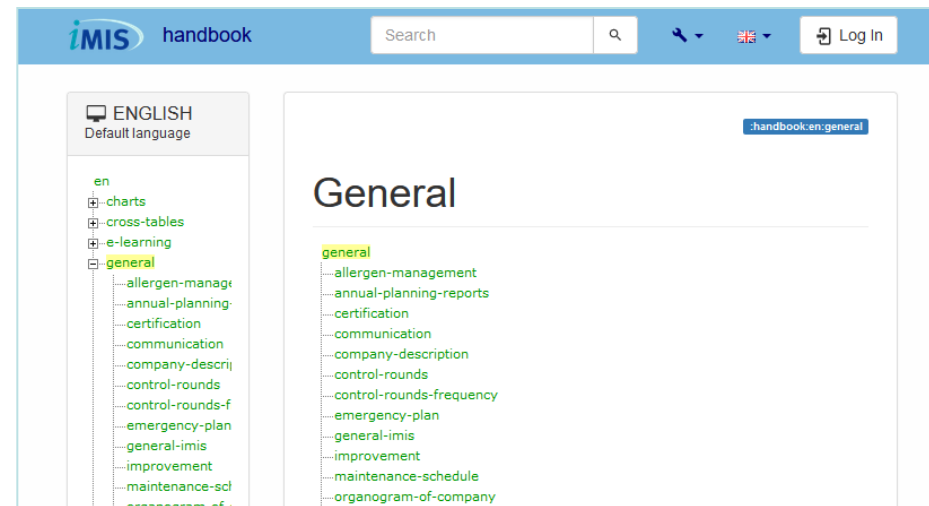


Real-time Food Safety Assurance

We are always in comply with Food legislation and the quality standards for FSSC22000, IFS and BRC.

We want to build strong relationships with customers and consumers with real-time Food Safety & Sustainability Assurance in the Global Food Supply Chain.



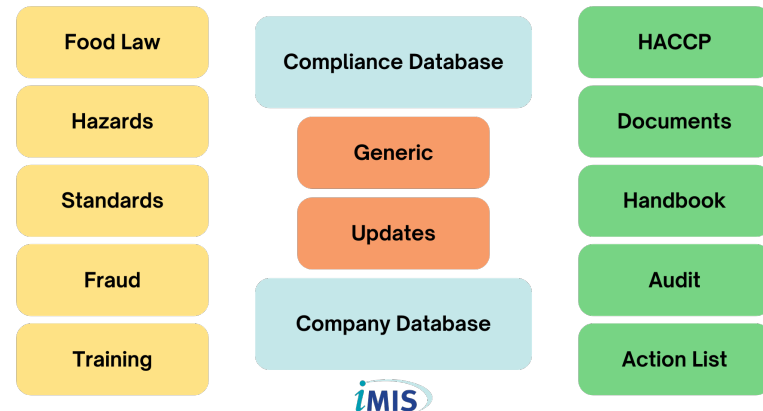
Our Food Safety and Quality promise

- Company and Trademark Protection
 - ✓ Comply with the legal requirements
 - ✓ Meet the quality standards
 - ✓ No surprises, as management is continuously informed
- Quality
 - ✓ Real-time availability of quality data
 - ✓ Knowledge system: formalization and security of knowledge
 - ✓ Effectiveness: real-time food safety based on expertise
- Efficiency
 - ✓ Integrated cost savings: one-time actions
 - ✓ Flexibility: company and not person dependent
 - ✓ Direct access to Global Food Safety experts

iMIS Food: content and software

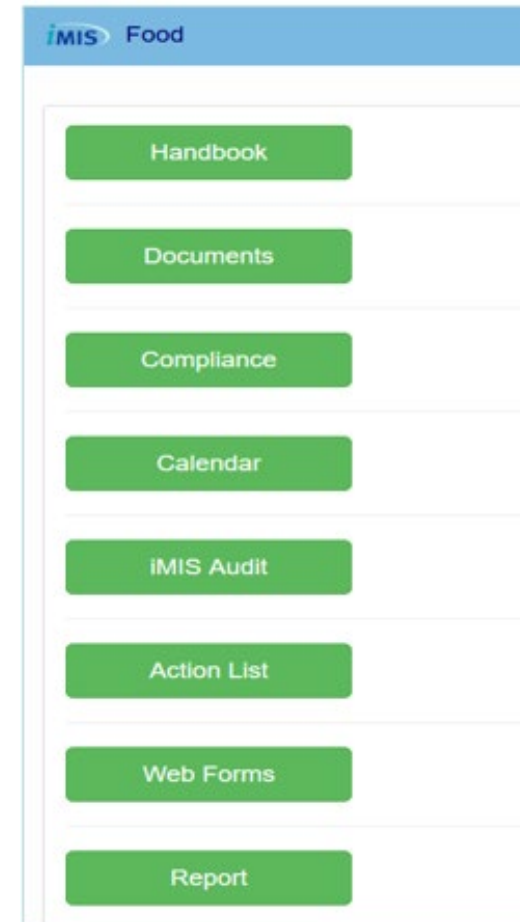
- iMIS: Integral Management & Information System
- Food: for real-time management of food safety
- Content
 - ✓ Operational framework for food safety
 - ✓ Based on 1000 audits for the Global Food Safety initiative
 - ✓ GFSI Food Safety standards: FSSC22000, BRC, IFS, SQF

- Software
 - ✓ User-friendly
 - ✓ Offline available system
 - ✓ Mobile



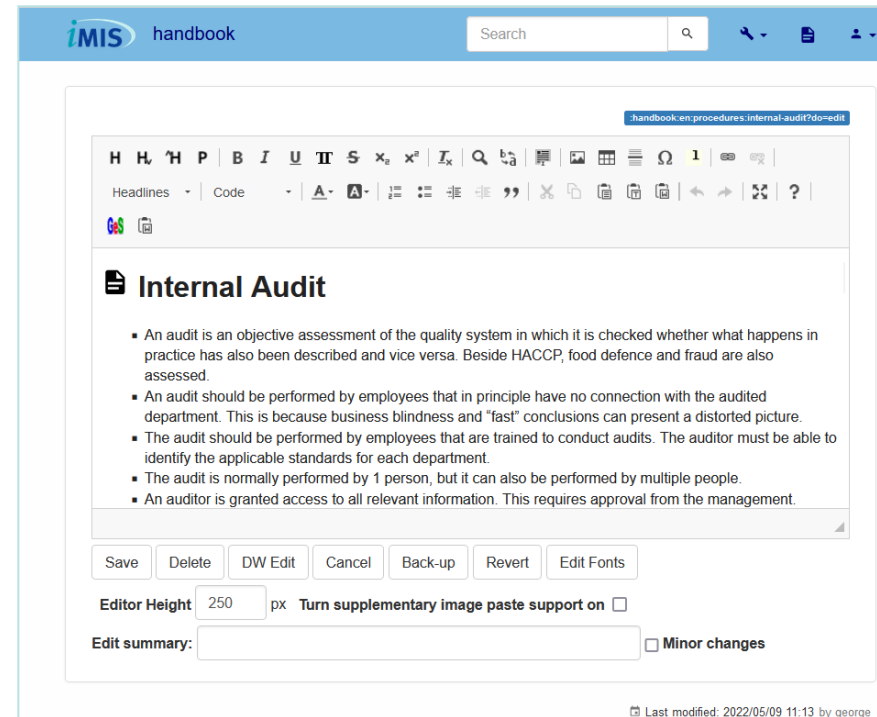
iMIS Food menu

Module	Management system for
Handbook	Food Safety and Quality manual
Documents	Documents and registrations
Calendar	Planning of the iMIS Audit rounds
Audit	Control rounds in the factory
Action list	Central actions and tasks
Webforms	Digital registrations
Report	Overview of all control rounds



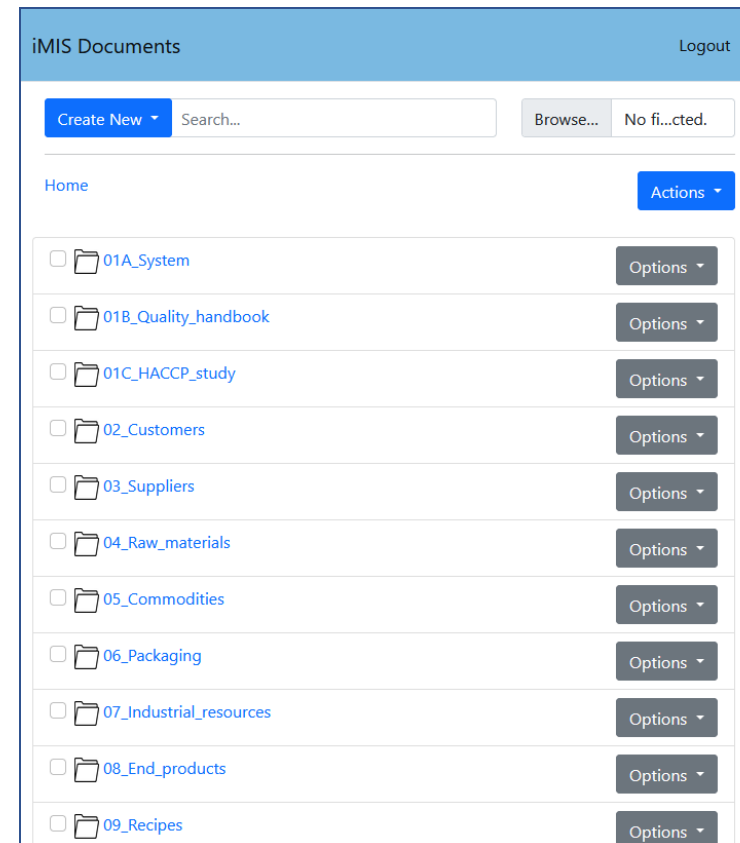
iMIS Food Handbook

- Central handbook management system
- Procedures and Instructions like
 - ✓ Internal audit
 - ✓ Recall
 - ✓ Microbiology
 - ✓ Verification
 - ✓ Management review
- Registrations
- Word processor
- Permissions
- Indexing
- Search function
- Changelog



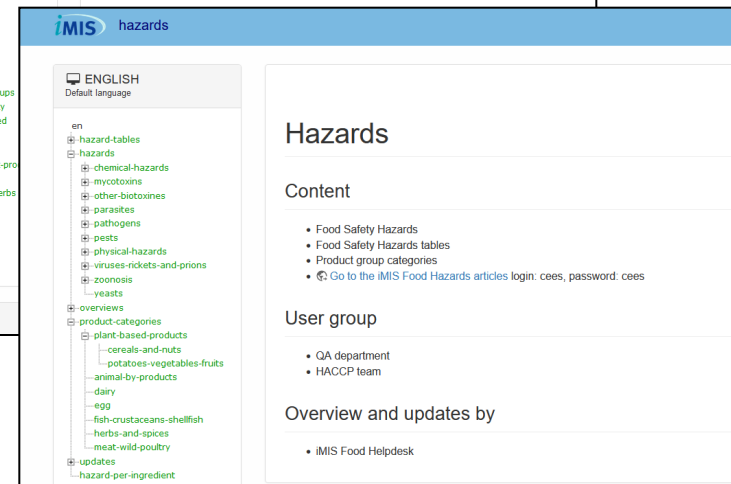
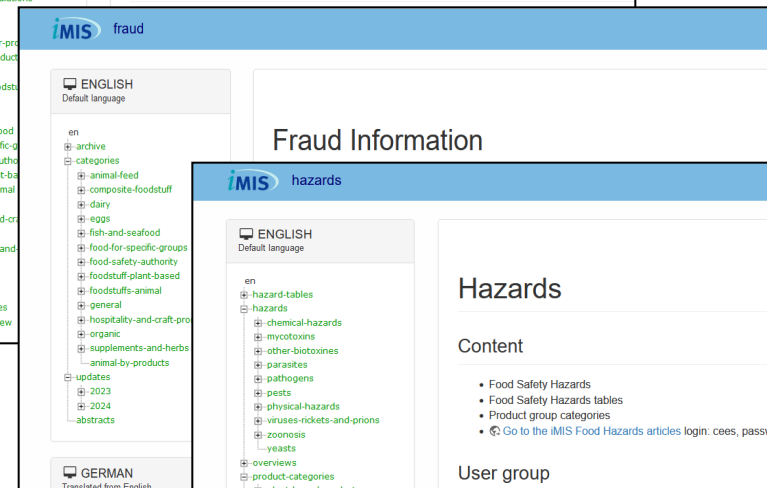
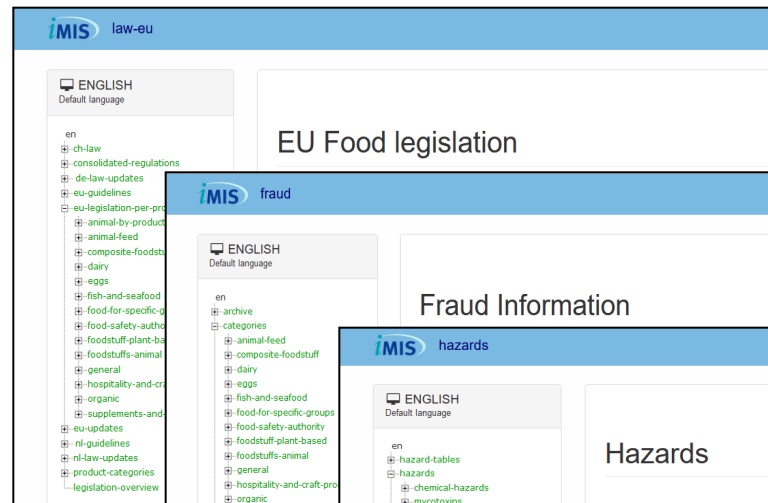
iMIS Food Documents

