

SGS

UAB Universitat Autònoma
de Barcelona

XVIII WORKSHOP
MÉTODOS RÁPIDOS Y AUTOMATIZACIÓN
EN MICROBIOLOGÍA ALIMENTARIA



**SEGURIDAD
ALIMENTARIA
BUSCANDO LAS
EVIDENCIAS
DE NO
CONFORMIDADES**

AUDIT



**KEEP
CALM**



**Because
NOTHING IS WHAT IT SEEMS**



ABOUT US

FOOD SAFETY

FOOD SAFETY STANDARDS

REQUIREMENTS

NON- CONFORMITIES GRADING

AUDITING

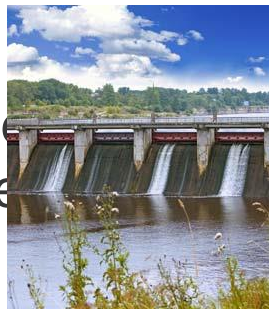
SEARCHING THE EVIDENCE

SGS

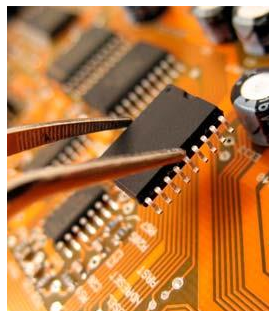
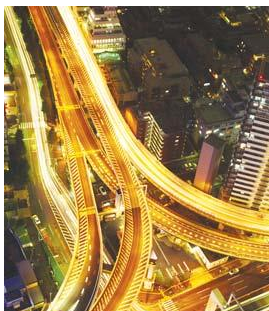
SGS GROUP

UAB Universitat Autònoma
de Barcelona

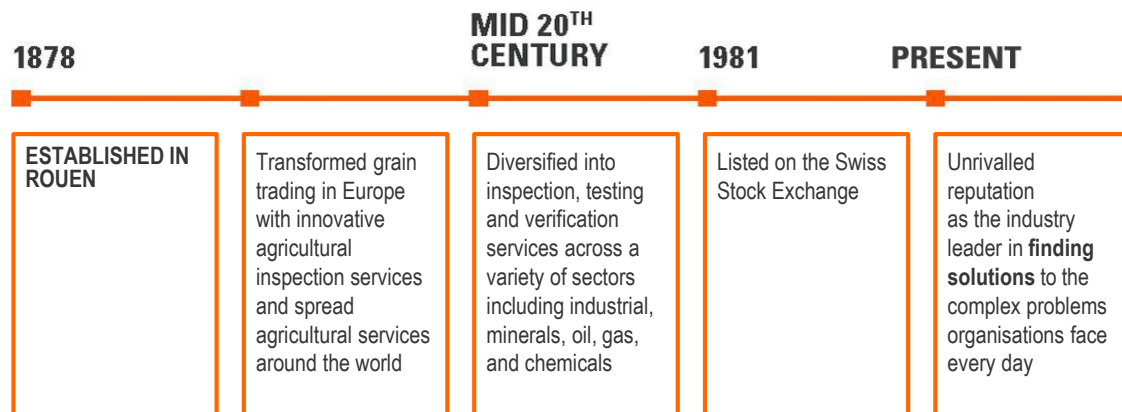
XVIII WORKSHOP
MÉTODOS RÁPIDOS Y AUTOMATIZACIÓN
EN MICROBIOLOGÍA ALIMENTARIA



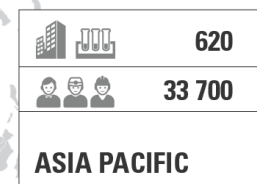
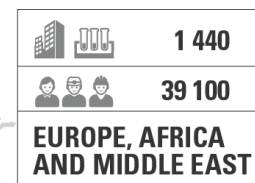
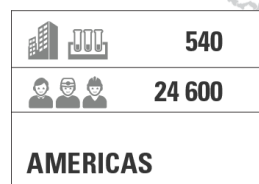
SUCCESS



**SGS IS THE
WORLD'S
LEADING
INSPECTION,
VERIFICATION,
TESTING AND
CERTIFICATION
COMPANY**



97.000 EMPLOYEES AND
2.600 OFFICES &
LABORATORIES AROUND
THE GLOBE ENABLING
REACH AND LOCAL
SUPPORT



Offices, Labs & Multi-labs
 Employees

SGS

WE BUILD TRUST

As the world's leading **INSPECTION, VERIFICATION, TESTING** and **CERTIFICATION** company, we provide competitive advantage, drive sustainability and deliver trust.

WE DELIVER EXPERTISE

SGS helps customers all over the world operate in a more **SUSTAINABLE** manner by improving **QUALITY** and **PRODUCTIVITY, REDUCING RISK**, verifying **COMPLIANCE** and increasing **SPEED TO MARKET**.

WE ARE THE GLOBAL BENCHMARK

SGS are recognised as the global benchmark for **QUALITY** and **INTEGRITY**. We employ over 59 000 people and operate a network of more than 1 000 offices and laboratories around the world.

WE CREATE COMPETITIVE ADVANTAGE

SGS offers the largest portfolio of services across the widest network of experts, offices and laboratories. Unrivalled access to **LOCAL KNOWLEDGE, GLOBAL TOOLS** and **ADVANCED TECHNOLOGIES** is what makes SGS different.

OUR VISION

We aim to be the **MOST COMPETITIVE** and the **MOST PRODUCTIVE** service organisation in the world. Our core competencies in inspection, verification, testing and certification are being **CONTINUOUSLY IMPROVED** to be best-in-class. They are at the heart of what we are. Our chosen markets will be solely determined by our ability to be the most competitive and to consistently deliver unequalled service to our customers all over the world.

OUR VALUES

We seek to be characterised by our **PASSION, INTEGRITY, ENTREPRENEURSHIP** and our **INNOVATIVE SPIRIT**, as we continually strive to fulfil our vision. These values guide us in all that we do and are the bedrock upon which our organisation is built.

SGS

SGS GROUP

OUR VALUES



PASSION

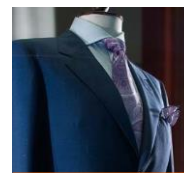
INTEGRITY

ENTREPRENEURIALISM

INNOVATIVE SPIRIT



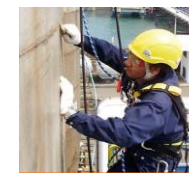
BUSINESS



QUALITY



SAFETY



REDUCED RISK

BENEFITS



EFFICIENCY



PRODUCTIVITY



SPEED TO MARKET



TRUST



SUSTAINABILITY



SGS = TRUST



**GLOBAL
REPUTATION FOR
INDEPENDENCE AND
INTEGRITY**

**TRANSPARENT AND
UNBIASED
INSPECTION,
TESTING,
VERIFICATION AND
CERTIFICATION
SOLUTIONS**

**ASSURING THE
COMPLIANCE OF
PRODUCTS,
PROCESSES,
SYSTEMS AND
SERVICES**

EL GRUPO SGS EN ESPAÑA

ESPAÑA

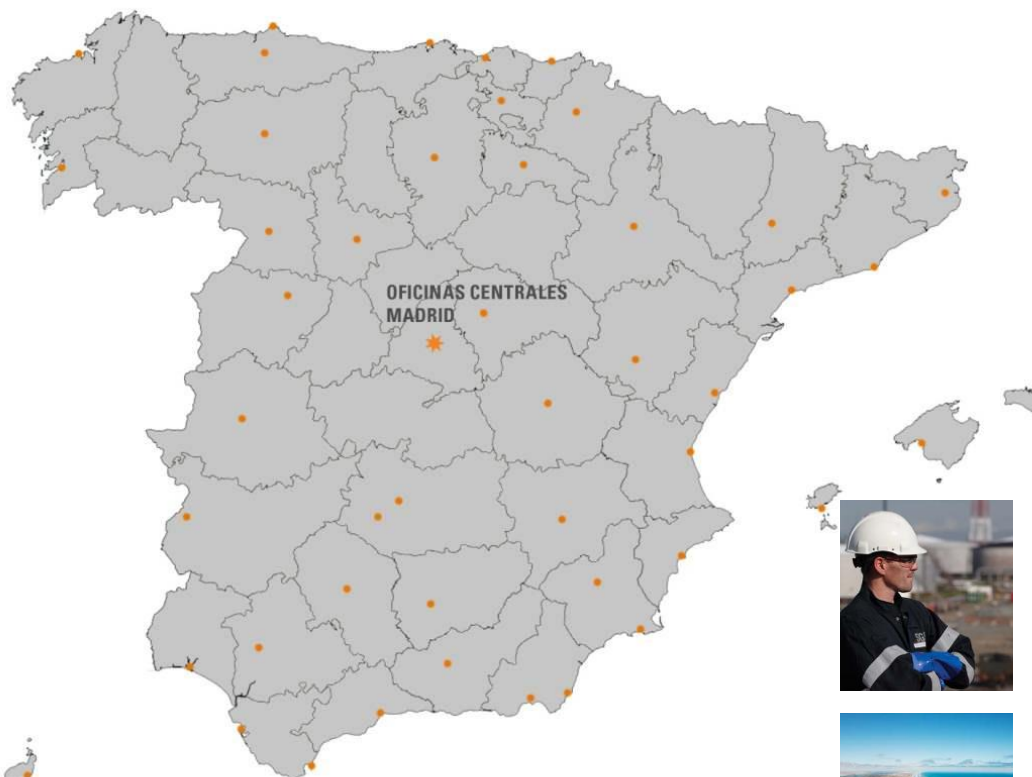
FUNDADA EN 1929

62 OFICINAS

20 LABORATORIOS

43 ITV

3.925 EMPLEADOS



INSPECTION
VERIFICATION
TESTING
CERTIFICATION
CONSULTANCY
TRAINING
OUTSOURCING



THE KEY OBLIGATIONS OF FOOD AND FEED BUSINESS OPERATORS

Safety

Operators shall not place on the market unsafe food or feed

Responsibility

Operators are responsible for the safety of the food and feed which they produce, transport, store or sell

