IFS Food Version 8
April, 2023

Final IFS Audit Report

unannounced

Audited company: ARBI DARIO S.p.A.

GS1 GLN(s): 8002202000002

Sanitary legal authorisation number: IT 2402 CE

Legal authorisation number:

Date of audit: 22.01.2024 - 24.01.2024

Name and address of certification body
SGS United Kindom Limited
Rossmore Business Park, Ellesmere Port, South Wirral
Cheshire. CH65 3EN
Tel: +44 (0)1215 414727
Website:www.sgs.com
Accreditation number of the certification body
0005

Audit overview
IFS Food Version 8, APRIL 2023

Audit details

Lead auditor/assessor: Alfredo Stefani	**Date/time of current audit** *22.01.2024 (09:00-13:00)* *22.01.2024 (13:30-18:30)* *23.01.2024 (09:00-13:00)* *23.01.2024 (13:30-18:30)* *24.01.2024 (09:00-13:00)* *24.01.2024 (13:30-15:30)*	**Date/time of previous audit**: 14.12.2022 **Certification body and auditor of previous audit**: SGS-International Certification Services GmbH/Barbara Ellena
Reviewer: Ester Pietta		

Name and address of the company (or head office):		**Name and address of the audited site:** ARBI DARIO S.p.A. Via Dott. Salvatore Giovannoli, 131/135 51015 Monsummano Terme (PT), Italy	
		COID: 13967	
		Contact person in case of emergency (e.g. recall): ARBI Stefano, +390572957830, +390572957860, arbi@arbi.it	
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Scope of the audit

Production (mixing, eventually cooking, freezing) of raw frozen fishery products and ready to cook fishery preparations with vegetable, packaged in vacuum pack, skin pack or sealed polybag. Production (mixing, battering or breading, frying or cooking, freezing) of ready to cook pre-fried and oven cooked fishery products packaged in plastic bags, plastic trays and carton box; Production (thawing) of chilled fish preparation packaged in skin pack

Product scope(s): 2, 7
Technology scope(s): D, E, F

Additional information

Exclusions: No
Partly outsourced processes: No
Decentralised structure(s): No
Multi-location production sites: No

Final result of the audit

As a result of the audit performed on 22.01.2024 and 24.01.2024, "SGS United Kindom Limited" found that the processing activities of ARBI DARIO S.p.A. for the above mentioned scope of audit comply with the requirements set out in the IFS Food Standard, Version 8, at Higher level, with a score of 98.47%.	Recertification audit between 22.01.2025 and 02.04.2025 in case of announced audit and between 27.11.2024 and 02.04.2025 in case of unannounced audit.

Observations regarding non-conformities (D evaluation of KO requirements and Majors):

Description of follow-up on corrections and corrective actions from previous audit

4.4.2: Update "9.2_12 suppliers traceability test R1 23.12.22" with the specification of upstream and downstream traceability has been seen during the assessment and correctly implemented. No recurrence
4.18.2: Inserted in the traceability software, the possibility of two or more batch of bulk liquids raw materials which has been checked during the assessment and correctly implemented. No recurrence
5.11.3: Quarterly monitoring of suppliers' NCs closure has been correctly planned and implemented. No recurrence.
6.3: During the assessment has been checked the added test in scheduling activity, No recurrence

Company profile
Company data
Year of construction of the audited site(s): 2002
If the site was fully reconstructed, enter the year:
Area of the production site: 13500m2
Number and description of buildings, floors and production lines (including decentralised structure(s), if applicable): Number of buildings: 1 Number of floors: 1 Number of production lines: 6
Maximum number of employees at peak season within a calendar year and explanation: 67 Maximum number of employees: 67 employees on 2 shifts for 5 days a week (07:00-12:00 and 13:30-20:00)
Detailed description of product groups and products per scope produced in the company: Full view of the company's on-site processes: from raw materials receipt to finished products: RAW FROZEN FISH e.g Cleaned octopus, shrimps, Hake fillets, cuttlefish, shrimps, Mussel meat, squid READY MEALS TO BE COOKED. Ready-made scampi and seafood sauce, Ready-made soup, Cod in the Island, Cod fish, tomato and basil, Cod fish, potatoes and rosemary. Crustaceans, XXL Argentine prawns, Medium prawns, Argentine prawns. BREADED TO BE COOKED with tuna, smoked salmon, Bocconcini di mare, Fillets of Anchovies, Mixed fried Italian, Mixed for appetizers and first courses, Sea and vegetable garden, Mixed rock, Mixed risotto and spaghetti, SEAFOOD READY-MADE SAUCES TO BE COOKED, Mixed well-being, Lightness, clam, scampi, fish and tomato sauce, ready-made lobster sauce, anchovy sauce Puttanesca, shellfish sauce, natural fish. As new cluster PREPARATION FISH BASED CHILLED from FROZEN. Starting from Frozen storage temperature -18 ° C to finished product 4 ° C upon departure, Do not refreeze, Skin pack tray with clusters, Ingredients fish, crustaceans, molluscs, breading, predust flour, vegetable oil (sunflower seeds), FROZEN 18 months, TMC 13 days, not exceeding TMC Frozen, Do not refreeze, To be consumed after cooking P6: Freezing- defrosting ; P8: Packing MAP, Packing under vacuum; P9: Processes to prevent product contamination; P10: reverse osmosis, water chlorination, filtration; P11: Cooking; P12: Manipulation, packaging.
Does the audited site have seasonal production? If "yes", provide description: No
If there are seasonal breaks in the production process for more than one week, specify the timeframe and provide explanation: No
Does the audited site have fully outsourced products in addition to the main processes/products?: Yes • Cabomar (Producer: Nuestro Mar De Siempre), IFS COID 66524 EXP 10.02.2024 for Argentine shrimp 400 g • Cabomar (Producer: SeisOitoFish), IFS COID 66757 exp 06.02.2024, sliced Verdesca 400 g, sliced swordfish 400 g • Dalian Guofu, BRCGS site code 6137187 exp 17/08/2024, IFS COID 52455 exp. 13/07/2024 for redfish fillet • Gadre Marine, BRCGS site code 1057007 exp 04.04.2024, for breaded crab claws • Heiploeg, BRCGS siet code 1214329 exp 29/06/2024, IFS COID 2340 exp 02/03/2024 for shelled shrimps • Hongqiao (Producer: Home Sea International) BRCGS site code 1161215 exp 19/11/2024 for Alaska Cod fillet • Keshodwala Foods BRCGS site code 9244550 exp 16/04/2024 for squid • Morubel BRCGS site code 2092118 exp 03.03.2024, IFS COID 1402 exp 27.03.24 for shelled shrimps • Pesciro SL (Producer: Viet Truong), BRCGS site code 4173204 exp 30/06/2024 for clams • Pesciro (Producer: Fujian Dongshan), BRCGS site code 1005753 exp 11/08/2024 for squid • Seafrost, BRCGS sire code 1655180 exp 04.01.2025 for squid rings • Sonia Fisheries Pvt Ltd. BRCGS site code 1554641 exp 19/12/2024 for squid • St. Andrews BRCGS site code 1620466 exp 21/02/2024, IFS site code 49789 exp 11/03/2024 for Mussels • Thanh Hoa, Art. 9473, BRCGS site code 7068488 exp. 28.04.24, IFS certified COID 81742 exp 13.05.2024 for clams • Trong Nhan Seafood BRCGS site code 6217777 exp. 08/02/2024 for tropical prawns • VG Italy (Producer: UAB Plungės kooperatinė prekyba) BRCGS site code 1324532 exp 02.04.2024 IFS COID 7816 exp 16.06.2024 for crab fingers. GFSI recognised scheme
Does the audited site have traded products in addition to main processes/products?: No

Company profile
Description about key investments made by the company related to the production and product safety and quality in the last 12 months (construction changes, machinery, etc.): Enlargement and renewal of depuration plants; new packaging and cartooning machines at the end of lines; renewal of line B with change of weight control and metal detector
Does the company fulfil the requirements about the use of the IFS Food Logo, as defined in the IFS Food Certification Protocol (Part 1)? If “no”, provide explanation: Yes
Working language of the site and language in which the food safety and quality management system is written: Italian
If the site is certified for other standards, specify the name(s) of the standard(s): Yes BRCGS
This audit/assessment was conducted as a combined audit/assessment with: BRCGS
Additional information:
Audit data
Language in which the IFS Food Audit was conducted: Italian
Audit duration (only for IFS Food Audit): 24:00 Hours (minimum calculated audit duration: 20:00 Hours)
In case of reduction/extension of audit duration, justify:
Which products were produced and which processes have been running during the on-site evaluation? Shellfish sauce with scampi, prawns and lobster meat 300g FiorFiore Coop batch 220124 BB 07/25; "Mare e Orto" brand Arbi mix of mollluscs, crustaceans and broth with vegetables 300g 230124 07/25; "Misto Scoglio" Arbi brand, mix of molluscs and crustaceans with fish broth 230124 07/25; "Condiscoglio" with tomato sauce brand Arbi 450g 240124 07/25 Processes running: Freezing- defrosting ; Packing MAP, Packing under vacuum; Processes to prevent product contamination; reverse osmosis, water chlorination, filtration; Cooking; Manipulation, packaging.
Additional information:

IFS Audit Report

Summary table of all chapters and result (in percentage) per chapter

	Chapter 1	Chapter 2	Chapter 3	Chapter 4	Chapter 5
	Governance & commitment	Food safety and quality management system	Resource management	Operational processes	Measurements, analyses, improvements
KO non-con-formities	0	0	0	0	0
Major non-conformities	0	0	0	0	0
A	11	27	25	126	37
B	0	0	0	0	0
C	0	0	0	2	0
D	0	0	0	1	0
NA	0	0	0	3	0
Result per chapter (%)	100	100	100	97.29	100

Overall summary: Table of compulsory fields for specific defined IFS Food Audit Requirements and Key Elements

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Policy	1.1.1	Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management has broken down measurable objectives for communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement for the relevant departments to meet the food safety and product quality needs.
Corporate structure	1.2.1 KO 1	Based on the samples reviewed during the evaluation, the senior management provides sufficient resources to establish, implement, maintain, review and improve the food safety and product quality management system. Through the use of clear work instructions, an organisational chart and backup rules for staff, senior management ensures that employees are aware of their responsibilities. Monitoring is achieved through internal audits and site inspections among other measures.
	1.2.3	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained an organisational chart identifying the job functions and responsibilities of those employees whose activities affect food safety. The chart is up to date. The department responsible for quality and food safety management reports directly to the senior management.
	1.2.5	Based on the samples reviewed during the evaluation, the senior management has implemented and applied an up-to-date system of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and is aware of factors that can influence food defence and food fraud risks. This applies to countries of production and destination.
	1.2.6	Name of the competent authorities: USL Toscana Centro Last visit of the competent authorities (even if it occurred more than 12 months ago): 07.12.2023 Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?: No Last health authority carried out on 07.12.2023 by USL Toscana Centro
Management review	1.3.1	Based on the samples reviewed during the evaluation, the corporate policy is communicated to all employees. Interviewed employees are aware of the corporate policy content and the policy has been applied consistently. Elements of food safety culture, including communication, training, feedback from employees and performance measurement on food safety are implemented. The senior management reviewed all elements of the food safety and product quality management system, including the HACCP plan within a 12 month period, to ensure their continuous suitability and effectiveness. The results of the annual Management Review are used to support the continuous improvement process.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Document management	2.1.1.3	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements are available in the latest version. The reasons for any amendments to documents, critical for product requirements, are recorded. The implemented system demontrates effective control over all operations and processes related to food safety and product quality.
Records and documented information	2.1.2.2	Based on the samples reviewed during the evaluation, records and documented information are securely stored for the time period required to meet customer and legal requirements, or for a minimum of one year after the specified shelf-life of the food if customer or legal requirements are not available. The implemented system is effective and required records were available during the evaluation.
HACCP plan	2.2.1.1	Based on the samples reviewed during the evaluation, the company's food safety management system is a fully implemented, systematic and comprehensive HACCP based plan that follows the Codex Alimentarius principles, good manufacturing practices and good hygiene practices. Legal requirements of the production and destination countries are followed. The HACCP plan is specific to the site and implemented, documented and maintained.
	2.2.1.2	Based on the samples reviewed during the evaluation, the HACCP plan covers all raw materials, packaging materials, products and every process from incoming goods up to the dispatch of finished products. Product development is covered in the HACCP plan.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
HACCP system	2.3.8.1	CCPs in the company: 3 The following different CCPs are implemented • 2 Fish and fish products • Foreign body detection • Metal detector • Others - Freezing and frozen storage • 7 Combined products • Foreign body detection • Metal detector • Others - Freezing and frozen storage 3 CCPs determined: CCP1 - storage of raw material and frozen finished products CCP2 - freezing tunnel CCP3 - metal detector
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	2.3.9.1 KO 2	The following different CCPs are implemented: • Temperature Microbial risk • Process step: During storage of raw material and frozen finished products • Control method: Temperature Control • Critical limit(s): >-16°C • Control frequency: In continuum plus QC check correct functioning every 30 minutes • Temperature control for microbial risk • Process step: During freezing tunnel • Control method: Temperature control • Critical limit(s): >-18°C • Control frequency: In continuum plus QC check correct functioning every 30 minutes • Metal detector for foreign bodies • Process step: During packaging • Control method: Metal detector • Critical limit(s): 2,5 mm Fe; 2,5 mm ss, 3.0 mm no Fe • Control frequency: monitored at start and end of production and every hour by QC - CCP1: During storage of raw material and frozen finished products. Microbial risk. CA: Temperature control. Critical Limit: >-16°C; - CCP2: During freezing tunnel, microbial risk. CA: Temperature control. Critical Limit: >-18°C; - CCP3: Metal detector monitored at the start every hour, at the end by QC, records provided and signed. CA in case of loss of check: rejection of the batch. Critical limits 2,5 mm Fe; 2,5 mm ss, 3.0 mm no Fe Monitoring procedure defined as follows: CCP1: Temperature monitored in continuous, alarm on site and sms message in case of loss of control, plus QC check correct functioning every 30 minutes, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on checked records 23.01.2024; signed by Quality Control operator; CCP2: Temperature monitored in continuous, alarm on site and sms message in case of loss of control, plus QC check correct functioning every 60 minutes, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on 23.01.2024; signed by Quality Control operator; CCP3: Metal detector monitored every hour by QC, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on checked records 23.01.2024 signed by Quality Control operator. - CCP1: During storage of raw material and frozen finished products. Microbial risk. CA: Temperature control. Critical Limit: >-16°C; - CCP2: During freezing tunnel, microbial risk. CA: Temperature control.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
		Critical Limit: >-18°C; - CCP3: Metal detector monitored at the start every hour, at the end by QC, records provided and signed. CA in case of loss of check: rejection of the batch. Critical limits 2,5 mm Fe; 2,5 mm ss, 3.0 mm no Fe Monitoring procedure defined as follows: CCP1: Temperature monitored in continuous, alarm on site and sms message in case of loss of control, plus QC check correct functioning every 30 minutes, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on checked records 23.01.2024; signed by Quality Control operator; CCP2: Temperature monitored in continuous, alarm on site and sms message in case of loss of control, plus QC check correct functioning every 60 minutes, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on 23.01.2024; signed by Quality Control operator; CCP3: Metal detector monitored every hour by QC, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on checked records 23.01.2024 signed by Quality Control operator.
	2.3.11.2	The HACCP plan is reviewed once within a 12 month period or whenever significant changes occur to raw materials, packaging materials, processing methods, infrastructure and equipment that impacts food safety.
Personal hygiene	3.2.1	Based on the samples reviewed during the evaluation, documented personal hygiene standards are established, implemented and maintained to minimise food safety risks. In case of any health issue or infectious disease that may have an impact on food safety, the company is prepared to take actions, including medical screening procedures when applicable, in accordance with local legal requirements to minimise contamination risks.
	3.2.2 KO 3	Based on the samples reviewed during the evaluation, the requirements for personal hygiene are observed and applied by the relevant personnel, contractors and visitors. The verification, in addition to other aspects, takes place within the framework of internal audits and site inspections.
	3.2.8	Based on the samples reviewed during the evaluation, hygiene usage rules are implemented accordingly.
Training and instruction	3.3.1	Based on the samples reviewed during the evaluation, the company has documented and implemented a program to cover training and instruction with respect to the product and process requirements and the training needs of the employees, based on their job position.
	3.3.2	Based on the samples reviewed during the evaluation, the company has implemented the necessary trainings to cover all personnel, seasonal and temporary workers and employees from external companies, employed in the respective work area.
Staff facilities	3.4.1	Based on the samples reviewed during the evaluation, the company provides suitable staff facilities including toilets, which are proportional in size, equipped for the number of personnel, designed and maintained to minimise food safety risks.
	3.4.5	Based on the samples reviewed during the evaluation, hand washing facilities are provided, designed and operated to minimise food safety risks.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Customer focus and contract agreement	4.1.3 KO 4	Which of the following 6 types is the customer agreement related to: Recipe At the audit time checked CRUSTACEAN SAUCE, customer COOP, 450g date 25.01.2023, approved by customer the 25.01.2023, Product description, shelf life 540 days, ingredient list, Allergens list, GMO status, Technical data, Logistics data Microbial characteristics, Organoleptic characteristics, Transport temperature, storage temperature
Specifications/ finished products	4.2.1.1	The following finished product specifications (minimum 2) have been reviewed during the evaluation: Finished product of Company brand: - Sautè di Mare 400g dated 22.08.2023; - Condiscoglio with tomato 450g issue 9 dated 24.03.2022. The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers: Yes Seen specification for finished products for client brand which are formally agreed with clients: CRUSTACEAN SAUCE, customer COOP, 450g date 25.01.2023, approved by customer the 25.01.2023, Product description, shelf life 540 days, ingredient list, Allergens list, GMO status, Technical data, Logistics data Microbial characteristics, Organoleptic characteristics, Transport temperature, storage temperature
Specifications/ raw materials	4.2.1.3 KO 5	The following raw material specifications (minimum 5, based on the identified risks, more might be necessary) have been reviewed during the evaluation: The following specification were verified on site through software AYAMA: INGREDIENTS: - 10853 Argentinian shrimps unshelled issue 3 dated 01.08.2023; - Sunflower oil by A. issue 14 darted 12.10.2021; - Pepper Spices by A. issue 1 dated 12.03.2021; - Tomato sauce issue 9 dated 0.06.2021; - White wine by S. issue 3 dated 18.10.2023. The reviewed specifications were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the procedure to control the creation, approval and amendment of specifications.
Special claims/ statements	4.2.1.5	There are specific requirements from clients for claims: Yes Specific requirements: • MSC products; Gluten Free There are specific requirements from clients that certain treatment or manufacturing methods are excluded (e.g. GMO, irradiation): No The company works with products that consist of, contain or are produced from GMOs: No MSC products; without gluten
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product development	4.3.2	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. The company does not handle any bulk material
	4.3.3	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a product and process development / modification process which results in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. The reviewed records related to product and process development / modification have been found compliant.
Purchasing	4.4.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the evaluation and approval of all suppliers which have an effect on food safety and product quality. The procedure addresses purchasing in exceptional situations to ensure that all materials and services comply with the documented specified requirements. The procedure also covers the continuous monitoring of suppliers which have an effect on food safety and quality. Based on the samples reviewed during the evaluation, related records and where necessary follow-up actions have been reviewed and found compliant.
	4.4.3	The reviewed specifications for purchased services were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the process to control the agreement, approval and change of purchased services.
	4.4.4	No such case
Product packaging	4.5.1	List the kind of food contact packaging materials used for finished products: • vacuum pack, skin pack or sealed polybag • plastic bags, plastic trays and carton box • skin packthermoformed film, vacuum packing film Packaging material used: vacuum pack, skin pack or sealed polybag; plastic bags, plastic trays and carton box; skin packthermoformed film, vacuum packing film The suppliers are certified according to GFSI standard (e.g. BRCGS) or in alternative audit. At the audit time randomly checked: • BOTTOM &TOP, Supplier "S.A. srl, BRC certification expire date 26.11.2024; • FILM, reels TH300; Supplier "S.A. srl, BRC certification expire date 26.11.2024; • Plastic Tray, supplier S.I.S. spa, BRCGS certificate exp. 8.08.2024
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Factory location	4.6.1	The company investigated the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and / or quality is at risk, appropriate control measures have been implemented. Outside areas are, based on the samples reviewed during the evaluation, maintained to ensure food safety and product quality.
Plant layout and process flow	4.8.2	Only to be filled in for animal slaughtering sites: No such case Based on the samples reviewed during the evaluation, the layout, process flows and processes and procedures are designed, planned, implemented, constructed, maintained and suitable to mitigate all food safety risks. Cross contamination risks are minimized through effective measures for purchased materials, work in progress, rework, packaging and finished products.
Constructional requirements	4.9.1.1	General summary of the conditions of the infrastructure: general condition, control measures, monitoring, what is the risk for product contamination, etc.: The fabrication of the site buildings and facilities are suitable. Floors are constructed of coated concrete and whilst some areas show minor wear which is maintained through the maintenance programme, generally in good repair. Floors are in satisfactory condition, being of impervious resin finish and able to meet demands of the process. The fabrication of the site buildings and facilities are suitable. Floors are constructed of coated concrete and whilst some areas show minor wear which is maintained through the maintenance programme, generally in good repair. Floors are in satisfactory condition, being of impervious resin finish and able to meet demands of the process.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Water supply	4.9.9.1	Origin of the potable water/used water: Potable water in use available from well (POZZO NORD - POZZO SUD) Own source: Yes Local water supplier: Yes Internal laboratory: Yes External laboratory: Yes Frequency of water analyses: Yearly Performed analyses: • Example Data Laboratory Merieux (0051) sampling point 6 of 08.01.2024 chemical, pesticide, and microbial parameters QAT water analysis scheduled, lab BIOKIM (0968) point LINE A date 23.11.2022 nebulization with conforming values. Microbiological (parameters): • CBT, E. Coli, pseudomonas, clostridium Perfringens, Coliforms and Enterococcus Chemical (parameters): • heavy metals, arsenic, pesticide, IPA Procedure IO 71.1 “Servizi, Acqua, Aria e Luce” issue 9 dated 04.10.2023 for water management in HACCP manual. Potable water in use available from well (POZZO NORD - POZZO SUD). Water used for cleaning and ingredient. A schematic plan of water is available dated 03.01.2024. Relevant records are maintained. Pluming system map detailing all sampling points was available. Water test criteria evaluation considering well water. Create matrix, based on quantity used 155/ m3. Yearly basis, with chemical and microbial analysis, verification parameters chemical (arsenic, pesticide, IPA) consideration point at the use cleaning, nebulization, QAT, monthly basis for nebulization. Routine monthly LINE A, H, L microbiology, potability. YEARLY Analysis are carried out by external accredited lab MERIEUX (Accredia 0051) for microbiological (including TMC, E. coli, Coliforms and Enterococcus) and chemical (including heavy metals) parameters with reference to D. Lgs. 02/2023. Example Data Laboratory Merieux (0051) sampling point 6 of 08.01.2024 chemical, pesticide, and microbial parameters QAT water analysis scheduled, lab BIOKIM (0968) point LINE A date 23.11.2023 nebulization with conforming values. Verification considering chemical and contaminant and microbiology CBT, E. Coli, pseudomonas, clostridium Perfringens.
Compressed air and gases	4.9.10.1	Based on the samples reviewed during the evaluation, the quality of compressed air and other gases that comes in direct contact with food or primary packaging materials is monitored and is suitable for the intended use.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Cleaning and disinfection	4.10.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained cleaning and disinfection schedules which are effective to minimise food safety risks. The effectiveness of the cleaning and disinfection measures is verified and justified by methods based on risk assessment. Cleaning activities do not represent a food safety risk.
	4.10.4	Based on the samples reviewed during the evaluation, the company has competent personnel performing cleaning and disinfection and has implemented the necessary trainings for cleaning and disinfection schedules.
	4.10.5	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination.
Waste management	4.11.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a waste and waste water management procedure to avoid cross contamination.
Foreign material risk mitigation	4.12.1 KO 6	To control and mitigate the risk of foreign material contamination the company uses the following equipment and methods: • Filtration of EVO oil destined to Line. Oil filter 25 micron • Metal detector at the end of every production line (Fe 2,5mm, NonFe 3mm, SS 2,5mm). • Two X-ray Detector at the end of every production line (Metal 2,5 mm, Glass 2,5 mm, stone 10 mm). • Iron: 2,5mm • Non-iron: 3mm • Stainless steel: 2,5-2,6mm • Others: 2mm Glass + 2mm Stone If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: • N/A The procedure to prevent the risk of physical contamination of product was defined. In the final part of every production line a metal detector. The equipment to detect foreign materials are: - Filtration of EVO oil destined to Line. Oil filter 25 micron - Metal detector at the end of every production line (Fe 2,5mm, NonFe 3mm, SS 2,5mm). - Two X-ray Detector at the end of every production line (Metal 2,5 mm, Glass 2,5 mm, stone 10 mm).
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Pest monitoring and pest control	4.13.2	External service provider: Yes Pest monitoring activities are carried out internally by own employees: No Frequency: monthly Inspections include: • Rodent, moths, bugs, beetles, mosquitos and flies and birds Last inspection: 28.12.2023 The inspection reports show no particular pest activities inside facilities since the last IFS Audit: Yes The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained adequate pest control measures to prevent, monitor and control or eliminate the risks of pest infestation at the site which are in compliance with local legal requirements.
Receipt and storage of goods	4.14.1	The company has documented, implemented and, based on the samples reviewed during the evaluation, maintained a risk based inspection plan for all incoming goods, including packaging materials and labels. The inspection plan includes a check against specifications to ensure that only materials meeting the food safety and product quality requirements are accepted.
	4.14.2	Based on the samples reviewed during the evaluation, the company has allocated storage areas and conditions for raw materials, semi-finished, finished products and packaging materials which are in compliance with specifications. During the site tour no negative impact on food safety and quality has been observed.
	4.14.5	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a process to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life.
Transport	4.15.1	Based on the samples reviewed during the evaluation, the company has implemented and maintained a process to ensure that all containers and vehicles used for the transportation of food products are designed and suitably constructed for the intended purpose to mitigate any food safety and quality risks.
Maintenance and repair	4.16.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained an adequate maintenance plan covering premises and equipment (including transport) to minimise food safety risks. Maintenance activities observed during the site tour did not represent a food safety risk.
Equipment	4.17.1	Based on the samples reviewed during the evaluation, the company is able to ensure that the equipment is suitably designed and specified for the intended use. During the site tour it has been observed that equipment is designed and used to minimise food safety risks. Equipment is in a condition that does not compromise food safety and product quality.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Traceability	4.18.1 KO 7	Origin of the product sample: Selected on site by auditor Finished product: FiorFiore with crustaceans code 944 produced on 13.09.2023, batch 130723 BB 03.01.2025 Based on the traceability sample that was used to verify upstream and downstream traceability (from delivered products to raw materials, and vice versa) the given time could be proven; including packaging and mass balance: 1 hours The following ingredients and packaging material specifications have been checked within the framework of the traceability test: Seen recipe and hake broth base (batch SE120923). Checked all production-process and traceability records, ingredients and finished product specifications, customer agreement, laboratory analysis and line/equipment maintenance, calibration, sanitation as well as operators training records. Accurate results including mass balance check: produced 19.440 pieces, sold 13.752 pieces and in warehouse 5.688 pieces. The result of the traceability exercise during the evaluation has been found compliant: Yes The company has a documented, implemented and maintained traceability procedure, which enables the identification of product lots and their relation to batches of raw materials, packaging in direct contact with food, packaging intended or expected to be in direct contact with food. Based on the samples reviewed during the evaluation, traceability is ensured and documented until delivery to the customer.
	4.18.2	The company conducts at least one internal traceability test within a 12 month period which covers the upstream and downstream traceability as well as a mass balance.
Allergen risk mitigation	4.19.2	Allergens present at the site: • Fish, molluscs (mussels, shellfish), crustaceans, Sulphur dioxide (SO2), Gluten, milk Mitigation measures in place: • Separated storage of allergens, intermediate cleaning after allergen products, allergens taken into consideration during production planning, verification test done of allergen traces from following product not containing allergen. The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a process to control and mitigate the risks of allergen contamination. This includes a risk assessment of allergen cross contamination. The labelling of finished products reviewed during the evaluation is in compliance with relevant legislation in country/ies of destination.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Food fraud	4.20.2	Raw material groups/ product groups that were identified as risky in the vulnerability assessment • 1 Oils • Others - Sunflower oil • Degree of processing • 2 Fish & Seafood • Fish • Species Claim • Degree of processing Criteria that were selected in the vulnerability assessment: Historical evidence of substitution or adulteration, economic factors which may make adulteration or substitution more attractive, ease of access to raw materials through the supply chain, sophistication of routine testing to identify adulterants and the nature of the raw material such as: episodes of counterfeiting over time (adulteration and economic convenience), available analyzes, control plans in place also by authorities, characteristics of anti-counterfeiting tests Details of the vulneability assessment (dates, responsibilities, points of discussion, etc.): Last vulnerability risk assessment carried out the 18.01.2024, responsible is QAM. Raw materials identified as being at particular risk of adulteration or substitution appropriate assurance is in place to reduce the risk: WHOLE FISH (acceptance checks); NOT WHOLE FISH FILLET / MINCED (Genetic recognition), VEGETABLE OILS (Mineral oils); FISH RAW MATERIAL (additives in acceptance checks); FISH RAW MATERIAL (glazing on acceptance checks); FINISHED PRODUCTS MARKETED (net weight in acceptance checks) Raw materials identified as being at particular risk of adulteration or substitution appropriate assurance is in place to reduce the risk: WHOLE FISH (acceptance checks); NOT WHOLE FISH FILLET / MINCED (Genetic recognition), VEGETABLE OILS (Mineral oils); FISH RAW MATERIAL (additives in acceptance checks); FISH RAW MATERIAL (glazing on acceptance checks); FINISHED PRODUCTS MARKETED (net weight in acceptance checks)
	4.20.4	The food fraud mitigation plan is supported by the food safety and product quality management system and is subject to a review within a 12 month period or whenever significant changes occur. Based on the samples reviewed during the evaluation, the results from the supplier assessment are assessed once within a 12 months period.
Food defence	4.21.2	A procedure for food defence has been documented and implemented. Based on the samples reviewed during the evaluation, the food defence mitigation plan has been developed, maintained and is reviewed appropriately. The food defence mitigation plan is supported by the food safety and product quality management system.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Internal audits	5.1.1 KO 8	The company has documented, implemented and maintained an effective internal audit program which covers all requirements of the IFS Standard. Based on the company's risk assessment, all areas critical to food safety and product quality are internally audited once within a 12 month period.
Site factory inspections	5.2.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a programme for site inspections. The programme is suitable for the operations and designed to ensure food safety.
Process validation and control	5.3.3	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained processes for all rework operations. During the site tour it has been observed that these processes are implemented to minimise food safety risks and ensure traceability.
Measuring and monitoring devices	5.4.1	Based on the samples reviewed during the evaluation, the company maintains an up-to-date list of measuring and monitoring devices required to ensure compliance with food safety and product quality requirements.
	5.4.2	All measuring devices reviewed during the evaluation are checked, adjusted and calibrated under a monitoring system, at specified intervals, in accordance with defined recognised standard / methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations are documented.
Quantity control monitoring	5.5.1	Frequency and methodology of quantity checking: Frequency of checks: 100% weight check with automatic rejection system in place Company uses “℮” mark on packaging: Yes IO.7.5.1/2 “SET UP LINEA” rev. 2. Frequency of checks: 100% weight check with automatic rejection system in place and concerning verification the frequency of quantity checking is respected on refer Italian legislative requirements DPR 690/78 and EU legislation. In case of BtB packaging the packaging and weight is done manually with target to reach the declared quantity. The company use “℮” mark on packaging for retail units At the audit time randomly checked Shellfish sauce with scampi, prawns and lobster meat 300g FiorFiore Coop batch 220124 BB 07/25; "Mare e Orto" brand Arbi mix of molluscs, crustaceans and broth with vegetables 300g 230124 07/25.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product testing and environmental monitoring	5.6.1	Internally: the following analyses are performed: The internal lab was used for all the analysis on acceptance of raw materials and finished product: Listeria and Salmonella. PCR, swab analysis listeria, CBT, coliform total, E. coli, staphylococcus aureus Externally: the following analyses are performed: The external laboratory (NEOTRON Accredia 0026 and MERIEUX 0051) conduces microbiological analysis (CBT, Salmonella, Listeria, Escherichia Coli, Enterobacter, Bacillus C.), chemical analysis (pesticide, hard metal, nutrition facts radioactivity, species characterization). The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a testing plan for internal and external analyses. Appropriate testing and sampling methods are based on the applicable requirements of ISO/IEC 17025. Seen analysis/inspection carried out with conforming results on: - 18.04.2024 on Condiscoglio batch 180124 for Listeria Monocitogenes; - 17.01.2024 on Condivongola batch 170124 on AR7007; - 22.09.2023 on FiorFiore Coop for TVC, E. Coli, Salmonella, Listeria, VIbrio; - 12.01.2024 on raw material Prawns for citric acid, added phosphates.
	5.6.2	List of parameters of environmental monitoring program: • TVC at 30°C, mould and yeast, total coliforms, E. Coli, Staphylococcus, salmonella [Only for animal slaughtering sites to fill in:] There are defined post-slaughter time and temperature parameters in relation to the chilling or freezing of a product: N/A Based on risks, the company has documented and implemented a microbiological environmental monitoring program to reduce the risks of food contamination. Samples reviewed during the evaluation have been found to be compliant with the program.
	5.6.3	Based on the samples reviewed during the evaluation, analyses that are relevant for food safety are performed by laboratories with approrpiate accedited programs/methods (ISO/IEC 17025) or by laboratories whose results are regularly verified by laboratories accredited on these programs/ methods (ISO/ IEC 17025).
Product release	5.7.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for quarantine and release of products.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Complaints management	5.8.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of product complaints, of any written notification from the competent authorities and any ordering action or measure to be taken when non-compliance is identified. The procedure includes registration, assessment by competent staff and appropriate actions when necessary.
	5.8.2	Total: 77 From Consumers: 56 From Retailers / Customers: 21 From Authorities: 0 Main reasons for complaints from consumers / retailers: • organoleptic, foreign bodies and packaging. Foreign body complaints (within 12 months): 21 foreign bodies (10 natural crustacea shell, 1 shell, 3 hairs, 1 cigarette butt, 1 piece of nail, 5 soft plastic) Foreign materials with most frequent complaints: • natural crustacea shell,hairs, soft plastic Operative Instruction "PQ 10.2 – NON CONFORMITÀ E RECLAMI" issue 5 16/02/2018 is in place and well implemented when required. The procedure for the management of the complaint handling was defined. The responsibility was determined. Considering year 2022 5,20 CPMU (85) complaints raised from retailers (35) and consumers (50): Mainly RAW MATERIAL (organoleptic), 20 for FOREIGN BODIES (9 natural crustacea shell, 1 shell, 3 hairs, 1 fly, 1 insect, 2 sands, 1 wood, 2 soft plastic). No form authorities Considering year 2023 5,44 CPMU (77) raised from retailers (21) and consumers (56): of which 21 foreign bodies (10 natural crustacea shell, 1 shell, 3 hairs, 1 cigarette butt, 1 piece of nail, 5 soft plastic) No complaint from authorities. Main reasons of complaint: organoleptic, foreign bodies and packaging. Seen quality complain: date November 2023 for the presence of not identified mollusc with shell. Seen root cause analysis: mollusc was not identified. Treatment/correction, communication to clams supplier and client.
Withdrawal, recall, incidents	5.9.1 KO 9	Number of withdrawals performed since the last audit: 0 Number of recalls performed since the last audit: 0 Withdrawal test performed date 13.04.2023 on code 10464 Cod filet breaded batch 3012. Mock recall cause and Scenario: wrong MSC ASC certification of raw material. Client Conad Nord Ovest, delivered the 12.01.2023 30 pieces (3.900kg) with mass balance: in warehouse 14.245kg and produced 18.145kg. Verified customers contact list and in collaboration with customer mail. Time < 4 hs. No real cases of product withdrawal/recall since previous audit.
	5.9.2	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of incidents and potential emergency situations with an impact on food safety, quality and legality. The procedure is tested for effectiveness once within a 12 month period.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Management of nonconforming products	5.10.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This procedure includes all requested topics.
Management of deviations, non-conformities, corrections and corrective actions	5.11.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions.
	5.11.3 KO 10	Based on the samples reviewed during the evaluation corrective actions are clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions are clearly defined.
If applicable, additional information		
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Summary of all deviations and non-conformities found for each chapter and requirement

Chapter 1: Governance and commitment

N°	Reference	IFS requirement	Evaluation	Explanation

Chapter 2: Food safety and quality management system

N°	Reference	IFS requirement	Evaluation	Explanation

Chapter 3: Resource management

N°	Reference	IFS requirement	Evaluation	Explanation

Chapter 4: Operational processes

N°	Reference	IFS requirement	Evaluation	Explanation
1	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be documented, implemented and maintained and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specifications in case of any modification related to: • raw materials • formulas/recipes • processes which impact the finished products • packaging materials which impact the finished products.	C	Contrary to the internal procedure, the technical specification of the tray purchased from the supplier Cerreti S.r.l. of pet for food is not updated in the last 3 years, last update rev. 4 of 03/03/2020.
2	4.10.2	Cleaning and disinfection activities shall be implemented and shall result in effectively cleaned premises, facilities and equipment.	D	In the kitchen area, a clean stainless steel tub is overturned and placed on the floor.
3	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified to IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own storage practices shall be fulfilled and this shall be defined in the respective contract.	C	The audit carried out in the last 12 months at Eurotrade S.r.l. (warehouse of raw materials and finished products), is not formalised nor that at Volfrigo (raw materials storage warehouse).

Chapter 5: Measurements, analyses, improvements

N°	Reference	IFS requirement	Evaluation	Explanation

Summary of all requirements considered as not-applicable (N/A)

N°	Reference	IFS requirement	Evaluation	Explanation
1	4.4.4	Where a part of the product processing and/or primary packing and/or labelling is outsourced, this shall be documented in the food safety and quality management system and such processes shall be controlled to guarantee that food safety, product quality, legality and authenticity are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that they have been informed and have agreed to such outsourced process.	NA	No such case
2	4.4.5	An agreement shall be documented and implemented, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, testing and monitoring plans.	NA	No such case
3	4.4.6	Suppliers of the outsourced processes shall be approved through: • certification to IFS Food or other GFSI recognised food safety certification standard, or • documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	NA	No such case

Detailed IFS Audit Report

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: • food safety, product quality, legality and authenticity • customer focus • food safety culture • sustainability. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments. Objectives about food safety culture shall include, at a minimum, communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement.	A	Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management has broken down measurable objectives for communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement for the relevant departments to meet the food safety and product quality needs.
2	1.1.2	All relevant information related to food safety, product quality, legality and authenticity shall be communicated effectively and in a timely manner to the relevant personnel.	A	
3	1.2.1	KO N° 1: The senior management shall ensure that employees are aware of their responsibilities related to food safety and product quality and that mechanisms are implemented to monitor the effectiveness of their operation. Such mechanisms shall be identified and documented.	A	Based on the samples reviewed during the evaluation, the senior management provides sufficient resources to establish, implement, maintain, review and improve the food safety and product quality management system. Through the use of clear work instructions, an organisational chart and backup rules for staff, senior management ensures that employees are aware of their responsibilities. Monitoring is achieved through internal audits and site inspections among other measures.
4	1.2.2	The senior management shall provide sufficient and appropriate resources to meet the product and process requirements.	A	
5	1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart, showing the structure of the company, shall be documented and maintained.	A	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained an organisational chart identifying the job functions and responsibilities of those employees whose activities affect food safety. The chart is up to date. The department responsible for quality and food safety management reports directly to the senior management.
6	1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
7	1.2.5	The senior management shall maintain a system to ensure that the company is kept informed of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and that they are aware of factors that can influence food defence and food fraud risks.	A	Based on the samples reviewed during the evaluation, the senior management has implemented and applied an up-to-date system of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and is aware of factors that can influence food defence and food fraud risks. This applies to countries of production and destination.
8	1.2.6	The senior management shall ensure that the certification body is informed of any changes that may affect the company's ability to conform to the certification requirements. This shall include, at a minimum: • any legal entity name change • any production site location change. For the following specific situations: • any product recall • any product recall and/or withdrawal decided by authorities for food safety and/or food fraud reasons • any visit from authorities which results in mandatory action connected to food safety, and/or food fraud the certification body shall be informed within three (3) working days.	A	Name of the competent authorities: USL Toscana Centro Last visit of the competent authorities (even if it occurred more than 12 months ago): 07.12.2023 Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?: No Last health authority carried out on 07.12.2023 by USL Toscana Centro
9	1.3.1	The senior management shall ensure that the food safety and quality management system is reviewed. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. Such reviews shall include, at a minimum: • a review of objectives and policies including elements of food safety culture • results of audits and site inspections • positive and negative customer feedback • process compliance • food fraud assessment outcome • food defence assessment outcome • compliance issues • status of corrections and corrective actions • notifications from authorities.	A	Based on the samples reviewed during the evaluation, the corporate policy is communicated to all employees. Interviewed employees are aware of the corporate policy content and the policy has been applied consistently. Elements of food safety culture, including communication, training, feedback from employees and performance measurement on food safety are implemented. The senior management reviewed all elements of the food safety and product quality management system, including the HACCP plan within a 12 month period, to ensure their continuous suitability and effectiveness. The results of the annual Management Review are used to support the continuous improvement process.
10	1.3.2	Actions from the management review shall be aimed at supporting improvement. The management review shall assess follow-up actions from previous management reviews and any change that could affect the food safety and quality management system. The management review shall be fully documented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
11	1.3.3	The senior management shall identify and review (e.g. by internal audits or on-site inspections) the infrastructure and work environment needed to ensure food safety, product quality, legality and authenticity, at least once within a 12-month period, or whenever significant changes occur. This shall include, at a minimum: • buildings • supply systems • machines and equipment • transport • staff facilities • environmental conditions • hygienic conditions • workplace design • external influences (e.g. noise, vibration). Based on risks, the results of the review shall be considered for investment planning.	A	
12	2.1.1.1	A procedure shall be documented, implemented and maintained to control documents and their amendments. All documents which are necessary for compliance with food safety, product quality, legality, authenticity and customer requirements shall be available in their latest version. The reason for any amendments to documents, critical to those requirements, shall be recorded.	A	
13	2.1.1.2	The food safety and quality management system shall be documented, implemented and maintained and shall be kept in one secure location. This applies to both physical and/or digital documented systems.	A	
14	2.1.1.3	All documents shall be legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	A	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements are available in the latest version. The reasons for any amendments to documents, critical for product requirements, are recorded. The implemented system demontrates effective control over all operations and processes related to food safety and product quality.
15	2.1.2.1	Records and documented information shall be legible, properly completed and genuine. They shall be maintained in a way that subsequent revision or amendment is prohibited. If records are documented electronically, a system shall be maintained to ensure that only authorised personnel have access to create or amend those records (e.g. password protection).	A	

N°	Reference	IFS requirement	Evaluation	Explanation
16	2.1.2.2	All records and documented information shall be kept in accordance with legal and customer requirements. If no such requirements are defined, records and documented information shall be kept for a minimum of one year after the shelf life. For products which have no shelf life, the duration of record and documented information keeping shall be justified and this justification shall be documented.	A	Based on the samples reviewed during the evaluation, records and documented information are securely stored for the time period required to meet customer and legal requirements, or for a minimum of one year after the specified shelf-life of the food if customer or legal requirements are not available. The implemented system is effective and required records were available during the evaluation.
17	2.1.2.3	Records and documented information shall be securely stored and easily accessible.	A	
18	2.2.1.1	The basis of the company's food safety management system shall be a fully implemented, systematic and comprehensive HACCP based plan, following the Codex Alimentarius principles, good manufacturing practices, good hygiene practices and any legal requirements of the production and destination countries which may go beyond such principles. The HACCP plan shall be specific and implemented at the production site.	A	Based on the samples reviewed during the evaluation, the company's food safety management system is a fully implemented, systematic and comprehensive HACCP based plan that follows the Codex Alimentarius principles, good manufacturing practices and good hygiene practices. Legal requirements of the production and destination countries are followed. The HACCP plan is specific to the site and implemented, documented and maintained.
19	2.2.1.2	The HACCP plan shall cover all raw materials, packaging materials, products or product groups, as well as every process from incoming goods up to the dispatch of finished products, including product development.	A	Based on the samples reviewed during the evaluation, the HACCP plan covers all raw materials, packaging materials, products and every process from incoming goods up to the dispatch of finished products. Product development is covered in the HACCP plan.
20	2.2.1.3	The HACCP plan shall be based upon scientific literature or expert advice obtained from other sources, which may include: trade and industry associations, independent experts and authorities. This information shall be maintained in line with any new technical process development.	A	
21	2.2.1.4	In the event of changes to raw materials, packaging materials, processing methods, infrastructure and/or equipment, the HACCP plan shall be reviewed to ensure that product safety requirements are complied with.	A	
22	2.3.1.1	Assemble HACCP team: The HACCP team shall have the appropriate specific knowledge and expertise and be a multidisciplinary team which includes operational staff.	A	
23	2.3.1.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received appropriate training in the application of the HACCP principles and specific knowledge of the products and processes.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
24	2.3.2.1	A full description of the product shall be documented and maintained and shall contain all relevant information on product safety, which includes, at a minimum: • composition • physical, organoleptic, chemical and microbiological characteristics • legal requirements for the food safety of the product • methods of treatment, packaging, durability (shelf life) • conditions for storage, method of transport and distribution.	A	
25	2.3.3.1	The intended use of the product shall be described in relation to the expected use of the product by the end consumer, taking vulnerable groups of consumers into account.	A	
26	2.3.4.1	A flow diagram shall be documented and maintained for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram shall identify every step and each control measure defined for CCPs and other control measures. It shall be dated, and in the event of any change, shall be updated.	A	
27	2.3.5.1	Representatives of the HACCP team shall verify the flow diagram through on-site verifications, at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made.	A	
28	2.3.6.1	A hazard analysis shall be conducted for all possible and expected physical, chemical (including radiological and allergens) and biological hazards. The analysis shall also include hazards linked to materials in contact with food, packaging materials as well as hazards related to the work environment. The hazard analysis shall consider the likely occurrence of hazards and the severity of their adverse health effects. Consideration shall be given to the specific control measures that shall be applied to control each significant hazard.	A	
29	2.3.7.1	Determining whether the step at which a control measure is applied is a CCP in the HACCP system shall be facilitated by using a decision tree or other tool(s), which demonstrates a logical reasoned approach.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
30	2.3.8.1	For each CCP, critical limits shall be defined and validated to identify when a process is out of control.	A	CCPs in the company: 3 The following different CCPs are implemented • 2 Fish and fish products • Foreign body detection • Metal detector • Others - Freezing and frozen storage • 7 Combined products • Foreign body detection • Metal detector • Others - Freezing and frozen storage 3 CCPs determined: CCP1 - storage of raw material and frozen finished products CCP2 - freezing tunnel CCP3 - metal detector

N°	Reference	IFS requirement	Evaluation	Explanation
31	2.3.9.1	KO N° 2: Specific monitoring procedures in terms of method, frequency of measurement or observation and recording of results, shall be documented, implemented and maintained for each CCP, to detect any loss of control at that CCP. Each defined CCP shall be under control. Monitoring and control of each CCP shall be demonstrated by records.	A	The following different CCPs are implemented: • Temperature Microbial risk • Process step: During storage of raw material and frozen finished products • Control method: Temperature Control • Critical limit(s): >-16°C • Control frequency: In continuum plus QC check correct functioning every 30 minutes • Temperature control for microbial risk • Process step: During freezing tunnel • Control method: Temperature control • Critical limit(s): >-18°C • Control frequency: In continuum plus QC check correct functioning every 30 minutes • Metal detector for foreign bodies • Process step: During packaging • Control method: Metal detector • Critical limit(s): 2,5 mm Fe; 2,5 mm ss, 3.0 mm no Fe • Control frequency: monitored at start and end of production and every hour by QC - CCP1: During storage of raw material and frozen finished products. Microbial risk. CA: Temperature control. Critical Limit: >-16°C; - CCP2: During freezing tunnel, microbial risk. CA: Temperature control. Critical Limit: >-18°C; - CCP3: Metal detector monitored at the start every hour, at the end by QC, records provided and signed. CA in case of loss of check: rejection of the batch. Critical limits 2,5 mm Fe; 2,5 mm ss, 3.0 mm no Fe Monitoring procedure defined as follows: CCP1: Temperature monitored in continuous, alarm on site and sms message in case of loss of control, plus QC check correct functioning every 30 minutes, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on checked records 23.01.2024; signed by Quality Control operator; CCP2: Temperature monitored in continuous, alarm on site and sms message in case of loss of control, plus QC check correct functioning every 60 minutes, records

