

XXI WORKSHOP SOBRE MÉTODOS RÁPIDOS Y AUTOMATIZACIÓN EN MICROBIOLOGÍA ALIMENTARIA (MRAMA) – MEMORIAL DYCFUNG

**Adaptación a los últimos cambios en
FSSC22000 v6, IFS Food v8 y BRCGS FS v9
(SIN MORIR EN EL INTENTO) .**





EN QUE IDIOMA DEBO LEER LA NORMA...

... ENGLISH! My dear!



SHALL AND SHOULD...



shall modal verb (CERTAINLY WILL)

FORMAL OR OLD-FASHIONED used to say that something certainly will or must happen, or that you are determined that something will happen:

Don't worry, I shall be there to meet the train.

The school rules state that no child shall be allowed out of the school during the day, unless accompanied by an adult.

You shall go to the ball, Cinderella.

Should modal verb (PROBABLE)

B1 used to show when something is likely or expected:

My dry cleaning should be ready this afternoon.

You should find this guidebook helpful. I wonder what's happened to Annie.

She should be (= it was expected that she would be) here by now.

IFS FOOD V8 VISIÓN GENERAL



Documentos obligatorios = Normas IFS, Doctrinas IFS y Protocolo de Auditoría Mixta IFS

Documentos recomendados = Guías, documentos informativos

IFS FOOD V8 VISIÓN GENERAL PRINCIPALES CAMBIOS



PROTOCOLO DE CERTIFICACIÓN
• Desviación B (para requisitos regulares y KO).
• Clarificación de la regla de auditorias no anunciadas.
• Posibilidad de incluir las declaraciones en el alcance del certificado IFS.
• Mejora el tiempo de informe.
• Carta de final de auditoria.



LISTA DE REQUISITOS

- Mejora el orden.
- Mejora la terminología.
- Se aclara términos.
- 4 nuevos requisitos (232 total en v8, 237 en v7).

REQUISITOS PARA OA, CBs AUDITORES

- Requisitos simplificados para la cualificación de alcance de producto y tecnológico.
- AIP integrado en el proceso de cualificación general.
- Normas de conversion.
- Revisores puros no exclusivos.

INFORME

- Normas de información mejoradas.
- Reduce el nº de campos obligatorios.



IFS FOOD V8 PUNTUACIÓN

DESVIACIÓN B

Para los requisitos regulares de IFS, la **B** vuelve a ser **DESVIACIÓN**

Cumplimiento casi total	15 Puntos	Corrección implementada con evidencia dentro de las 4 semanas posteriores a la recepción del formato de plan de acción	Acción correctiva propuesta dentro de las 4 semanas posteriores a la recepción del formato de plan de acción
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Causas y beneficios:

El punto de atención en IFS Food v7 se interpretó de manera diferente por las partes interesadas.

Posibilidad de poder diferenciar mejor las desviaciones en función del nivel de implementación del requerimiento.

DESVIACIÓN B, REQUISITO KO

Una pequeña parte del requisito no implementado, supone una **DESVIACIÓN B** en el requisito KO.

Una pequeña parte del requisito no se ha implementado, sin impacto en la seguridad alimentaria, la legalidad y los requisitos del cliente.	0 puntos	Corrección implementada con evidencia dentro de las 4 semanas posteriores a la recepción del formato de plan de acción	Acción correctiva propuesta dentro de las 4 semanas posteriores a la recepción del formato de plan de acción
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Causas y beneficios:

Una puntuación B de un requisito KO tiene mayor impacto que para un requisito regular.

IFS FOOD V8 REQUISITOS EN NÚMEROS



IFS FOOD V7 → 237 Requisitos. 6 Capítulos.

10/237 Requisitos fusionados y/o eliminados

IFS FOOD v8 → 232 requisitos. 5 capítulos.

4/232 nuevos requisitos.



DOCUMENTADO, IMPLEMENTADO Y MANTENIDO

¿Cuál es la secuencia correcta para “revisión”, “registro” y “procedimiento”?

