packaging materials shall be checked in accordance with the existing specifications and, justified by risk assessment, for their authenticity. The schedule of these checks shall take into account, at a minimum, defined food safety and product quality risks. The frequency and/or scope of sampling shall be based on: • the impact of the raw materials, semi-finished products and packaging materials on the finished product • the supplier's status.

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4.4.3*	The purchasing services, ***which have, on based risks, an impact on food safety and product quality, shall be evaluated to ensure they comply with defined requirements. This*** shall take into account, ast a minimum: • the service requirements • the supplier's status (according to its assessment) • the impact of the service on the finished products.	4.4.5	The purchased services shall be checked in accordance with the existing specifications. The schedule of these checks shall take into account, at a minimum: • the defined service requirements • the supplier's status (according to its assessment) • the impact of the service on the finished product.
4.4.4*	Where a part of the product processing and/or primary ***packing*** and/or labelling is ***outsourced, this shall be*** documented in the food safety and quality management system and such processes ***shall be controlled*** to guarantee that food safety, product quality, ***legality and authenticity*** are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that ***they have been informed and have*** agreed to such outsourced process.	4.4.6	Where a company outsources part of product processing and/or primary packaging and/or labelling, the company shall have it documented in the food safety and quality management system and ensure control over such processes to guarantee that food safety and product quality are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that he has been informed and has agreed to such outsourced process.
4.4.5	A***n*** agreement shall be ***documented and implemented,*** covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, ***testing and monitoring plan.***	4.4.7	A written agreement shall be in place, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, sampling and analyses.
4.4.6	Supplier***s*** of the outsourced processes ***shall be approved*** through: • certification against IFS Food or other GFSI recognised food safety certification standard or • documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	4.4.8	The company shall approve the supplier of the outsourced processes through: • certification against IFS Food or other GFSI recognised food safety certification standard or • documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.

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4.4.7	The ***sourcing of materials and*** supplier assessments shall be reviewed ***at least once within a 12-month period or whenever significant changes occur.*** Records of the reviews and the consequential actions of the assessment shall be documented.	4.4.3	The results from the supplier assessments shall be reviewed regularly and this review shall be justified by risk assessment. Records of the reviews and the consequential actions of assessment shall be documented.
4.5	**Product packaging**	**4.5**	**Product packaging**
4.5.1*	Based on risks and intended use, key parameters for the packaging materials ***shall be defined*** in detailed specifications complying with the current relevant legislation and other relevant hazards or risks. Suitability ***of the food contact packaging materials*** and existence of functional barrier ***shall be validated for each relevant product.*** ***It shall be monitored and demonstrated by test/analysis, for example:*** • organoleptic tests • storage tests • chemical analyses • migration test results.	4.5.1	Based on hazard analysis, assessment of associated risks and intended use, the company shall define the key parameters for the packaging materials in detailed specifications complying with the current relevant legislation and other relevant hazards or risks. The company shall check and verify the suitability and existence of functional barrier(s) of the consumer unit packaging material for each relevant product tests/analysis such as: • organoleptic tests • storage tests • chemical analyses • migration test results.
4.5.2	For all packaging materials which could have an impact on products, ***declarations of compliance,*** which attest compliance with legal requirements shall ~~exist~~ ***be documented***. In the event that no specific legal requirements are applicable, evidence shall be ***maintained*** to ***ensure*** that packaging materials are suitable for use. This applies for packaging materials which could have an influence on raw materials, semi-finished and finished products.	4.5.2	For all packaging materials which could have an impact on products, certificates of conformity shall exist which attest conformance with legal requirements. In the event that no specific legal requirements are applicable, evidence shall be available to demonstrate that packaging materials are suitable for use. This applies for packaging materials which could have an influence on raw materials, semi-finished and finished products
4.5.3	Used packaging and labelling ***shall*** correspond to the product being packed and ***shall*** comply with agreed customer product specifications. ***Labelling information shall be legible and indelible.*** This shall be ***monitored and documented at least at the start and end of a production run as well as at every product changeover.***	4.5.3	The company shall ensure that the used packaging and labelling corresponds to the product being packed and comply with agreed customer product specifications. This shall be regularly checked and documented.

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4.6	**Factory location**	**4.6**	**Factory location**
4.6.1*	***Potential adverse impact on food safety and/or product quality from*** the factory environment (e.g. ground, air) ***shall be investigated.*** Where ***risks have been identified (e.g. extremely dusty air, strong smells), measures shall be documented, implemented and reviewed for effectiveness at least once within a 12-month period or whenever significant changes occur.***	4.6.1	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 could be compromised, appropriate control measures shall be implemented. The effectiveness of the implemented measures shall be periodically reviewed (e.g. extremely dusty air, strong smells).
4.7	**Factory exterior**	**4.7**	**Factory exterior**
4.7.1	All external areas of the factory shall be clean, tidy, ***designed*** and maintained in ***a way to prevent contamination.*** Where natural drainage is inadequate, a suitable drainage system shall be installed.	4.7.1	All external areas of the factory shall be clean, tidy and maintained in good condition. Where natural drainage is inadequate, a suitable drainage system shall be installed.
4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be ***ensured*** that there are no contamination risks or adverse effects on food safety and quality.	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be justified by risk assessment to ensure that there are no contamination risks or adverse effects on food safety and quality.
4.8	**Plant layout and process flows**	**4.8**	**Plant layout and process flows**
4.8.1	A site ***plan*** covering all buildings ***documented and maintained and shall describe, at a minimum,*** the process flow of: • finished products • ***semi-finished products, including rework*** • packaging materials • raw materials • personnel • waste • water.	4.8.1	A site map covering all buildings of the facility shall be available. Plans shall be in place that clearly describe the process flows of: • finished products • packaging materials • raw materials • personnel • waste • water.

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4.8.2*	The process flow, from receipt of goods to dispatch, shall be implemented and maintained, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging materials, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	4.8.2	The process flow, from receipt of goods to dispatch, shall be established, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging material, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.
4.8.3	In the case ***where*** areas sensitive to microbiological, chemical and physical risks ***have been identified***, they shall be designed and operated to ensure product safety is not compromised.	4.8.3	In the case of areas sensitive to microbiological, chemical and physical risk(s) which is/are justified by risk assessment, they shall be designed and operated to ensure product safety is not compromised.
4.8.4	Laboratory facilities and in-process controls shall not affect product safety.	4.8.4	Laboratory facilities and in-process controls shall not affect product safety.
4.9	**Production and storage premises**	**4.9**	**Production and storage premises**
4.9.1	**Constructional requirements**	**4.9.1**	**Constructional requirements**
4.9.1.1*	Premises where food products are prepared, treated, processed and stored shall be designed, constructed and maintained to ensure food safety.	4.9.1.1	Premises where food products are prepared, treated, processed and stored shall be designed and constructed to ensure food safety.
4.9.2	**Walls**	**4.9.2**	**Walls**
4.9.2.1	Walls shall be designed and constructed to meet production requirements in a way to prevent contamination, reduce condensation and mould growth, facilitate cleaning and if necessary, disinfection.	4.9.2.1	Walls shall be designed and constructed to prevent the accumulation of dirt, reduce condensation and mould growth, and facilitate cleaning.
4.9.2.2	The surfaces of walls shall be ***maintained in a way to prevent contamination*** and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	4.9.2.2	The surfaces of walls shall be in good condition and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.
4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning ***and if necessary, disinfection***.	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.9.3	**Floors**	**4.9.3**	**Floors**
4.9.3.1	Floor covering shall be designed ***and constructed*** to meet production requirements ***and be maintained in a way to prevent contamination and facilitate cleaning and if necessary, disinfection.*** Surfaces shall be impervious and wear-resistant.	4.9.3.1	Floor covering shall be designed to meet production requirements and shall be in good condition and easy to clean. Surfaces shall be impervious and wear-resistant.
4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be designed, ***constructed and maintained in a way*** to minimise product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants) ***and shall be easy to clean.***	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be easy to clean and designed to minimise the product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants).
4.9.3.3	***In food handling areas, machinery and piping shall be arranged to allow waste water, if possible, to flow directly into a drain.*** Water and other liquids shall reach drainage using appropriate measures without difficulty. ***Stagnation of*** puddles shall be avoided.	4.9.3.3	Water or other liquids shall reach drainage, using appropriate measures without difficulties. Puddles shall be avoided.
	Merged in 4.9.3.3.	4.9.3.4	In food handling areas, machinery and piping shall be arranged so that waste water, if possible, to flow directly into a drain.
4.9.4	**Ceilings/overheads**	**4.9.4**	**Ceilings/overheads**
4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps, etc.) shall be designed, constructed and maintained to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps etc.) shall be constructed to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.
4.9.4.2	Where false ceilings are used, access to the vacant area shall be provided to facilitate cleaning, maintenance and inspection for pest control.	4.9.4.2	Where false ceilings are used, an access to the vacant area shall be provided in order to facilitate cleaning, maintenance and inspections for pest control.

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4.9.5	**Windows and other openings**	**4.9.5**	**Windows and other openings**
4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in a way to prevent contamination.	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in good condition.
4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.	4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.
4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easy to clean pest screens or other measures to avoid prevent any contamination.	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easily removable, good condition pest screens or other measures to avoid any contamination.
4.9.5.4	In areas where unpacked products are handled, windows shall be protected against breakage.	4.9.5.4	In areas where unpackaged products are handled, windows shall be protected against breakage.
4.9.6	**Doors and gates**	**4.9.6**	**Doors and gates**
4.9.6.1	Doors and gates shall be ***maintained*** in a ***way to prevent contamination*** and ***be*** easy to clean. They shall ***be designed and*** constructed of non-absorbent materials to avoid: • splintering parts • flaking paint • corrosion.	4.9.6.1	Doors and gates shall be in good condition and easy to clean. They shall be constructed of non-absorbent materials to avoid: • splintering parts • flaking paint • corrosion.
4.9.6.2	External doors and gates shall be constructured to prevent the access of pests.	4.9.6.2	External doors and gates shall be constructed to prevent the access of pests; they shall be self-closing, unless non-essentiality is justified by risk assessment.
4.9.6.3	Plastic strip curtains separating areas shall be maintained in a way to prevent contamination and be easy to clean.	4.9.6.3	Plastic strip curtains, separating the internal areas shall be in good condition and easy to clean.
4.9.7	**Lighting**	**4.9.7**	**Lighting**
4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.	4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.
4.9.8	**Air conditioning/Ventilation**	**4.9.8**	**Air conditioning/Ventilation**
4.9.8.1	Adequate natural and/or artificial ventilation shall be ***designed, constructed and maintained*** in all areas.	4.9.8.1	Adequate natural and/or artificial ventilation shall be in place in all areas.

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4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and monitored, cleaned or replaced as necessary.	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and checked, cleaned or replaced as necessary.
4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.
4.9.8.4	Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated.	4.9.8.4	Dust extraction equipment shall be installed in areas where considerable amounts of dust are generated.
4.9.9	**Water**	**4.9.9**	**Water**
4.9.9.1*	Water which is used ***for hand washing, cleaning and disinfection, or*** as an ingredient in the production process shall be of potable quality at the point of use and supplied in sufficient quantity.-	4.9.9.1	Water which is used as an ingredient in the production process, or for cleaning, shall be of potable quality at the point of use and supplied in sufficient quantity; this also applies to steam and ice used within the production area.
4.9.9.2	The quality of water (including recycled water), steam or ice shall be monitored following ***a risk-based*** sampling plan.	4.9.9.3	The quality of water (including recycled water), steam or ice shall be monitored following a sampling plan on hazard analysis and assessment of associated risks.
4.9.9.3	Recycled water, which is used in the process, shall not pose contamination risks.	4.9.9.2	Recycled water which is used in the process, shall not pose a contamination risks.
4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the ***potable*** water system nor allow the possibility of reflux, to ***prevent*** contamination of potable water sources or factory environment.	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the drinking water system nor allow the possibility of reflux, to avoid contamination of potable water sources or factory environment.
4.9.10	**Compressed air and gases**	**4.9.10**	**Compressed air and gases**
4.9.10.1	The quality of compressed air that comes in direct contact with food or ***food contact materials*** shall be monitored ***based on risks. Compressed air shall not pose contamination risks.***	4.9.10.1	The quality of compressed air that comes in direct contact with food or primary packaging material shall be monitored based on hazard analysis and assessment of associated risks. If gases are used, they shall demonstrate adequate safety and quality through a declaration of compliance and shall be suitable for the intended use.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
	4.9.10.2 from v7 is merged in 4.9.10.1	4.9.10.2	Compressed air shall not pose contamination risks.
4.9.10.2	Gases ***that come in direct contact with food or food contact materials*** shall demonstrate safety and quality for the intended use.	4.9.10.1	The quality of compressed air that comes in direct contact with food or primary packaging material shall be monitored based on hazard analysis and assessment of associated risks. If gases are used, they shall demonstrate adequate safety and quality through a declaration of compliance and shall be suitable for the intended use.
4.10	**Cleaning and disinfection**	**4.10**	**Cleaning and disinfection**
4.10.1*	***Risk-based*** cleaning and disinfection schedules shall be ***validated, documented and implemented.*** These shall specify: • objectives • responsibilities • the products used and their instructions for use • dosage of cleaning and disinfection chemicals • the areas and timeslots for cleaning and disinfection activities • cleaning and disinfection frequency • ***Cleaning In Place (CIP) criteria, if applicable*** • documentation requirements • hazard symbols (if necessary).	4.10.1	Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be available and implemented. These shall specify: • objectives • responsibilities • the products used and their instructions for use • dosage of cleaning and disinfection chemicals • the areas to be cleaned and/ or disinfected • cleaning and disinfection frequency • documentation requirements • hazard symbols (if necessary).
4.10.2	Cleaning and disinfection ***activities shall be implemented and*** shall result in effectively cleaned premises, facilities and equipment.	4.10.2	Cleaning and disinfection shall result in effectively cleaned premises, facilities and equipment. Defined methods shall be adequately implemented, documented and monitored.
4.10.3	***Cleaning and disinfection activities shall be documented and such records shall be verified by a responsible designated person in the company.***	4.10.3	Monitoring records for cleaning and disinfection shall be available.
4.10.4*	Only ***competent*** personnel shall perform cleaning and disinfection ***activities***. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	4.10.4	Only qualified personnel shall be allowed to undertake cleaning and disinfection. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.10.5*	The intended use of cleaning and disinfection equipment shall be clearly specified. It shall be used and stored in a way to avoid contamination.	4.10.7	The intended use of cleaning and disinfection utensils shall be clearly identified. Cleaning and disinfection utensils shall be used in a way that avoids contamination.
4.10.6	Safety Data Sheets and instructions for use shall be available ***on-site*** for cleaning and disinfection chemicals. Personnel responsible for cleaning and disinfection ***activities*** shall be able to demonstrate their knowledge of such instructions.	4.10.8	Safety Data Sheets and instructions for use shall be available for chemicals and cleaning and disinfection agents. Personnel responsible for cleaning and disinfection shall be able to demonstrate their knowledge of such instructions, which shall always be available on site.
4.10.7	The effectiveness of the cleaning and disinfection measures shall be verified. The verification shall ***rely on a risk-based sampling schedule and shall consider, one or several actions, for example:*** • visual inspection • rapid testing • analytical testing methods. Resultant actions shall be documented.	4.10.5	The effectiveness of the cleaning and disinfection measures shall be verified and justified by risk assessment. The verification shall be based on an appropriate sampling schedule and shall consider: • visual inspection • rapid testing • analytical testing methods. Resultant corrective actions shall be documented.
4.10.8	Cleaning and disinfection schedules shall be reviewed and modified, in the event that changes occur to products, processes or cleaning and disinfection equipment, if necessary.	4.10.6	Cleaning and disinfection schedules shall be reviewed and modified, in the event that changes occur products to products, processes or cleaning and disinfection equipment, if necessary.
	merged in 4.10.6	4.10.9	Cleaning and disinfection chemicals shall be clearly labelled, used and stored appropriately, to avoid contamination.
	merged in 4.10.1	4.10.10	Cleaning and disinfection activities shall be carried out in periods of non-production. If this is not possible, these operations shall be controlled in order not to affect the products.
4.10.9	Where a company hires a third-party service provider for cleaning and disinfection activities in production areas, ***all above-mentioned*** requirements shall be documented in the service contract.	4.10.11	Where a company hires a third-party service provider for cleaning and disinfection activities, all requirements specified above shall be clearly defined in the service contract.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.11	**Waste management**	**4.11**	**Waste management**
4.11.1*	A waste management procedure shall be ***documented, implemented and maintained*** to ***prevent*** cross contamination.	4.11.1	A waste management procedure shall be in place to avoid cross contamination.
4.11.2	All local legal requirements for waste disposal shall be met.	4.11.2	All local legal requirements for waste disposal shall be met.
4.11.3	Food waste and other waste shall be removed as quickly as possible from areas where food is handled. The accumulation of waste shall be avoided.	4.11.3	Food waste and other waste shall be removed as quickly as possible from areas where food is handled. The accumulation of waste shall be avoided.
4.11.4	Waste collection containers shall be clearly marked, suitably designed ***and maintained,*** easy to clean, and where necessary, disinfected.	4.11.4	Waste collection containers shall be clearly marked, suitably designed, in a good state of repair, easy to clean, and where necessary disinfected.
4.11.5	If a company decides to separate food waste and to reintroduce ***it*** into the feed supply chain, measures or procedures shall be implemented to prevent contamination or deterioration of this material.	4.11.5	If a company decides to separate food waste and to reintroduce them into the feed supply chain, adequate measures or procedures shall be implemented to prevent a contamination or deterioration of this material.
4.11.6	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorised third-parties only. Records of waste disposal shall be kept by the company.	4.11.6	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorised third parties only. Records of waste disposal shall be kept by the company.
4.12	**Foreign material and chemicals risk mitigation**	**4.12**	**Foreign material risk mitigation**
4.12.1 KO *	**KO N° 6:** ***Based on risks, procedures shall be documented, implemented and maintained*** to ***prevent*** contamination with foreign materials. Contaminated products shall be treated as non-conforming products.	4.12.2 KO	**KO N° 6:** Based on hazard analysis and assessment of associated risks, procedures shall be in place to avoid contamination with foreign material. Contaminated products shall be treated as non-conforming products.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.12.2	The products being processed shall be protected against physical contamination, which includes but is not limited to: • environmental contaminants • oils or dripping liquids from machinery • dust spills. Special consideration shall also be given to product contamination risks caused by: • equipment and utensils • pipes • walkways • platforms • ladders. If, for technological characteristics and/or needs, it is not possible to protect the products, appropriate control measures shall be implemented.	4.12.1	The products being processed shall be protected against physical contamination, which includes but is not limited to: • environmental contaminants • oils or dripping liquids from machinery • dust spills. Special consideration shall also be given to product contamination risks caused by: • equipment and utensils • pipes • walkways • platforms • ladders. If, for technological characteristics and/or needs, it is not possible to protect the products, appropriate control measures shall be defined and applied.
4.12.3 NEW	***All chemicals within the site shall be fit for purpose,labelled, stored and handled in a way not to pose contamination risk.***		
4.12.4	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection ***to prevent*** subsequent contamination. Detectors shall be subjected to maintenance to avoid malfunction ***at least once within a 12 months period, or whenever significant changes occur.***	4.12.3	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection in order to avoid subsequent contamination. Detectors shall be subjected to regular maintenance to avoid malfunction.
4.12.5	The accuracy of all equipment and methods designed to detect and/or eliminate foreign materials shall be specified. Functionality ***tests*** of such equipment and methods shall be carried out ***on a risk based frequency.*** In case of malfunction or failure, ***the impact on products and processes shall be assessed.***	4.12.4	The adequate accuracy of all equipment and methods designed to detect and/or eliminate foreign material, shall be specified. Functionality checks of such equipment and methods shall be carried out regularly. In case of malfunction or failure, corrective actions shall be defined, implemented and documented.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.12.6	Potentially contaminated products shall be isolated. Access and actions for the further handling or ***testing*** of these isolated products shall only be carried out by authorised personnel.	4.12.5	Potentially contaminated products shall be isolated. Access and actions for the further handling or checking of these isolated products shall be carried out only by authorised personnel according to defined procedures. After this check, contaminated products shall be treated as non-conforming products.
4.12.7	In areas where raw materials, semi-finished and finished products are handled, the use of glass and/or brittle materials shall be excluded; however, where the presence of glass and/or brittle materials cannot be avoided, the risks shall be controlled and the glass and/or brittle materials shall be clean and pose no risks to product safety.	4.12.6	In areas where raw materials, semi-finished and finished products are handled, the use of glass and/or brittle materials shall be excluded; however where the presence of glass and/or brittle materials cannot be avoided, the risks shall be controlled and the glass and/or brittle materials shall be clean and pose no risks to product safety.
4.12.8	***Risk-based measures shall be implemented and maintained*** for the handling of glass packaging, glass containers or other kinds of containers in the production process (turn over, blow, rinse, etc.). After this process step, there shall be no further contamination risks.	4.12.7	Based on hazard analysis and assessment of associated risks, preventive measures shall be in place for the handling of glass packaging, glass containers or other kinds of containers in the production process (turn over, blow, rinse, etc.). After this process step there shall be no further contamination risks.
4.12.9	Procedure***(s)*** shall be ***documented, implemented and maintained*** to describe the measures to be taken in case of glass breakage and/or brittle material***s***. Such measures shall include identifying the scope of goods to be isolated, specifying authorised personnel, cleaning ***and if necessary, disinfection of*** the production environment and releasing the production line for continued production.	4.12.8	Procedures shall be in place describing the measures to be taken in case of glass breakage and/or brittle material. Such measures shall include identifying the scope of goods to be isolated, specifying authorised personnel, cleaning the production environment and releasing the production line for continued production.
4.12.10	Breakages of glass and brittle materials shall be recorded. Exceptions shall be justified and documented.	4.12.9	Breakages of glass and brittle material shall be recorded. Exceptions shall be justified and documented.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.12.11	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.	4.12.10	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.
4.12.12	In areas where raw materials, semi-finished and finished products are handled, the use of wood shall be excluded; however, where the presence of wood cannot be avoided, the risks shall be controlled and the wood shall be clean and pose no risks to product safety.	4.12.11	In areas where raw materials, semi-finished and finished products are handled, the use of wood shall be excluded; however where the presence of wood cannot be avoided, the risks shall be controlled and the wood shall be clean and pose no risks to product safety.
4.13	**Pest monitoring and control**	**4.13**	**Pest monitoring and control**
4.13.1	Site ***premises and equipment*** shall be designed, built ***and maintained*** to prevent pest infestation.	4.13.1	Site infrastructure and operations shall be designed and built to prevent pest infestation.
4.13.2*	***Risk-based*** pest control measures shall be ***documented, implemented and maintained. They shall comply*** with local legal requirements and shall take into account, at a minimum: • factory environment (potential ***and targeted*** pests) • type of raw material/finished products • site plan with area for application (bait map) • constructional designs susceptible for pest activity, ***for example*** ceilings, cellars, pipes, corners • identification of the baits on site • responsibilities, in-house/external • agents used and their instructions for use and safety • frequency of inspections • rented storage if applicable.	4.13.2	The company shall have adequate pest control measures in place which shall be in compliance with local legal requirements and shall take into account, at a minimum: • factory environment (potential pests) • type of raw material/finished products • site plan with area for application (bait map) • constructional designs susceptible for pest activity, such as ceilings, cellars, pipes, corners • identification of the baits on site • responsibilities, in-house/ external • agents used and their instructions for use and safety • frequency of inspections • rented storage if applicable. The pest control measures shall be based on hazard analysis and assessment of associated risks.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.13.3	Where a company hires a third-party service provider for pest control, all ***above-mentioned*** requirements shall be ***documented*** in the service contract. A ***competent*** person at the company shall be appointed to monitor the pest control ***activities***. Even if the pest control service is outsourced, responsibilities for the necessary actions (including ongoing supervision of pest control activities) shall remain within the company.	4.13.3	Where a company hires a third-party service provider for pest control, all requirements specified above shall be clearly defined in the service contract. A person at the company shall be appointed and trained to monitor the pest control measures. Even if the pest control service is outsourced, responsibilities for the necessary actions (including ongoing supervision of pest control activities) shall remain within the company.
4.13.4	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken.	4.13.4	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken.
4.13.5	Baits, traps and insect exterminators shall be fully functioning, sufficient in number, designed for purpose, placed in appropriate positions and used in a way to avoid contamination.	4.13.5	Baits, traps and insect exterminators shall be fully functioning, sufficient in number, designed for purpose, placed in appropriate positions and used in a way that avoids any contamination risks.
4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.	4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.
4.13.7	The effectiveness of the pest control measures shall be monitored, including trend analysis, to allow timely actions. Records of this monitoring shall be available.	4.13.7	The effectiveness of the pest control measures shall be monitored, including trend analysis, to allow timely appropriate actions. Records of this monitoring shall be available.
4.14	**Receipt and storage of goods**	**4.14**	**Receipt and storage of goods**
4.14.1*	All incoming goods, including packaging materials and labels, shall be checked for ***compliance with*** specifications and a determined ***risk-based monitoring*** plan. ***The monitoring plan shall be justified by risk assessment.*** Records of those inspections shall be available.	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for conformity against specifications and a determined inspection plan. The inspection plan shall be justified by risk assessment. Records of those inspections shall be available.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.14.2*	***A system shall be implemented and maintained to ensure*** storage conditions of raw materials, semi-finished, finished products and packaging materials, correspond to product specifications***, and do not have any*** negative impact on other products.	4.14.2	The storage conditions of raw materials, semi-finished, finished products and packaging materials shall correspond to product specification and shall not have any negative impact on other products. This shall be defined in an implemented and maintained system.
