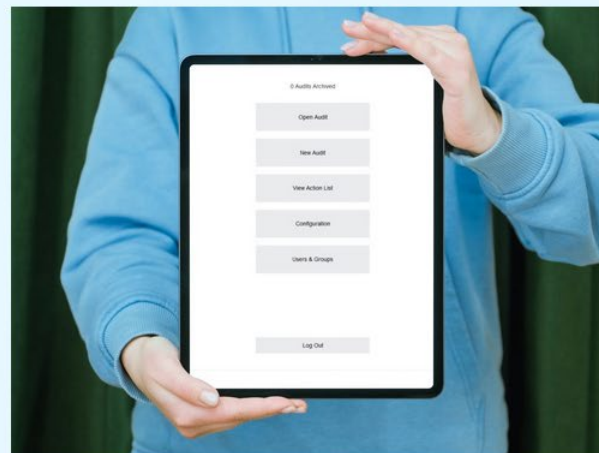# iMIS Food Compliance demo

the knowledge, content, infrastructure and processes for food safety, legislation and certification
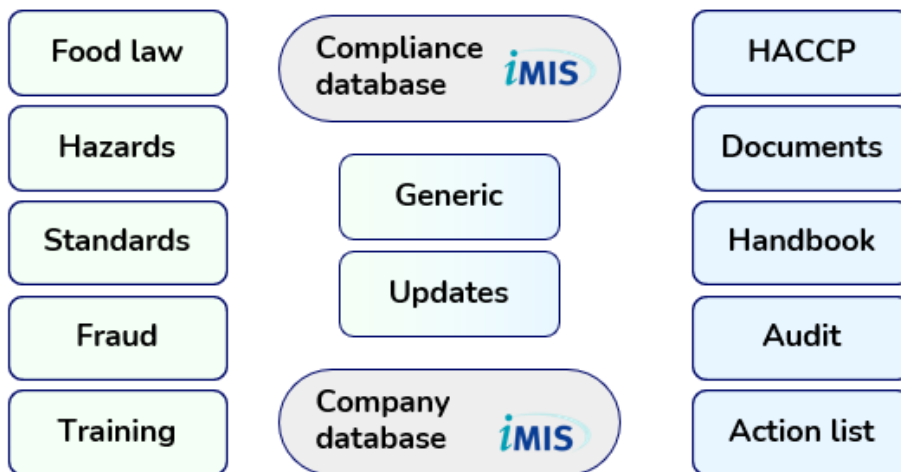

Do you ever wonder if you...

- ✔ Have a QA manager next month.
- ✔ Will have no surprises in an unannounced audit.
- ✔ Comply with the correct legislation.
- ✔ Comply with the standards and customer requirements.
- ✔ Can double the productivity of the QA department.

You can manage Food Safety yourself with iMIS Food!

iMIS Food Compliance

Food law	Compliance database iMIS	HACCP
Hazards	Generic	Documents
Standards	Updates	Handbook
Fraud	Company database iMIS	Audit
Training		Action list

iMIS Food offers

- ✓ The knowledge, content, infrastructure, systems and real-time updates for Food Safety Compliance;
- ✓ Always compliant with EU legislation and standards;
- ✓ Direct access to our Food Safety experts;
- ✓ The system also works offline;
- ✓ Dutch, English, German and French content.

Plan a Demo

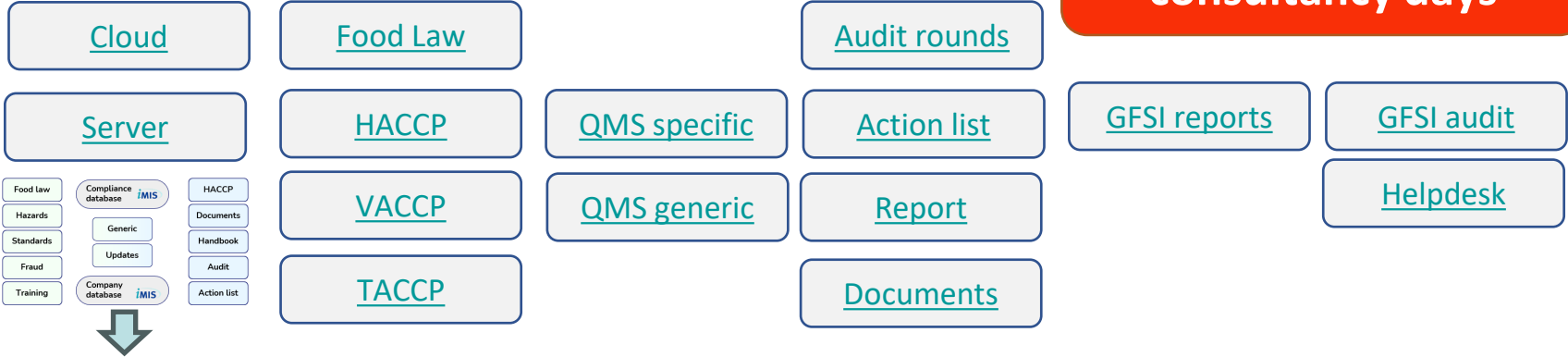# Real-time Food Safety Assurance

Food Safety Compliance management

Management of business performance, demand and supply relations, legislation and certification with regard to Food Safety, taking into specifications, quality activities, traceability and assessment.

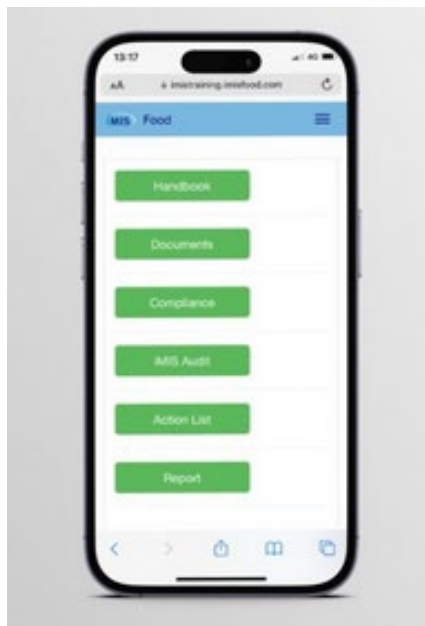|	Specifications	Quality activities	Traceability	Assessment
	Requesting, drawing up, issuing and securing specifications regarding raw materials, semi-finished products, processes and end products, with which legalisation, quality standards and customer requirements are met.	Drawing up, complying with and guaranteeing product and process parameters through procedures, job descriptions and responsibilities with which legalisation, quality standards and customer requirements are met.	Registering all information flows and related actions regarding raw materials, semi-finished products, processes and end products, with which legalisation, quality standards and customer requirements are met (transparency and consumer intimacy).	Testing whether the product and process parameters and the related procedures, job descriptions and responsibilities meet legislation, the quality standards and customer requirements that are set.
Quality Standards				
Certification	Standard requirements	Operational framework	Test, certification body informed	HACCP, TACCP, VACCP, standard based practice
Customers & Consumers				
Demand Relationships	Product, process requirements	Demand Information Center	Products, specifications	Customer satisfaction, consumer needs
Food Company				
Food Company	Product, process and people requirements	Training, support, procedures, quality documents and database	Ingredients, semi-products, final products	Business System
Suppliers				
Supply Relationships	Product, process and people requirements	Supply Information Center	Raw materials, services, specifications	Supplier selection and performance
Legislation				
Legislation	Legal requirements	HACCP and prerequisite program	Food Safety Authority informed	HACCP, legal based practice

Customer case: Food Production

3 x faster and 3 x less consultancy days

Cloud	Food Law		Audit rounds		
Server	HACCP	QMS specific	Action list	GFSI reports	GFSI audit
	VACCP	QMS generic	Report		Helpdesk
	TACCP		Documents		

iMIS Food modules	2 days	4 days	2 days	4 days	4 days
Hazards & Fraud	X			X	X
Legislation	X	X		X	X
Standards	X			X	X
Generic	X	X		X	X
Handbook		X	X	X	X
Audit & Action List			X	X	X
Documents			X	X	X

4 Months timeline, 16 days advice   <->   Normally 1 year, 48 days advice

Cloud: mobile functions

Case

| iMIS Food modules |
| Hazards & Fraud |
| Legislation |
| Standards |
| Generic |
| Handbook |
| Audit & Ticket |
| Documents |