N°	Reference	IFS requirement	Evaluation	Explanation
				provided and signed. CA in case of loss of check: rejection of the batch. Seen records on 23.01.2024; signed by Quality Control operator; CCP3: Metal detector monitored every hour by QC, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on checked records 23.01.2024 signed by Quality Control operator. - CCP1: During storage of raw material and frozen finished products. Microbial risk. CA: Temperature control. Critical Limit: >-16°C; - CCP2: During freezing tunnel, microbial risk. CA: Temperature control. Critical Limit: >-18°C; - CCP3: Metal detector monitored at the start every hour, at the end by QC, records provided and signed. CA in case of loss of check: rejection of the batch. Critical limits 2,5 mm Fe; 2,5 mm ss, 3.0 mm no Fe Monitoring procedure defined as follows: CCP1: Temperature monitored in continuous, alarm on site and sms message in case of loss of control, plus QC check correct functioning every 30 minutes, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on checked records 23.01.2024; signed by Quality Control operator; CCP2: Temperature monitored in continuous, alarm on site and sms message in case of loss of control, plus QC check correct functioning every 60 minutes, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on 23.01.2024; signed by Quality Control operator; CCP3: Metal detector monitored every hour by QC, records provided and signed. CA in case of loss of check: rejection of the batch. Seen records on checked records 23.01.2024 signed by Quality Control operator.
32	2.3.9.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	A	
33	2.3.9.3	The operative personnel in charge of the monitoring of control measures defined for CCPs and other control measures shall have received specific training/instruction.	A	
34	2.3.9.4	Control measures, other than those defined for CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
35	2.3.10.1	In the event that the monitoring indicates that a particular control measure defined for a CCP or any other control measure is not under control, corrective actions shall be documented and implemented. Such corrective actions shall also take any action relating to non-conforming products into account and identify the root cause for the loss of control of CCPs.	A	
36	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.	A	
37	2.3.11.2	Procedures of verification shall be documented, implemented and maintained to confirm that the HACCP plan is working correctly. Verification activities of the HACCP plan, for example: • internal audits • testing • sampling • deviations and non-conformities • complaints shall be performed at least once within a 12-month period or whenever significant changes occur. The results of this verification shall be recorded and incorporated into the HACCP plan.	A	The HACCP plan is reviewed once within a 12 month period or whenever significant changes occur to raw materials, packaging materials, processing methods, infrastructure and equipment that impacts food safety.
38	2.3.12.1	Documentation and records related to the HACCP plan, for example: • hazard analysis • determination of control measures defined for CCPs and other control measures • determination of critical limits • processes • procedures • outcome of control measures defined for CCPs and other control measure monitoring activities • training records of the personnel in charge of the CCP monitoring • observed deviations and non-conformities and implemented corrective actions shall be available.	A	
39	3.1.1	All personnel performing work that affects product safety, quality, legality and authenticity shall have the required competence, appropriate to their role, as a result of education, work experience and/or training.	A	
40	3.1.2	The responsibilities, competencies and job descriptions for all job titles with an impact on food safety and product quality shall be documented, implemented and maintained. Assignment of key roles shall be defined.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
41	3.2.1	Risk-based requirements relating to personal hygiene shall be documented, implemented and maintained and shall include, at a minimum, the following areas: • hair and beards • protective clothing (including their conditions of use in staff facilities) • hand washing, disinfection and hygiene • eating, drinking, smoking/vaping or other use of tobacco • actions to be taken in case of cuts or skin abrasions • fingernails, jewellery, false nails/eyelashes and personal belongings (including medicines) • notification of infectious diseases and conditions impacting food safety via a medical screening procedure.	A	Based on the samples reviewed during the evaluation, documented personal hygiene standards are established, implemented and maintained to minimise food safety risks. In case of any health issue or infectious disease that may have an impact on food safety, the company is prepared to take actions, including medical screening procedures when applicable, in accordance with local legal requirements to minimise contamination risks.
42	3.2.2	KO N° 3: The requirements for personal hygiene shall be understood and applied by all relevant personnel, contractors and visitors.	A	Based on the samples reviewed during the evaluation, the requirements for personal hygiene are observed and applied by the relevant personnel, contractors and visitors. The verification, in addition to other aspects, takes place within the framework of internal audits and site inspections.
43	3.2.3	Compliance with personal hygiene requirements shall be monitored with a frequency based on risks, but at least once within a 3-month period.	A	
44	3.2.4	A risk-based program shall be implemented and maintained to control the effectiveness of hand hygiene.	A	
45	3.2.5	Visible jewellery (including piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated based on risks and shall be effectively managed.	A	
46	3.2.6	Cuts and skin abrasions shall be covered with a plaster/bandage that shall not pose contamination risks. Plasters/bandages shall be waterproof and coloured differently from the product colour. Where appropriate: • plasters/bandages shall contain a metal strip • single use gloves shall be worn.	A	
47	3.2.7	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	A	
48	3.2.8	Usage rules shall be implemented for work areas/activities where it is required to wear gloves (coloured differently from the product colour).	A	Based on the samples reviewed during the evaluation, hygiene usage rules are implemented accordingly.
49	3.2.9	Adequate protective clothing shall be provided in sufficient quantity for each employee.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
50	3.2.10	All protective clothing shall be thoroughly and regularly laundered in-house, by approved contractors or by employees. This decision shall be documented and based on risks. Requirements related to laundry shall ensure a minimum of the following: • sufficient segregation between dirty and clean clothing at all times • laundering conditions on water temperature and detergent dosage • avoidance of contamination until use. The effectiveness of the laundering shall be monitored..	A	
51	3.2.11	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken to minimise contamination risks.	A	
52	3.3.1	Documented training and/or instruction programs shall be implemented with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: • training contents • training frequency • employee tasks • languages • qualified trainer/tutor • evaluation of training effectiveness.	A	Based on the samples reviewed during the evaluation, the company has documented and implemented a program to cover training and instruction with respect to the product and process requirements and the training needs of the employees, based on their job position.
53	3.3.2	The documented training and/or instruction programs shall apply to all personnel, including seasonal and temporary workers and employees from external companies, employed in the respective work area. Upon employment, and before commencing work, they shall be trained/ instructed in accordance with the documented training/instruction programs.	A	Based on the samples reviewed during the evaluation, the company has implemented the necessary trainings to cover all personnel, seasonal and temporary workers and employees from external companies, employed in the respective work area.
54	3.3.3	Records of all training/instruction events shall be available, stating: • list of participants (including their signature) • date • duration • contents of training • name of trainer/tutor. A procedure or program shall be documented, implemented and maintained to prove the effectiveness of the training and/or instruction programs.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
55	3.3.4	The contents of training and/or instruction shall be reviewed and updated when necessary. Special consideration shall be given to these specific issues, at a minimum: • food safety • product authenticity, including food fraud • product quality • food defence • food related legal requirements • product/process modifications • feedback from the previous documented training/instruction programs.	A	
56	3.4.1	Adequate staff facilities shall be provided and shall be proportional in size, equipped for the number of personnel, and designed and controlled to minimise food safety risks. Such facilities shall be maintained in a way to prevent contamination.	A	Based on the samples reviewed during the evaluation, the company provides suitable staff facilities including toilets, which are proportional in size, equipped for the number of personnel, designed and maintained to minimise food safety risks.
57	3.4.2	Product contamination risks by food and drink and/or foreign materials shall be minimised. Consideration shall be given to food and drink from vending machines, canteen and/or brought to work by personnel.	A	
58	3.4.3	Changing rooms shall be located to allow direct access to the areas where unpacked food products are handled. When infrastructure does not allow it, alternative measures shall be implemented and maintained to minimise product contamination risks. Outdoor clothing and protective clothing shall be stored separately unless alternative measures are implemented and maintained to prevent contamination risks.	A	
59	3.4.4	Toilets shall neither have direct access nor pose contamination risks to areas where products are handled. Toilets shall be equipped with adequate hand washing facilities. The facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.	A	
60	3.4.5	Hand hygiene facilities shall be provided and shall address, at a minimum: • adequate number of wash basins • suitably located at access points to and/or within production areas • designated for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on risks.	A	Based on the samples reviewed during the evaluation, hand washing facilities are provided, designed and operated to minimise food safety risks.
61	3.4.6	Hand hygiene facilities shall provide: • running potable water at an adequate temperature • adequate cleaning and disinfection equipment • adequate means for hand drying.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
62	3.4.7	Where the processes require a higher hygiene control, the hand washing equipment shall provide in addition: • hand contact-free fittings • hand disinfection • waste container with hand contact-free opening.	A	
63	3.4.8	Where needed, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.	A	
64	4.1.1	A procedure shall be implemented and maintained to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company's continuous improvement.	A	
65	4.1.2	All requirements related to food safety and product quality, within the customer agreements, and any revision of these clauses, shall be communicated to, and implemented by each relevant department.	A	
66	4.1.3	KO N° 4: Where there are customer agreements related to: • product recipe (including raw materials characteristics) • process • technological requirements • testing and monitoring plans • packaging • labelling these shall be complied with.	A	Which of the following 6 types is the customer agreement related to: Recipe At the audit time checked CRUSTACEAN SAUCE, customer COOP, 450g date 25.01.2023, approved by customer the 25.01.2023, Product description, shelf life 540 days, ingredient list, Allergens list, GMO status, Technical data, Logistics data Microbial characteristics, Organoleptic characteristics, Transport temperature, storage temperature
67	4.1.4	In accordance with customer requirements, the senior management shall inform their affected customers, as soon as possible, of any issue related to product safety or legality, including deviations and non-conformities identified by competent authorities.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
68	4.2.1.1	Specifications shall be documented and implemented for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	A	The following finished product specifications (minimum 2) have been reviewed during the evaluation: Finished product of Company brand: - Sautè di Mare 400g dated 22.08.2023; - Condiscoglio with tomato 450g issue 9 dated 24.03.2022. The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers: Yes Seen specification for finished products for client brand which are formally agreed with clients: CRUSTACEAN SAUCE, customer COOP, 450g date 25.01.2023, approved by customer the 25.01.2023, Product description, shelf life 540 days, ingredient list, Allergens list, GMO status, Technical data, Logistics data Microbial characteristics, Organoleptic characteristics, Transport temperature, storage temperature
69	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be documented, implemented and maintained and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specifications in case of any modification related to: • raw materials • formulas/recipes • processes which impact the finished products • packaging materials which impact the finished products.	C	Contrary to the internal procedure, the technical specification of the tray purchased from the supplier Cerreti S.r.l. of pet for food is not updated in the last 3 years, last update rev. 4 of 03/03/2020.
70	4.2.1.3	KO N° 5: Specifications shall be documented and implemented for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and in compliance with legal requirements and, if defined, with customer requirements.	A	The following raw material specifications (minimum 5, based on the identified risks, more might be necessary) have been reviewed during the evaluation: The following specification were verified on site through software AYAMA: INGREDIENTS: - 10853 Argentinian shrimps unshelled issue 3 dated 01.08.2023; - Sunflower oil by A. issue 14 darted 12.10.2021; - Pepper Spices by A. issue 1 dated 12.03.2021; - Tomato sauce issue 9 dated 0.06.2021; - White wine by S. issue 3 dated 18.10.2023. The reviewed specifications were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the procedure to control the creation, approval and amendment of specifications.

N°	Reference	IFS requirement	Evaluation	Explanation
71	4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.	A	
72	4.2.1.5	Where products are requested to be labelled and/or promoted with a claim or where certain methods of treatment or production are excluded, measures shall be implemented to demonstrate compliance with such a statement.	A	There are specific requirements from clients for claims: Yes Specific requirements: • MSC products; Gluten Free There are specific requirements from clients that certain treatment or manufacturing methods are excluded (e.g. GMO, irradiation): No The company works with products that consist of, contain or are produced from GMOs: No MSC products; without gluten
73	4.3.1	A procedure for the development or modification of products and/or processes shall be documented, implemented and maintained and shall include, at a minimum, a hazard analysis and assessment of associated risks.	A	
74	4.3.2	The procedure shall ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. The company does not handle any bulk material
75	4.3.3	The development and/or modification process shall result in specifications about formulation, rework, packaging materials, manufacturing processes and comply with food safety, product quality, legality, authenticity and customer requirements. This includes factory trials, product testing and process monitoring. The progress and results of product development/modification shall be recorded.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a product and process development / modification process which results in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. The reviewed records related to product and process development / modification have been found compliant.
76	4.3.4	Shelf life tests or appropriate validation through microbiological, chemical and organoleptic evaluation shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. The shelf life shall be defined in accordance with this evaluation.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
77	4.3.5	Recommendations for preparation and/or instructions for use of food products related to food safety and/or product quality shall be validated and documented.	A	
78	4.3.6	Nutritional information or claims which are declared on labelling shall be validated through studies and/or tests throughout the shelf life of the products.	A	
79	4.4.1	A procedure for the sourcing of raw materials, semi-finished products and packaging materials and the approval and monitoring of suppliers (internal and external) shall be documented, implemented and maintained. This procedure shall contain, at a minimum: • raw materials and/or suppliers' risks • required performance standards (e.g., certification, origin, etc.) • exceptional situations (e.g. emergency purchase) and, based on risks, additional criteria, for example: • audits performed by an experienced and competent person • testing results • supplier reliability • complaints • supplier questionnaire.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the evaluation and approval of all suppliers which have an effect on food safety and product quality. The procedure addresses purchasing in exceptional situations to ensure that all materials and services comply with the documented specified requirements. The procedure also covers the continuous monitoring of suppliers which have an effect on food safety and quality. Based on the samples reviewed during the evaluation, related records and where necessary follow-up actions have been reviewed and found compliant.
80	4.4.2	The purchased materials shall be assessed, based on risks and suppliers' status, for food safety, product quality, legality and authenticity. The results shall be the basis for the testing and monitoring plans.	A	
81	4.4.3	The purchasing services, which have, based on risks, an impact on food safety and product quality, shall be evaluated to ensure they comply with defined requirements. This shall take into account, at a minimum: • the service requirements • the supplier's status (according to its assessment) • the impact of the service on the finished products.	A	The reviewed specifications for purchased services were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the process to control the agreement, approval and change of purchased services.
82	4.4.4	Where a part of the product processing and/or primary packing and/or labelling is outsourced, this shall be documented in the food safety and quality management system and such processes shall be controlled to guarantee that food safety, product quality, legality and authenticity are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that they have been informed and have agreed to such outsourced process.	NA	No such case