4.14.3	Raw materials, packaging materials, semi-finished and finished products shall be stored to minimise contamination risks or any other negative impact.	4.14.3	Raw materials, packaging materials, semi-processed, finished products shall be stored so as to minimise the contamination risks or other negative impact.
4.14.4	Adequate storage facilities shall be available for the management and storage of working materials, process aids and additives. The personnel responsible for the management of storage facilities shall be trained.	4.14.4	Appropriate storage facilities shall be available for the management and storage of working materials, process aids, and additives. The personnel responsible for the management of storage facilities shall be trained.
4.14.5*	All products shall be identified. Use of products shall be undertaken in accordance with the principles of First In/First Out and/or First Expired/First Out.	4.14.5	All products shall be clearly identified. Use of products shall be undertaken in accordance with the principles of First In/ First Out and/ or First Expired/ First Out.
4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified against IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own storage practices shall be fulfilled and this shall be defined in the respective contract.	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified against IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own storage practices shall be fulfilled and this shall be clearly defined in the respective contract.
4.15	**Transport**	**4.15**	**Transport**
4.15.1*	***The conditions inside the vehicles related to the absence of, for example:*** • strange smells • high dust load • adverse humidity • pests • mould shall be checked before loading and be documented to ensure compliance with the ***defined*** conditions.	4.15.1	The conditions inside the vehicles, such as: • absence of strange smells • high dust load • adverse humidity • pests • mould shall be checked before loading and be documented to ensure compliance with the specified conditions.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.
4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be ***documented, implemented and maintained.*** Different categories of goods (food/non-food) shall be taken into consideration, if applicable.	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be in place. Different categories of goods (food/ non-food) shall be taken into consideration, if applicable.
4.15.4	Where goods are transported at certain temperatures, maintaining the ***appropriate*** range of temperatures during transport shall be ensured and documented.	4.15.4	Where goods are transported at certain temperatures, maintaining the adequate range of temperatures during transport shall be ensured and documented.
4.15.5	Risk-based hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall be implemented. Measures taken shall be recorded.	4.15.5	Adequate hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall exist. Measures taken shall be recorded.
4.15.6	The loading/unloading areas shall be appropriate for their intended use. They shall be constructed in a way that: • the risks of pest intake are mitigated • products are protected from adverse weather conditions • accumulation of waste is avoided • condensation and growth of mould are prevented • cleaning ***and if necessary, disinfection*** can be easily undertaken.	4.15.6	The loading/unloading area shall be appropriate for their intended use. They shall be constructed in a way that: • the risks of pest intake is mitigated • products are protected from adverse weather conditions • accumulation of waste is avoided • condensation and growth of mould are prevented • cleaning can be easily undertaken.
4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be defined in the respective contract.	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be clearly defined in the respective contract.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.16	**Maintenance and repair**	**4.16**	**Maintenance and repair**
4.16.1*	A maintenance plan shall be documented, ***implemented and*** maintained, that covers all critical equipment (including transport ***and storage premises) to ensure food safety, product quality and legality.*** This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	4.16.1	An adequate maintenance plan shall be in place, maintained and documented, that covers all critical equipment (including transport) for compliance with product requirements. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.
4.16.2	***Food safety, product quality, legality and authenticity*** shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	4.16.2	Product requirements and prevention of contamination shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.
4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.	4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.
4.16.4	Failures and malfunctions of ***premises*** and equipment (including transport) that are essential for food safety and ***product*** quality, shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan.	4.16.4	Failures and malfunctions of plant and equipment (including transport) that are essential for food safety and quality, shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan.
4.16.5	Temporary repairs shall be carried out to ***avoid compromising*** food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	4.16.5	Temporary repairs shall be carried out not to compromise food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.
4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company requirements regarding material, equipment and operational rules shall be defined, documented and maintained in the service contract, to prevent any product contamination.	4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company specified requirements regarding material, equipment and operational rules shall be clearly defined, documented and maintained in the service contract, to prevent any product contamination.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.17	**Equipment**	**4.17**	**Equipment**
4.17.1*	Equipment shall be suitably designed and ***defined*** for the intended use. Before commissioning ***new equipment, compliance with food safety, product quality, legality, authenticity and customer requirements shall be validated.***	4.17.1	Equipment shall be suitably designed and specified for the intended use. Before commissioning, it shall be verified that the product requirements are complied with.
4.17.2	For all equipment and utensils ***which could have an impact on the product, evidence shall be documented to demonstrate*** compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, ***for example:*** • certificate of conformity • technical specifications • manufacturer's self-declaration • to demonstrate that they are suitable for the intended use.	4.17.2	For all equipment and utensils with direct food contact, a certificate of conformity shall be in place, which confirms compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, such as: • certificate of conformity • technical specifications • manufacturer's self-declaration to demonstrate that they are suitable for the intended use.
4.17.3	Equipment shall be located to allow effective cleaning, ***disinfection*** and maintenance operations.	4.17.3	Equipment shall be located to allow effective cleaning and maintenance operations.
4.17.4	***All*** product equipment ***shall be*** in a condition that does not compromise food safety and product quality.	4.17.4	The company shall ensure that all product equipment is in a condition that shall not compromise food safety and product quality.
4.17.5	In the event of changes to equipment, the process characteristics ***shall be*** reviewed to ***ensure that food safety, product quality, legality, authenticity and customer requirements*** are complied with.	4.17.5	The company shall ensure that in the event of changes to equipment, the process characteristics are reviewed in order to assure that the product requirements, as agreed with customers, are complied with.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.18	**Traceability**	**4.18**	**Traceability**
4.18.1 KO*	**KO N° 7:** A traceability system shall be ***documented, implemented and maintained that*** enables the identification of product lots and their relation to batches of raw materials, and ***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.	4.18.1 KO	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.
4.18.2*	The traceability system, including mass balance, shall be tested at least once within a 12-month period or whenever significant changes occur. The test samples shall reflect the complexity of the company's product range. The test records shall demonstrate upstream and downstream traceability (from delivered products to raw materials, and vice versa).	4.18.2	The traceability system shall be tested on a periodic basis, at least annually and each time the traceability system changes. The test samples shall represent the complexity of the company´s product range. The test records shall verify upstream and downstream traceability (from delivered products to raw materials, and vice versa). The traceability of the finished product shall be performed within four (4) hours maximum.