A local server with wifi will give the same functionality

Food Law

Legislation overview

Regulation	Directive	Description	Animal by products	Animal feed	Eggs	Hospitality and Craft production	Foodstuffs animal	Foodstuffs plant based	Fish and seafood	Composite foodstuff	Food for specific groups	Special Food and Drink	Supplements and herbs	Dairy
(EC) No 999/2001		TSE Regulation	X	X										
(EC) No. 1069/2009		The legal framework for control and supervision of animal products	X	X	X									X
(EU) No. 142/2011		Implementing regulation	X	X	X									X
(EC) No. 178/2002		General principles and requirements of food law establishing a European Food		X	X	X	X	X	X	X	X	X	X	X

Case

iMIS Food modules

Hazards & Fraud

Legislation ⇐

Standards

Generic

Handbook

Audit & Ticket

Documents

eu-legislation-per-product-category
- ⊞ animal-by-products
- ⊞ animal-feed
- ⊞ composite-foodstuff
- ⊞ dairy
- ⊞ eggs
- ⊞ fish-and-seafood
- ⊞ food-for-specific-groups
- ⊞ food-safety-authority
- ⊞ foodstuff-plant-based
- ⊞ foodstuffs-animal
- ⊞ general
- ⊞ hospitality-and-craft-production
- ⊞ organic
- ⊞ supplements-and-herbs

HACCP

Study HACCP Analysis of Processes

Process step	Hazard	Kind of hazard	Cause	Potential effect (see explanation)	Likelihood of occurrence (see explanation)	Risk = likelihood x potential effect	Control measure(s)	After implementation of the basic conditions program (PRP), the normal process, and taking into account the intended and expected use of the product in the chain after us, is here still an unacceptable risk to the safety or quality of the product?	Is this risk eliminated or sufficiently reduced by a (combination of) specific control measures?	Does the control measure have critical limit value(s)? Is there a legal requirement?	CCP: Critical control point or OPRP or PRP. If failure of the control measure leads to a high risk for food safety and there is a critical value (limit) for the process and it is a single control measure (no combination that can still absorb the failure), then it is a CCP.	Ability to correct and detect a deviation	Risk of deviations (severity and likelihood)	No. substantiation
General														Prevention of cross-contamination (hygiene, allergens) and contamination with foreign bodies must be controlled through the PRP. Among other things, through the cleaning plan, allergen management, hygiene procedures, maintenance, etc.
Purchasing	See raw materials analysis	See raw materials analysis	See raw materials analysis				Approval and rating of suppliers. Verification. Specifications. Contracts, agreemensts.							Purchasing at approved suppliers.
Receiving frozen products (fruit maybe in the future)	Growth of pathogens	Microbiological	Wrong conditions during transport	2	1	2	Control of incoming goods. Label, best before date, temperature, other conditions (e.g. hygiene), Selection and assessment of suppliers and purchasing on specification. Product temperature control	No		Legal	PRP	High	Low	The transport temperature of frozen products is regulated by legislation. This must be - 18° C and may rise to - 15° C for a short period of time. However, this has nothing to do with public health hazards. Other conditions are checked by default at the moment of receiving the goods. It is only when defrosting that a risk to food safety arises.
Receiving vegetables (carrots, zuchini, potatoes)	Growth of micro organisms or other spoilage.	Microbiological, quality	Wrong conditions during storage before transport	2	2	4	Control of incoming goods. Label, best before date, temperature, other conditions (e.g. hygiene), Selection and assessment of suppliers and purchasing on specification. Visual check.	No			PRP	High	Low	The product is stored under 4-10°C. In the event of a short-term rise in temperature, there is no immediate hazard. A risk arises if the ambient temperature rises above the maximum value for a longer period of time and the product will deteriorate (spoilage). With raw materials that are still heated in the process or before consumption, risk is low, Controlling the temperature until delivery is a responsibility of the supplier. Transporting time is within a day. It is unprocessed potato, carrot and zucchini.
Receiving ambient raw materials like sunflower oil and seasonings.	No specific hazard						Control of incoming goods. Label, best before date, temperature, other conditions (e.g. hygiene), Selection and assessment of suppliers and purchasing on specification.	No			PRP	High	Low	
Receiving packaging materials and othe...							Ingangscontrole. Selectie en beoordeling van leveranciers en inkoop op specificatie.	Nee			PRP	High	Low	Zie raw materials analysis, A specification and DoC is needed.