N°	Reference	IFS requirement	Evaluation	Explanation
83	4.4.5	An agreement shall be documented and implemented, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, testing and monitoring plans.	NA	No such case
84	4.4.6	Suppliers of the outsourced processes shall be approved through: • certification to IFS Food or other GFSI recognised food safety certification standard, or • documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	NA	No such case
85	4.4.7	The sourcing of materials and supplier assessments shall be reviewed at least once within a 12-month period or whenever significant changes occur. Records of the reviews and the consequential actions of the assessment shall be documented.	A	
86	4.5.1	Based on risks and intended use, key parameters for the packaging materials shall be defined in detailed specifications complying with the current relevant legislation and other relevant hazards or risks. Suitability of the food contact packaging materials and existence of functional barrier(s) shall be validated for each relevant product. It shall be monitored and demonstrated by test/analysis, for example: • organoleptic tests • storage tests • chemical analyses • migration test results.	A	List the kind of food contact packaging materials used for finished products: • vacuum pack, skin pack or sealed polybag • plastic bags, plastic trays and carton box • skin packthermoformed film, vacuum packing film Packaging material used: vacuum pack, skin pack or sealed polybag; plastic bags, plastic trays and carton box; skin packthermoformed film, vacuum packing film The suppliers are certified according to GFSI standard (e.g. BRCGS) or in alternative audit. At the audit time randomly checked: • BOTTOM &TOP, Supplier "S.A. srl, BRC certification expire date 26.11.2024; • FILM, reels TH300; Supplier "S.A. srl, BRC certification expire date 26.11.2024; • Plastic Tray, supplier S.I.S. spa, BRCGS certificate exp. 8.08.2024
87	4.5.2	For all packaging materials which could have an impact on products, declarations of compliance, which attest compliance with legal requirements shall be documented. In the event that no specific legal requirements are applicable, evidence shall be maintained to ensure that packaging materials are suitable for use. This applies for packaging materials which could have an influence on raw materials, semi-finished and finished products.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
88	4.5.3	Used packaging and labelling shall correspond to the product being packed and shall comply with agreed customer product specifications. Labelling information shall be legible and indelible. This shall be monitored and documented at least at the start and end of a production run as well as at every product changeover.	A	
89	4.6.1	Potential adverse impact on food safety and/or product quality from the factory environment (e.g. ground, air) shall be investigated. Where risks have been identified (e.g. extremely dusty air, strong smells), measures shall be documented, implemented and reviewed for effectiveness at least once within a 12-month period or whenever significant changes occur.	A	The company investigated the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and / or quality is at risk, appropriate control measures have been implemented. Outside areas are, based on the samples reviewed during the evaluation, maintained to ensure food safety and product quality.
90	4.7.1	All external areas of the factory shall be clean, tidy, designed and maintained in a way to prevent contamination. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	
91	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be ensured that there are no contamination risks or adverse effects on food safety and quality	A	
92	4.8.1	A site plan covering all buildings shall be documented and maintained and shall describe, at a minimum, the process flow of: • finished products • semi-finished products, including rework • packaging materials • raw materials • personnel • waste • water.	A	
93	4.8.2	The process flow, from receipt of goods to dispatch, shall be implemented, maintained, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging materials, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	A	Only to be filled in for animal slaughtering sites: No such case Based on the samples reviewed during the evaluation, the layout, process flows and processes and procedures are designed, planned, implemented, constructed, maintained and suitable to mitigate all food safety risks. Cross contamination risks are minimized through effective measures for purchased materials, work in progress, rework, packaging and finished products.
94	4.8.3	In the case where areas sensitive to microbiological, chemical and physical risks, have been identified, they shall be designed and operated to ensure product safety is not compromised.	A	
95	4.8.4	Laboratory facilities and in-process controls shall not affect product safety.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
96	4.9.1.1	Premises where food products are prepared, treated, processed and stored shall be designed, constructed and maintained to ensure food safety.	A	General summary of the conditions of the infrastructure: general condition, control measures, monitoring, what is the risk for product contamination, etc.: The fabrication of the site buildings and facilities are suitable. Floors are constructed of coated concrete and whilst some areas show minor wear which is maintained through the maintenance programme, generally in good repair. Floors are in satisfactory condition, being of impervious resin finish and able to meet demands of the process. The fabrication of the site buildings and facilities are suitable. Floors are constructed of coated concrete and whilst some areas show minor wear which is maintained through the maintenance programme, generally in good repair. Floors are in satisfactory condition, being of impervious resin finish and able to meet demands of the process.
97	4.9.2.1	Walls shall be designed and constructed to meet production requirements in a way to prevent contamination, reduce condensation and mould growth, facilitate cleaning and if necessary, disinfection.	A	
98	4.9.2.2	The surfaces of walls shall be maintained in a way to prevent contamination and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	A	
99	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning and if necessary, disinfection.	A	
100	4.9.3.1	Floor covering shall be designed and constructed to meet production requirements and be maintained in a way to prevent contamination and facilitate cleaning and if necessary, disinfection. Surfaces shall be impervious and wear-resistant.	A	
101	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be designed, constructed and maintained in a way to minimise product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants) and shall be easy to clean.	A	
102	4.9.3.3	In food handling areas, machinery and piping shall be arranged to allow waste water, if possible, to flow directly into a drain. Water and other liquids shall reach drainage using appropriate measures without difficulty. Stagnation of puddles shall be avoided.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
103	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps, etc.) shall be designed, constructed and maintained to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	A	
104	4.9.4.2	Where false ceilings are used, access to the vacant area shall be provided to facilitate cleaning, maintenance and inspection for pest control.	A	
105	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in a way to prevent contamination.	A	
106	4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.	A	
107	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easy to clean pest screens or other measures to prevent any contamination.	A	
108	4.9.5.4	In areas where unpackaged products are handled, windows shall be protected against breakage.	A	
109	4.9.6.1	Doors and gates shall be maintained in a way to prevent contamination and be easy to clean. They shall be designed and constructed of non-absorbent materials to avoid: • splintering parts • flaking paint • corrosion.	A	
110	4.9.6.2	External doors and gates shall be constructured to prevent the access of pests.	A	
111	4.9.6.3	Plastic strip curtains separating areas shall be maintained in a way to prevent contamination and be easy to clean.	A	
112	4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.	A	
113	4.9.8.1	Adequate natural and/or artificial ventilation shall be designed, constructed and maintained in all areas.	A	
114	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and monitored, cleaned or replaced as necessary.	A	
115	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
116	4.9.8.4	Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
117	4.9.9.1	Water which is used for hand washing, cleaning and disinfection, or as an ingredient in the production process shall be of potable quality at the point of use and supplied in sufficient quantities.	A	Origin of the potable water/used water: Potable water in use available from well (POZZO NORD - POZZO SUD) Own source: Yes Local water supplier: Yes Internal laboratory: Yes External laboratory: Yes Frequency of water analyses: Yearly Performed analyses: • Example Data Laboratory Merieux (0051) sampling point 6 of 08.01.2024 chemical, pesticide, and microbial parameters QAT water analysis scheduled, lab BIOKIM (0968) point LINE A date 23.11.2022 nebulization with conforming values. Microbiological (parameters): • CBT, E. Coli, pseudomonas, clostridium Perfringens, Coliforms and Enterococcus Chemical (parameters): • heavy metals, arsenic, pesticide, IPA Procedure IO 71.1 “Servizi, Acqua, Aria e Luce” issue 9 dated 04.10.2023 for water management in HACCP manual. Potable water in use available from well (POZZO NORD - POZZO SUD). Water used for cleaning and ingredient. A schematic plan of water is available dated 03.01.2024. Relevant records are maintained. Pluming system map detailing all sampling points was available. Water test criteria evaluation considering well water. Create matrix, based on quantity used 155/ m3. Yearly basis, with chemical and microbial analysis, verification parameters chemical (arsenic, pesticide, IPA) consideration point at the use cleaning, nebulization, QAT, monthly basis for nebulization. Routine monthly LINE A, H, L microbiology, potability. YEARLY Analysis are carried out by external accredited lab MERIEUX (Accredia 0051) for microbiological (including TMC, E. coli, Coliforms and Enterococcus) and chemical (including heavy metals) parameters with reference to D. Lgs. 02/2023. Example Data Laboratory Merieux (0051) sampling point 6 of 08.01.2024 chemical, pesticide, and microbial parameters QAT water analysis scheduled, lab BIOKIM (0968) point LINE A date 23.11.2023 nebulization with conforming values. Verification considering chemical and contaminant and

N°	Reference	IFS requirement	Evaluation	Explanation
				microbiology CBT, E. Coli, pseudomonas, clostridium Perfringens.
118	4.9.9.2	The quality of water (including recycled water), steam or ice shall be monitored following a riskbased sampling plan.	A	
119	4.9.9.3	Recycled water, which is used in the process, shall not pose contamination risks.	A	
120	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the potable water system nor allow the possibility of reflux, to prevent contamination of potable water sources or factory environment.	A	
121	4.9.10.1	The quality of compressed air that comes in direct contact with food or food contact materials shall be monitored based on risks. Compressed air shall not pose contamination risks.	A	Based on the samples reviewed during the evaluation, the quality of compressed air and other gases that comes in direct contact with food or primary packaging materials is monitored and is suitable for the intended use.
122	4.9.10.2	Gases that come in direct contact with food or food contact materials, shall demonstrate safety and quality for the intended use.	A	
123	4.10.1	Risk-based cleaning and disinfection schedules shall be validated, documented and implemented. These shall specify: • objectives • responsibilities • the products used and their instructions for use • dosage of cleaning and disinfection chemicals • the areas and timeslots for cleaning and disinfection activities • cleaning and disinfection frequency • Cleaning In Place (CIP) criteria, if applicable • documentation requirements • hazard symbols (if necessary).	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained cleaning and disinfection schedules which are effective to minimise food safety risks. The effectiveness of the cleaning and disinfection measures is verified and justified by methods based on risk assessment. Cleaning activities do not represent a food safety risk.
124	4.10.2	Cleaning and disinfection activities shall be implemented and shall result in effectively cleaned premises, facilities and equipment.	D	In the kitchen area, a clean stainless steel tub is overturned and placed on the floor.
125	4.10.3	Cleaning and disinfection activities shall be documented and such records shall be verified by a responsible designated person in the company.	A	
126	4.10.4	Only competent personnel shall perform cleaning and disinfection activities. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	A	Based on the samples reviewed during the evaluation, the company has competent personnel performing cleaning and disinfection and has implemented the necessary trainings for cleaning and disinfection schedules.
127	4.10.5	The intended use of cleaning and disinfection equipment shall be clearly specified. It shall be used and stored in a way to avoid contamination.	A	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination.

N°	Reference	IFS requirement	Evaluation	Explanation
128	4.10.6	Safety data sheets and instructions for use shall be available on-site for cleaning and disinfection chemicals. Personnel responsible for cleaning and disinfection activities shall be able to demonstrate their knowledge of such instructions.	A	
129	4.10.7	The effectiveness of the cleaning and disinfection measures shall be verified. The verification shall rely on a risk-based sampling schedule and shall consider, one or several actions, for example: • visual inspection • rapid testing • analytical testing methods. Resultant actions shall be documented.	A	
130	4.10.8	Cleaning and disinfection schedules shall be reviewed and modified in the event that changes occur to products, processes or cleaning and disinfection equipment, if necessary.	A	
131	4.10.9	Where a company hires a third-party service provider for cleaning and disinfection activities in production areas, all above-mentioned requirements shall be documented in the service contract.	A	
132	4.11.1	A waste management procedure shall be documented, implemented and maintained to prevent cross contamination.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a waste and waste water management procedure to avoid cross contamination.
133	4.11.2	All local legal requirements for waste disposal shall be met.	A	
134	4.11.3	Food waste and other waste shall be removed as quickly as possible from areas where food is handled. The accumulation of waste shall be avoided.	A	
135	4.11.4	Waste collection containers shall be clearly marked, suitably designed and maintained, easy to clean, and where necessary, disinfected.	A	
136	4.11.5	If a company decides to separate food waste and to reintroduce it into the feed supply chain, measures or procedures shall be implemented to prevent contamination or deterioration of this material	A	
137	4.11.6	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorised third-parties only. Records of waste disposal shall be kept by the company.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
138	4.12.1	KO N° 6: Based on risks, procedures shall be documented, implemented and maintained to prevent contamination with foreign materials. Contaminated products shall be treated as non-conforming products.	A	To control and mitigate the risk of foreign material contamination the company uses the following equipment and methods: • Filtration of EVO oil destined to Line. Oil filter 25 micron • Metal detector at the end of every production line (Fe 2,5mm, NonFe 3mm, SS 2,5mm). • Two X-ray Detector at the end of every production line (Metal 2,5 mm, Glass 2,5 mm, stone 10 mm). • Iron: 2,5mm • Non-iron: 3mm • Stainless steel: 2,5-2,6mm • Others: 2mm Glass + 2mm Stone If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: • N/A The procedure to prevent the risk of physical contamination of product was defined. In the final part of every production line a metal detector. The equipment to detect foreign materials are: - Filtration of EVO oil destined to Line. Oil filter 25 micron - Metal detector at the end of every production line (Fe 2,5mm, NonFe 3mm, SS 2,5mm). - Two X-ray Detector at the end of every production line (Metal 2,5 mm, Glass 2,5 mm, stone 10 mm).
139	4.12.2	The products being processed shall be protected against physical contamination, which includes but is not limited to: • environmental contaminants • oils or dripping liquids from machinery • dust spills. Special consideration shall also be given to product contamination risks caused by: • equipment and utensils • pipes • walkways • platforms • ladders. If, for technological characteristics and/or needs, it is not possible to protect the products, appropriate control measures shall be implemented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
140	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.	A	
141	4.12.4	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection to prevent subsequent contamination. Detectors shall be subjected to maintenance to avoid malfunction at least once within a 12-month period, or whenever significant changes occur.	A	
142	4.12.5	The accuracy of all equipment and methods designed to detect and/or eliminate foreign materials shall be specified. Functionality tests of such equipment and methods shall be carried out on a risk-based frequency. In case of malfunction or failure, the impact on products and processes shall be assessed.	A	
143	4.12.6	Potentially contaminated products shall be isolated. Access and actions for the further handling or testing of these isolated products shall only be carried out by authorised personnel.	A	
144	4.12.7	In areas where raw materials, semi-finished and finished products are handled, the use of glass and/or brittle materials shall be excluded; however, where the presence of glass and/or brittle materials cannot be avoided, the risks shall be controlled and the glass and/or brittle materials shall be clean and pose no risks to product safety.	A	
145	4.12.8	Risk-based measures shall be implemented and maintained for the handling of glass packaging, glass containers or other kinds of containers in the production process (turn over, blow, rinse, etc.). After this process step, there shall be no further contamination risks.	A	
146	4.12.9	Procedure(s) shall be documented, implemented and maintained describing the measures to be taken in case of glass breakage and/or brittle materials. Such measures shall include identifying the scope of goods to be isolated, specifying authorised personnel, cleaning and if necessary, disinfection of the production environment and releasing the production line for continued production.	A	
147	4.12.10	Breakages of glass and brittle materials shall be recorded. Exceptions shall be justified and documented.	A	
148	4.12.11	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
149	4.12.12	In areas where raw materials, semi-finished and finished products are handled, the use of wood shall be excluded; however, where the presence of wood cannot be avoided, the risks shall be controlled and the wood shall be clean and pose no risks to product safety.	A	
150	4.13.1	Site premises and equipment shall be designed, built and maintained to prevent pest infestation.	A	
151	4.13.2	Risk-based pest control measures shall be documented, implemented and maintained. They shall comply with local legal requirements and shall take into account, at a minimum: • factory environment (potential and targeted pests) • type of raw material/finished products • site plan with area for application (bait map) • constructional designs susceptible for pest activity, for example ceilings, cellars, pipes, corners • identification of the baits on-site • responsibilities, in-house/external • agents used and their instructions for use and safety • frequency of inspections • rented storage if applicable.	A	External service provider: Yes Pest monitoring activities are carried out internally by own employees: No Frequency: monthly Inspections include: • Rodent, moths, bugs, beetles, mosquitos and flies and birds Last inspection: 28.12.2023 The inspection reports show no particular pest activities inside facilities since the last IFS Audit: Yes The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained adequate pest control measures to prevent, monitor and control or eliminate the risks of pest infestation at the site which are in compliance with local legal requirements.
152	4.13.3	Where a company hires a third-party service provider for pest control, all above-mentioned requirements shall be documented in the service contract. A competent person at the company shall be appointed to monitor the pest control activities. Even if the pest control service is outsourced, responsibilities for the necessary actions (including ongoing supervision of pest control activities) shall remain within the company.	A	
153	4.13.4	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken.	A	
154	4.13.5	Baits, traps and insect exterminators shall be fully functioning, sufficient in number, designed for purpose, placed in appropriate positions and used in a way to avoid contamination.	A	
155	4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
156	4.13.7	The effectiveness of the pest control measures shall be monitored, including trend analysis, to allow timely appropriate actions. Records of this monitoring shall be available.	A	
157	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for compliance with specifications and a determined risk-based monitoring plan. The monitoring plan shall be justified by risk assessment. Records of those inspections shall be available.	A	The company has documented, implemented and, based on the samples reviewed during the evaluation, maintained a risk based inspection plan for all incoming goods, including packaging materials and labels. The inspection plan includes a check against specifications to ensure that only materials meeting the food safety and product quality requirements are accepted.
158	4.14.2	A system shall be implemented and maintained to ensure storage conditions of raw materials, semi-finished, finished products and packaging materials, correspond to product specifications, and do not have any negative impact on other products.	A	Based on the samples reviewed during the evaluation, the company has allocated storage areas and conditions for raw materials, semi-finished, finished products and packaging materials which are in compliance with specifications. During the site tour no negative impact on food safety and quality has been observed.
159	4.14.3	Raw materials, packaging materials, semi-finished and finished products shall be stored to minimise contamination risks or any other negative impact.	A	
160	4.14.4	Adequate storage facilities shall be available for the management and storage of working materials, process aids and additives. The personnel responsible for the management of storage facilities shall be trained.	A	
161	4.14.5	All products shall be identified. Use of products shall be undertaken in accordance with the principles of First In/First Out and/or First Expired/First Out.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a process to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life.
162	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified to IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own storage practices shall be fulfilled and this shall be defined in the respective contract.	C	The audit carried out in the last 12 months at Eurotrade S.r.l. (warehouse of raw materials and finished products), is not formalised nor that at Volfrigo (raw materials storage warehouse).
163	4.15.1	The conditions inside the vehicles related to the absence of, for example: • strange smells • high dust load • adverse humidity • pests • mould shall be checked before loading and documented to ensure compliance with the defined conditions.	A	Based on the samples reviewed during the evaluation, the company has implemented and maintained a process to ensure that all containers and vehicles used for the transportation of food products are designed and suitably constructed for the intended purpose to mitigate any food safety and quality risks.

N°	Reference	IFS requirement	Evaluation	Explanation
164	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	A	
165	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be documented, implemented and maintained. Different categories of goods (food/non-food) shall be taken into consideration, if applicable.	A	
166	4.15.4	Where goods are transported at certain temperatures, maintaining the appropriate range of temperatures during transport shall be ensured and documented.	A	
167	4.15.5	Risk-based hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall be implemented. Measures taken shall be recorded.	A	
168	4.15.6	The loading/unloading areas shall be appropriate for their intended use. They shall be constructed in a way that: • the risks of pest intake are mitigated • products are protected from adverse weather conditions • accumulation of waste is avoided • condensation and growth of mould are prevented • cleaning and if necessary, disinfection can be easily undertaken.	A	
169	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be defined in the respective contract.	A	
170	4.16.1	A maintenance plan shall be documented, implemented and maintained, that covers all critical equipment (including transport and storage premises) to ensure food safety, product quality and legality. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained an adequate maintenance plan covering premises and equipment (including transport) to minimise food safety risks. Maintenance activities observed during the site tour did not represent a food safety risk.
171	4.16.2	Food safety, product quality, legality and authenticity shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	A	
172	4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
173	4.16.4	Failures and malfunctions of premises and equipment (including transport) that are essential for food safety and product quality shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan.	A	
174	4.16.5	Temporary repairs shall be carried out to avoid compromising food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	A	
175	4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company requirements regarding material, equipment and operational rules shall be defined, documented and maintained in the service contract, to prevent any product contamination.	A	
176	4.17.1	Equipment shall be suitably designed and defined for the intended use. Before commissioning new equipment, compliance with food safety, product quality, legality, authenticity and customer requirements shall be validated.	A	Based on the samples reviewed during the evaluation, the company is able to ensure that the equipment is suitably designed and specified for the intended use. During the site tour it has been observed that equipment is designed and used to minimise food safety risks. Equipment is in a condition that does not compromise food safety and product quality.
177	4.17.2	For all equipment and utensils which could have an impact on the product, evidence shall be documented to demonstrate compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, for example: • certificate of conformity • technical specifications • manufacturer's self-declaration to demonstrate that they are suitable for the intended use.	A	
178	4.17.3	Equipment shall be located to allow effective cleaning, disinfection and maintenance operations.	A	
179	4.17.4	All product equipment shall be in a condition that does not compromise food safety and product quality.	A	
180	4.17.5	In the event of changes to equipment, the process characteristics shall be reviewed to ensure that food safety, product quality, legality, authenticity and customer requirements are complied with.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
181	4.18.1	KO N° 7: A traceability system shall be documented, implemented and maintained that enables the identification of product lots and their relation to batches of raw materials, and food contact packaging materials, and/or materials carrying legal and/or relevant food safety information. The traceability system shall incorporate all relevant records of: • receipt • processing at all steps • use of rework • distribution. Traceability shall be ensured and documented until delivery to the customer.	A	Origin of the product sample: Selected on site by auditor Finished product: FiorFiore with crustaceans code 944 produced on 13.09.2023, batch 130723 BB 03.01.2025 Based on the traceability sample that was used to verify upstream and downstream traceability (from delivered products to raw materials, and vice versa) the given time could be proven; including packaging and mass balance: 1 hours The following ingredients and packaging material specifications have been checked within the framework of the traceability test: Seen recipe and hake broth base (batch SE120923). Checked all production-process and traceability records, ingredients and finished product specifications, customer agreement, laboratory analysis and line/equipment maintenance, calibration, sanitation as well as operators training records. Accurate results including mass balance check: produced 19.440 pieces, sold 13.752 pieces and in warehouse 5.688 pieces. The result of the traceability exercise during the evaluation has been found compliant: Yes The company has a documented, implemented and maintained traceability procedure, which enables the identification of product lots and their relation to batches of raw materials, packaging in direct contact with food, packaging intended or expected to be in direct contact with food. Based on the samples reviewed during the evaluation, traceability is ensured and documented until delivery to the customer.
182	4.18.2	The traceability system, including mass balance, shall be tested at least once within a 12-month period or whenever significant changes occur. The test samples shall reflect the complexity of the company's product range. The test records shall demonstrate upstream and downstream traceability (from delivered products to raw materials, and vice versa).	A	The company conducts at least one internal traceability test within a 12 month period which covers the upstream and downstream traceability as well as a mass balance.
183	4.18.3	The traceability from the finished products to the raw materials and to the customers shall be performed within four (4) hours maximum. Test results, including the timeframe for obtaining the information, shall be recorded and, where necessary, actions shall be taken. Timeframe objectives shall be in compliance with customer requirements, if less than four (4) hours are required.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
184	4.18.4	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific lot labelling. Shelf life (e.g. best before date) of labelled goods shall be defined using the original production batch.	A	
185	4.18.5	If required by the customer, identified representative samples of the manufacturing lot or batch number shall be stored appropriately and kept until expiration of the "Use by" or "Best before" date of the finished products and, if necessary, for a determined period beyond this date.	A	
186	4.19.1	For all raw materials, a risk assessment shall be performed to identify allergens requiring declarations, including accidental or technically unavoidable cross-contaminations of legally declared allergens and traces. This information shall be available and relevant to the country/ies of sale of the finished products and shall be documented and maintained for all raw materials. A continuously up to date listing of all raw materials containing allergens used on the premises shall be maintained. This shall also identify all blends and formulas to which such raw materials containing allergens are added.	A	
187	4.19.2	Risk-based measures shall be implemented and maintained from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks shall be considered, related to, at a minimum: • environment • transport • storage • raw materials • personnel (including contractors and visitors). Implemented measures shall be monitored.	A	Allergens present at the site: • Fish, molluscs (mussels, shellfish), crustaceans, Sulphur dioxide (SO2), Gluten, milk Mitigation measures in place: • Separated storage of allergens, intermediate cleaning after allergen products, allergens taken into consideration during production planning, verification test done of allergen traces from following product not containing allergen. The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a process to control and mitigate the risks of allergen contamination. This includes a risk assessment of allergen cross contamination. The labelling of finished products reviewed during the evaluation is in compliance with relevant legislation in country/ies of destination.

N°	Reference	IFS requirement	Evaluation	Explanation
188	4.19.3	Finished products containing allergens that require declarations shall be declared in accordance with legal requirements. Accidental or technically unavoidable cross-contaminations of legally declared allergens and traces shall be labelled. The decision shall be risk-based. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.	A	
189	4.20.1	The responsibilities for a food fraud vulnerability assessment and mitigation plan shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
190	4.20.2	A documented food fraud vulnerability assessment, including assessment criteria, shall be documented, implemented and maintained. The scope of the assessment shall cover all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting.	A	Raw material groups/ product groups that were identified as risky in the vulnerability assessment • 1 Oils • Others - Sunflower oil • Degree of processing • 2 Fish & Seafood • Fish • Species Claim • Degree of processing Criteria that were selected in the vulnerability assessment: Historical evidence of substitution or adulteration, economic factors which may make adulteration or substitution more attractive, ease of access to raw materials through the supply chain, sophistication of routine testing to identify adulterants and the nature of the raw material such as: episodes of counterfeiting over time (adulteration and economic convenience), available analyzes, control plans in place also by authorities, characteristics of anti-counterfeiting tests Details of the vulneability assessment (dates, responsibilities, points of discussion, etc.): Last vulnerability risk assessment carried out the 18.01.2024, responsible is QAM. Raw materials identified as being at particular risk of adulteration or substitution appropriate assurance is in place to reduce the risk: WHOLE FISH (acceptance checks); NOT WHOLE FISH FILLET / MINCED (Genetic recognition), VEGETABLE OILS (Mineral oils); FISH RAW MATERIAL (additives in acceptance checks); FISH RAW MATERIAL (glazing on acceptance checks); FINISHED PRODUCTS MARKETED (net weight in acceptance checks) Raw materials identified as being at particular risk of adulteration or substitution appropriate assurance is in place to reduce the risk: WHOLE FISH (acceptance checks); NOT WHOLE FISH FILLET / MINCED (Genetic recognition), VEGETABLE OILS (Mineral oils); FISH RAW MATERIAL (additives in acceptance checks); FISH RAW MATERIAL (glazing on acceptance checks); FINISHED PRODUCTS MARKETED (net weight in acceptance checks)
191	4.20.3	A food fraud mitigation plan shall be documented, implemented and maintained with reference to the vulnerability assessment, and shall include the testing and monitoring methods.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
192	4.20.4	The food fraud vulnerability assessment shall be reviewed, at least once within a 12-month period or whenever significant changes occur. If necessary, the food fraud mitigation plan shall be revised/ updated accordingly	A	The food fraud mitigation plan is supported by the food safety and product quality management system and is subject to a review within a 12 month period or whenever significant changes occur. Based on the samples reviewed during the evaluation, the results from the supplier assessment are assessed once within a 12 months period.
193	4.21.1	The responsibilities for food defence shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	A	
194	4.21.2	A food defence procedure and plan shall be documented, implemented and maintained to identify potential threats and define food defence measures. This shall include, at a minimum: • legal requirements • identification of critical areas and/or practices and policy of access by employees • visitors and contractors • how to manage external inspections and regulatory visits • any other appropriate control measures.	A	A procedure for food defence has been documented and implemented. Based on the samples reviewed during the evaluation, the food defence mitigation plan has been developed, maintained and is reviewed appropriately. The food defence mitigation plan is supported by the food safety and product quality management system.
195	4.21.3	The food defence plan shall be tested for effectiveness and reviewed at least once within a 12-month period or whenever significant changes occur.	A	
196	5.1.1	KO N° 8: An effective internal audit program shall be documented, implemented and maintained and shall ensure, at a minimum, that all the requirements of the IFS Standard are audited. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. The company shall have a risk assessment in place where activities, which are critical to food safety and product quality shall be audited more frequently. It shall also apply to off-site storage locations owned or rented by the company.	A	The company has documented, implemented and maintained an effective internal audit program which covers all requirements of the IFS Standard. Based on the company's risk assessment, all areas critical to food safety and product quality are internally audited once within a 12 month period.
197	5.1.2	The auditors shall be competent and independent from the audited department.	A	
198	5.1.3	Internal audits shall be documented and results communicated to the senior management and to the persons responsible for the concerned activities. Compliances, deviations and non-conformities shall be documented and communicated to the relevant persons.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
199	5.2.1	Site and factory inspections shall be planned and carried out for certain topics, like for example: • constructional status of production and storage premises • external areas • product control during processing • hygiene during processing and within the infrastructure • foreign material hazards • personal hygiene. The frequency of inspections shall be based on risks and on the history of previous results.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a programme for site inspections. The programme is suitable for the operations and designed to ensure food safety.
200	5.3.1	The criteria for process validation and control shall be defined.	A	
201	5.3.2	Process parameters (temperature, time, pressure, chemical properties, etc.) which are essential to ensure the food safety and product quality shall be monitored, recorded continuously and/or at appropriate intervals and secured against unauthorised access and/or change.	A	
202	5.3.3	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained processes for all rework operations. During the site tour it has been observed that these processes are implemented to minimise food safety risks and ensure traceability.
203	5.3.4	Procedures shall be documented, implemented and maintained for prompt notification, recording and monitoring of equipment malfunction and process deviations.	A	
204	5.3.5	Process validation shall be performed using the collected data that is relevant for food safety and the processes. If substantial modifications occur, a re-validation shall be carried out	A	
205	5.4.1	Measuring and monitoring devices required to ensure compliance with food safety and product quality requirements shall be identified and recorded. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved, if required by current relevant legislation.	A	Based on the samples reviewed during the evaluation, the company maintains an up-to-date list of measuring and monitoring devices required to ensure compliance with food safety and product quality requirements.
206	5.4.2	All measuring devices shall be checked, monitored, adjusted and calibrated at defined intervals, in accordance with defined, recognised standard/methods and within relevant limits of the process parameter values. The results shall be documented.	A	All measuring devices reviewed during the evaluation are checked, adjusted and calibrated under a monitoring system, at specified intervals, in accordance with defined recognised standard / methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations are documented.