1. Procedimiento
2. Registro
3. Revisión



DOCUMENTADO → debe estar escrito

Eliminación del término “*in place*” por “**documented, implemented and maintained**”.

Modificación en 30 requisitos!



IMPLEMENTADO → debe estar ejecutado



MANTENIDO → debe estar actualizado y periódicamente revisado en base a la mejora continua

IFS FOOD V8 TERMINOLOGÍA



“Por ejemplo”
(for example)
(anteriormente “tales como”)
→ Recomendado

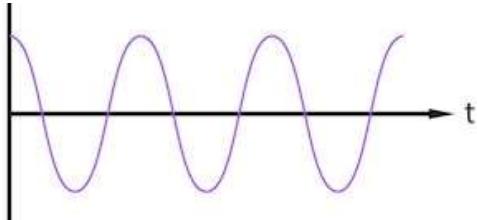


“Como mínimo”
(at a minimum)
→ OBLIGATORIO

De cuantos requisitos estamos hablando??....



IFS FOOD V8 TERMINOLOGÍA



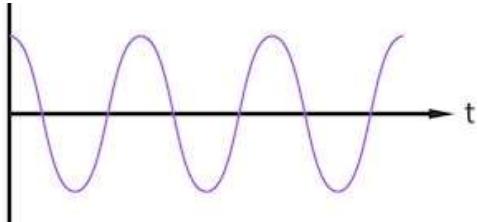
**Al menos una vez cada 12 meses
o cuando haya cambios
significativos**

- 1.3.3 Revisión de las infraestructuras y ambiente por la dirección
- 2.3.11.2 Realización de actividades de verificación
- 4.4.7 Revisión de las fuentes de suministro y evaluación de proveedores
- 4.6.1 Documentación de las medidas para el control de riesgos ambientales de la empresa.
- 4.12.4 Mantenimiento del detector de metales/cuerpos extraños
- 4.18.2 Test del Sistema de trazabilidad/balance de masas.
- 4.20.4 Revisión de la evaluación de la vulnerabilidad.
- 4.21.3 Revisión del plan de Food defence
- 5.6.3 Cross check de los resultados del laboratorio interno con los de un laboratorio acreditado

**En un plazo de 12 meses con
una ejecución no superior a 15
meses**

- 1.3.1 Revisión por la dirección
- 5.1.1 Auditorías internas
- 5.9.2 Test interno del procedimiento de retirada/recuperación de producto.

IFS FOOD V8 FRECUENCIAS



En base al riesgo

- “on a risk-based frequency”.
- “Based on risks”.

Al menos una vez cada 3 meses

- “but at least once within a 3-month period”.

Como mínimo al principio y final de la producción y cada cambio de producto

- “at least at the start and end of a production run as well as at every product changeover”.

IFS FOOD V8 NUEVOS REQUISITOS



2.3.11.1 Procedures of **validation**, including revalidation after any modification that can impact food safety, shall be documented, implemented and maintained to ensure that the HACCP plan is suitable to effectively control the identified hazards.



4.12.3 All **chemicals** within the site shall be fit for purpose, labelled, stored and handled in a way not to pose contamination risks.



5.6.2* Based on risks, the criteria for **environmental monitoring** program shall be documented, implemented and maintained.



5.11.2 Where **deviations and non-conformities** are identified, corrections shall be implemented.

FSSC220000 V6 VISIÓN GENERAL



Scheme Structure:

- ⚡ 5 parts
- ⚡ 2 Appendices

- | |
|------------------------------------------------------|
| Part 1 – Scheme overview |
| Part 2 – Requirements of organizations to be audited |
| Part 3 – Requirements for the certification process |
| Part 4 – Requirements for certification bodies |
| Part 5 – Requirements for accreditation bodies |
| Appendix 1 – Definitions |
| Appendix 2 – Normative References |

- Annex 1 – Scope statements
- Annex 2 – Audit Report Requirements
- Annex 3 – Certification Template
- Annex 4 – Accreditation certificate
- Annex 5 – Requirements for the use of ICT

- ⚡ 5 annexes
- ⚡ Board of Stakeholders
- ⚡ Interpretation articles

FSSC220000 V6 ESTRUCTURA



ISO22000:2018

Requirements for the development, implementation, and maintenance of the Food Safety Management System (FSMS) - Requirements for any organization in the food chain

PREREQUISITE PROGRAMS

Mandatory application of technical specifications detailing the pre-requisite programs (PRPs) as referenced in clause 8.2 (ISO 22000:2018), with the exception of sub-category FII.
Specified in the ISO/TS 22002-x series and/or the BSI/PAS 221 standards.

ADDITIONAL REQUIREMENTS

Mandatory application for the different FCC
A total of 18 requirements that must be applied.

FSSC22000 V6 NO CONFORMIDADES



MINOR NONCONFORMITY

When the finding **does not affect** the capability of the management system to achieve the intended results.

The organization shall provide to the CB: <ul style="list-style-type: none">- objective evidence of the correction- evidence of a root cause analysis- exposed risks- corrective action plan (CAP)	The CB review the CAP and the evidence of correction and approve it when acceptable. The CB approval shall be completed within 28 calendar days after the last day of the audit.	Corrective action(s) (CA) shall be implemented by the organization within the timeframe agreed with the CB.	Effectiveness of implementation of the CAP shall be reviewed, at the latest, at the next scheduled audit. Failure to address a minor nonconformity from the previous audit could lead to a major nonconformity being raised at the next scheduled audit
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MAJOR NONCONFORMITY

when the finding **affects** the capability of the management system to achieve the intended results, **or a legislative noncompliance linked to quality**

The organization shall provide to the CB: <ul style="list-style-type: none">- objective evidence of the correction- evidence of a root cause analysis- exposed risks- corrective action plan (CAP)	The CB review the CAP and conduct an on-site follow-up audit to verify the implementation of the CA to close the major nonconformity. Execution: 28 calendar days from last audit day. Where completion of CA actions might take more time in specific instances, the CAP shall include any temporary measures or controls necessary to mitigate the risk until the permanent corrective action is implemented. Supporting evidence of the temporary measures or controls shall be submitted to the CB.
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FSSC22000 V6 NO CONFORMIDADES



CRITICAL NONCONFORMITY

when there is a significant failure in the management system, a situation with direct adverse food safety impact and no appropriate action is being observed or when food safety legality and/or certification integrity is at stake

If is raised at a CO the certificate shall be suspended within 3 working days of being issued, for a maximum period of six (6) months

The organization shall provide to the CB:

- objective evidence of the correction
- evidence of a root cause analysis
- exposed risks
- corrective action plan (CAP)

Within 14 calendar days after the audit

A separate audit shall be conducted by the CB between six (6) weeks to six (6) months after the regular audit to verify the effective implementation of the corrective actions.

Full on-site audit (with a minimum on-site duration of one (1) day).

After a successful follow-up audit, the certificate and the current audit cycle will be restored.

The certificate shall be withdrawn when the critical nonconformity is not effectively resolved within the six (6) month timeframe

STAGE 2 audit scenario:

The audit is failed, and the full certification audit shall be repeated.