- Central documentmanagement system
- For documents like
 - ✓ Raw material specifications
 - ✓ Packaging information
 - ✓ Pest Control
 - ✓ Hygiene management
 - ✓ Lab testing
 - ✓ Yearly reports
 - ✓ Food Safety Authority



iMIS Food Compliance

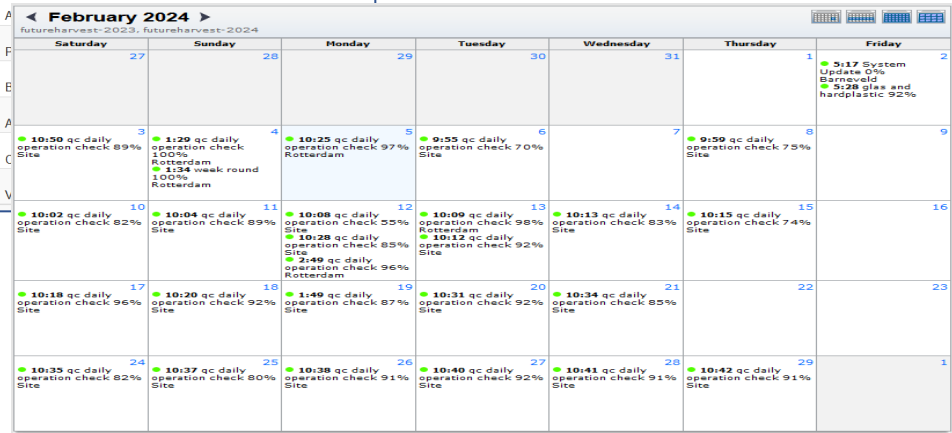
- Central compliance systems and updates for:
 - ✓ Food Fraud
 - ✓ Food Safety Hazards
 - ✓ Food Legislation
 - ✓ Food Standards
 - ✓ Food Training



iMIS Food Calendar

- Central planning system for the control rounds
- Results of the control rounds

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	
haccp team meeting	quarterly	
internal audit	annual	
monthly round	monthly	
cleaning implementation	quarterly	
weekly round	weekly	



Mon, Feb 5

Legend:
● futureharvest-2023
● futureharvest-2024
 Printer Friendly
 Preferences

Jump to
 All Combined
 2024
 February 2024
 Feb 3 - Feb 9

Pick multiple:
 futureharvest-2023
 futureharvest-2024

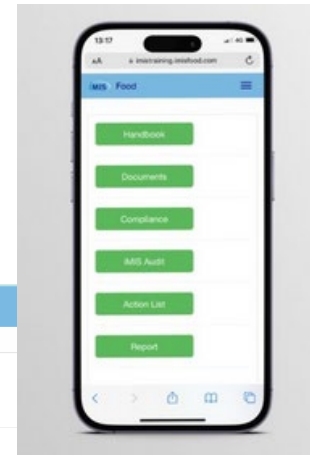
Go

January 2024
 S S M T W T F
 30 31 1 2 3 4 5
 6 7 8 9 10 11 12
 13 14 15 16 17 18 19
 20 21 22 23 24 25 26
 27 28 29 30 31 1 2

March 2024
 S S M T W T F
 24 25 26 27 28 29 1
 2 3 4 5 6 7 8
 9 10 11 12 13 14 15
 16 17 18 19 20 21 22
 23 24 25 26 27 28 29
 30 31 1 2 3 4 5

iMIS Food Audit and Report

- Central audit management system
- Product checks
- Process checks
 - ✓ Prerequisite program
 - ✓ Glass and hard plastic control
 - ✓ Hygiene control
- Central action list
- Cause analysis
- Verification
- Reports



iMIS Audit Reports

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

iMIS Audit Reports

Search/Filter

any

Active filters:
 any: haccp

Apply filters

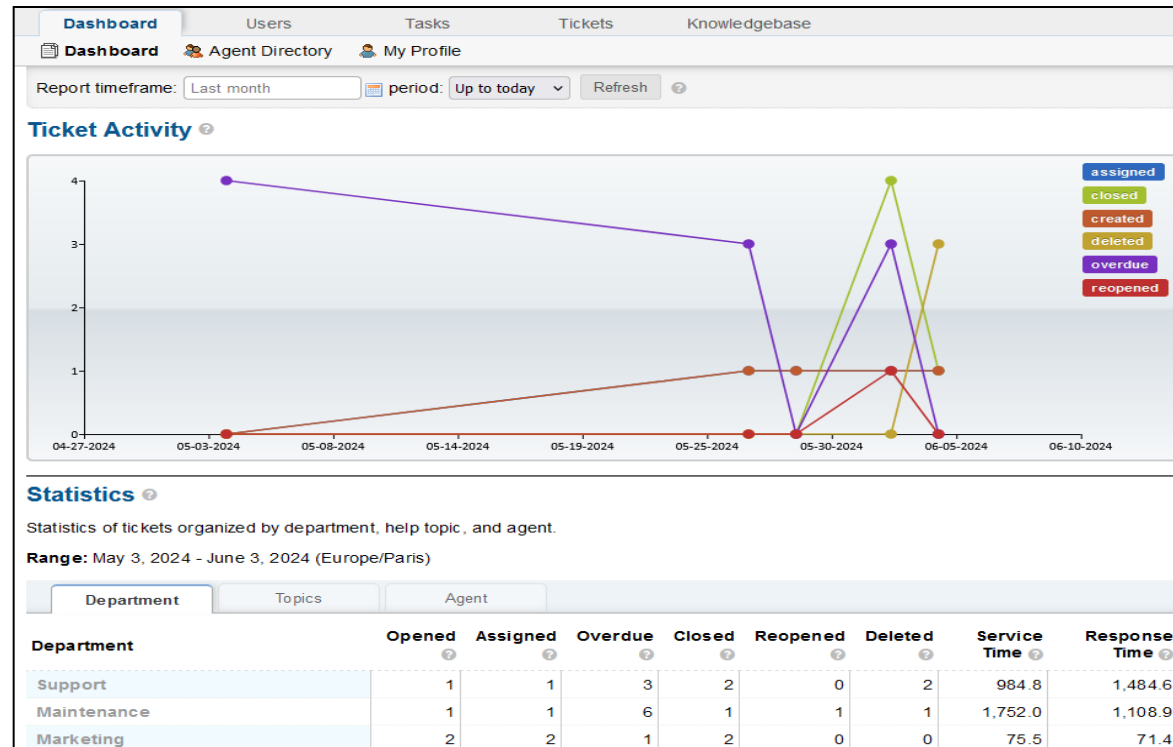
← Previous page 1 Next page →

21	96%	Haccp team meeting [2]	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 →

iMIS Food Action list

- Central action management system
- Roles and responsibilities
- Tasks
- Tickets
- E-mail alerts



iMIS Food Webforms

- Central form management system
- For registrations like the visitor form

Visitor form

[New visitor](#)

After completing this form it is stored in [:appdata:visitors](#)

Company

Name

Goal

Contact

Email

Please read the visitors protocol

Protocol agreed?