iMIS Food modules

Hazards & Fraud

Legislation

Standards

Generic

Handbook

Audit & Ticket

Documents

Haccp Studie

- haccp-study
  - control-measures
  - decision-tree
  - decision-tree_new
  - haccp-team
  - hazard-analysis-of-processes
  - hazard-analysis-of-raw-materials
  - hazardanalysis
  - prerequisite-program
  - prerequisite-programcodex
  - prerequisite-programts22002
  - vaccp
  - verification-lab

VACCP

FOR IDENTIFIED RISKS: 🔗

1. Analysis certificates.
2. Mass balance testing at the supplier for critical ingredients.
3. Audits on the chain.
4. Track changes in the chain, eliminate links if possible.
5. Check middlemen, etc.
6. Choose any alternatives with lower risk.
7. Other origin (country).
8. Improve relationships with suppliers.
9. Adjust purchasing policy; prevent spot markets where traceability is difficult.

ANNEX RISK INVENTORY RAW MATERIALS

Rating (PRN)	Probability of occurrence (O)	Probability of detection (D)	Profitability (P)
1	Very unlikely or not	Definitely	Very low
2	Unlikely or small	High	Low
3	Medium or significant	Fairly unlikely	Medium or significant
4	High	Unlikely	High
5	Very high	Very unlikely	Very high

⊞ Edit

PRN = O x D x P, action limit 20. In this appendix, this risk assessment is at ingredient level within raw materials.

The probability of occurrence is currently estimated at 1 or 2 for each supplier, because we act on the basis of **historical data with our own suppliers**. With new suppliers, the PRN score will probably exceed 20 earlier, which requires extra action.

Raw material	Occurence	Detection	Profitability	PRN	Conclusion
Honey and bee products, royal jelly	2	2	4	16	No additional measure needed
Packaging	1	2	1	2	No additional measure needed

[Case]

iMIS Food modules

- Hazards & Fraud ⬅
- Legislation
- Standards
- Generic ⬅
- Handbook
- Audit & Ticket
- Documents

A vulnerability assessment is executed on the basis of this information, on all groups of foodstuff raw materials in order to assess the risk of counterfeiting or substituting. This takes into account:

- Historical evidence of counterfeiting or substitution;
- Economic factors that make counterfeiting or substitution attractive;
- Accessibility to raw materials through the supply chain;
- Refinement of routine testing to identify counterfeit resources;
- Nature of the raw material.

This vulnerability assessment is formally assessed at least annually in order to take into account and process modified economic conditions and market information that could change the possible risks.

If raw materials are identified in this vulnerability assessment as being at special risk of counterfeiting or substitution, appropriate warranty and / or testing processes will be put into place to reduce the risk.

If products are labelled or there are claims made on the end packaging that depend on the status of the raw material, such as:

- Specific origin or source;
- Breed / varieties claims;
- Status of assurance (for example, Global GAP);
- Genetically modified organism status (GMO);
- Identity retention;
- Specific name trademark ingredients.

then the status of each batch of raw material will be checked.

As an organization, we record purchasing data, traceability of use of raw materials and end product packaging with claims. As an organization we are obligated to frequently perform a documented mass balance test with regard to claims. This is carried out and recorded at least every 6 months (in case of the absence of a system certificate) that guarantees product authenticity.

For claims related to the methods of production (for example organic, Beter Leven, halal, kosher), we as an organization must have the necessary certification to be able to make this claim.

The process flow for the product of products with a claim is documented and possible areas for contamination or loss of identity identified. Appropriate controls are established to ensure product integrity.

Associated files

Food Fraud Vulnerability Assessment.