4.18.3	The traceability from the finished products to the raw materials and to the customers shall be performed within four (4) hours maximum. Test results, including the timeframe for obtaining the information, shall be recorded and where necessary actions shall be taken. Timeframe objectives shall be in compliance with customer requirements if less than four (4) hours are required.	4.18.3	Test results, including the timeframe for obtaining the information, shall be recorded and where necessary appropriate actions shall be taken. Timeframe objectives shall be defined and be in compliance with customer requirements.
	merged in 4.18.3	4.18.4	The traceability system shall identify the relationship between batches of final products and their labels.
	merged in 4.18.1	4.18.5	Traceability shall be ensured at all stages, including work in progress, post treatment and rework.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.18.4	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific lot labelling. Shelf life (e.g. best before date) of labelled goods shall be ***defined*** using the original production batch.	4.18.6	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure a clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific lot labelling. Shelf life (e.g. best before date) of labelled goods shall be established using the original production batch.
4.18.5	If required by the customer, identified representative samples of the manufacturing lot or batch number shall be stored appropriately and kept until expiration of the "Use by" or "Best before" date of the finished products and, if necessary, for a determined period beyond this date.	4.18.7	If required by the customer, identified representative samples of the manufacturing lot or batch number shall be stored appropriately and kept until expiration of the "Use by" or "Best before" date of the finished product and if necessary, for a determined period beyond this date.
4.19	**Allergen risk mitigation**	**4.19**	**Allergen risk mitigation**
4.19.1	***For all raw materials, a risk assessment shall be performed to identify*** allergens requiring declarations, ***including accidental or technically unavoidable cross-contaminations of legally declared allergens and traces. This information shall be available and*** relevant to the country***/ies*** of sale of the finished products ***and*** shall be ***documented and maintained for all raw materials.*** A continuously up to date listing of all raw materials containing allergens used on the premises ***shall be maintained.*** This shall also identify all blends and formulas to which such raw materials containing allergens are added.	4.19.1	Raw material specifications that identify allergens requiring declarations relevant to the country of sale of the finished products shall be available. The company shall maintain a continuously up-to-date listing of all raw materials containing allergens used on the premises. This shall also identify all blends and formulas to which such raw materials containing allergens are added.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.19.2*	***Risk-based measures*** shall be ***implemented and maintained*** from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks ***shall be considered,*** related to***, at a minimum:*** • environment • transport • storage • raw materials • ***personnel (including contractors and visitors)*** ***Implemented*** measures shall be ***monitored.***	4.19.2	Based on hazard analysis and assessment of associated risk, preventive and control measures shall be in place from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks related to: • environment • transport • storage • raw materials • shall be considered. Control measures shall be verified.
4.19.3	Finished products containing allergens that require declaration shall be declared in accordance with legal requirements. Accidental or technically unavoidable cross-contaminations of legally declared allergens and traces shall be labelled. The decision shall be ***risk*** based. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.	4.19.3	Finished products containing allergens that require declaration shall be declared in accordance with legal requirements. Accidental or technically unavoidable cross-contaminations of legally declared allergens and traces shall be labelled. The decision shall be based on a hazard analysis and assessment of associated risks. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.
4.20	**Food fraud**	**4.20**	**Food fraud**
4.20.1	The responsibilities for a food fraud vulnerability assessment and mitigation plan shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	4.20.1	The responsibilities for a food fraud vulnerability assessment and mitigation plan shall be clearly defined. The responsible person(s) shall have the appropriate specific knowledge and have the full commitment from the senior management.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.20.2*	A ***documented*** food fraud vulnerability assessment, ***including assessment criteria,*** shall be ***documented, implemented and maintained.*** The scope of the assessment shall cover all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting.	4.20.2	A documented food fraud vulnerability assessment shall be undertaken on all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting. The criteria considered within the vulnerability assessment shall be defined.
4.20.3	A food fraud mitigation plan shall be ***documented, implemented and maintained,*** with reference to the vulnerability assessment, ***and shall include the testing and monitoring methods.***	4.20.3	A documented food fraud mitigation plan shall be developed, with reference to the vulnerability assessment, and implemented to control any identified risks. The methods of control and monitoring shall be defined and implemented.
4.20.4 *	The food fraud vulnerability assessment shall be reviewed, at least ***once within a 12-month period or whenever significant changes occur.*** If necessary, the food fraud mitigation plan shall be revised/updated accordingly.	4.20.4	The food fraud vulnerability assessment shall be regularly reviewed, at least annually, and/or in the event of increased risks. If necessary, the food fraud mitigation plan shall be revised/updated accordingly.
4.21	**Food defence**	**6**	**Food defence plan**
4.21.1	***The responsibilities for the food*** defence shall be defined. The responsible ***person(s)*** shall have the appropriate specific knowledge.	6.1	The responsibility for the food defence plan shall be clearly defined. Those responsible shall have the appropriate specific knowledge and training, and have full commitment from the senior management.
4.21.2*	A food defence ***procedure and plan*** shall be ***documented, implemented and maintained to identify potential threats and define food defence measures.*** This shall include ***at a minimum:*** • legal requirements • identification of critical areas and/or practices and policy of access by employees • visitors and contractors • ***how to manage external inspections and regulatory visits*** • any other appropriate control measure***s***.	6.2	A food defence plan and procedure shall be developed based on probability and be implemented in relation to assessed threats. This shall include: • legal requirements • identification of critical areas and/or practices and policy of access by employees • visitors and contractors • all other appropriate control measures. The food defence plan shall be reviewed at least annually, and updated when appropriate.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
4.21.3	The food defence plan shall be ***tested for effectiveness*** and reviewed ***at least once within a 12-month period or whenever significant changes occur.***	6.3	The test on the effectiveness of the food defence plan and the related control measures shall be included in the internal audit and the inspection plan.
	Deleted and included in 4.21.2	6.4	A documented procedure shall exist for managing external inspections and regulatory visits. Relevant personnel shall be trained to execute the procedure.
5.	**Measurements, analyses, improvements**	**5.**	**Measurements, analysis, improvements**
5.1	**Internal audits**	**5.1**	**Internal audits**
5.1.1 KO*	**KO N° 8:** An effective internal audit program ***shall be documented, implemented and maintained, and shall ensure at a minimum that*** all the requirements of the IFS Standard ***are 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. It shall also apply to off-site storage locations owned or rented by the company.***	5.1.1 KO	**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.
	Deleted	5.1.2	Internal audits of activities, which are critical to food safety and product quality, shall be carried out at least once a year.
5.1.2	The auditors shall be competent and independent from the audited department.	5.1.3	The auditors shall be competent and independent from the audited department.