Traceability

Operators shall be able to rapidly identify any supplier or consignee

Transparency

Operators shall immediately inform the competent authorities if they have a reason to believe that their food or feed is not safe

Emergency

Operators shall immediately withdraw food or feed from the market if they have a reason to believe that it is not safe

Prevention

Operators shall identify and regularly review the critical points in their processes and ensure that controls are applied at these points

Co-operation

Operators shall co-operate with the competent authorities in action taken to reduce risks

SAFETY

RESPONSIBILITY

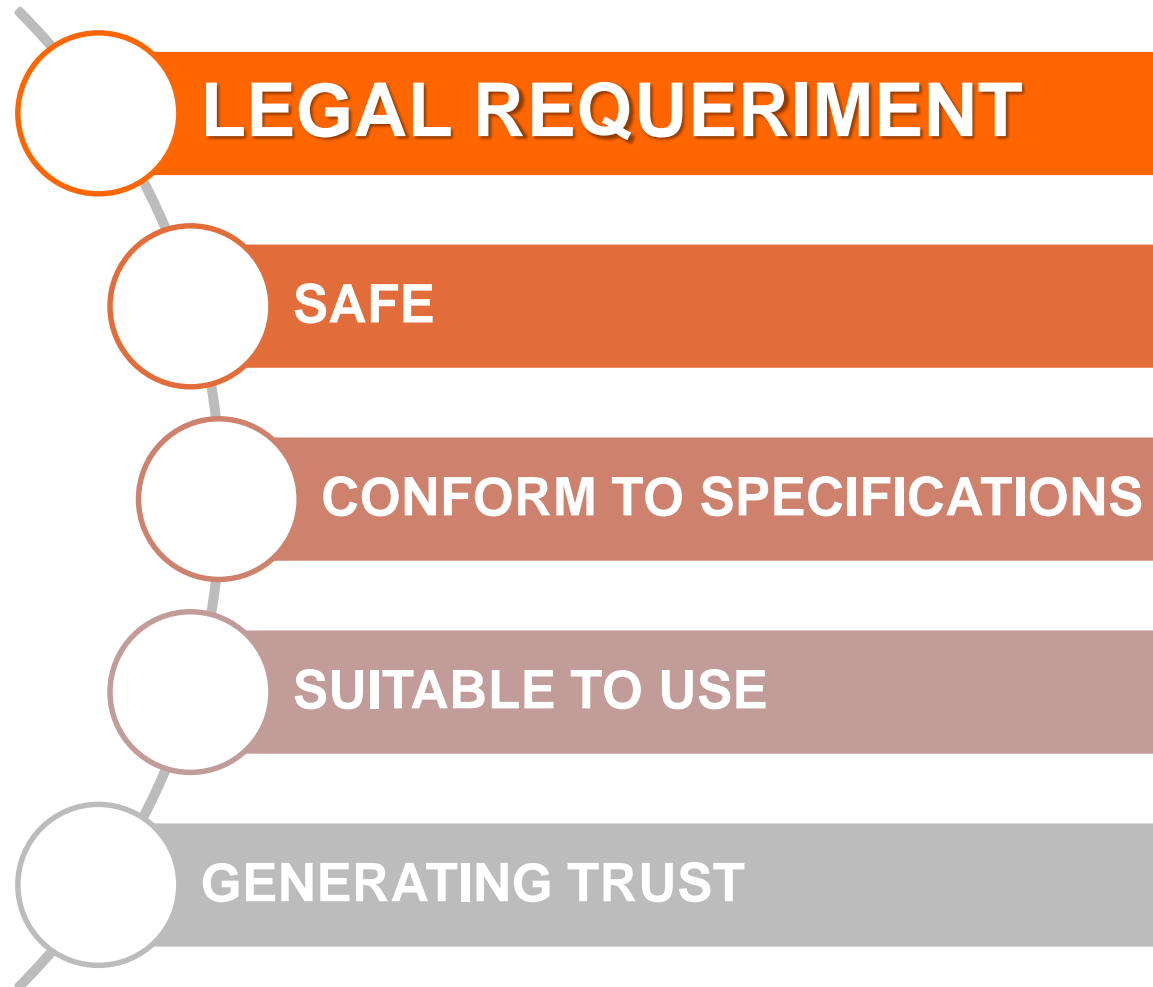
TRACEABILITY

TRANSPARENCY

EMERGENCY

PREVENTION

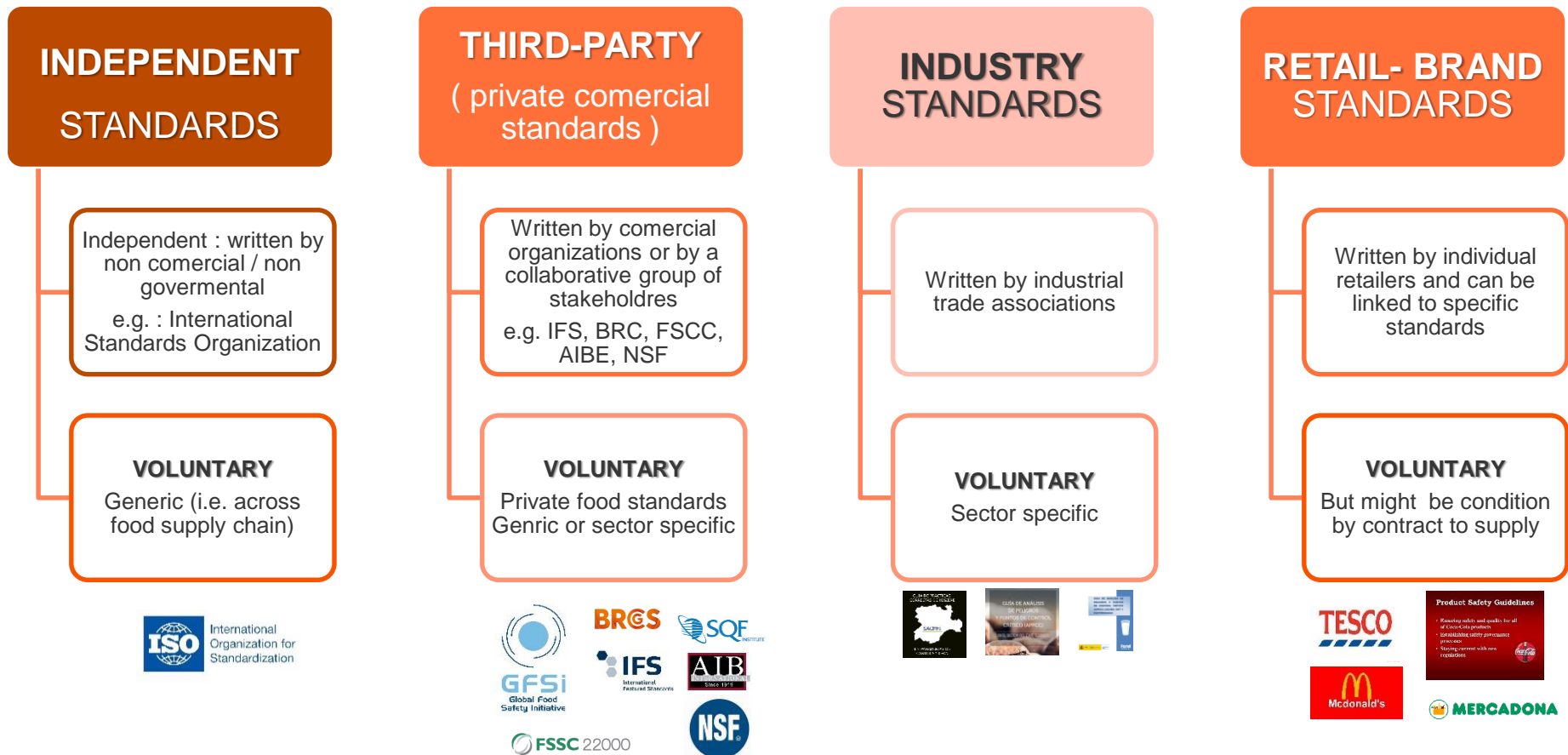
CO-OPERATION



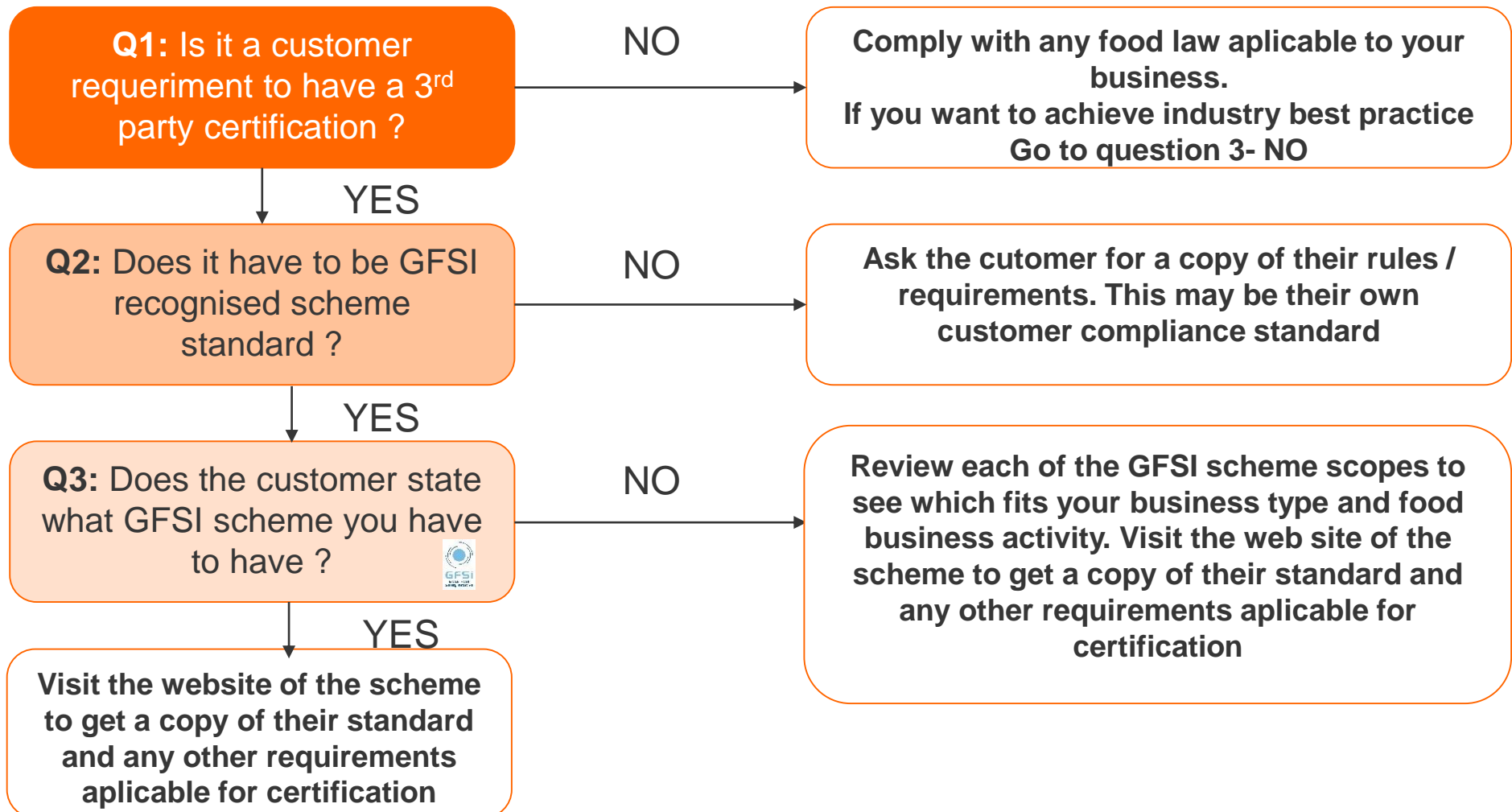




GENERAL CLASSIFICATION OF FOOD SAFETY STANDARDS



HOW TO CHOOSE A FOOD SAFETY CERTIFICATION STANDARD ?





Why
GFSI?

Safe Food for Consumers, Everywhere

WHAT WE DO

GFSI **brings together** key actors of the food industry to collaboratively **drive continuous improvement** in food safety management systems around the world.









<https://mygfsi.com>

Progress Benchmark & TE Applications List

[illegible]



	COUNTRIES	INCLUDED ITEMS	SECTOR (mostly)	SCHEMES
	GLOBAL (UK)	QUALITY + FOOD SAFETY	INDUSTRIAL CONSUMERS BRANDED PRODUCTS	SEVERAL : food, packs, retail, consumer goods, etc..
 International Featured Standards	GLOBAL (FRANCE- GERMANY)	QUALITY + FOOD SAFETY	INDUSTRIAL CONSUMERS BRANDED PRODUCTS	SEVERAL : food, packs, retail, consumer goods, etc..
	GLOBAL	FOOD SAFETY	PRIMARY + INDUSTRIAL INTERMEDIATE & CONSUMERS NOT BRANDED PRODUCTS	1 SCHEME

	SCHEMES	VERSION FOOD	CHANGES 2020	UNANNOUNCED AUDITS	WEBSITE
	6 ≠ scopes	V 8	=	NO (voluntary)	https://brc.org.uk
	8 ≠ scopes	V 6.1	V 7 1st Q 2020 Publication 1st Q 2021 Mandatory Implementation	NO (voluntary)	https://www.ifs-certification.com
	1 but = Σ 3	ISO 22000:2005+ ISO/TS 22002- 1:2009,+ FSSC22000 additional requirements 4.1	ISO 22000: 2018 FSSC additional requeriments 5	YES (mandatory)	https://www.fssc22000.com/

OUR STANDARDS

The BRC Global Standards cover six core issue areas and certification themes. They are: Food Safety, Agents and Brokers, Storage and Distribution, Consumer Products, Packaging and Retail.

Each publication contains prescriptive, clear and compelling information, giving you everything you need to achieve certification in the designated area. Together, they cover the entire consumer product supply chain, from raw material production through to manufacturing, distribution and sales.

All BRC Global Standards are underpinned by robust compliance processes and a rigorous grading system to help you achieve visible improvements over time.

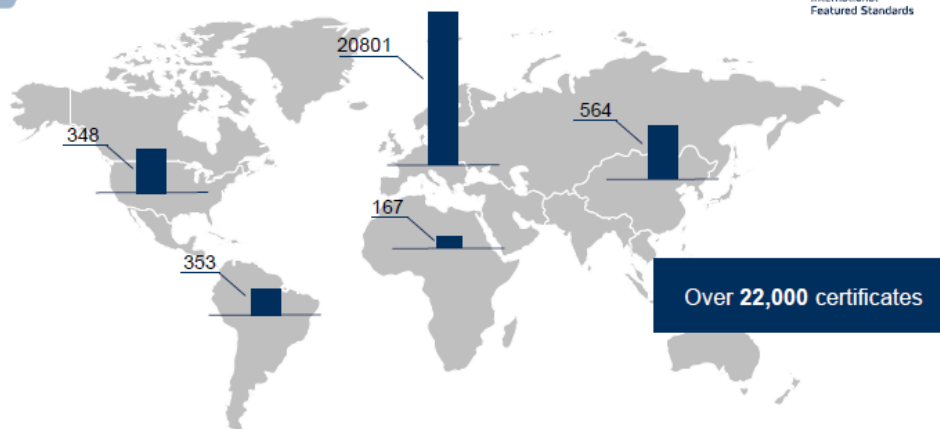




SCOPES IN FOOD SUPPLY CHAIN



IFS CERTIFICATES WORLDWIDE



FSSC 22000 CERTIFICATES WORLDWIDE



21317

FSSC 22000
certificates
worldwide

7