FSSC22000 V6 ADDITIONAL REQUIREMENTS

- 2.5.1 MANAGEMENT OF SERVICES AND PURCHASED MATERIALS (ALL FOOD CHAIN CATEGORIES)
- 2.5.2 PRODUCT LABELLING AND PRINTED MATERIALS (ALL FOOD CHAIN CATEGORIES)
- 2.5.3 FOOD DEFENSE (ALL FOOD CHAIN CATEGORIES)
- 2.5.4 FOOD FRAUD MITIGATION (ALL FOOD CHAIN CATEGORIES)
- 2.5.5 LOGO USE (ALL FOOD CHAIN CATEGORIES)
- 2.5.6 MANAGEMENT OF ALLERGENS (ALL FOOD CHAIN CATEGORIES)
- 2.5.7 ENVIRONMENTAL MONITORING (FCC BIII, C, I & K)
- 2.5.8 FOOD SAFETY AND QUALITY CULTURE (ALL FOOD CHAIN CATEGORIES)
- 2.5.9 QUALITY CONTROL (ALL FOOD CHAIN CATEGORIES)
- 2.5.10 TRANSPORT, STORAGE, AND WAREHOUSING (ALL FOOD CHAIN CATEGORIES)
- 2.5.11 HAZARD CONTROL AND MEASURES FOR PREVENTING CROSS-CONTAMINATION (ALL FOOD CHAIN CATEGORIES, EXCLUDING FII)
- 2.5.12 PPR VERIFICATION (FCC BIII, C, D, I & K)
- 2.5.13 PRODUCT DESIGN AND DEVELOPMENT (FCC BIII, C, D, I & K)
- 2.5.14 HEALTH STATUS (FCC D)
- 2.5.15 EQUIPMENT MANAGEMENT (ALL FOOD CHAIN CATEGORIES, EXCLUDING FII)
- 2.5.16 FOOD LOSS AND WASTE (ALL FOOD CHAIN CATEGORIES, EXCLUDING I)
- 2.5.17 COMMUNICATION REQUIREMENTS (ALL FOOD CHAIN CATEGORIES)
- 2.5.18 REQUIREMENTS FOR ORGANIZATIONS WITH MULT-SITE CERTIFICATION (FCC E, F & G)

FSSC22000 V6 ADDITIONAL REQUIREMENTS



FSSC22000v6	FSSC22000 v5.1
2.5.1 MANAGEMENT OF SERVICES AND PURCHASED MATERIALS (ALL FOOD CHAIN CATEGORIES) Main changes: - inclusion of FCC C0 and FII - new requirements for FCC I (section e)	2.5.1 MANAGEMENT OF SERVICES AND PURCHASED MATERIALS
2.5.2 PRODUCT LABELLING AND PRINTED MATERIALS (ALL FOOD CHAIN CATEGORIES) Main changes: - new requirement related with claims (section c) - new requirement for FCC I (section d)	2.5.2 PRODUCT LABELLING
2.5.3 FOOD DEFENSE (ALL FOOD CHAIN CATEGORIES) Main changes: ■ Rewording ■ Upgrading requirements related with FD plan (2.5.3.2) related with FCC FII	2.5.3 FOOD DEFENSE
2.5.4 FOOD FRAUD MITIGATION (ALL FOOD CHAIN CATEGORIES) Main changes: ■ Rewording ■ Upgrading requirements related with FD plan (2.5.4.2) related with FCC FII	2.5.4 FOOD FRAUD MITIGATION
2.5.5 LOGO USE (ALL FOOD CHAIN CATEGORIES) Main changes: ■ Rewording ■ Upgrade related not allowed to use FSSC22000 logo	2.5.5 LOGO USE
2.5.6 MANAGEMENT OF ALLERGENS (ALL FOOD CHAIN CATEGORIES) Main changes: ■ Complete review of the requirement with several upgrades related with validation and verification of control measures, precautionary or warning labels, training requirements and allergens plan review, among others.	2.5.6 MANAGEMENT OF ALLERGENS (FOOD CHAIN CATEGORIES, C, E, FI, G, I & K)

