# 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!
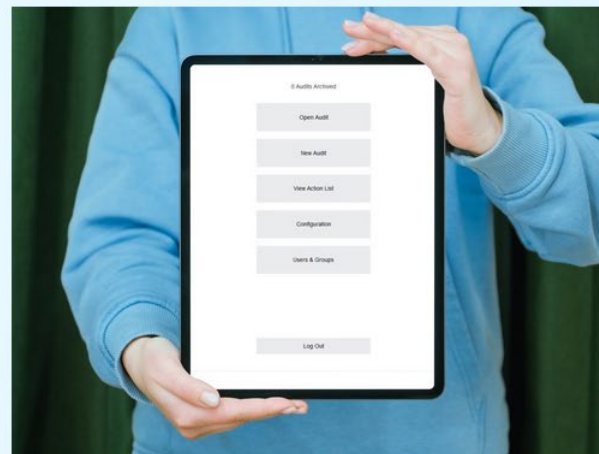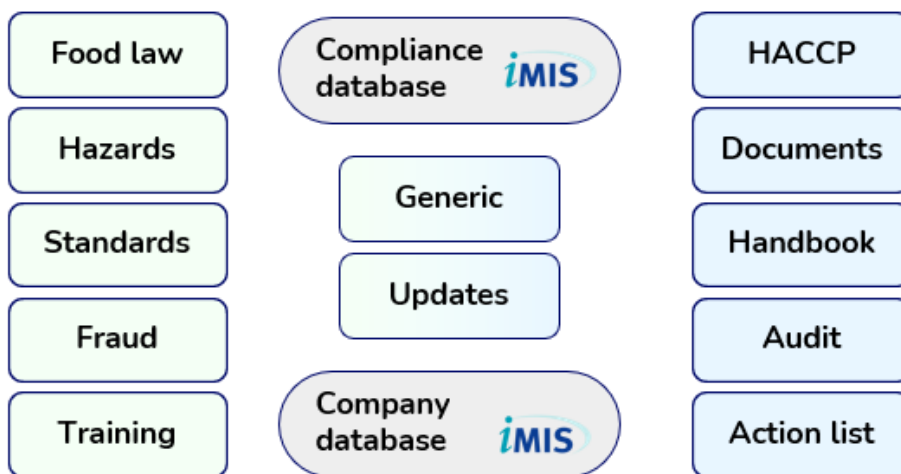
# About QAssurance and Training

## QAssurance Roadmap
**A Journey of Growth and Innovation in Food Safety and Compliance**

| | | 1993 | 1993-1997 | 1997-2003 | 2003-2006 | 2006-2021 | 2022 | 2023 |
|---|---|---|---|---|---|---|---|---|
| | **COMPANY** | University TUE | Family Lab Consultant | Unilever | QA Interim | QAssurance | QAssurance | QAssurance |
| | **IMIS FOOD DEVELOPMENT** | HACCP System Development | Student & QA Consultant | Learning Organization | QMS Approach Software | QMS License Model | English, German, French Version | iMIS Food Compliance-Ready for Global Roll-out |
| | **MILESTONES** | HACCP Thesis Cees | Food Safety Authority Approaved (1996) | Global Food Supply Chain Group | First GFSI Certification (2004) | Dutch HACCP Organization >1000 GFSI Audits | GBA Group (DACH Partner), Van Hall University | Agrea, WUR, FoodChain ID |
| | **COUNTRIES** | Netherlands | Netherlands | Netherlands, UK, India | Netherlands, UK, India | Netherlands, Belgium, Rwanda (2021) | African Countries (online), Jordan | Philippines, Nigeria, Thailand, Saudi Arabia |

# iMIS Food Compliance



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

# 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 legalislation, 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 legalislation, 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 legalislation, 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 |

# Explanation of the case cockpit

- The implementation steps are:
  1. Studies, like HACCP and Food legislation
  2. Quality System, setting up iMIS
  3. Registrations, working with iMIS
  4. Reports, making the yearly reports
  5. Audit & Support, support by advisers

- You can use next slide as navigator:
  the customer case cockpit.
- Click on the buttons to go to the next slides for clarification.

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

| Implementation steps | 1. Studies | 2. Quality System | 3. Registrations | 4. Reports | 5. Audit & Support |
|----------------------|-----------|-------------------|-----------------|-----------|-------------------|
| 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 |

**Case**

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

- With the <case> button on the other slides you can go back to the navigator.
- the relevant iMIS modules are specified for each step with an arrow.

*Normally every step needs around 3-4 days of advice.*

*An implementation is normally executed within 3-6 months.*

# Case cockpit: iMIS Food implementation

Cloud

Food Law

Audit rounds

Server

HACCP

QMS specific

Action list

GFSI reports

GFSI audit

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

VACCP

QMS generic

Report

Helpdesk

TACCP

Documents

| Implementation steps | 1. Studies | 2. Quality System | 3. Registrations | 4. Reports | 5. Audit & Support |
|---|---|---|---|---|---|
| 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 |

