



**BUREAU**  
**VERITAS**

**IFS Food**  
**Version 6.1**

## **Final Audit Report**

**Audited company:** CHOCOLAND a.s.

**Date of audit:** 23-07-2019 and 24-07-2019

Bureau Veritas Certification Denmark A/S  
Oldenborggade 25  
7000 Fredericia  
Denmark



**DANAK**

PROD Reg.nr. 7033

**IFS Food**  
**Version 6.1, November 2017**

**Audit Overview**

<i>Audit details</i>			
<p><i>Lead Auditor:</i> Mrs. Jitka Vokurková</p> <p><i>Co-auditor:</i></p> <p><i>Trainee(s):</i></p>	<p><i>Date/time of current audit:</i></p> <p>23-07-2019 (09:00-18:30) 24-07-2019 (09:00-18:30)</p>	<p><i>Date of previous audit:</i></p> <p>10-08-2018</p> <p>CB and auditor of previous audit:</p> <p>Bureau Veritas Certification Denmark A/S / Pavla Humpolíkova</p>	
<p><i>Name and address of the company (or headquarter):</i></p>		<p><i>Name and address of the audited site:</i></p> <p><b>CHOCOLAND a.s.</b> Ovčárecká 305 28002 Kolín Czechia</p>	
		<p>EAN Code/ UCC Global Location Number: COID: 28843</p>	
<i>Phone:</i>	<i>Fax:</i>	<i>Phone:</i>	<i>Fax:</i>
		0042 602728120	0042 321 723 440

<i>Scope of audit</i>	
<p>Production of confectionery intermediate products (spreads, soya mill products, fillers, toppings, pastes), confectionery products (nut spreads, coated nuts, sticks, coated sticks, chocolate, chocolate figurines, advent calendar) and special products (sports sticks).</p> <p>Products are packed in Al, PP or PS foils, PP bags, PP buckets and cups, PET boxes, PE tubes and trays, paper bags and glass cups.</p> <p style="text-align: center;">Beside own production, company has outsourced processes and/or products.</p>	
Product scope(s):	6
Technology scope(s):	C, D, F

Scopes and processing steps												
		1	2	3	4	5	6	7	8	9	10	11
A	P1	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B	P2	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C	P3	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C	P4	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C	P5	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D	P6	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D	P7	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
E	P8	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
E	P9	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
E	P10	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F	P11	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F	P12	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F	P13	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

\* The explanation of the product scopes and processing steps are listed separately

Scope explanation	
Scope	Scope description
1	Red and white meat, poultry and meat products
2	Fish and fish products
3	Egg and egg products
4	Dairy products
5	Fruit and vegetables
6	Grain products, cereals, industrial bakery and pastry, confectionary, snacks
7	Combined Products
8	Beverages
9	Oils and fats
10	Dry products, other ingredients and supplements
11	Pet food

*Processing step explanation*

<b>Processing step</b>	<b>Processing step description</b>
P1	Sterilisation (e.g. cans)
P2	Thermal pasteurisation, UHT/ aseptic filling; hot filling; Other pasteurisation techniques e.g. high pressure pasteurisation, microwave
P3	Irradiation of food
P4	Preserving: Salting, marinating, sugaring, acidifying/ pickling, curing, smoking, etc. Fermentation/ acidification
P5	Evaporation/ dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 µ mesh size)
P6	Freezing (at least –18 °C) including storage. Quick freezing, Cooling, chilling processes and respective cool storing
P7	Antimicrobial dipping/ spraying, fumigation
P8	Packing MAP, Packing under vacuum
P9	Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and/or specific infrastructure during handling, treatment and/or processing e.g. clean room technology, „white room“, controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (like filtration below 10µm)
P10	Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal
P11	Cooking, baking, bottling, filling of viscous products, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion, churning
P12	Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/blending, stuffing, slaughtering, sorting, manipulation, packaging. Storing under controlled conditions (atmosphere) except temperature
P13	Distillation, purification, steaming, damping, hydrogenating, milling

*Audit participants*

<b>Name:</b>	<b>Position:</b>	<b>Opening meeting</b>	<b>Documentation review</b>	<b>Site assessment (Audit)</b>	<b>Closing meeting</b>
Pavel Mráz	Plant Manager	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Zuzana Dubská	Quality manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Miroslav Mikovec	Production Manager	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Lenka Němcová	Head of production no. 202	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Martin Polák	Technician manager	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Jan Malíř	Technical manager	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Ivana Wiedermannová	Head of production no. 203	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Eliška Břinčilová	Head of Design and Development	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Jana Věříšová	Dispatch Manager	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Jana Pesslová	Dispatch operator	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Petra Dušková	Dispatch operator	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Miloslava Cézová	Technologist	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Barbora Melicharová	Laboratory	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Irena Jirsová	Laboratory	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>

*Final result of audit*

As a result of the audit performed on 23-07-2019 and 24-07-2019, „Bureau Veritas Certification Denmark A/S“ found that the processing activities of **CHOCOLAND a.s.** for the above mentioned scope of audit comply with the requirements set out in the IFS Food 6.1, Version 6.1, **at Higher Level**, with a score of 96,78%.

**Next audit  
between 21-06-  
2020 and 30-08-  
2020**

## Company profile

Product groups and products per group produced in the company:

Product Scope 6

Cereals - soya mill products

Chocolates (bright and dark) - chocolate, chocolate figurines, advent calendars

Crisps, snacks & nibbles - sticks with various fillings

Flour - soy flour

Others - various spreads, fillers, toppings

COID number: 28843.

Veterinary number of the company is: Company has no veterinary control number (vegetable products).

Company is registered under state authority "Czech Agriculture and Food Inspection Authority".

1) The production in site Kolin was started in 1894, from the year 1992 the factory was part of Nestle company, in 1998 new company was formed ALTIS Kolin s.r.o. which was in 2011 bought by company Chocoland Beri a.s. and produced under the name of Altis Kolin. From 1.1.2014 the company produced under the name CHOCOCLAND a.s.

2) The last investment in 2018 / 2019:

- soy mill: new metal silos instead of wooden for soy milled products and reconstruction of another appropriate equipment (internal transport of milled products)

- general reconstruction of the line for soy bars is planned in next years

3) The name and contact data of the contact person in case of emergency:

Ing. Zuzana Dubská, tel: + 420 602 728 120, email: zuzana.dubska@chocoland.cz.

4) The company's product scope: PS 6: Grain product, cereal products, confectionary snacks.

Production is divided into 14 production lines. Product per groups:

Production of confectionery intermediate products:

-spreads,

- soya mill products,

-fillers, toppings, pastes

Production of confectionery products:

-nut spreads,

-coated nuts,

-sticks, coated sticks,

-chocolate,

-chocolate figurines,

-advent calendar

The company produces private labels for retail chains and also supplies their brand products, e.g. to

Ahold, Lidl, Billa, Norma, Penny, Rosa market. Products are supplied to the Czech Republic, EU countries, Canada, USA, Japanese.

5) The company's processes (IFS technology scopes):

C P4 – sugaring;

D P6 - chilling and cool storage,

F P11 – bottling; filling of viscous products, roasting, conching

P12 - coating, mixing, grinding, sorting and packing,

P13 - milling

6) Trade products (already processed): Company trades with products: box of chocolates, pralines, biscuits, waffle under the name of producer.

7) Employees: there are 200 own employees and 27 agency workers. They work in 1 or 1-3 shifts, 5-7 days a week.

8) Outsourced products:

Chocolate pralines with fillings, pralines are supplied in primary packaging and the company packed them into secondary packaging.

Filled candies and hard candies, candies are supplied in primary packaging and the company packed them into secondary packaging.

Three types of biscuits: Biscuit with caramel cream, Belgian chocolate and choco drage and Biscuit with milk cream, Belgian chocolate and choco drage and Biscuit with coconut cream, Belgian chocolate and choco drage - supplied in primary packaging and secondary packing and the company finally packed and labelled them.

Chocolate Lentils are supplied in bulk to the company, handled as open products and packed into primary and other packaging. The supplier is IFS certified.

Almost all suppliers of these products are IFS certified – now 9; two others not and audit is planned.

9) Sub-contracted part(s) of the process: N/A.

10) External services: transport, metrology, accredited analysis, store, pest control

11) The site area of the plant in square meters: area 9150 m2.

Three production buildings: no. 201 (soy mill, roasting, production of chocolate and peanuts spreads); no. 202 (production of soy bars); no. 203 (chocolate production).

12) The company does not use IFS logo.

13) The reasons for reduction: Time was not reduced.

14) There are no seasonal breaks.

14) There is no sub-company.

15) Other certification scheme: ISO 22000, ISO 14001, ISO 18001, certification body Bureau Veritas Czech Republic.

Reviewer: Lone Sandberg



<i>Audit data</i>	
<b>Outsourced processes and/or products</b>	
Outsourced processes and/or products:	yes
Outsourced processes explanation:	These outsourced products are used :1) products are produced and packed into primary packaging in outsourced company and company Chocoland ensured secondary packaging (products: Chocolate pralines and figurines, candies, 2) products are produced and packed into bulk in outsourced company and company Chocoland ensured primary and secondary packaging (products: Chocolate Lentils)3) products are produced and packed into primary and secondary packaging in outsourced company (products: biscuits)
Number of subcontractors:	11
Description and certification status:	<p>Almost all products are produced in IFS certificated companies, 2 companies not and audits are planned this year</p> <p>1) HDI S.p.A. Holding Dolciaria Italiana, IFS certified, COID 36846 (Chocolate pralines)</p> <p>2) Klett Schokolade GmbH &amp;CO KG, IFS certified COID 504 (Chocolate pieces/figurines)</p> <p>3) Carletti A/S, IFS certified, COID 10380 (Chocolate Lentils)</p> <p>4) Banketbakkerij Nora B.V., IFS certified COID 42231 (biscuits)</p> <p>5) Franz Hauswirth Ges m.b.H, IFS certified, COID 10740 (Chocolate pieces/figurines)</p> <p>6) Eichetti Confect spezialitäten, A. Eichelmann GmbH&amp;CO KG, IFS certified, COID 7675 (Ice chocolate)</p> <p>7) Belgian Chocolate Group NV, IFS certified COID 12108 (Chocolate)</p> <p>8) Delafaille N.V., IFS certified, COID 14481 (Chocolate pralines)</p> <p>9) Steenland Chocolate B.V., IFS certified COID 13234 (Chocolate pieces)</p> <p>10) ChocoSuc Partner s.r.o without IFS certification, 2 nd party audit is planned, (Chocolate bars)</p> <p>11) T-Severka spol s.r.o., without IFS, 2 na party audit is planned (Chocolate pieces, figurines, pralines)</p>
COID of these companies:	36846 504 10380 42231 10740 7675 12108 14481 13234
<b>Additional audit data</b>	
Total number of employees:	227
Number of full-time workers:	
Number of part-time workers:	
Number of seasonal workers:	
IFS Contact Person:	Ing. Zuzana Dubská, tel: + 420 602 728 120, email: zuzana.dubska@chocoland.cz
Size of the company in square metres:	9150

## Explanations regarding the audit report

<i>Evaluation of requirements</i>		
<b>Result</b>	<b>Explanation</b>	<b>Points</b>
A	Full compliance	20 points
B (deviation)	Almost full compliance	15 points
KO requirement scored with a B	Almost full compliance	15 points
C (deviation)	Small part of the requirement has been implemented	5 points
D (deviation)	Requirement has not been implemented	-20 points
Major	When there is a substantial failure to meet the requirements of the Standard, which includes food safety and/or the legal requirements of the production and destination countries. A major can also be given when the identified non-conformity can lead to a serious health hazard. A major can be given to any requirement which is not defined as KO.	15% of the possible total amount of points is subtracted
KO requirement scored with a D	The KO requirement has not been implemented	50 % of the possible total amount of points is subtracted
N/A	Not applicable Requirement not applicable for a company	N/A requirements will be excluded from the final scoring

*Scoring and awarding of certificates*

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

# IFS Food Version 6.1, November 2017

## Audit report

**Result:**

The processing activities of company „CHOCOLAND a.s.“ met the requirements of the IFS Food, Version 6.1.

The company passed with a score of 96,78% at:

**Higher Level**

**96,78 %**

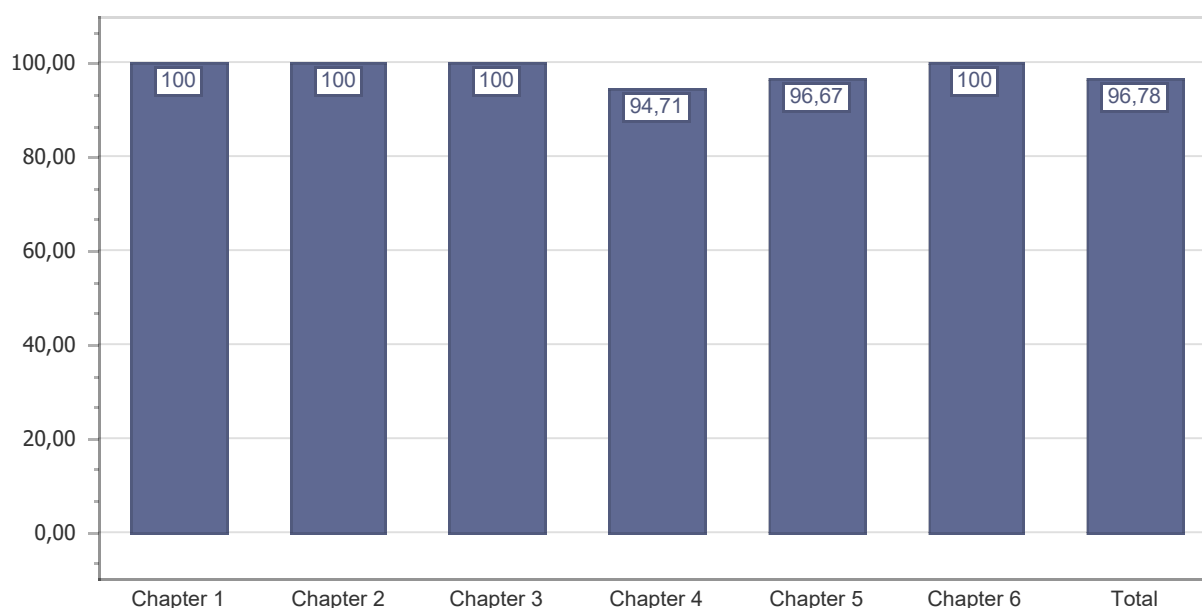
Date of renewal audit: between the 21-06-2020 and the 30-08-2020.

<i>Summary:</i>						
	Chapter 1 Senior management responsibility	Chapter 2 Quality and Food safety management system	Chapter 3 Resource management	Chapter 4 Planning and production process	Chapter 5 Measurements, analyses, improvements	Chapter 6 Food defense
KO	0	0	0	0	0	0
Majors	0	0	0	0	0	0
A	22	33	28	120	43	7
B	0	0	0	11	0	0
C	0	0	0	6	2	0
D	0	0	0	0	0	0
N/A	0	0	0	8	0	1

*Observations regarding KO's and Majors:*

N/A

### General summary table for all chapters:



### Overall summary of the audit:

All senior managers and head workers proved adequate understanding of the system and its requirements. Documents and records are maintained and kept well despite some deviations were found. The big advantage is established and maintained certified integrated system according to ISO norms.

Level of infrastructure and hygiene of production and storage premise was good, despite a lot of deviations raised mainly on infrastructure (given by "older" buildings), but significant improvement since last audit was evident mainly in reconstruction of soy mill technology - replacement of wooden silos for metal ones and other appropriate renovation of mill equipment. The factory is continuously reconstructed in general. New investment into new production continuous line for soy sticks in next years was explained during the opening-meeting. Company has internal laboratory which is equipped for basic MB, CH and PH analysis. Quality manager Mrs. Zuzana Dúbská well proved experience and knowledge in production practice and food safety systems.

Food fraud issue was taken into account, the risk assessment was performed - laboratory analysis and visual checks of RM are implemented.

The company determined 2 main CCPs: CCP Metal detection and CCP receipt of raw materials. Since last audit and recall in last year all pallets with peanuts are analyzed on aflatoxins in accredited laboratory.

The hazard analysis regarding foreign body was elaborated. There are metal detectors managed as CCPs, sieves and magnets in place managed as CPs. Only two complaints on foreign bodies in this year.

The system of traceability was proved, and traceability test was carried out in short time and accurately. It was well presented and documented. IS Helios is in place.

The overall result is "higher level", the company was very good prepared for the renewal IFS audit.

There were 11 B and 8 C deviations raised.

No deviation in Chapter 1.

No deviation in Chapter 2.

No deviation in Chapter 3.

There were 17 deviations identified in Chapter 4, there were raised on obsolete parameters in customer contract, 7 raised on shortcomings in construction requirements, one raised on inappropriate cleaning, 3 on foreign body management, two on pest control, inadequate storage conditions, 2 on condition of equipment and maintenance.

There were 2 deviations identified in Chapter 5, both on failures in metrology.

No deviation in Chapter 6.

*Description of follow up of corrective actions from the previous audit:*

Corrective actions from last audit were implemented and were effective, checked during site inspection and documentation checks. '

Some deviations were raised on same clause as last year: req. 4.9.3.1, 4.9.4.1 and 4.17.4 but concerned another places, previous were repaired.

One deviation on req. 4.9.5.1 concerned another topic than last year.

# **Chapter 1: Senior management responsibility**

Summary of all Chapter 1 deviations and non-conformities found:

Nr.	Reference	IFS requirements	Evaluation	Explanation

**No non-conformities found.**



# **Chapter 2: Quality and food safety management system**

Summary of all Chapter 2 deviations and non-conformities found:

Nr.	Reference	IFS requirements	Evalu- ation	Explanation

**No non-conformities found.**

# **Chapter 3: Resource management**

Summary of all Chapter 3 deviations and non-conformities found:

Nr.	Reference	IFS requirements	Evalu- ation	Explanation

**No non-conformities found.**

## **Chapter 4: Planning and Production Process**

Summary of all Chapter 4 deviations and non-conformities found:

<b>Nr.</b>	<b>Reference</b>	<b>IFS requirements</b>	<b>Evaluation</b>	<b>Explanation</b>
1	4.2.1.6	The specification control procedure shall include the update of finished product specification in case of any modification: - of raw material - of formula/recipe - of process with influence on the final products - of packaging with influence on the final products.	C	Specifikace pro FN Martius odsouhlasená s LIDL , 1.7.2019: nesoulad ve složení (např. uvedeno 6% kakaa, bez aromat) se stávajícím značením na obale (5,2 % kakao, aroma).  Specification for FN Martius agreed with LIDL, 1.7.2019 non-compliance in composition (eg. 6% cocoa, not added flavor) with existing product labeling (5,2% cocoa, flavor).
2	4.9.2.2	The surfaces of walls shall be in a good condition and easy to clean; they shall be impervious and wear-resistant.	B	Stěny celkově v horším stavu na odhořčárně.  Díry v dlaždicích po hmoždinkách na pytlování - arašidy.  Walls are generally in worse condition on soya beans preparing area "odhořčárna".  Holes in tiles after previous dowels - peanuts bagging area.
3	4.9.3.1	Floor covering shall be designed to meet production requirements and shall be in good condition and easy to clean. Surfaces shall be impervious and wear-resistant.	B	Podlahy celkově v horším stavu - výroba: sojové tyčinky a budova 203, 1.patro (kovová podlaha a betonový přechod). Opravy plánovány, především s ohledem na modernizaci linky na sojové tyčinky.  Floors generally in a worse condition - production of soy bars and building 203, 1st floor (metal floor and concrete transition). Repairs planned, especially with regard to the modernization of the soya bar line.
4	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (incl. piping, cableway, lamps etc.) shall be constructed to minimise the accumulation of dirt and shall not pose any risk of physical and/or microbiological contamination.	B	Poškození stropu včetně nezakrytého otvoru na dílně "nugeta".  Damaged ceiling, including the open hole at "nugget" production area.
5	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in good condition.	B	Poškozené rámy oken na odhořčárně.  Damaged window frames on soya beans preparing area "odhořčárna".

Nr.	Reference	IFS requirements	Evaluation	Explanation
6	4.9.5.4	In areas where unpackaged product is handled, windows shall be protected against breakage.	C	Některá okna v místech otevřeného produktu nejsou chráněna proti rozbití. Např. skleněné okno v blízkosti máčení persiko.  Some windows in open product areas are not protected against breakage. E.g. glass window near the soaking of Persiko
7	4.9.6.2	External doors and gates shall be constructed to prevent the ingress of pests; if possible, they shall be self-closing.	B	Netěsná plechová vrata - sklad polotovarů Jambor.  Untight sheet metal doors - Jambor semi-finished product storage area.
8	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not lead to any product safety or quality risks.	B	Klimatizační zařízení - arašídky ; nevhodné umístění svítidel v těsné blízkosti jednotek a svod kondenzátu přímo do umyvadla. Nejsou obecně jasné důkazy o výměně nebo čištění filtrů klimatizačních jednotek, doloženy pouze pravidelné revize těsnosti - kontroly úniků chladiva.  Air conditioning equipment - "arašídky" production area; improper placement of lightings closely to AC units and condensate drain directly into the sink. There is generally no clear evidence of replacement or cleaning of air conditioner filters, only periodic leakage revisions.
9	4.10.1	Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be available and implemented. These shall specify: - objectives - responsibilities - the products used and their instructions for use - the areas to be cleaned and/or disinfected - cleaning frequency - documentation requirements - hazard symbols (if necessary).	C	Některá zařízení a jejich hůře dostupná místa nebyla řádně vyčištěna v době auditu: - Z míchačky zespodu - tvarovací a máčecí stroj uvnitř a pod linkou - dále znečištěná stěna za vývěskami na dílně pytlování - arašídů - znečištěná podlaha na odhořárně; u zásobníku a namáčení persiko byla na zemi rozsypaná jádra podzemnice.  Some production equipment and their harder to access places were not properly cleaned at the time of the audit: - "Z" blenders (bottom part) - Forming and dipping machine inside and below the line - the dirty wall behind the information boards in the peanut bagging area - dirty floor in soya beans preparing area "odhořárna", spilled peanuts near the hopper and soaking of persiko

Nr.	Reference	IFS requirements	Evaluation	Explanation
10	4.12.5	The appropriate accuracy of detectors shall be specified. Checks of proper function of detectors shall be carried out regularly. In case of malfunction or failure of a metal and/or foreign material detector, corrective actions shall be defined, implemented and documented.	C	<p>Zkouška detektoru na sojových sucích nebyla zcela přesná - test proběhl bez produktů, nebylo zkoušeno vyřazení.</p> <p>Test detektoru na arašídkách - po testu s etalony nebyly zkoušené vyřazené výrobky znovu prověřeny MD.</p> <p>The detector testing on soy bars was not entirely accurate - the test was carried out without products, and no rejection mechanisms was tested.</p> <p>The detector testing "arašídky"- after testing with standards the tested rejected products were not re-tested by the metal detector.</p>
11	4.12.6	In cases where special equipment or methods are used to detect foreign material, these shall be properly validated and maintained.	B	<p>Měření síly magnetů bylo provedeno, avšak získané hodnoty nebyly dosud zanalyzovány s ohledem na umístění magnetu (tj. zda se jedná o koncový magnet nebo sekvenci několika magnetů či zda je zařazeno v kombinaci se sítím či MD) a s ohledem na typ magnetu.</p> <p>Magnet strength measurements have been performed, but the values obtained have not yet been analyzed with respect to magnet placement (ie whether it is an end magnet or a sequence of several magnets, or whether it is combined with a sieve or a MD) and with respect to the type of magnet.</p>
12	4.12.9	Breakages of glass and brittle material shall be recorded. Exceptions shall be justified and documented.	B	<p>Rozbití několika krytů svídel na dílně adventních kalendářů (budova 203), třebaže záznamy z 22.7. nevykazovaly žádné evidentní poškození krytů.</p> <p>Breaking of several lighting covers in the advent calendar prod.area (building 203), although records from 22.7. showed no evident damage on these covers.</p>

Nr.	Reference	IFS requirements	Evaluation	Explanation
13	4.13.1	<p>The company shall have a pest control system in place which is in compliance with local legal requirements, taking into account, as a minimum:</p> <ul style="list-style-type: none"> <li>- the factory environment (potential pests)</li> <li>- site plan with area for application (bait map)</li> <li>- identification of the baits on site</li> <li>- responsibilities, in-house/external</li> <li>- used products/agents and their instructions for use and safety</li> <li>- the frequency of inspections.</li> </ul> <p>The pest control system shall be based on hazard analysis and assessment of associated risks.</p>	B	<p>External company DERATOR s.r.o. is used. Contract from 22.6.2017. Visits are ensured monthly and 2 times a year gassing is ensured. The firm is certified according the standard CEPA ČSN 16 636 (certificate from 6.9.2017).</p> <p>Enclosed:- records of visits: 26.4.2019, 31.5.2019, 27.6.2019 (only outdoor baits are taken, sporadic occurrence of moths - preventive gassing 4.7.2019)</p> <p>86 pcs of non toxic bites DETEX35 pcs toxic bites STORM44 pcs insects bites69 pcs glue bites (insects)10 pcs fly killer 29 bites "živolovky"</p> <p>MSDS for used agents: Uragan D2-Bluefume, 1.3.2017, