



Melk. Ons vak, onze toekomst.

IFS ? BRC ? HACCP ? HOE DAN ?

Denis Vande Putte – Corporate QESH Manager

Food Safety Certification ? Waarom ?

- Voedselveiligheid is de verantwoordelijkheid van de operator waarvan de naam op de verpakking staat...



Product Recall
IMPORTANT NOTICE
Aldi Cheese Thins & Aldi Cheese Bakes



Product Name: Aldi Cheese Thins
Product Code: 40221
Batch codes affected: L16026, L16027, L16055, L16056, L16057, L16074, L16075

Product Name: Aldi Cheese Bakes
Product Code: 64635
Batch codes affected: L16026, L16027, L16032, L16033, L16039, L16046, L16047, L16053, L16356, L16060, L16056, L16067, L16068

Baketime is recalling the above batch codes of these products on a precautionary basis. If you have purchased any of these products you are asked to return them to the retailer where you purchased them.

Product Recall
IMPORTANT NOTICE
Aldi Oddbites



Product Name: Aldi Oddbites
Product Code: 63586
Batch codes affected: Cheese - L16060; Salt and Vinegar - L16061; Smoky Bacon - L16061

Baketime is recalling the above batch codes of these products on a precautionary basis. If you have purchased any of these products you are asked to return them to the retailer where you purchased them.



Ons vak, onze toekomst.

Certificatie S..



TESCO Sainsbury's
Waitrose



GLOBAL STANDARD
FOR FOOD SAFETY



international
food standard



FSSC 22000



GFSI
Global Food
Safety Initiative

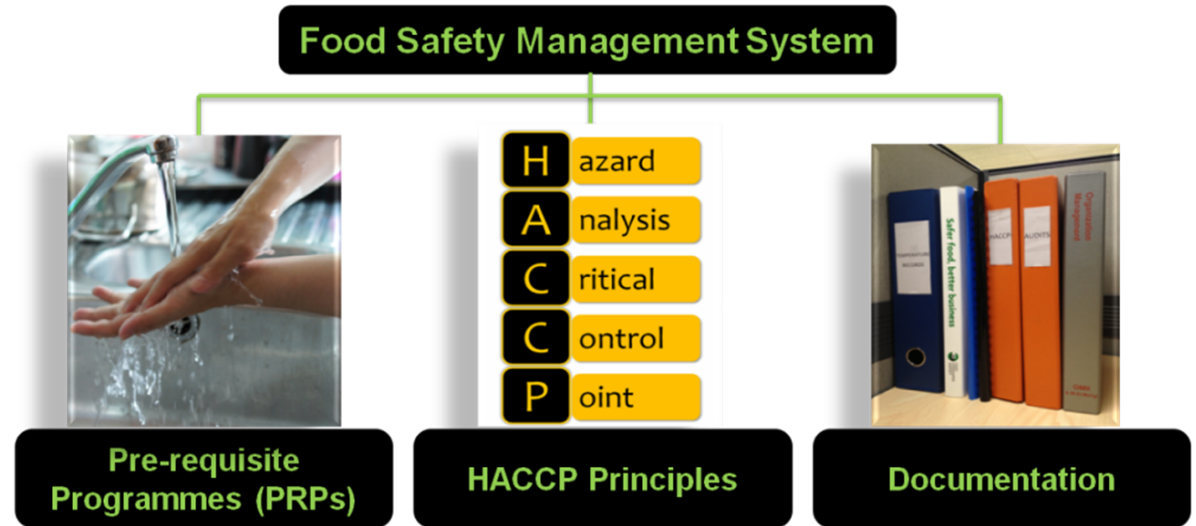
En nu de welke ??????

- Hangt voornamelijk van uw klanten en markten af
- Kan bepaald worden door maturiteit van bedrijf (BRC → IFS → 22000)
- Audits 1X/j (ISO = Cycli van 3 jaar met surveyance)
- Scores : J/N voor BRC – A-B-C-D voor IFS – Open voor 22000
 - Basic/Higher level
- KO Vragen
- Verslag & actieplan (!! BRC !!)
- Onaangekondigde audits! (IFS +)



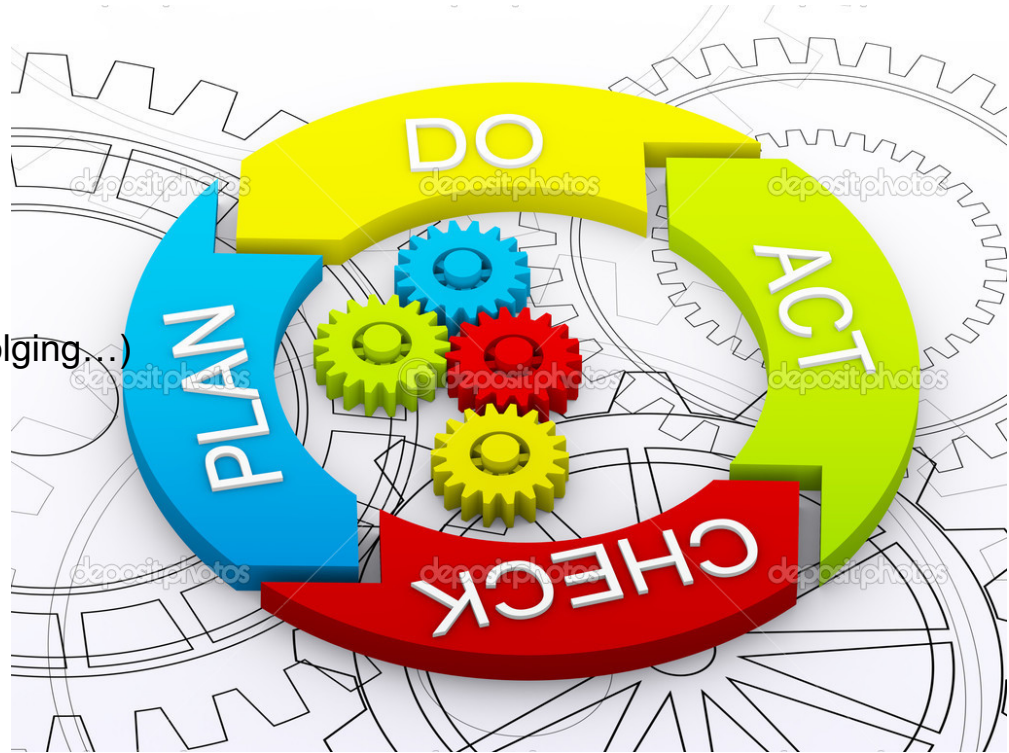
Hoe ga ik te werk ?

- Keuze & ondersteuning van de directie
- Food Safety verantwoordelijke
- Scope bepalen (Packaging ? Stockage ? Externe activiteiten ?)
- Specialisten... → Opleiding
- Begeleiding mogelijk

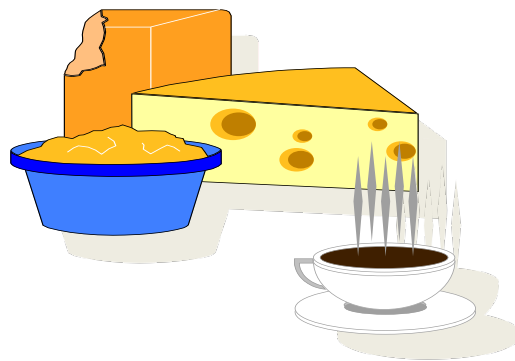
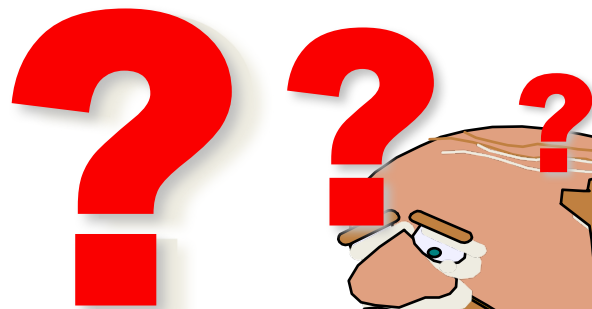


1. HET SYSTEEM

- Klassieke ISO vereisten
 - Management commitment
 - Beleid & objectieven
 - Documentbeheer // Procedures
 - Beheer van continue verbetering
 - incidenten, corrigerende & preventieve acties
 - Beheer personeel (ontvangst, opleiding, opvolging...)
 - Interne audits
 - Management review



2. HACCP



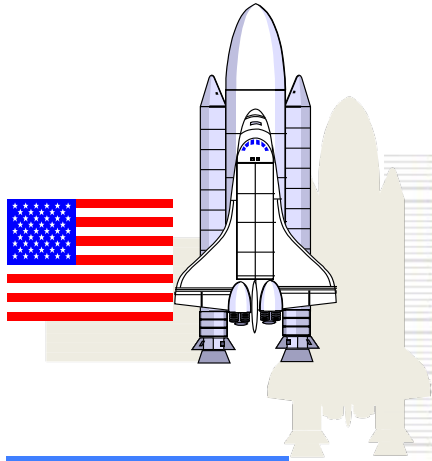
KWALITEIT:HACCP

Hazard
Analysis
Critical
Control
Point

RISICO (Gevaren) ANALYSE
Kritische Punten en de Beheersing ervan

Systematische en georganiseerde
benadering om de voedselveiligheid van eetwaren op
te stellen, te borgen, te verbeteren

HACCP

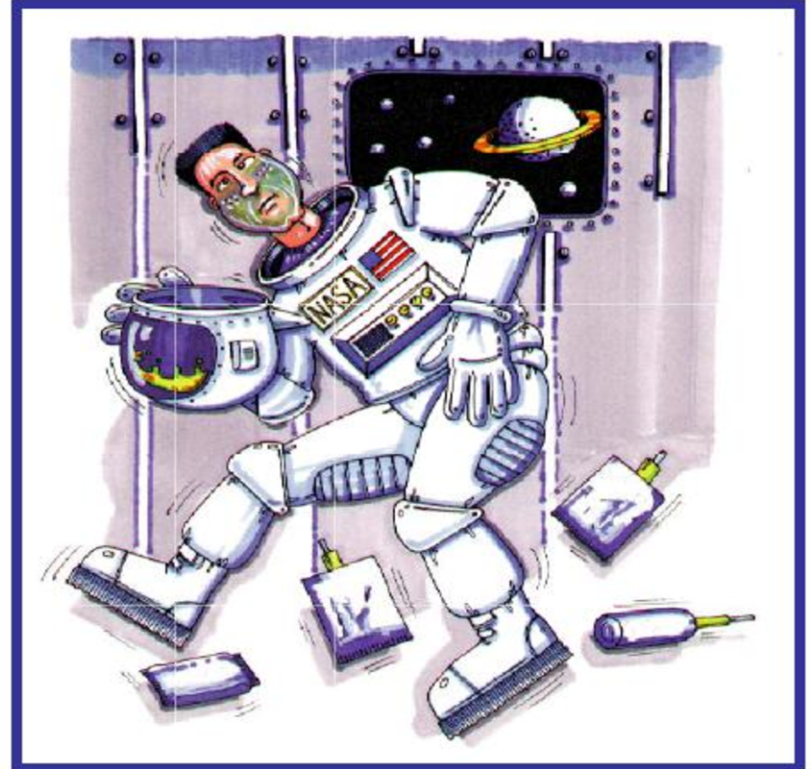


**Commissioned by
NASA in 1959**

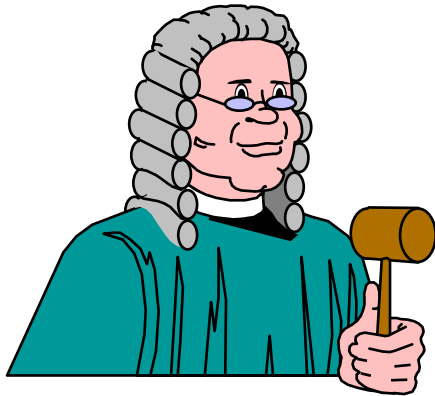
**First published in
1973 (Pillsbury)**

**Codex Alimentarius
Commission "the
most effective
system of food safety
assurance"**

**Implementing
principles of HACCP
legal requirement for
most food premises
within EU.**



EU « Food Law » : Richtlijn 178/2002



Obligations of all food/feed producers

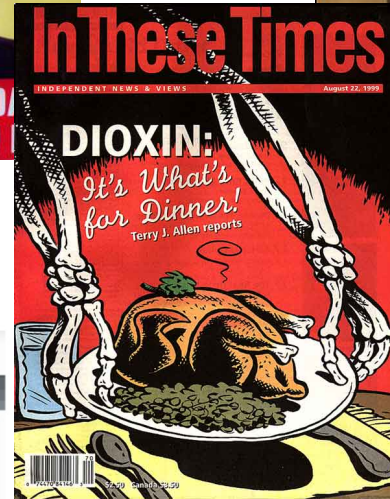
1. Risk Analysis – HACCP (EU Dir 93/43)
2. Traceability
 - Records of suppliers of incoming products
 - Records of customers supplied
3. Recall – Crisis Management
4. Due Diligence – Rapid Alert system

België

- Eetwareninspectie ‘Historisch’
 - KB 1997 :
 - GMP
 - Risico-analyse
 - HACCP methodologie als referentie
- Dioxinecrisis
- FAVV // Food Law