Applicable to 7
sectors

130

Certification
Bodies
Worldwide

154

Countries

BRC Global Standards
Is a global organisation
committed to managing
and mitigating the risks
within global supply chains.
Irrespective of where you
operate, we offer leading
consumer and brand
protection solutions,
with Standards that
cover all markets, sectors
and jurisdictions.

**Always
thinking
global**
Supplier
and
certification
support

- 1 Clearly prescribed, easy to follow methodology. Not open to interpretation
- 2 Food Safety is available in 16 languages covering all major global markets
- 3 Defined step approach to certification with available support for manufacturers
- 4 Free downloads available on BRC Bookshop
- 5 Access to all our technical content through BRC Participate
- 6 Technical enquiry helpline and email support
- 7 Understand non-conformities and self-correct within 28 days
- 8 Grading to measure continual improvement
- 9 Global offices, for local support
- 10 Blended training options available, covering understanding requirements to internal auditor

08



IMPROVE FOOD SAFETY AND PRODUCTIVITY

REACH CUSTOMER SATISFACTION AND CONFIDENCE

GLOBAL RECOGNITION AS A REPUTABLE

LEGAL COMPLIANCE AND REDUCE LIABILITY RISKS

CUTS INVESTIGATION TIME TO MINIMUM

REDUCE COSTS

INCREASE MARKET OPPORTUNITIES





SGS & FOOD SAFETY CERTIFICATION







Key to colour-coding of requirements

Audit of production facilities and good manufacturing practice	
Audit of records, systems and documentation	
Requirements assessed in both	

PART II REQUIREMENTS

HOW THE REQUIREMENTS ARE SET OUT

Colour-coding of requirements	9
Fundamental requirements	9

1 SENIOR MANAGEMENT COMMITMENT

1.1 Senior management commitment and continual improvement	11
1.2 Organisational structure, responsibilities and management authority	12

2 THE FOOD SAFETY PLAN - HACCP

2.1 The HACCP food safety team	13
2.2 Prerequisite programmes	13
2.3 Describe the product	14
2.4 Identify intended use	14
2.5 Construct a process flow diagram	14
2.6 Verify flow diagram	14
2.7 List all potential hazards associated with each process step, conduct a hazard analysis and consider any measures to control identified hazards	15
2.8 Determine the critical control points (CCPs)	15
2.9 Establish critical limits for each CCP	15
2.10 Establish a monitoring system for each CCP	16
2.11 Establish a corrective action plan	16
2.12 Establish verification procedures	16
2.13 HACCP documentation and record-keeping	16
2.14 Review the HACCP plan	17

3 FOOD SAFETY AND QUALITY MANAGEMENT SYSTEM

3.1 Food safety and quality manual	18
3.2 Document control	18
3.3 Record completion and maintenance	18
3.4 Internal audits	19
3.5 Supplier and raw material approval and performance monitoring	20
3.6 Specifications	23
3.7 Corrective and preventive actions	24
3.8 Control of non-conforming product	24
3.9 Traceability	24
3.10 Complaint-handling	25
3.11 Management of incidents, product withdrawal and product recall	25