TACCP

Figure A.5 – Threat prioritization

Case

| iMIS Food modules |
| Hazards & Fraud |
| Legislation |
| Standards |
| Generic |
| Handbook |
| Audit & Ticket |
| Documents |

Food Defense

✎ Edit

Management 🔗

- Preparation for potential tampering or other malicious, criminal, or terrorist activity
- Responsibility for security is assigned to production management.
- The quality service adheres, by means of the HACCP team consultations, engaged in the implementation and validation procedures and activities with regard to food safety, which they must keep confidential.
- With the emergency plan, quarantine procedure, or incident reporting and recall procedure, our company has a security management strategy in place to prepare for and respond to tampering or other malicious, criminal or terroristic activities, threats, as well as actual events, including identifying, isolating and securing the affected product.
- The evacuation plan for the emergency evacuation has been drawn up, including the prevention of breaches of safety regulations during the evacuation.
- All floor plans and production schedules are kept in a secure location outside the company by means of the backup procedure at certified companies.
- We are familiar with the emergency aid system in the municipality.
- The recall procedure provides company management with 24-hour contact information for local, state, and nation police / fire / rescue / public health / security services.
- With the recall procedure, we inform employees who should notify management about any safety problems (24-hour contacts).
- With the company security procedure, HACCP training and staff knowledge * questions, we promote food safety awareness by urging all employees to be alert to any indications of tampering or other malicious, criminal or terroristic activities or points that are vulnerable to such activities and to report any findings to designated members of the management.
- With iMIS food and the operational consultation, we have an internal communication system to inform employees about and keep them informed of relevant safety issues.
- With the recall procedure, we have a strategy for communicating with the public (for example, appointing a spokesperson for the media, compiling generic press releases and background information, and coordinating press releases with the relevant authorities).

iMIS Food Hazards

iMIS Food Fraud

Case

iMIS Food modules
Hazards & Fraud
Legislation
Standards
Generic
Handbook
Audit & Ticket
Documents

iMIS Food Legislation

Case

iMIS Food modules
Hazards & Fraud
Legislation
Standards
Generic
Handbook
Audit & Ticket
Documents

iMIS Food Generic

iMIS Food Handbook

iMIS Food Audit & Report

Haccp team meeting [11]

Detail ▸

No images found.

Present

Entire team	✓ 1
If no names via i	✓ 1
Haccp team meeting takes place on time	✓ 1

Reception

No change in processes	✓ 1
No change in products	✓ 1
No change in machines	✓ 1
No new employees	✓ 1
Sufficient knowledge of staff	✓ 1
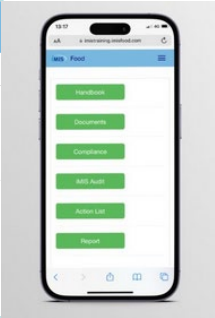
Audit Reports

Search/Filter

any ▾ [   ]

Active filters:

☑ *any:* haccp

Apply filters

← Previous page   **1**   Next page →

21	96%	Haccp team meeting [21]	29-5-2024 10:41:00	Aysha	pdf
11	99%	Haccp team meeting [11]	10-3-2024 9:41:00	Cees	pdf

← Previous page   **1**   Next page →

Case

iMIS Food modules
Hazards & Fraud
Legislation
Standards
Generic
Handbook
Audit & Ticket
Documents

Control rounds frequency

Minimum auditable or reportable with iMIS Audit, preferred visibility with every user

|		
glass round to be specified for company	monthly	Checking the glass and hard plastic list
cleaning round to be specified for company	daily	Demonstrate proper cleaning in case of production
metal round to be specified for company	daily	At least end of day, before products have left the plant
Visitor check	quarterly	Assurance of the registration process
CCP OPRP competence questions	quarterly	Assurance of HACCP compliance
control specifications	quarter	Assurance of raw materials, end products, packaging
haccp team meeting	quarterly	Possibly with QAssurance per zoom
internal audit	annual	By company itself, in addition to other internal audits, for verification
monthly round	monthly	Assurance of the functioning of the management system
cleani...		...approach
weekly...		

Control Measures

There are several possible threats and points of attention named in the prerequisite program. The applicable aspects are controlled by procedures, instructions, and the associated measures.

Because of the fact that they originate from the prerequisite program or that the prerequisite program gives guidance for the drafting of these measures, the measures are not guided by the decision tree.

The following measures are in effect within our company and are assessed at least annually or in the case of a new risk or incident in relation to food safety or food defense.