You need to write 'agree' here

Visitors protocol

It is forbidden for unauthorized persons to enter the production area. It's mandatory for visitors to follow the company rules. To do this, they must read and sign them before entering the production. This is done on the registration form (visitor list) to register a visit.

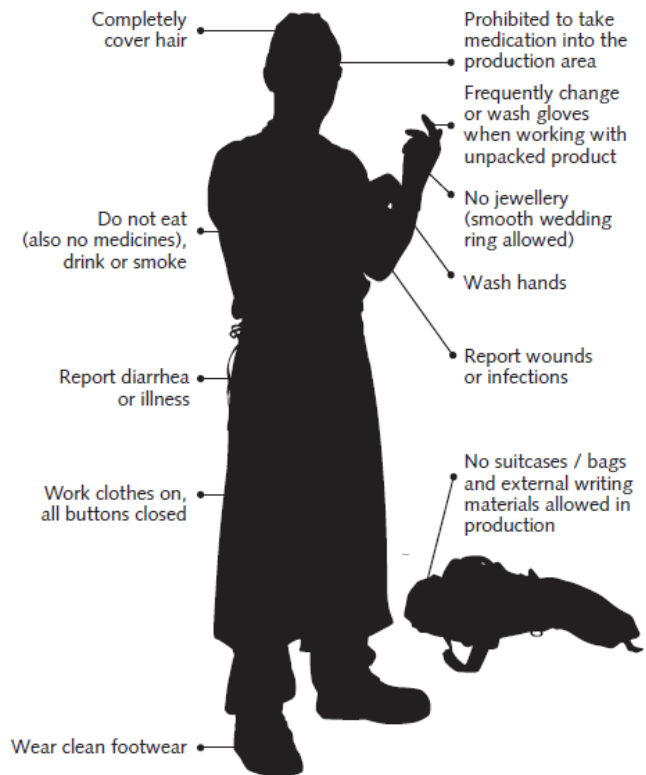
1. Visitors who have been in contact with, or suffer from, infectious diseases or other illnesses that may pose a danger to food safety must NOT enter production.
2. Visitors are not allowed to enter the production area (s) without over clothing and must at least: wear a white overcoat (may also be a new plastic one), wear hear protection, (if necessary) blue shoe protectors, remove jewelry and wash hands.
3. In addition, they must comply with the other applicable hygiene measures if they apply; gloves, masks, etc.
4. Medications are strictly forbidden within the production.
5. These rules also apply to contractors who have to enter the production area (s) during production to repair equipment. The technician must also report in advance to the reception / office to complete the registration form.
6. Its is mandatory for visitor to comply with all applicable rules. When you deliberately do not comply with the rules, the visitor will have to leave the premises. The company from which the visitor originates will be notified of this in writing. This company is denied access to the property until they indicate in writing that they will comply with the regulations in the future.
7. Each visitor can only enter the production are with guidance of an employee.

Management reports

- Internal audit
- HACCP verification
- Food Defense analysis TACCP
- Food Fraud analysis VACCP
- Emergency plan test
- Supplier Assessment
- Verification Report
- Management review
- Recall test

Yearly needed, with all iMIS Food modules as input.

Overview rules in production areas



iMIS Food Helpdesk

The iMIS Food Helpdesk expert team provides worldwide online support with Food Safety issues, legislation and certification.

- (Un)announced audit and issue support
- Legislation & HACCP study
- Quality standards
- Inspection rounds
- Labelling & Specifications
- Available 24 hours a day for recalls



Real-time Food Assurance

Certification vs Real-time Compliance