5.1.3	Internal audit***s*** shall be ***documented and results*** communicated to the senior management and to persons responsible for the concerned activities. ***Compliances, deviations and non-conformities shall be*** documented and communicated to the relevant persons.	5.1.4	Internal audit results shall be communicated to the senior management and to persons responsible for the concerned activities. Necessary corrective actions and a schedule for implementation shall be determined, documented and communicated to the relevant person. All corrective actions resulting from the internal audits shall be verified.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
5.2	**Site factory inspections**	**5.2**	**Site factory inspections**
5.2.1*	Site and factory inspections shall be planned and carried out for ***certain*** topics, ***like for example:*** • constructional status of production and storage premises • external areas • product control during processing • hygiene during processing and within the infrastructure • foreign material hazards • personal hygiene. The frequency of inspections shall be based on risks and on the history of previous ***results.***	5.2.1	Site and factory inspections shall be planned and carried out for topics such as: • constructional status of production and storage premises • external areas • product control during processing • hygiene during processing and within the infrastructure • foreign material hazards • personnel hygiene. The frequency of inspections shall be justified by risk assessment and be based on the history of previous experience.
5.3	**Process validation and control**	**5.3**	**Process and working environment validation and control**
5.3.1	The criteria for process validation and control shall be defined.	5.3.1	The criteria for process and working environment validation and control shall be clearly defined. Where the control of process and working environment parameters (temperature, time, pressure, chemical properties, etc.) are essential to ensure the food safety and product quality requirements, such parameters shall be monitored and recorded continuously and/ or at appropriate intervals.
	5.3.1 from v7 is divided in 5.3.1 and 5.3.2		
5.3.2	***Process*** parameters (temperature, time, pressure, chemical properties, etc.) ***which*** are essential to ensure the food safety and product quality, shall be monitored, recorded continuously and/ or at appropriate intervals ***and secured against unauthorised access and/or change.***	5.3.1	The criteria for process and working environment validation and control shall be clearly defined. Where the control of process and working environment parameters (temperature, time, pressure, chemical properties, etc.) are essential to ensure the food safety and product quality requirements, such parameters shall be monitored and recorded continuously and/ or at appropriate intervals.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
5.3.3*	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	5.3.2	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.
5.3.4	Procedures shall be ***documented, implemented and maintained*** for prompt notification, recording and monitoring of equipment malfunction and process deviations.	5.3.3	Procedures shall be in place for prompt notification, recording and monitoring of equipment malfunction and process deviations.
5.3.5	Process validation shall be performed using the collected data that is relevant for food safety and the processes. If substantial modifications occur, a re-validation shall be carried out.	5.3.4	Process validation shall be performed using the collected data that is relevant for food safety and the processes. If substantial modifications occur, a re-validation shall be carried out.
5.4	**Calibration, adjustment and checking of measuring and monitoring devices**	**5.4**	**Calibration, adjustment and checking of measuring and monitoring devices**
5.4.1*	Measuring and monitoring devices required to ensure compliance with food safety and product quality requirements ***shall be identified and recorded***. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved, if required by ***current relevant*** legislation.	5.4.1	The company shall identify and record the measuring and monitoring devices required to ensure compliance with food safety and product quality requirements. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved if required by legislation.
5.4.2*	All measuring devices shall be checked, ***monitored***, adjusted and calibrated at ***defined*** intervals, in accordance with defined, recognised standard/ methods and within relevant limits of the process parameter values. The results shall be documented.	5.4.2	All measuring devices shall be checked, adjusted and calibrated at specified intervals, with a monitoring system. This system shall be in accordance with defined, recognised standard/ methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations shall be documented.
5.4.3	All measuring devices shall be used exclusively for their defined purpose. Where the results of measurements or the status of the device indicate a malfunction, the device in question shall be immediately repaired or replaced. Where ***a malfunction has been identified, the impact on processes and products shall be assessed to identify whether non-conforming products have been processed.***	5.4.3	All measuring devices shall be used exclusively for their defined purpose. Where the results of measurements or the status of the device indicate a malfunction, the device in question shall be immediately repaired or replaced. Where necessary, corrections and corrective actions on processes and products shall be carried out.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
5.5	**Quantity control monitoring**	**5.5**	**Quantity control monitoring**
5.5.1*	***Compliance criteria to control lot quantity shall be defined. A system on frequency and methodology*** for quantity control shall be ***implemented and maintained*** to meet ***the*** legal requirements of the destination country/ies and customer specifications.	5.5.1	The company shall define compliance criteria to control lot quantity. A frequent and methodological approach for quantity control shall be in place to meet legal requirements of the destination country/ies and customer specifications.
5.5.2	***Quantity control monitoring*** shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. ***The*** results ***from this monitoring*** shall be compliant with defined criteria for all products ready to be delivered.	5.5.2	Checks shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. Results of these checks shall be compliant with defined criteria for all products ready to be delivered.
5.6	**Product testing and environmental monitoring**	**5.6**	**Product and process analysis**
5.6.1*	Testing ***and monitoring*** plans for internal and external analyses shall be ***documented and implemented and shall be risk-based*** to ensure that product safety, quality, ***legality, authenticity*** and specific customer requirements are met. The plans shall cover, ***a minimum of:*** • raw materials • semi-finished products ***(if applicable)*** • finished products • packaging materials • contact surfaces of processing equipment • relevant parameters for environmental monitoring. All test results shall be recorded.	5.6.1	Testing plans, for internal and external analysis shall be justified by risk assessment to ensure that product safety, quality, safety, legal and specific customer requirements are met. The plans shall cover topics, such as: • raw materials • semi-finished products, • finished products • packaging materials • contact surfaces of processing equipment • relevant parameters for environmental monitoring. All test results shall be recorded.
5.6.2* NEW	***Based on risks, the criteria for environmental monitoring program shall be documented, implemented and maintained.***		

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
5.6.3*	Analyses which are relevant for food safety shall preferably be performed by laboratories with appropriate accredited programs/methods (ISO/IEC 17025). If the analyses are performed internally or by a laboratory without the appropriate accredited programs/methods, the results shall be ***cross-checked with test results from*** laboratories accredited to these programs/methods (ISO/IEC 17025) ***at least once within a 12-month period or whenever significant changes occur.***	5.6.2	Analyses, which are relevant for food safety, shall preferably be performed by laboratories with appropriate accredited programs/ methods (ISO/IEC 17025). If the analyses are performed internally or by a laboratory without the appropriate accredited programs/ methods, the results shall be verified on a regular basis by laboratories accredited to these programs/ methods (ISO/IEC 17025).
5.6.4	Procedures shall ***be documented, implemented and maintained to*** ensure the reliability of the ***results from*** internal analyses, based on officially recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests.	5.6.3	Procedures shall exist which ensure the reliability of the internal analyses results, based on officially recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests.