•F•A•V•V•
Federaal
Agenschap voor de
Veiligheid van de
Voedselketen



Belgian dioxin & PCB crisis



→ KB 22 December 2005 inzake levensmiddelenhygiëne

HACCP Prii

Vooraf

- Team
- Scope

1

- Gevar
- Preve

2

- CCP b

3

- Limiet
CCP



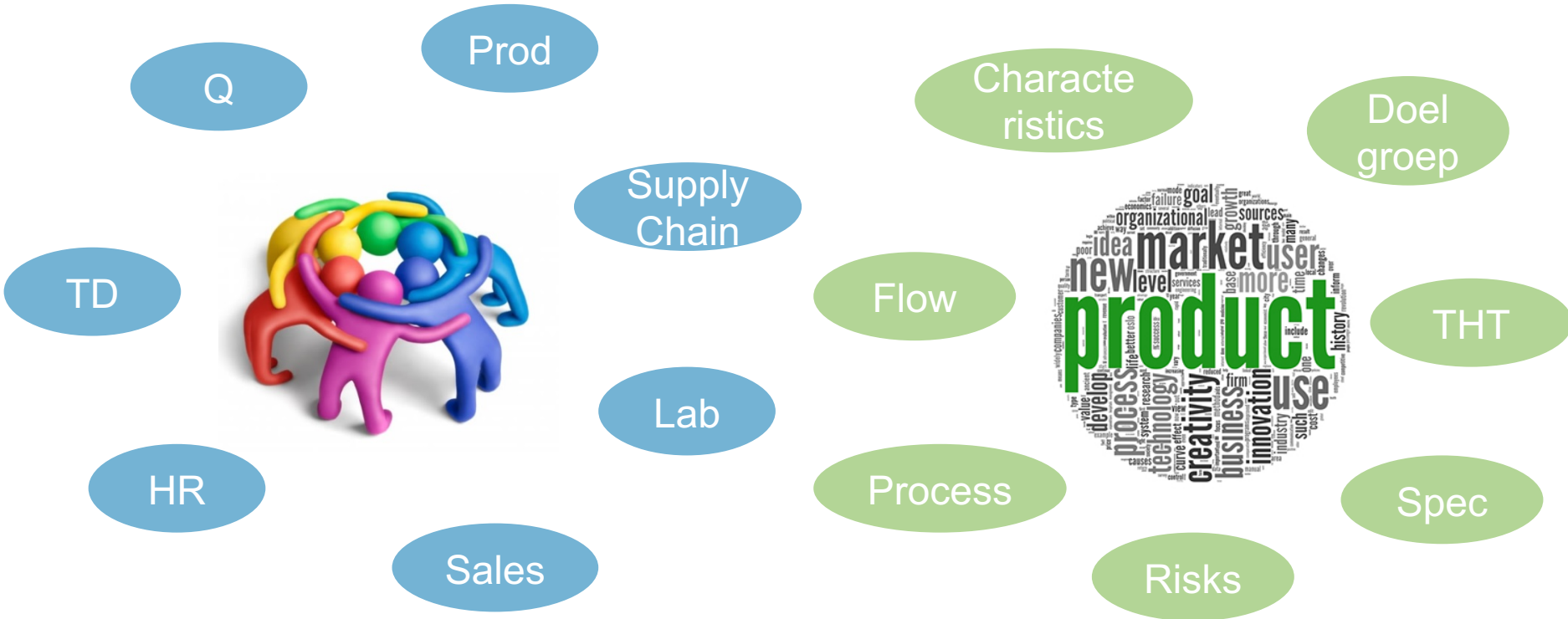
CCP

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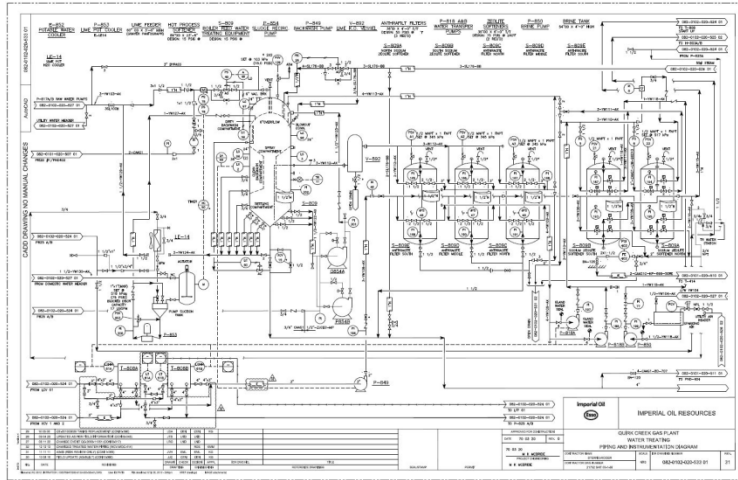
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PREREQUISITES!!!!!!!



PREREQUISITES !!!!!!!



Wijzigingen

Validation on the field !!!!!



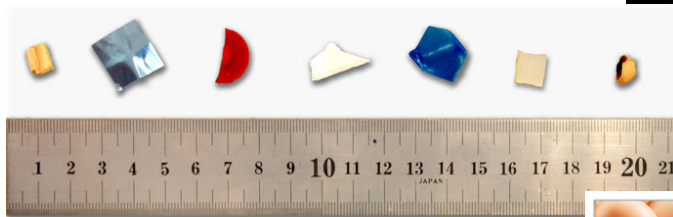
RISICO ANALYSE

GEVAREN

Microbiologische gevaren



Fysische gevaren



Chemische gevaren



Allergenen



RISICO ANALYSE

- Waarvan komen de gevaren ? Voor elke stap en type gevaar de **5M** Vragen stellen

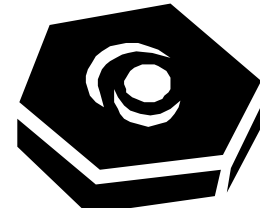
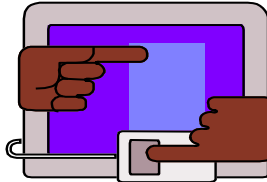
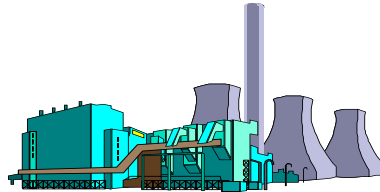
— **M**aterialen (grondstoffen)