4 SITE STANDARDS

4.1 External standards	27
4.2 Site security and food defence	27
4.3 Layout, product flow and segregation	28
4.4 Building fabric, raw material handling, preparation, processing, packing and storage areas	28
4.5 Utilities - water, ice, air and other gases	29
4.6 Equipment	29
4.7 Maintenance	30
4.8 Staff facilities	30
4.9 Chemical and physical product contamination control: raw material handling, preparation, processing, packing and storage areas	31
4.10 Foreign-body detection and removal equipment	33
4.11 Housekeeping and hygiene	35
4.12 Waste/waste disposal	38
4.13 Management of surplus food and products for animal feed	38
4.14 Pest management	39
4.15 Storage facilities	40
4.16 Dispatch and transport	41

5 PRODUCT CONTROL

5.1 Product design/development	42
5.2 Product labelling	42
5.3 Management of allergens	43
5.4 Product authenticity, claims and chain of custody	44
5.5 Product packaging	45
5.6 Product inspection and laboratory testing	45
5.7 Product release	46
5.8 Pet food	46

6 PROCESS CONTROL

6.1 Control of operations	48
6.2 Labelling and pack control	48
6.3 Quantity - weight, volume and number control	49
6.4 Calibration and control of measuring and monitoring devices	50

7 PERSONNEL

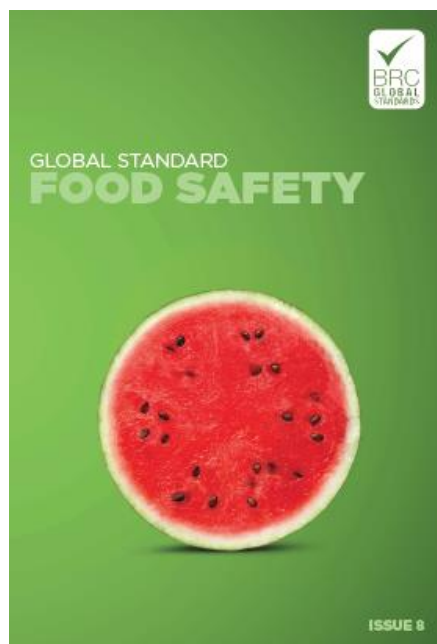
7.1 Training: raw material handling, preparation, processing, packing and storage areas	51
7.2 Personal hygiene: raw material handling, preparation, processing, packing and storage areas	52
7.3 Medical screening	52
7.4 Protective clothing: employees or visitors to production areas	53

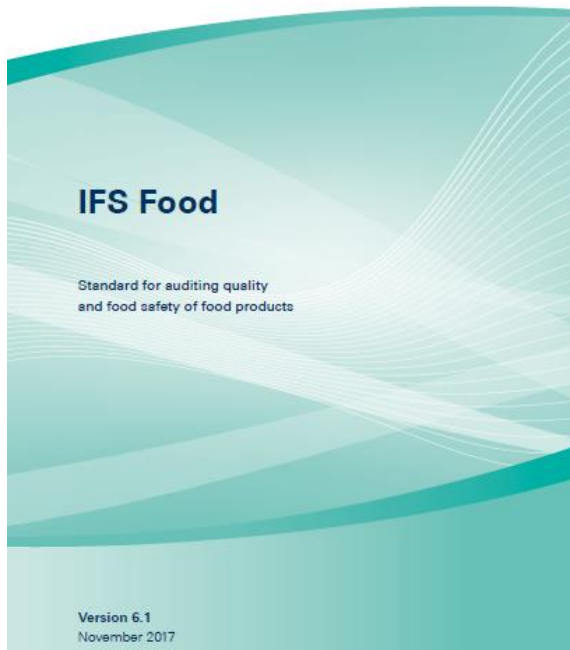
8 HIGH-RISK, HIGH-CARE AND AMBIENT HIGH-CARE PRODUCTION RISK ZONES

8.1 Layout, product flow and segregation in high-risk, high-care and ambient high-care zones	54
8.2 Building fabric in high-risk and high-care zones	54
8.3 Maintenance in high-risk and high-care zones	55
8.4 Staff facilities for high-risk and high-care zones	55
8.5 Housekeeping and hygiene in high-risk and high-care zones	56
8.6 Waste/waste disposal in high-risk, high-care zones	56
8.7 Protective clothing in high-risk and high-care zones	56

9 REQUIREMENTS FOR TRADED PRODUCTS

9.1 Approval and performance monitoring of manufacturers/packers of traded food products	57
9.2 Specifications	58
9.3 Product inspection and laboratory testing	58
9.4 Product legality	59
9.5 Traceability	59





Part 2: List of audit requirements

1	Senior Management Responsibility	51		
1.1	Corporate policy/Corporate principles	51		
1.2	Corporate structure	51		
1.3	Customer focus	52		
1.4	Management review	53		
2	Quality and Food Safety Management System	54		
2.1	Quality Management	54		
2.1.1	Documentation requirements	54		
2.1.2	Record keeping	54		
2.2	Food Safety Management	54		
2.2.1	HACCP system	54		
2.2.2	HACCP team	55		
2.2.3	HACCP analysis	55		
3	Resource Management	57		
3.1	Human resources management	57		
3.2	Human resources	58		
3.2.1	Personnel hygiene	58		
3.2.2	Protective clothing for personnel, contractors and visitors	58		
3.2.3	Procedures applicable to infectious diseases	59		
3.3	Training and instruction	59		
3.4	Sanitary facilities, equipment for personnel hygiene and staff facilities	60		
4	Planning and Production Process	61		
4.1	Contract agreement	61		
4.2	Specifications and formulas	62		
4.2.1	Specifications	62		
4.2.2	Formula/recipes	62		
4.3	Product development/Product modification/Modification of production processes	62		
4.4	Purchasing	63		
4.5	Product packaging	64		
4.6	Factory location	65		
4.7	Factory Exterior	65		
4.8	Plant layout and process flows	65		
4.9	Constructional requirements for production and storage areas	66		
4.9.1	Constructional requirements	66		
4.9.2	Walls	66		
4.9.3	Floors	66		
4.9.4	Ceilings/Overheads	66		
4.9.5	Windows and other openings	67		
4.9.6	Doors and gates	67		
4.9.7	Lighting	67		
4.9.8	Air conditioning/Ventilation	67		
4.9.9	Water supply	68		
4.9.10	Compressed air	68		
4.10	Cleaning and disinfection	68		
4.11	Waste disposal	69		
4.12	Risk of foreign material, metal, broken glass and wood	70		
4.13	Pest monitoring/Pest control	71		
4.14	Receipt of goods and storage	72		
4.15	Transport	73		
4.16	Maintenance and repair	73		
4.17	Equipment	74		
4.18	Traceability (including GMOs and allergens)	75		
4.19	Genetically modified organisms (GMOs)	75		
4.20	Allergens and specific conditions of production	76		
4.21	Food Fraud	77		
5	Measurements, Analysis, Improvements	77		
5.1	Internal audits	77		
5.2	Site factory inspections	78		
5.3	Process validation and control	78		
5.4	Calibration, adjustment and checking of measuring and monitoring devices	79		
5.5	Quantity checking (quantity control/filling quantities)	79		
5.6	Product analysis	80		
5.7	Product quarantine (blocking/hold) and product release	81		
5.8	Management of complaints from authorities and customers	81		
5.9	Management of incidents, product withdrawal, product recall	81		
5.10	Management of non-conformities and non-conforming products	82		
5.11	Corrective actions	82		
6	Food defense plan and external inspections	83		
6.1	Defense assessment	83		
6.2	Site Security	83		
6.3	Personnel and Visitor Security	83		
6.4	External Inspections	84		



INTERNATIONAL
STANDARD

ISO
22000

Second edition
2018-06

Food safety management systems —
Requirements for any organization in
the food chain

Systèmes de management de la sécurité des denrées alimentaires —
Exigences pour tout organisme appartenant à la chaîne alimentaire



TECHNICAL
SPECIFICATION

ISO/TS
22002-1

First edition
2009-12-15

Prerequisite programmes on food
safety —

Part 1:
Food manufacturing

Programmes prérequis pour la sécurité alimentaire —
Partie 1: Fabrication des aliments

ISO 22000 Food Safety Management Systems, Requirements for organizations throughout the food chain

4	Food Safety Management System
5	Management responsibility
6	Resource management
7	Planning and realization of safe products
8	Validation, verification and improvement of the FMS

Pre requisite program as per ISO/TS 22002-1

4.	Construction and layout of buildings
5.	Layout of premises workspace
6.	Utilities – air, water, energy
7.	Waste disposal
8.	Equipment suitability, cleaning and maintenance
9.	Management of purchasing materials
10.	Measures for prevention of cross contamination
11.	Cleaning and sanitizing
12.	Pest control
13.	Personnel hygiene and employee facilities
14.	Rework
15.	Product recall procedures
16.	Warehousing
17.	Product information/consumer awareness
18.	Food defence, biovigilance and bioterrorism

FSSC Part 2: Additional Requirements

2.1.4.1	Management of services
2.1.4.2	Product Labelling
2.1.4.3	Food Defense
2.1.4.4	Food Fraud Prevention
2.1.4.5	Logo Use
2.1.4.6	Management of allergens
2.1.4.7	Environmental monitoring
2.1.4.10	Product Release Procedure
2.1.4.11	Supplier approval in case of emergency
2.1.4.12	Test of Incident Management Procedure
2.1.4.13	Traceability of Final Products
2.1.4.14	Procurement of animals, fish and seafood (only for food chain category CI)
2.1.4.15	Animal Inspection Process (only for food chain category CI)
2.1.4.16	Slaughter Time and Temperature (only for food chain category CI)