FSSC22000 V6 ADDITIONAL REQUIREMENTS



FSSC22000 v6	FSSC22000 v5.1
2.5.7 ENVIRONMENTAL MONITORING (FOOD CHAIN CATEGORIES BIII, C, I & K) Main Changes: <ul style="list-style-type: none">▪ Rewording▪ New requirement related with the review of the EMP (section d)	2.5.7 ENVIRONMENTAL MONITORING (FOOD CHAIN CATEGORIES C, I & K)
2.5.8 FOOD SAFETY AND QUALITY CULTURE (ALL FOOD CHAIN CATEGORIES) FSSC foundation has create a specific requirement related with FS&QC. On FSSC22000v5.1 FS&QC was assessed under chapter 5-ISO22000:2018 section, now whit this new version, all requirements related with FS&QC are clearly established on FSSC additional requirement 2.5.8	
2.5.9 QUALITY CONTROL (ALL FOOD CHAIN CATEGORIES) Specific requirements up to clauses 5.2, 6.2 and 9 related with ISO22000:2018 related with Quality controls. Weight controls, line start-up and change-over procedures, among other quality controls has been included as requirements.	
2.5.10 TRANSPORT, STORAGE, AND WAREHOUSING (ALL FOOD CHAIN CATEGORIES). Main changes: <ul style="list-style-type: none">▪ Unification of requirements 2.5.9 and 2.5.10 from previous version▪ Rewording▪ New requirement related with transport tankers (section d)	2.5.9 TRANSPORT AND DELIVERY (FOOD CHAIN CATEGORY FI) 2.5.10 STORAGE AND WAREHOUSING (ALL FOOD CHAIN CATEGORIES)
2.5.11 HAZARD CONTROL AND MEASURES FOR PREVENTING CROSS-CONTAMINATION (ALL FOOD CHAIN CATEGORIES, EXCLUDING FII) Main Changes <ul style="list-style-type: none">▪ Rewording▪ Inclusion of the new FCC BIII and C0▪ Specific rewording and updating requirements related with FCC D (section c)▪ New requirement for all FCC with the exemption of FII (section d)	2.5.11 HAZARD CONTROL AND MEASURES FOR PREVENTING CROSS-CONTAMINATION (FOOD CHAIN CATEGORIES C & I)
2.5.12 PPR VERIFICATION (FOOD CHAIN CATEGORIES BIII, C, D, I &K) Main changes: <ul style="list-style-type: none">▪ Inclusion of FCC BIII	2.5.12 PPR VERIFICATION (FOOD CHAIN CATEGORIES C, D, I &K)

FSSC22000 V6 ADDITIONAL REQUIREMENTS



FSSC22000v6	FSSC22000 v5.1
2.5.13 PRODUCT DESING AND DEVELOPMENT (FOOD CHAIN CATEGORIES BIII, C, D, I & K) Main changes <ul style="list-style-type: none"> ▪ Inclusion of FCC BIII ▪ Rewording ▪ New requirement related ready-to-cook products 	2.5.8 FORMULATION OF PRODUCTS (FOOD CHAIN CATEGORY D) 2.5.13 PRODUCT DEVELOPMENT (FOOD CHAIN CATEGORIES C, D, E, F, I & K)
2.5.14 HEALTH STATUS (FOOD CHAIN CATEGORY D) NO changes	2.5.14 HEALTH STATUS (FOOD CHAIN CATEGORY D)
2.5.15 EQUIPMENT MANAGEMENT (ALL FOOD CHAIN CATEGORIES, EXCLUDING FII) Specific requirement in addition to 8.2.4 (ISO22000:2018) related with purchasing of equipment's and their adequation related with to the process and the FS	
2.5.16 FOOD LOSS AND WASTE (ALL FOOD CHAIN CATEGORIES, EXCLUDING I) Specific designed related with the food loss, surplus products and waste	
2.5.17 COMMUNICATION REQUIREMENTS (ALL FOOD CHAIN CATEGORIES) Specific requirement related when, who, how to communicate serious events and serios situations	
2.5.18 REQUIREMENTS FOR ORGANIZATIONS WITH MULIT-SITE CERTIFICATION (FOOD CHAIN CATEGORIES E, F & G) Main changes: <ul style="list-style-type: none"> ▪ Rewording ▪ Clear reference to clause 9.2 ISO22000:2018 	2.5.15 REQUIREMENTS FOR ORGANIZATIONS WITH MULIT-SITE CERTIFICATION (FOOD CHAIN CATEGORIES E, F & G)



RESUMEN DE LOS CAMBIOS MÁS RELEVANTES

Coherencia con otros estándares BRCGS: "integridad" por "autenticidad".

Cultura de seguridad del producto: se refuerza a lo largo de la norma

APPCC/Plan de Seguridad Alimentaria: Principios generales de higiene de los alimentos.

Procesamiento subcontratado: Definición actualizada.

Equipo: se realza el diseño higiénico de edificios y equipos.

Conversión primaria animal



GRACIAS POR VUESTRA ATENCIÓN

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