Risk from Prerequisite Program	Control by	Standard	Action by abnormalities	Procedure/Instruction
Cross-contamination of product with pathogens with a risk of disease.	Preventing cross-contamination by following company hygiene	Everyone must comply with the applicable regulations	Repeat instruction to personnel, speak to staff. Quarantine extreme products.	Procedure: hygiene Instruction: hygiene control
Cross-contamination with pathogens or hazardous substances due to poor company hygiene in the broadest sense of the word with a risk of disease.	Preventing cross-contamination by following company hygiene	Everyone must comply with the applicable regulations	Repeat instruction to personnel, speak to staff. Quarantine extreme products.	Procedure: company hygiene Instruction: hygiene control
Risk of contamination due to wrong design, wrong materials: not easy to clean, not easy to maintain, FCM not suitable, does not meet equipment requirements. No proper drainage etc.	Furnishing requirements in accordance with BVP. Control rounds, Validation.	Facilities in accordance with requirements.	Modification, maintenance.	Procedures: maintenance, validation. BVP check round. Validation reports changes.
Pest feces, bite marks, and etc. Pests can be a carrier of pathogenic agents with a risk of disease.	Good pest control, entry check, and weekly checks on the accumulation of dirt/food products	No pests	Apply additional controls. Instruct personnel. Adjust building technology.	Procedures: pest and entry control Instructions: hygiene control, vermin control and entry control
Accelerated spoilage due to the product temperature becoming too high during processing	Preventing temperature increases by controlling the ambient temperature.	See instruction	Quarantine products. Destroy products if temperature is far too high. Control ambient temperature. Decrease ambient temperature. Increase throughput speed. Instruct personnel.	Procedures: pests
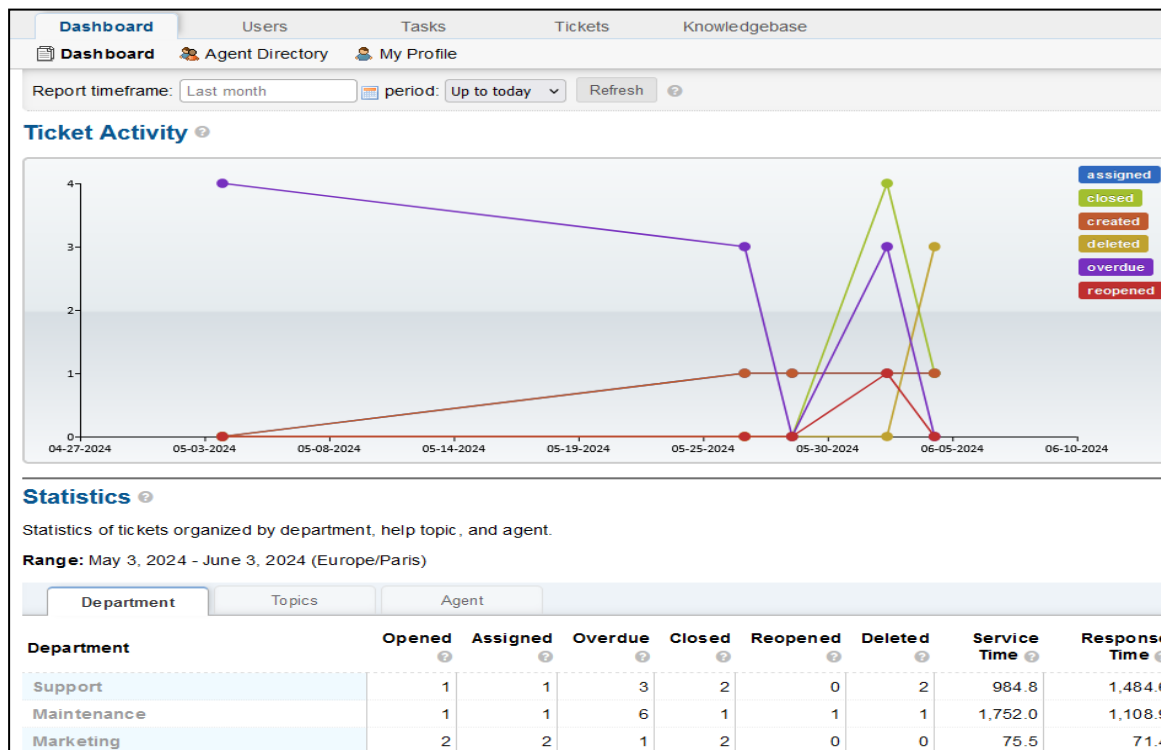
Case

iMIS Food modules

Hazards & Fraud

Legislation

Standards

Generic

Handbook

Audit & Ticket

Documents

iMIS Food Action List

Case

iMIS Food modules

Hazards & Fraud

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Documents

Root cause analysis:

When errors happen, such as non-conforming products, product recalls, or non-conformity by audits, reoccurrence of these errors be prevented with the help of the root cause analysis. The root cause analysis should include:

- A set of parameters that will lead to the use of the appropriate tool (i.e. the site must define when the analysis will be completed if this is not required by the standard).
- Who is trained and / or qualified to complete the analysis.
- The methods that will be used to perform the analysis.
- The analysis and any subsequent preventative measures in detail.
- The methods for the verification of the completed actions.

iMIS Food Documents

iMIS Documents   Logout

Create New ▾   Search...   Browse...   No fi...cted.

Home   Actions ▾

☐ 📁 01A_System   Options ▾

☐ 📁 01B_Quality_handbook   Options ▾

☐ 📁 01C_HACCP_study   Options ▾

☐ 📁 02_Customers   Options ▾

☐ 📁 03_Suppliers   Options ▾

Case

iMIS Food modules
Hazards & Fraud
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Handbook
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Documents

32 Folders

Folder	Description
01-A-System	**System folder:** The company has a systematic approach to business planning, external visits, and requesting analysis certificates.
01-B-Quality-handbook	**Quality handbook:** HACCP and quality assurance standard related to procedures, instructions, and registration forms are up-to-date.
01-C-HACCP-study	**HACCP study:** The HACCP study method and result have been recorded (with version number). The HACCP team is described with members and HACCP-related competences. The study is based on the product specifications, in accordance with which the company wishes to deliver. The risks of third parties (both raw material and outsourced production) are also included in the scope of the study.
02-Customers	**Customer demands:** The company has recorded the most recent customer demands. This concerns terms of delivery, customer audits, customer questionnaires, and product specification format. QA relevant information is often also recorded in contracts. Also organize the QA relevant matters with customer requirements and make them available to the organization. Customer satisfaction survey results also belong in this folder.
03-Suppliers	**Suppliers:** The company has recorded the most recent purchasing demands. This concerns general terms of delivery, specific terms of delivery, supplier audits, supplier questionnaires, and product specification format. The newest certifications are known to suppliers. QA relevant information is often also recorded in contracts.
04-Raw-materials	**Raw materials:** Recent product specifications are available for all raw materials. These are also recorded in iMIS Food.
05-Commodities	**Commodities:** Recent product specifications are available for all commodities. These are also recorded in iMIS Food. The information required in folder 3 (suppliers) is also required from suppliers of commodities.
06-Packaging	**Packaging:** Recent product specifications are available for all packaging. These are also recorded in iMIS Food. The information required in folder 3 (suppliers) is also required from suppliers of packaging.

GFSI Reports: all modules needed

- The reports below are delivered during the year in consultation with QAssurance:

  - 2.1 Internal audit
  - 2.11 HACCP verification
  - 2.12 Food Defense analysis TACCP*
  - 2.12 Food Fraud analysis VACCP*
  - 2.13 Emergency plan*
  - 2.14 System Validation
  - 2.15 Hygiene photo session
  - 2.16 Supplier Assessment
  - 2.17 Microbiological scheme
  - 2.20 Verification Report
  - 2.30 Management review
  - 2.40 Recall test
  - 2.50 Tracking test
  - 2.60 Cross table according to the standard
  - 2.70 Audit preparation
  - 2.80 Audit guidance
  - 2.90 Corrective action handling

  - * minimum in case of standard change, update if necessary

Case

iMIS Food modules

Hazards & Fraud

Legislation

Standards

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Handbook

Audit & Ticket

Documents

Overview rules in production areas

Completely cover hair — Prohibited to take medication into the production area

Frequently change or wash gloves when working with unpacked product

Do not eat (also no medicines), drink or smoke — No jewellery (smooth wedding ring allowed)

Wash hands

Report diarrhea or illness — Report wounds or infections

Work clothes on, all buttons closed — No suitcases / bags and external writing materials allowed in production

Wear clean footwear

iMIS
www.qassurance.com

GFSI audit: all modules needed

iMIS Food Helpdesk
the support for (un)announced audits

- Content
  - ✓ Legislation & HACCP study
  - ✓ Quality standards
  - ✓ Inspection rounds
  - ✓ Labelling & Specifications
  - ✓ Available 24 hours a day for recalls