ITEMS

1 Senior management commitment

2 The food safety plan – HACCP

3 Food safety and quality management system

4 Site standards

5 Product control

6 Process control

7 Personnel

8 High-risk, high-care and ambient high-care production risk zones

9 Requirements for traded products

Audit of production facilities and good manufacturing practice	
Audit of records, systems and documentation	
Requirements assessed in both	



Senior management commitment and continual improvement (1.1)

The food safety plan – HACCP (2)

Internal audits (3.4)

Management of suppliers of raw materials and packaging (3.5.1)

Corrective and preventive actions (3.7)

Traceability (3.9)

Layout, product flow and segregation (4.3)

Housekeeping and hygiene (4.11)

Management of allergens (5.3)

Control of operations (6.1)

Labelling and pack control (6.2)

Training: raw material handling, preparation, processing, packing and storage areas (7.1)

These requirements relate to systems that are crucial to the establishment and operation of an effective food quality and safety operation



IFS REQUIREMENTS



ITEMS

1 Senior Management Responsibility

2 Quality and Food Safety Management System

3 Resource Management

4 Planning and Production Process

5 Measurements, Analysis, Improvements

6 Food defense plan and external inspections



1.2.4 Responsibility of the senior management

2.2.3.8.1 Monitoring system of each CCP

3.2.1.2 Personnel hygiene

4.2.1.2 Raw material specifications

4.2.2.1 Recipe compliance

4.12.1 Foreign material management

4.18.1 Traceability system

5.1.1 Internal audits

5.9.2 Procedure for withdrawal and recall

5.11.2 Corrective actions

If during the audit the auditor establishes that these requirements are not fulfilled by the company, this results in non-certification.



ISO 22000



INTERNATIONAL
STANDARD

**ISO
22000**

Second edition
2018-06

**Food safety management systems —
Requirements for any organization in
the food chain**

*Systèmes de management de la sécurité des denrées alimentaires —
Exigences pour tout organisme appartenant à la chaîne alimentaire*

4 Food Safety Management System

5 Management responsibility

6 Resource management

7 Planning and realization of safe products

**8 Validation, verification and improvement of the
FSMS**



TECHNICAL
SPECIFICATION

ISO/TS
22002-1

First edition
2009-12-15

Prerequisite programmes on food
safety —

Part 1:
Food manufacturing

Programmes prérequis pour la sécurité alimentaire —
Partie 1: Fabrication des aliments

4. Construction and layout of buildings
5. Layout of premises workspace
6. Utilities – air, water, energy
7. Waste disposal
8. Equipment suitability, cleaning and maintenance
9. Management of purchasing materials
10. Measures for prevention of cross contamination
11. Cleaning and sanitizing
12. Pest control
13. Personnel hygiene and employee facilities
14. Rework
15. Product recall procedures
16. Warehousing
17. Product information/consumer awareness
18. Food defence, biovigilance and bioterrorism



2.1.4.1 Management of services

2.1.4.2 Product Labelling

2.1.4.3 Food Defense

2.1.4.4 Food Fraud Prevention

2.1.4.5 Logo Use

2.1.4.6 Management of allergens

2.1.4.7 Environmental monitoring

2.1.4.10 Product Release Procedure

2.1.4.11 Supplier approval in case of emergency

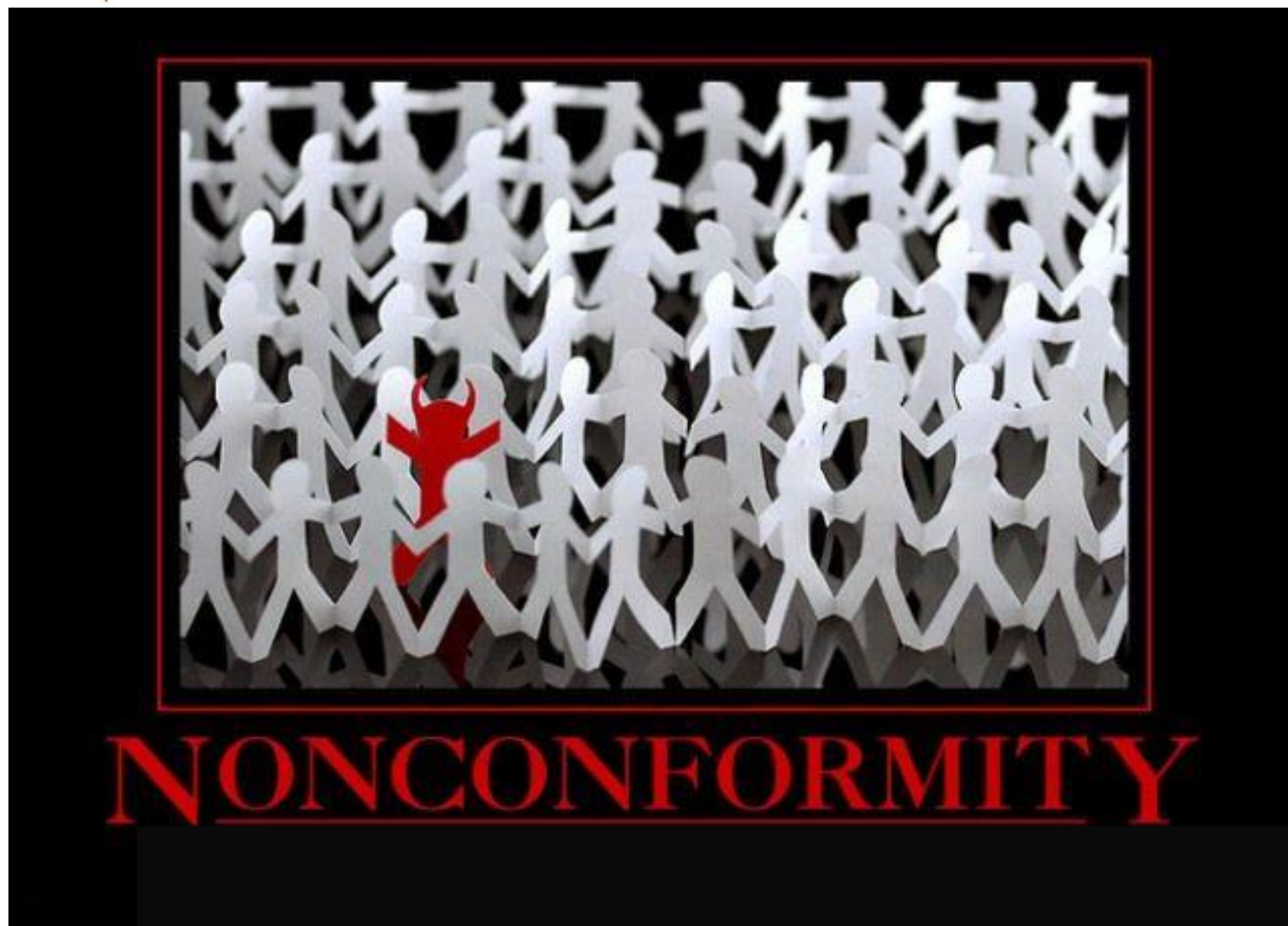
2.1.4.12 Test of Incident Management Procedure

2.1.4.13 Traceability of Final Products

2.1.4.14 Procurement of animals, fish and seafood (only for food chain category CI)

2.1.4.15 Animal Inspection Process (only for food chain category CI)

2.1.4.16 Slaughter Time and Temperature (only for food chain category CI)





IFS

- **KO** non conformity
- **Major** non conformity
- **Deviations D, C, B**

BRC & FSSC

- **Critical** non conformity
- **Major** non conformity
- **minor** non conformity



2.3 NON-CONFORMITIES AND CORRECTIVE ACTION

The level of non-conformity assigned by an auditor against a requirement of the Standard is an objective judgement with respect to severity and risk and is based on evidence collected and observations made during the audit. This is verified by the certification body management.

2.3.1 Non-conformities

There are three levels of non-conformity:

- **Critical** Where there is a critical failure to comply with a food safety or legal issue.
- **Major** Where there is a substantial failure to meet the requirements of a 'statement of intent' or any clause of the Standard, or a situation is identified which would, on the basis of available objective evidence, raise significant doubt as to the conformity of the product being supplied.
- **Minor** Where a clause has not been fully met but, on the basis of objective evidence, the conformity of the product is not in doubt.



CRITICAL

Critical failure to comply with a food safety or legal issue.

MAJOR

Substantial failure to meet the requirements of a 'statement of intent' or any clause of the Standard, or a situation is identified which would, on the basis of available objective evidence, raise significant doubt as to the conformity of the product being supplied.

MINOR

Where a clause has not been fully met but, on the basis of objective evidence, the conformity of the product is not in doubt.