N°	Reference	IFS requirement	Evaluation	Explanation
207	5.4.3	All measuring devices shall be used exclusively for their defined purpose. Where the results of measurements or the status of the device indicate a malfunction, the device in question shall be immediately repaired or replaced. Where a malfunction has been identified, the impact on processes and products shall be assessed to identify whether non-conforming products have been processed.	A	
208	5.5.1	Compliance criteria to control lot quantity shall be defined. A system on frequency and methodology for quantity control shall be implemented and maintained to meet the legal requirements of the destination country/ies and customer specifications	A	Frequency and methodology of quantity checking: Frequency of checks: 100% weight check with automatic rejection system in place Company uses "℮" mark on packaging: Yes IO.7.5.1/2 "SET UP LINEA" rev. 2. Frequency of checks: 100% weight check with automatic rejection system in place and concerning verification the frequency of quantity checking is respected on refer Italian legislative requirements DPR 690/78 and EU legislation. In case of BtB packaging the packaging and weight is done manually with target to reach the declared quantity. The company use "℮" mark on packaging for retail units At the audit time randomly checked Shellfish sauce with scampi, prawns and lobster meat 300g FiorFiore Coop batch 220124 BB 07/25; "Mare e Orto" brand Arbi mix of molluscs, crustaceans and broth with vegetables 300g 230124 07/25.
209	5.5.2	Quantity control monitoring shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. The results from this monitoring shall be compliant with defined criteria for all products ready to be delivered.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
210	5.6.1	Testing and monitoring plans for internal and external analyses shall be documented and implemented and shall be risk-based to ensure that product safety, quality, legality, authenticity and specific customer requirements are met. The plans shall cover a minimum of: • raw materials • semi-finished products (if applicable) • finished products • packaging materials • contact surfaces of processing equipment • relevant parameters for environmental monitoring. All test results shall be recorded.	A	Internally: the following analyses are performed: The internal lab was used for all the analysis on acceptance of raw materials and finished product: Listeria and Salmonella. PCR, swab analysis listeria, CBT, coliform total, E. coli, staphylococcus aureus Externally: the following analyses are performed: The external laboratory (NEOTRON Accredia 0026 and MERIEUX 0051) conduces microbiological analysis (CBT, Salmonella, Listeria, Escherichia Coli, Enterobacter, Bacillus C.), chemical analysis (pesticide, hard metal, nutrition facts radioactivity, species characterization). The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a testing plan for internal and external analyses. Appropriate testing and sampling methods are based on the applicable requirements of ISO/IEC 17025. Seen analysis/inspection carried out with conforming results on: - 18.04.2024 on Condiscoglio batch 180124 for Listeria Monocitogenes; - 17.01.2024 on Condivongola batch 170124 on AR7007; - 22.09.2023 on FiorFiore Coop for TVC, E. Coli, Salmonella, Listeria, VIbrio; - 12.01.2024 on raw material Prawns for citric acid, added phosphates.
211	5.6.2	Based on risks, the criteria for environmental monitoring program shall be documented, implemented and maintained.	A	List of parameters of environmental monitoring program: • TVC at 30°C, mould and yeast, total coliforms, E. Coli, Staphylococcus, salmonella [Only for animal slaughtering sites to fill in:] There are defined post-slaughter time and temperature parameters in relation to the chilling or freezing of a product: N/A Based on risks, the company has documented and implemented a microbiological environmental monitoring program to reduce the risks of food contamination. Samples reviewed during the evaluation have been found to be compliant with the program.

N°	Reference	IFS requirement	Evaluation	Explanation
212	5.6.3	Analyses which are relevant for food safety shall preferably be performed by laboratories with appropriate accredited programs/methods (ISO/IEC 17025). If the analyses are performed internally or by a laboratory without the appropriate accredited programs/methods, the results shall be cross-checked with test results from laboratories accredited to these programs/methods (ISO/IEC 17025) at least once within a 12-month period, or whenever significant changes occur.	A	Based on the samples reviewed during the evaluation, analyses that are relevant for food safety are performed by laboratories with approrpiate accedited programs/methods (ISO/IEC 17025) or by laboratories whose results are regularly verified by laboratories accredited on these programs/ methods (ISO/ IEC 17025).
213	5.6.4	Procedures shall be documented, implemented and maintained to ensure the reliability of the results from internal analyses, based on officially recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests.	A	
214	5.6.5	Results of analyses shall be evaluated in a timely manner by competent personnel. Immediate corrections shall be implemented for any unsatisfactory results. Based on risks and legal requirements, the frequency for review of the testing and monitoring plan results shall be defined in order to identify trends. When unsatisfactory trends are identified, the impact on processes and products as well as the need for actions shall be assessed.	A	
215	5.6.6	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures, by competent and approved personnel, in defined areas or laboratories, using appropriate equipment.	A	
216	5.6.7	For monitoring of the quality of the finished product, internal organoleptic tests shall be carried out. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristics. The results of these tests shall be documented.	A	
217	5.6.8	The testing and monitoring plans shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality, legality and authenticity.	A	
218	5.7.1	A procedure for quarantine (blocking/hold) shall be documented, implemented and maintained to ensure that only raw materials, semi-finished and finished products, and packaging materials, complying with food safety, product quality, legality, authenticity and customer requirements, are processed and delivered.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for quarantine and release of products.

N°	Reference	IFS requirement	Evaluation	Explanation
219	5.8.1	A procedure shall be documented, implemented and maintained for the management of product complaints and of any written notification from the competent authorities – within the framework of official controls –, any ordering action or measure to be taken when non-compliance is identified.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of product complaints, of any written notification from the competent authorities and any ordering action or measure to be taken when non-compliance is identified. The procedure includes registration, assessment by competent staff and appropriate actions when necessary.
220	5.8.2	All complaints shall be recorded, be readily available and assessed by competent staff. Where it is justified, actions shall be taken immediately.	A	Total: 77 From Consumers: 56 From Retailers / Customers: 21 From Authorities: 0 Main reasons for complaints from consumers / retailers: • organoleptic, foreign bodies and packaging. Foreign body complaints (within 12 months): 21 foreign bodies (10 natural crustacea shell, 1 shell, 3 hairs, 1 cigarette butt, 1 piece of nail, 5 soft plastic) Foreign materials with most frequent complaints: • natural crustacea shell,hairs, soft plastic Operative Instruction "PQ 10.2 – NON CONFORMITÀ E RECLAMI" issue 5 16/02/2018 is in place and well implemented when required. The procedure for the management of the complaint handling was defined. The responsibility was determined. Considering year 2022 5,20 CPMU (85) complaints raised from retailers (35) and consumers (50): Mainly RAW MATERIAL (organoleptic), 20 for FOREIGN BODIES (9 natural crustacea shell, 1 shell, 3 hairs, 1 fly, 1 insect, 2 sands, 1 wood, 2 soft plastic). No form authorities Considering year 2023 5,44 CPMU (77) raised from retailers (21) and consumers (56): of which 21 foreign bodies (10 natural crustacea shell, 1 shell, 3 hairs, 1 cigarette butt, 1 piece of nail, 5 soft plastic) No complaint from authorities. Main reasons of complaint: organoleptic, foreign bodies and packaging. Seen quality complain: date November 2023 for the presence of not identified mollusc with shell. Seen root cause analysis: mollusc was not identified. Treatment/correction, communication to clams supplier and client.

N°	Reference	IFS requirement	Evaluation	Explanation
221	5.8.3	Complaints shall be analysed with a view to implementing actions to avoid the recurrence of the deviations and/or non-conformities.	A	
222	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.	A	
223	5.9.1	KO N° 9: An effective procedure shall be documented, implemented and maintained for the management of recalls, withdrawals, incidents and potential emergency situations with an impact on food safety, product quality, legality and authenticity. It shall include, at a minimum: • the assignment of responsibilities • the training of the responsible persons • the decision-making process • the nomination of a person, authorised by the company and permanently available, to initiate the necessary process in a timely manner • an up-to-date alert contact list including customer information, sources of legal advice, available contacts • a communication plan including customers, authorities and where applicable, consumers.	A	Number of withdrawals performed since the last audit: 0 Number of recalls performed since the last audit: 0 Withdrawal test performed date 13.04.2023 on code 10464 Cod filet breaded batch 3012. Mock recall cause and Scenario: wrong MSC ASC certification of raw material. Client Conad Nord Ovest, delivered the 12.01.2023 30 pieces (3.900kg) with mass balance: in warehouse 14.245kg and produced 18.145kg. Verified customers contact list and in collaboration with customer mail. Time < 4 hs. No real cases of product withdrawal/recall since previous audit.
224	5.9.2	The procedure shall be subject to internal testing for recall/withdrawal, by covering the end-to-end process. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. The outcome of the test shall be reviewed for continuous improvement.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of incidents and potential emergency situations with an impact on food safety, quality and legality. The procedure is tested for effectiveness once within a 12 month period.
225	5.10.1	A procedure shall be documented, implemented and maintained for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This shall include, at a minimum: • defined responsibilities • isolation/quarantine procedures • risk assessment • identification including labelling • decision about the further usage like release, rework/reprocessing, blocking, quarantine, rejection/ disposal.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This procedure includes all requested topics.
226	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	A	
227	5.10.3	Where non-conforming products are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
228	5.10.4	Finished products (including packaging) that are out of specification shall not be placed on the market under the corresponding label unless a written approval of the brand owner is available.	A	
229	5.11.1	A procedure for the management of corrections and corrective actions shall be documented, implemented and maintained for the recording, analysis, and communication to the relevant persons of deviations, non-conformities and non-conforming products, with the objective to close the deviations and/or non-conformities and avoid recurrences via corrective actions. This shall include a root cause analysis, at least for deviations and non-conformities related to safety, legality, authenticity and/or recurrence of deviations and non-conformities.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions.
230	5.11.2	Where deviations and non-conformities are identified, corrections shall be implemented.	A	
231	5.11.3	KO N° 10: Corrective actions shall be formulated, documented and implemented as soon as possible to avoid the further occurrence of deviations and non-conformities. The responsibilities and the timescales for corrective actions shall be defined.	A	Based on the samples reviewed during the evaluation corrective actions are clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions are clearly defined.
232	5.11.4	The effectiveness of the implemented corrections and corrective actions shall be assessed and the results of the assessment documented.	A	

Annex to the IFS Audit Report

List of key participants

Audit participants					
Name	**Position**	**Opening meeting**	**On-site evaluation**	**Documentation review**	**Closing meeting**
Benedetta Mariotti	QAM	X	X	X	X
Caterina Giuntini	QC - Laboratory		X	X	
Andrea Gori	CQ		X	X	
Fiammetta Fedi	Incoming QC		X		
Alessandro Arbi	CEO and Production Manager	X	X	X	X
Maurizio Arbi	Sales			X	
Tiziano Magrini	Supply Chain			X	
Fabrizio Pisaneschi	Maintenence		X	X	
Gabriele Guerri	Purchase			X	
Bernard Allko	Operator		X		
Sergio Vela	Operator		X		
Musayen Rustam	Operator		X		

IFS Scoring System

Result	Explanation	Points
A	Full compliance.	20 points
B (deviation)	Almost full compliance.	15 points
C (deviation)	Part of the requirement is not implemented.	5 points
D (deviation)	The requirement is not implemented.	-20 points
Major (non-conformity)	A Major non-conformity can be issued to any regular requirement (which is not defined as a KO requirement). Reasons for Major rating are: • There is a substantial failure to meet the requirements of the standard, which includes but is not limited to food safety and/or the legal requirements of the production and/or destination countries. • A process is out of control which might have an impact on food safety.	Major non- conformity will subtract 15% of the possible total amount; the certificate cannot be issued.
KO requirement scored with a D (non-conformity)	The requirement is not implemented.	KO non-conformity will subtract 50% of the possible total amount; the certificate cannot be issued.
N/A Not applicable	The requirement is not applicable. N/A can apply to any requirement, except for KO requirements numbers 1, 3 and 5 to 10. The auditor shall provide an explanation in the report.	Not included in the calculation of the total score.

Scoring of a KO requirement

Result	Explanation	Points
A	Full compliance.	20 points
KO B (deviation)	Small part of the requirement is not implemented, with no impact on food safety, legality, and customer requirements.	0 points
C (deviation)		"C" scoring is not possible
D (= KO non-conformity)	Part of the requirement is not implemented.	KO non-conformity will subtract 50% of the possible total amount; the certificate cannot be issued.

Scoring and issue of certificate

Audit result	Status	Company action	Report form	Certificate
Total score is ≥ 95%	Passed at IFS Food Higher Level following the receipt of the action plan	Send completed action plan within four (4) weeks of receiving the action plan with the list of findings.	Report including action plan provides status	Yes, certificate at higher level, 12-month validity. The certificate shall only be issued when the corrections are implemented.
Total score is ≥ 75% and < 95%	Passed at IFS Food Foundation Level after receipt of the action plan	Send completed action plan within four (4) weeks of receiving the action plan with the list of findings.	Report including action plan provides status	Yes, certificate at foundation level, 12-month validity. The certificate shall only be issued when the corrections are implemented.
Maximum one Major and total score is ≥ 75%	Not passed unless further actions taken and validated after follow-up audit	Send completed action plan within four (4) weeks of receiving the action plan with the list of findings. Follow-up audit maximum six (6) months after the audit date.	Report including action plan provides status	Certificate at foundation level, if the Major non-conformity is effectively solved during the follow-up audit. The certificate shall only be issued when the corrections are implemented.
> one Major and/or total score is < 75%	Not passed	Actions and new initial audit to be agreed upon	Report including action plan provides status	No
At least one KO requirement scored with D	Not passed	Actions and new initial audit to be agreed upon	Report including action plan provides status	No