# Cloud: mobile functions



Case

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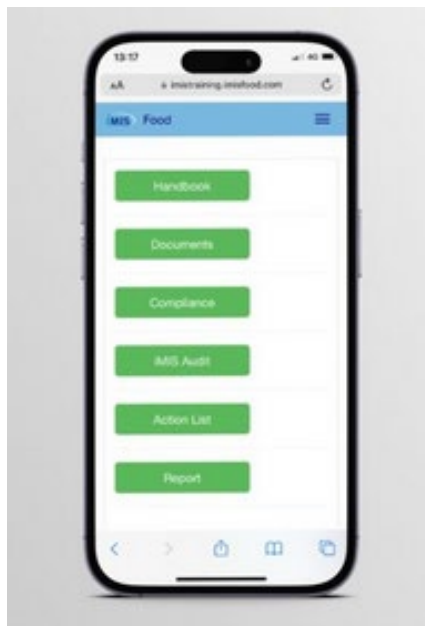
A local server with wifi will give the same functionality

# 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

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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 raw 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. |

Case

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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**

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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



## Food Defense

### 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).

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# iMIS Food Hazards



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# iMIS Food Fraud



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| Documents |

# iMIS Food Legislation

# 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 |
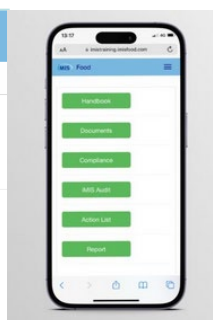
**Audit Reports**

Search [ ] 🔍 🔧▾ →

## 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 → |

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# 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 |
| weekl | | |

**Case**

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## 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 |

# iMIS Food Action List
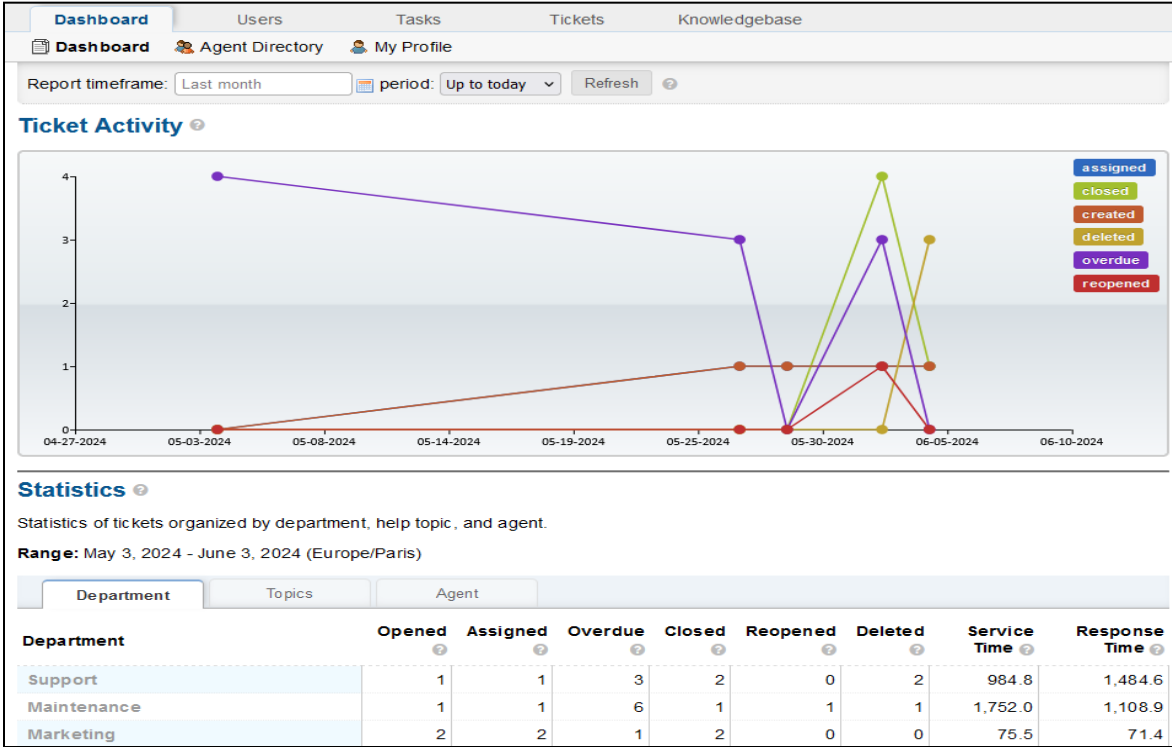


Case

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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



**Case**

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## 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**

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Overview rules in production areas
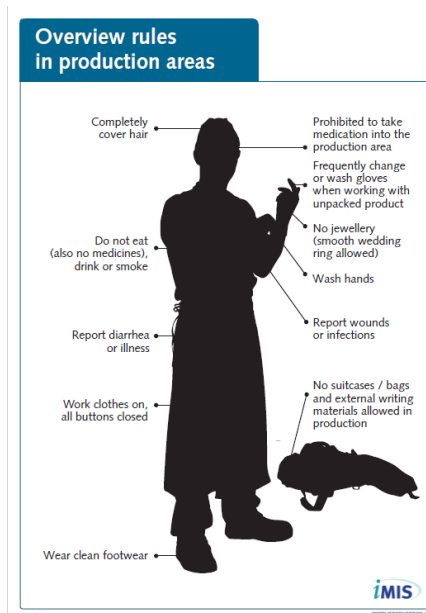
# GFSI audit: all modules needed

# 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

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# : calendar, webforms and documents



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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.