



TÜV NORD INTEGRA Newsletter – 07/2016

Dear Madam, dear Sir,

At the beginning of the summer holidays, we wish to inform you of several changes/innovations in the different standards for food safety control.

1. BRC

FOOD:

VOLUNTARY MODULES

Since version 7, BRC is using extra modules which can be attached to the BRC audit in order to expand the certification, with a view to reduce the number of extra audits.

From the beginning the 'Traded Goods' was developed, to also enable certification for trading goods besides your own production.

The following modules have also been developed in the meantime:

- Management of Food Materials for Feed: first and foremost aimed at companies in the UK with sidelines to the animal feed sector
- GlobalGAP Chain of Custody
- Meat Supply Chain Assurance: complete traceability of the red meat and poultry meat chain
- Gluten Free Products: module developed with Association of European Coeliac Societies
- Culture Excellence: Food Safety Culture Module, a module which assesses how well food safety is integrated into a company; at first only available in English-speaking countries
- FSMA: in the US, the food safety legislation is undergoing major changes in the coming years; this legislation is also audited with the FSMA module. This module can also be of interest outside of the US for companies exporting to the US, as the new legislation will also include new rules for export to the US

More information via [this link](#).

TÜV NORD Integra now offers the Traded Goods and Meat Supply Chain Assurance module.

The modules Culture Excellence, FSMA and Gluten Free Products will also be offered as soon as possible after publication.

The Management of Food Materials for Feed and GlobalGAP Chain of Custody modules will not be offered.

Requirement 4.2.3 of the standard

Tanks, silos, pipes and outdoor unloading points must be covered, even when the site itself is completely enclosed.

In the standard it's stated that they must be locked.

BRC has now clarified it does not have to be individually, but may also be grouped (e.g. an extra fence around a group of tanks) and other alternatives are also allowed, as long as they succeed in closing off any possible route of deliberate contamination.

Requirement 3.5.1.3: working with agents or brokers

This requirement will be phased in.

As of 1 July you must be able to demonstrate that you have taken the appropriate steps to obtain the required information from agents or brokers.

As of 1 July 2016, however, non-conformities may be accepted with regard to this requirement:

- A major if you do not know the manufacturer and cannot demonstrate that steps have been taken towards the agent/broker to know the manufacturers

- A minor if you do not know the manufacturer, but can prove that you have taken steps
- To conclude the non-conformity, an action plan to obtain the information within a year is accepted; as burden of proof it suffices to contact the agent/broker to obtain the information. The action plan must also mention that the company will change to another supplier, if necessary.

Global Markets Food

Besides the BRC Food Standard v7, the Global Markets Food has been additionally developed for small companies and areas in which certification of food safety control is being launched.

Due to the system's structure, the food safety control system management system has a phased structure according to the BRC Food v7 requirements:

- Basic level
- Intermediate level
- BRC Food v7

The objective is to follow this structure in your system, but you can also opt to remain at the intermediate or basic level; as always the choice will mainly depend on what your buyers are willing to accept.

You can find more information [here](#).

STORAGE AND DISTRIBUTION

Version 3 of the standard and guidelines is expected in August; as of 1 February 2017 audits will be carried out using the new standard.

Further information on the changes will follow.

Audit fees

BRC has communicated the rise of the BRC Global Standards Administration Fee from 1/1/2017. For all audits undertaken from this date on, we will have to charge you 320€

2. IFS

FOOD:

Unannounced audits

From 2017 the system of unannounced audits at IFS will change:

- The current system of the 'Food checks', an extra audit carried out by IFS itself, expires in 2017
- Instead, the IFS audit itself will be carried out unannounced
- The system remains voluntary.
- The decision to participate must be made known to us before the audit (for the audit window).
- The audits are carried out over a period of -16 to +2 weeks compared to the normal audit period
- A total of 10 days may be stated on which the audit should not take place (in addition to any periods during which the site is closed), in a maximum of 3 periods
- If your production activities are seasonal in nature, the audit shall take place during the production season. In this case, the period mentioned above [-16, +2 weeks] does not apply. Moreover, no non-audit periods can be called for.

From 1 October, registrations for this system open.

Please note: if you indicate before 1 October that you wish to have an unannounced audit, you will still have an IFS Food check audit!

More information can be found [here](#) and [here](#).

Audit fees

IFS Management GmbH has announced that after 5 years without any price increases, new fees will be applied from 1 January 2017. As of then, the IFS audit fee will be 250€.

Global Markets Food

IFS has also included the Global Markets Food system, with a basic and intermediate level. Eventually, IFS does intend to reach the IFS Food certification.

You can find more information [here](#).

CASH & CARRY/WHOLESALE

In July 2016, version 2 of this standard will be launched.

Until the end of the year, there will be a transition period in which you are free to choose between the two versions.

As of 1 January 2017, version 2 is compulsory.

The standard can be downloaded free of charge [here](#).

Audits relating to version 2 can only be carried out by auditors who have followed the relevant training at IFS.

Naturally our auditors will complete this training course; currently only training sessions in German are provided.

We will keep you updated on these developments.

3. Self-audit

New versions guides:

- G-003: Butchers: 8/12/2015
- G-014: Potatoes, vegetables and fruit: 05/04/2016
- G-025: Industrial kitchens: 27/11/2015

Checklists

Recently, the FAVV has revised the checklists. These are now the same for both the entire B2B sector and B2C, regardless of the audited guide(s).

There are no changes with regard to the animal feed industry.

4. ISO 22000 and FSSC

As mentioned in our previous newsletter, TÜV NORD Integra had an ongoing application for ISO 22000 and FSSC 22000. Meanwhile, we can announce that this accreditation was obtained at the end of 2015. We can therefore offer these certification schemes under our own accreditation.

5. New colleague

We are pleased to introduce our new colleague Anja Maes. She will join the administrative team, and assist you with all your questions together with Rita De Ridder and Hilde Van de Velde.

If you have any further questions related to these changes, please do not hesitate to contact us.

The TÜV Nord Integra FSMS team wishes you a relaxing holiday season!

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