— **M**ilieu

— **M**ensen

— **M**odus operandi (procedures)

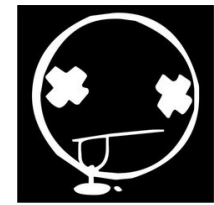
— **M**iddelen (machines)



Van GEVAAR tot RISICO



Risico-matrix



Kriticiteit bepalen
(Ernst*Frekwentie)

Impact →

		Negligible	Minor	Moderate	Significant	Severe
Likelihood ↑	Very Likely	Low Med	Medium	Med Hi	High	High
	Likely	Low	Low Med	Medium	Med Hi	High
	Possible	Low	Low Med	Medium	Med Hi	Med Hi
	Unlikely	Low	Low Med	Low Med	Medium	Med Hi
	Very Unlikely	Low	Low	Low Med	Medium	Medium

CCP Beslissingsboom (Codex Alim//ISO22000)

2. Determine Critical Control Points CCP

Control Point CP: Any point, step, or procedure at which biological, chemical or physical factors can be controlled. If loss of control occurs at this point and there is only a minor chance of contamination and it is not an unacceptable health risk; this point is NOT critical.

Critical Control Point CCP:

- One of the **last chances** you have to be sure the food will be safe when you serve it
- Loss of controlling the hazard at this point could lead to **unacceptable** health risk; that's why it's **CRITICAL**

It is impossible that a hazard will exceed an acceptable level?

NO

YES

Will this hazard be eliminated at a later stage or reduced to an acceptable level?

NO

YES

Can the hazard be eliminated at this stage or reduced to an acceptable level?

NO

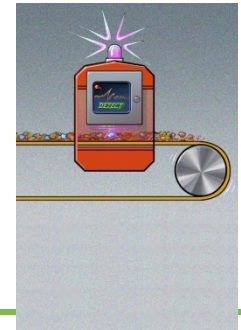
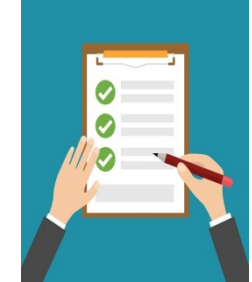
YES

Change stage, procedure or product.

Critical control point

No critical control point. Go to next stage.

Limieten – Opvolgsysteem – Corrigerende Acties



Certificate of Conformity CERT NO. 8855

Customer: Melkmo Ltd
Customer order: AB00000110

IBL Batch: 091238
Brand: AFIMA

BALLS
Diameter: 2.5mm

Specific: +1.0 µm
Material: BRASS
Grade: 100
Quantity: 100

Lot	QTY	DATE	STATUS	REMARKS
0001	100	1/1/20	OK	
0002	100	1/1/20	OK	

Density: 8.50g/cm³

This is to certify that these balls shipped against purchase order AB00000110 comply with the above physical and chemical specification.

I certify that the above information is true and correct as compared in the records of the company

Controlled by: [Signature] (SQ 001-0001) (the Standard) Quality Manager (Production)

Pest Control

Kalibraties

Infrastructuur

Hygiëneregels

Suppliers management

Preventief onderhoud

kruiscontaminatie

Environment monitoring

Hygienische conceptie

Validatie



Management of sieves

Allergen management

Controleplan

Kuisplan

Glas policy

Crisis Management

Smeerplan

Conclusies

- BRC/IFS/22000 : verschillende facettes van 1 certificatie – voornamelijk Retail
- Integreerbaar in andere systemen
- Wettelijke eisen : te combineren met ACS Validatie = financieel voordeel
- Krachtig tool maar vraagt continu werk
- Kan bijdragen tot vermindering van klantenaudits, maar niet 100% -
Klantenstandaarden blijven