- Software
  - ✓ Support in using the software
  - ✓ Remote takeover of the PC
  - ✓ Import and export of data
  - ✓ Company-specific reports
  - ✓ Login, users, passwords

Case

| iMIS Food modules |
| Hazards & Fraud |
| Legislation |
| Standards |
| Generic |
| Handbook |
| Audit & Ticket |
| Documents |

Server: calendar, webforms and documents

Case

The iMIS Food server uses Debian LTS as the operating system.
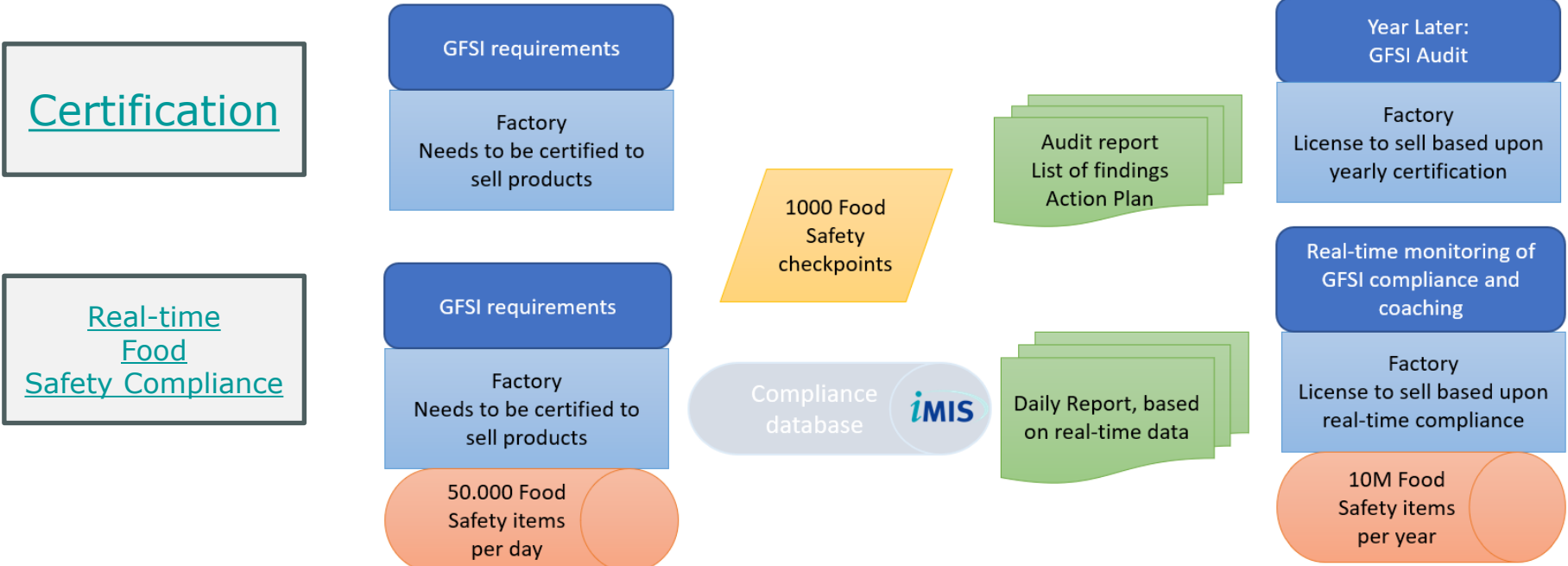http://www.debian.org/ports/amd64/

The server hardware is installed by QAssurance and remains the property of Qassurance.

Real-time Food Assurance

Certification vs Real-time Compliance

Certification

GFSI requirements
Factory Needs to be certified to sell products

Real-time Food Safety Compliance

GFSI requirements
Factory Needs to be certified to sell products

50.000 Food Safety items per day

1000 Food Safety checkpoints

Compliance database iMIS

Audit report
List of findings
Action Plan

Daily Report, based on real-time data

Year Later: GFSI Audit
Factory License to sell based upon yearly certification

Real-time monitoring of GFSI compliance and coaching
Factory License to sell based upon real-time compliance

10M Food Safety items per year

About QAssurance and Training

You are welcome to visit our office

at the Van Nelle Factory in Rotterdam or schedule a webcall