5.6.5	Results of analyses shall be evaluated ***in a timely manner*** by competent personnel. ***Immediate corrections*** shall be ***implemented*** for any unsatisfactory results. ***Based on risks and legal requirements, the frequency for review of the testing and monitoring plan results shall be defined in order to identify trends. When unsatisfactory trends are identified, the impact on processes and products as well as the need for actions shall be assessed.***	5.6.4	Results of analyses shall be evaluated promptly by competent personnel. Appropriate corrective actions shall be undertaken for any unsatisfactory results. The analytical results shall be reviewed regularly in order to identify trends and, when necessary, corrective actions shall be taken.
5.6.6	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures, by ***competent*** and approved personnel, in defined areas or laboratories, using appropriate equipment.	5.6.5	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures by trained and approved personnel, in defined areas or laboratories, using appropriate equipment.
5.6.7	For monitoring of the quality of the finished product, internal organoleptic tests shall be carried out. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristics. The results of these tests shall be documented.	5.6.6	For verification of the quality of the finished product, internal organoleptic tests shall be carried out regularly. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristics. The results of these tests shall be documented.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
5.6.8	The testing ***and monitoring*** plan***s*** shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality, legality ***and authenticity.***	5.6.7	The testing plan shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality or legality.
5.7	**Product release**	**5.7**	**Product release**
5.7.1*	A procedure for quarantine (blocking/ hold) shall be ***documented, implemented and maintained*** to ensure that only raw materials, semi-finished and finished products and packaging materials ***complying with food safety, product quality, legality, authenticity and customer requirements,*** are processed and ***delivered.***	5.7.1	A procedure for quarantine (blocking/ hold) shall be in place that is justified by risk assessment. The procedure shall ensure that only raw materials, semi-finished and finished products and packaging materials conforming to product requirements, are processed and dispatched.
5.8	**Management of complaints from authorities and customers**	**5.8**	**Management of complaints from authorities and customers**
5.8.1*	A procedure shall be ***documented, implemented and maintained*** for the management of product complaints and of any written notification from the competent authorities—within the framework of official controls—, any ordering action or measure to be taken when non-compliance is identified.	5.8.1	A procedure shall be in place for the management of product complaints and of any written notification from the competent authorities –within the framework of official controls-, any ordering action or measure to be taken when non-compliance is identified.
5.8.2*	All complaints shall be recorded, be readily available and assessed by competent staff. Where it is justified, actions shall be taken immediately.	5.8.2	All complaints shall be registered, readily available and assessed by competent staff. Where it is justified, appropriate actions shall be taken immediately.
5.8.3	Complaints shall be analysed with a view to implementing actions to avoid the recurrence of the deviations and/or non-conformit***ies***.	5.8.3	Complaints shall be analysed with a view to implementing appropriate actions to avoid the recurrence of the non-conformity.
5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
5.9	**Management of product recalls, product withdrawals and incidents**	**5.9**	**Management of incidents, product withdrawal, product recall**
5.9.1 KO *	**KO N°9:** A***n effective*** procedure shall be ***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 ***necessary process*** in a timely manner • an up to date alert contact list including customer information, sources of legal advice, ***available*** contacts • a communication plan including ***customers,*** authorities, ***and where applicable, consumers.***	5.9.2 KO	**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.
	Merged in 5.9.1.	5.9.1	A procedure shall be implemented and maintained for management of incidents and potential emergency situations with an impact on food safety, quality and legality. It shall include, at a minimum: • the decision making process • the nomination of a person, authorised by the company and permanently available, to initiate the incident management 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 authorities.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
5.9.2*	The procedure, shall be subject to internal testing ***for recall/withdrawal, by covering the end-to-end process. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. The outcome of the test shall be reviewed for continuous improvement.***	5.9.3	The procedures for management of incidents and product withdrawal/recall, shall be subject to regular internal testing, at least once a year. This test shall be carried out to ensure the effective implementation and operation of the full procedure and shall include the verification of the updated contact data.
5.10	**Management of non-conforming products**	**5.10**	**Management of non-conformities and non-conforming products**
5.10.1*	A procedure shall be ***documented, implemented and maintained*** for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This shall include, at a minimum: • defined responsibilities • isolation/quarantine procedures • risk assessment • identification including labelling • decision about the further usage like release, rework/***reprocessing***, blocking, quarantine, rejection/disposal.	5.10.1	A procedure shall be in place for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This shall include, at a minimum: - defined responsibilities - isolation/ quarantine procedures - risk assessment - identification including labelling - decision about the further usage like release, rework/post treatment, blocking, quarantine, rejection/disposal.
5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.
5.10.3	Where non-***conforming products*** are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.	5.10.3	Where non-conformities are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.
5.10.4	Finished products (including packaging) that are out of specifications shall not be placed on the market under the corresponding label unless a written approval of the brand owner is available.	5.10.4	Finished products (including packaging) that are out of specifications shall not be placed on the market under the corresponding label, unless a written approval of the brand owner is available.

v8 chapter	Requirements in v8 and type of changes	v7 chapter	Requirements in v7
5.11	**Management of deviations, non-conformities, corrections and corrective actions**	**5.11**	**Corrective actions**
5.11.1*	A procedure ***for the managment of corrections and corrective actions*** shall be ***documented, implemented and maintained*** for the recording, analysis, ***and communication to the relevant persons*** of ***deviations,*** non-conformities and non-conforming products, with the objective ***to close the deviations and/or non-conformities and*** avoid recurrences ***via*** corrective actions. This ***shall*** include a root cause analysis ***at least for deviations and non-conformities related to safety, legality, authenticity and/ or recurrence of deviations and non-conformities.***	5.11.1	A procedure shall be in place for the recording and analysis of non-conformities and non-conforming products, with the objective to avoid recurrences by preventive and/or corrective actions. This may include a root cause analysis.
5.11.2 NEW	***Where deviations and non-conformities are identified, corrections shall be implemented.***		
5.11.3 KO *	**KO N° 10:** Corrective actions shall be formulated, documented and ***implemented*** as soon as possible to avoid the further occurrence of ***deviations and*** non- conformities. The responsibilities and the timescales for corrective actions shall be defined.	5.11.2 KO	**KO N° 10:** Corrective actions shall be clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions shall be clearly defined.
5.11.4	The effectiveness of the implemented ***corrections and*** corrective actions shall be assessed and the results of the assessment documented.	5.11.3	The effectiveness of the implemented corrective actions shall be assessed and the results of the assessment documented.

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