CRITICAL

Direct food safety impact without appropriate action by the organization is observed during the audit or when legality and/or certification integrity are at stake

MAJOR

Finding affects the capability of the management system to achieve the intended results

MINOR

Finding does not affect the capability of the management system to achieve the intended results

KO requirements	A	B (deviation)	C (deviation)	D (deviation)
	<p>Full compliance</p> <p>20 points</p>	<p>Almost full compliance</p> <p>15 points</p>	<p>Small part of the requirement has been implemented</p> <p>5 points</p>	<p>Requirement has not been implemented</p> <p>– 20 points</p>
All the requirements	A	B (deviation)	C (deviation)	D (deviation)
	<p>Full compliance</p> <p>20 points</p>	<p>Almost full compliance</p> <p>15 points</p>	<p>Small part of the requirement has been implemented</p> <p>No “C” scoring is possible</p>	<p>The requirement is not implemented</p> <p>50 % of the possible total amount of points is subtracted => No certificate awarding is possible</p>
Major	<p>15 % of possible total amount is subtracted</p> <p>No certificate awarding is possible</p>			

	BRC	IFS	FSSC
CRITICAL C	Critical failure to comply with a food safety or legal issue = non-certification		Direct food safety impact without appropriate action by the organization is observed during the audit or when legality and/or certification integrity are at stake= non certification
KO		KO requirement not fulfilled = non-certification	
MAJOR M	Substantial failure of a statement of intent or any clause of the Standard or a situation is identified which would raise significant doubt as to the conformity of the product being supplied Max 1 NCM	Substantial failure to meet the requirements, which includes food safety and / or the legal requirements of the production and destination countries. Also when the identified non-conformity can lead to a serious health hazard-15 % of possible total amount is subtracted Max 1 NCM	The finding affects the capability of the management system to achieve the intended results Every NC requires a visit in 28 days
MINOR m	A clause has not been fully met but the conformity of the product is not on doubt		The finding does not affect the capability of the management system to achieve the intended results
Deviation D		Requirement has not been implemented – 20 points	
Deviation C		Small part of the requirement is implemented +5 points	
Deviation B		Almost full compliance +15 points	
A		Full compliance +20 points	



TABLE 1 SUMMARY OF GRADING CRITERIA, ACTION REQUIRED AND AUDIT FREQUENCY

GRADE		CRITICAL	MAJOR	MINOR	CORRECTIVE ACTION	AUDIT FREQUENCY
ANNOUNCED	UNANNOUNCED					
AA	AA+			5 or fewer	Objective evidence within 28 calendar days	12 months
A	A+			6–10		
B	B+			11–16		
B	B+		1	10 or fewer	Objective evidence within 28 calendar days	6 months
C	C+			17–24		
C	C+		1	11–16		
C	C+		2	10 or fewer	Revisit required within 28 calendar days	6 months
D	D+			25–30		
D	D+		1	17–24		
D	D+		2	11–16	Certificate not granted. Re-audit required	
Not certified		1 or more				
				31 or more		
			1	25 or more		
			2	17 or more		
			3 or more			

AA

A

B

C

C

D

or

+

Not Certified



IFS CERTIFICATION GRADES



NOT APPROVED



NOT APPROVED
REQUIRES
FOLLOW-UP AUDIT

FOUNDAMENTAL
 $\geq 75\%$

HIGHER
 $\geq 95\%$

Audit result	Status	Action company	Report form	Certificate
At least 1 KO scored with D	Not approved	Actions and new initial audit to be agreed upon	Report gives status	No
> 1 Major and/or total score < 75 %	Not approved	Actions and new initial audit to be agreed upon	Report gives status	No
Max 1 Major and total score $\geq 75\%$	Not approved unless further actions taken and validated after follow-up audit	Send completed action plan within 2 weeks of receiving the preliminary report. Follow-up audit max. 6 months after the audit date	Report including action plan gives status	Certificate at foundation level, if the Major non-conformity is finally solved as controlled during the follow-up audit
Total score is $\geq 75\%$ and < 95 %	Approved at foundation IFS Food level after receipt of the action plan	Send completed action plan within 2 weeks of receiving the preliminary report.	Report including action plan gives status	Yes, certificate at foundation level, 12 months validity
Total score is $\geq 95\%$	Approved at higher IFS Food level after receipt of the action plan	Send completed action plan within 2 weeks of receiving the preliminary report.	Report including action plan gives status	Yes, certificate at higher level, 12 months validity



NO GRADING → ONLY CERTIFIED OR NOT



SGS

BRC CERTIFICATION GRADES

Certificate HR18/2003
This is to certify that

CROMARIS d.d.
Gaženčka cesta 4b,
Zadar, 23000, Croatia
BRC SITE CODE 6771947

has been assessed and certified as meeting the requirements of

Global Standard for Food Safety
Issue 7: January 2015
Achieved Grade A
Audit Programme: Announced

For the following activities

Sorting, processing and packaging of fresh and frozen fish and fish fillets and steaks; Packaging of fresh fish fillets and steaks in MAP; Production of fish products; smoked fillets packed in vacuum packaging in duplex PA/PE and marinated fillets packed in PP containers sealed with hot welded PET/PP foil.

Product Categories: 4, 9
Exclusions from scope: None
Date of Evaluation 18 April 2018
Certificate Issue Date 04 June 2018
Re-Evaluation Due Date: From 21 March 2019 to 18 April 2019
Certificate Expiry Date 30 May 2019

This certificate supersedes all other certificates bearing this certificate number with earlier certificate issue dates.

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact enquiries@brcglobalstandards.com or call the TELL BRC hotline +44 (0)20 7717 5959

Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity

Authorized by



This certificate remains the property of SGS United Kingdom Ltd
Rosemead Business Park, Elmwood Park, Chesham, Chesham, Bucks, UK
+44 (0)121 320 5555 • +44 (0)191 500 0000 • www.sgs.com

SGS











Certificate HR18/2003
This is to certify that

CROMARIS d.d.
Gaženička cesta 4b,
Zadar, 23000, Croatia
BRC SITE CODE 6771947

has been assessed and certified as meeting the requirements of

Global Standard for Food Safety
Issue 7: January 2015
Achieved Grade A
Audit Programme: Announced

For the following activities


Sorting, processing and packaging of fresh and frozen fish and fish fillets and steaks; Packaging of fresh fish fillets and steaks in MAP. Production of fish products; smoked fillets packed in vacuum packaging in duplex PA/PE and marinated fillets packed in PP containers sealed with hot welded PET/PP foil.


Product Categories: 4, 9
Exclusions from scope: None
Date of Evaluation 18 April 2018
Certificate Issue Date 04 June 2018
Re-Evaluation Due Date: From 21 March 2019 to 18 April 2019
Certificate Expiry Date 30 May 2019


This certificate supersedes all other certificates bearing this certificate number with earlier certificate issue dates.

If you would like to feedback comments on the BRC Global Standard or the audit process directly to BRC, please contact enquiries@brcglobalstandards.com or call the TELL BRC hotline +44 (0)20 7717 5959


Visit the BRC Directory www.brcdirectory.com to validate certificate authenticity







AUDITOR NUMBER
176273

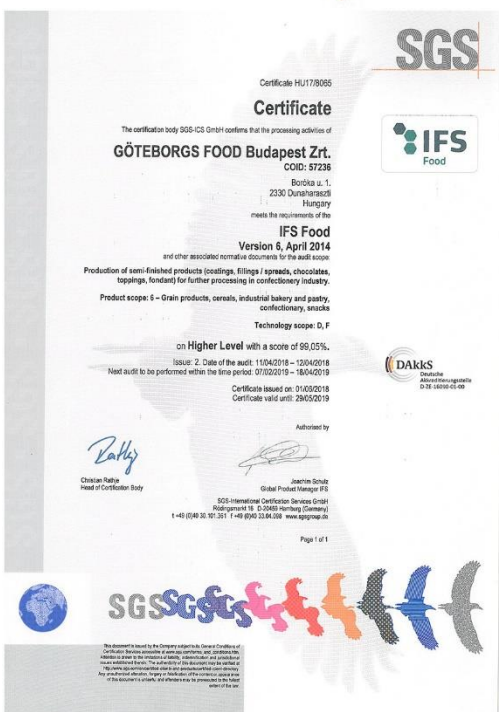


SGS

BRC CERTIFICATION GRADES

UAB Universitat Autònoma de Barcelona

XVIII WORKSHOP
MÉTODOS RÁPIDOS Y AUTOMATIZACIÓN
EN MICROBIOLOGÍA ALIMENTARIA









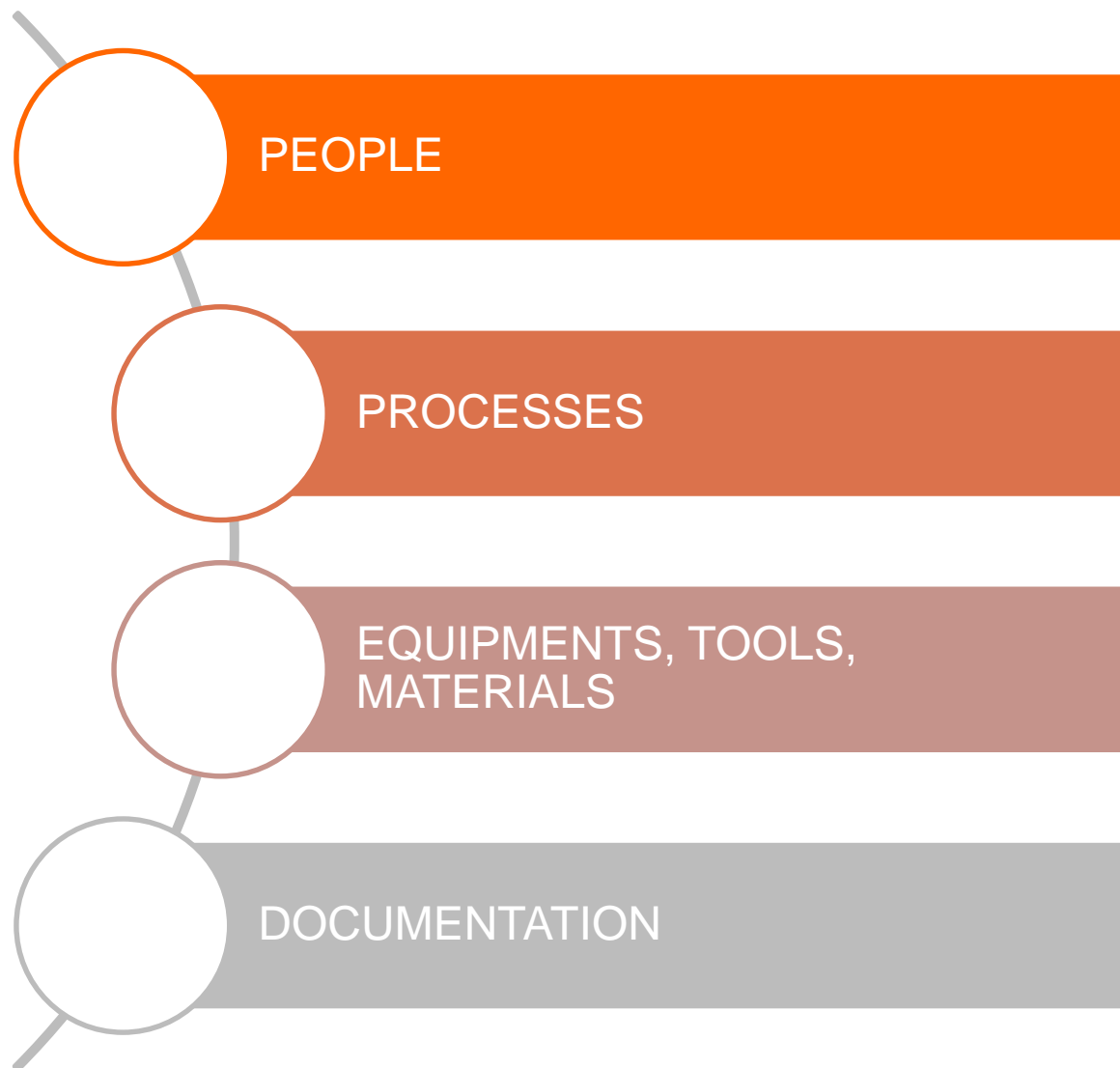


INCLUDE RECORDS, FACTUAL STATEMENTS, AND OTHER VERIFIABLE INFORMATION THAT IS RELATED TO THE AUDIT CRITERIA BEING USED

CAN BE EITHER QUALITATIVE OR QUANTITATIVE

INFORMATION THAT SHOWS OR PROVES THAT SOMETHING EXISTS OR IS TRUE

FINDING EVIDENCES FROM



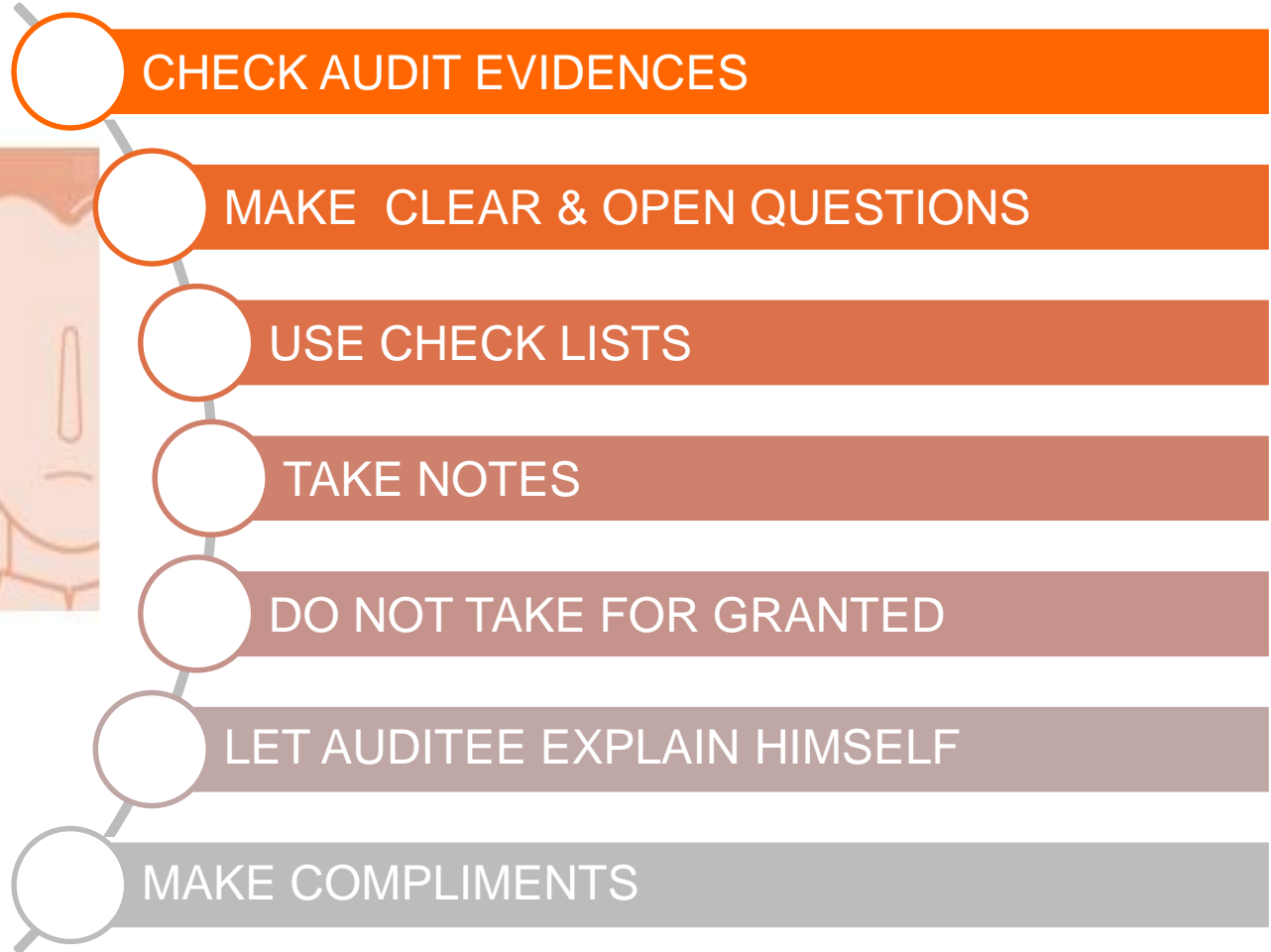
NAME OF COMPANY							
Product Audit Checklist							
PRODUCT :-							
STAGE 01 :-							
STAGE 02 :-							
STAGE 03 :-							
JOB ORDER NO. :-							
PARTY NAME :-							
SPECIFICATION, IF ANY :-							
MATERIAL DETAILS:-							
PRODUCT - REMARKS:							
Sr. No.	Parameter	Observations					Remarks
Sr. No.	Stage	As per Report Ref / Date					Remarks
REMARKS :-							
Audited By: Sign. & Date					Auditee Sign. & Date		

BE IDENTIFIED

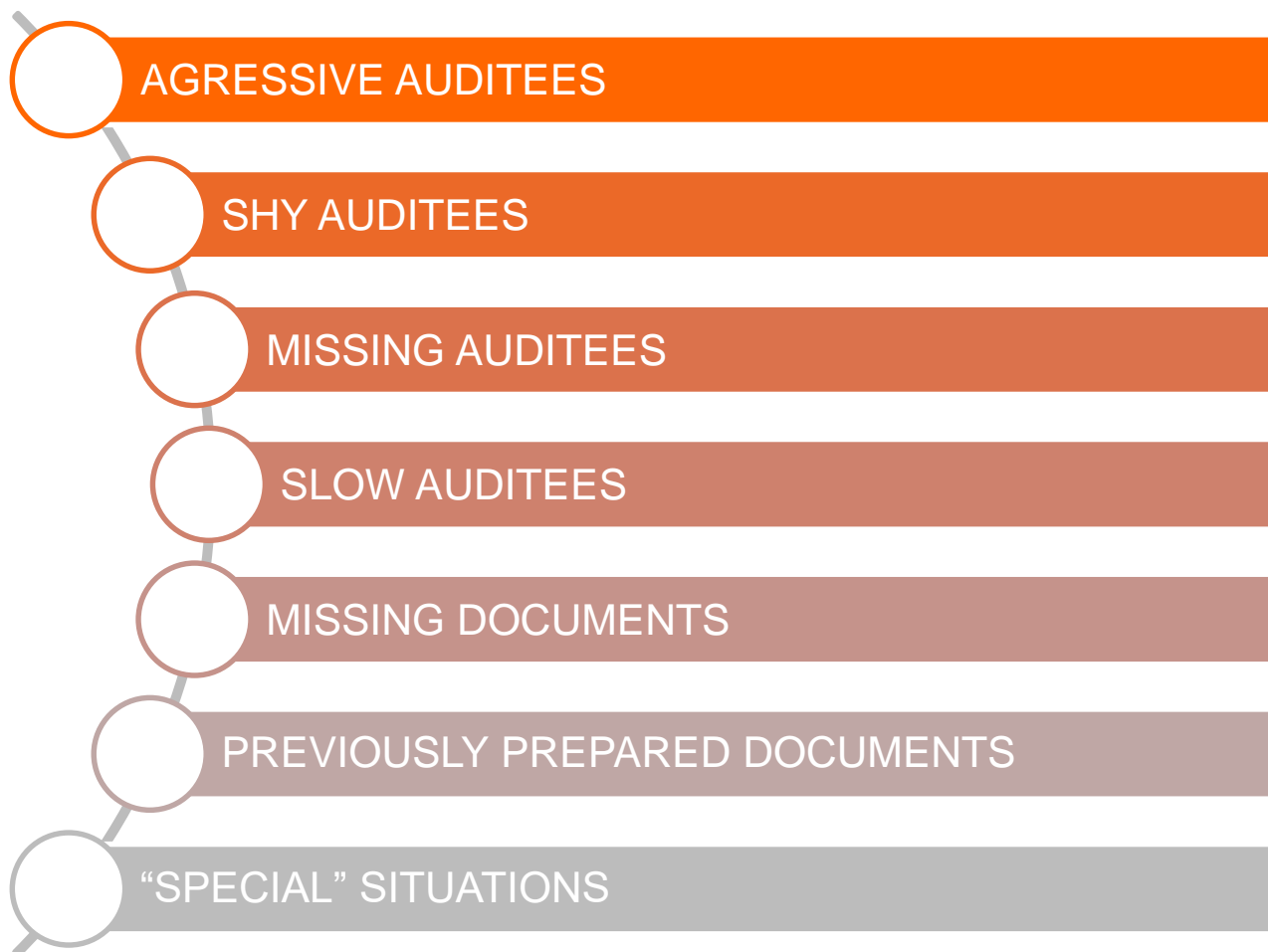
BE DOCUMENTED

SHOW CONFORMITY AND NON CONFORMITY

BE EVALUATED TO DETERMINATE
RESULTS – SYSTEM EFFICIENCY



PAY SPECIAL ATTENTION TO:



SEARCHING THE NON-CONFORMITY & FOUNDING THE EVIDENCE





SEARCHING THE NON-CONFORMITY & FOUNDING THE EVIDENCE

Situation 1

You are auditing Wines Priodes a winery that produces red wine 0,75 cl bottles. After asking about batch R-20307 traceability, company shows all the traceability records More than 150 pages are linked to this batch traceability , because product is an old ageing wine from 2015 harvest and it has being coupaged and aged since 2015 , using several tanks and several winery co-aids. Production records show that 25500 L have been bottled on 02/02/2019. You can trace all the steps and can also trace all the co-aids batches used in tank each step. For each co-aids, you can also check their technical data sheet; they show complete information about substance, allergens and non-GMO status. Product is labelled as containing sulphite, according legal requirements. 3 CCP have been established for this kind of product: wine microfiltration before filler, air rinse on glass bottles and electronic inspection for foreign bodies in each filled bottle. All CCP records show that controls have been done according HACCP frequency and show conformity. Also you have chemical and organoleptical analytical & volume controls results , for r-20307 batch and pesticides, mycotoxins and heavy metals analysis results from grape supplier, that is included into an homologated suppliers list. You have also all the incoming grape and co-aids controls that show that inspections on arrivals have been done according to internal procedures. For deliveries, you have all the 20 deliveries notes for this batch exits, and you can link each delivery with each final customer and each truck inspection that has been done before loading and also you have the records that show that all the transport suppliers have been homologated as defined in internal procedures. The total amount of delivered bottles is 35402 bottles.

Situation 2

You are conducting an audit at the purchasing department of Trigex, a wheat processing factory. After reviewing the hazard list (HACCP Hazards-05/1 Rev.2) and finding that various biological and physical hazards were identified, you ask a buyer how to identify food safety hazards on grain suppliers.

The buyer replies: "We are very concerned about contamination by microorganisms and foreign bodies as you can see in the hazard list."

When you ask about the use of pesticides, the answer is: "We ask, if farmers use dangerous chemicals, in which case, we don't buy them, but if they don't, we trust them, because they know more than us about these matters "

You ask the same question to a HACCP team member, and he replies that pesticide's contamination had never been a problem, so it is not important."

Situation 3

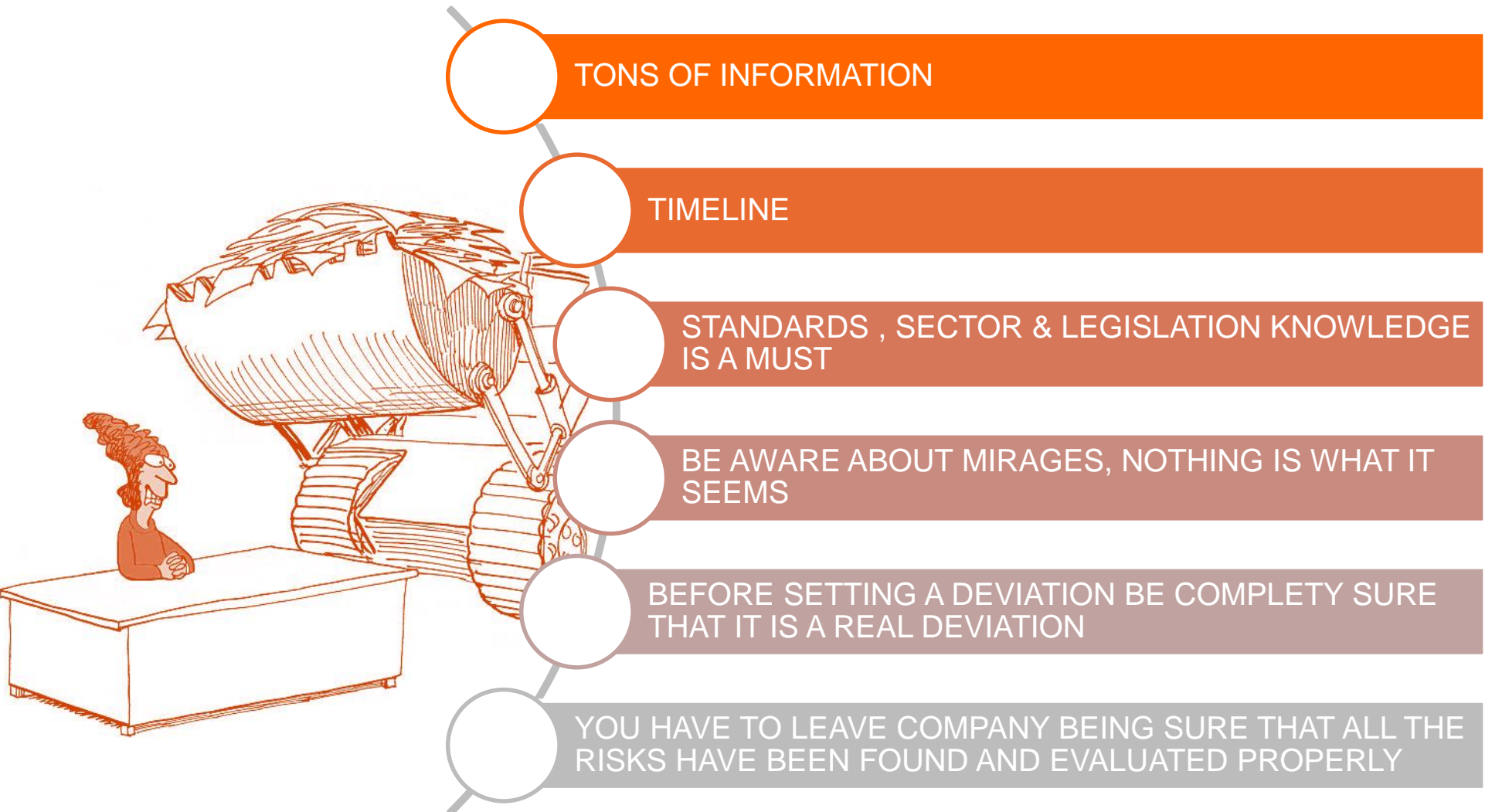
You are analyzing the HACCP plan for Càrniques PP, a meat processing operator. You are in Food Safety Team Leader office, and he has confirmed that the status of the plan remains in place (since May 2005).

HACCP plan details the meat cutting into slices process and states that the potential hazard is related to microbiological contamination by dirty equipment. This hazard has been evaluated as significant, the HACCP plan establishes that this point is a CCP and related monitoring activities are control the surfaces by using microbiological swabs every 1 month and corrective actions to be taken in the event of an incident like this are to sanction the cleaning staff.

Food Safety Team Leader confirms that monitoring activities have been done and shows you the "Production CCP 1 Record". You note that there are three separate situations, in the previous 3 months [Batches 05643, 05644 and 05651] and that controls have been done and that company has implemented disciplinary measures to staff for poor cleanliness. The Food Safety Team Leader argues that, in each situation, no other actions have been taken and that HACCP requirements had been fully met, and that the "Production CCP 1 Record " had confirmed the effective plan implementation.

Situation 4

You are auditing Milk Barcelona factory, that is a little dairy plant that produces UHT milk, UHT cream, evaporated UHT products and pasteurized cream in bulk for own brand and also for private labels. Milk Barcelona is located in Bellaterra and belongs to a very important dairy Group in Spain. The factory is certified IFS v6.1 , BRC v8 and FSSC 4.1, and you are doing a multi-scheme audit along one week in the factory. This is not your first audit on this factory, this is your 3rd year audit on this plant and you know well the group company system because you are also the auditor for all the plant of this well know dairy group in Spain. You also know well factory staff that has been working in the same factory for the last 25 years. Food safety system is hardly implemented . Audit is about to end, and you have only two items to check for closing the audit and results are to be, as expected, similar than in the las 2 audits. No KO's – Major issues have been detected. When you review last year non conformities action plan, you realize that 3 of the last year non-conformities are equal than this year non-conformities because the same errors have been detected in the same points . Last year deviations have been evaluated as a D in the IFS, minors in BRC and minors FSSC.





KEEP
CALM

Because
NOTHING IS WHAT IT SEEMS



A close-up photograph of a person's hands holding a white rectangular card. The card is held horizontally, with the thumbs on the left and index fingers on the right. The card has the word 'THANKS' printed in a large, bold, brown sans-serif font in the center. Below it, the website address 'www.sgs.com' is printed in a smaller, orange sans-serif font. The background is out of focus, showing a light-colored shirt and a textured, possibly wooden, surface.

THANKS

www.sgs.com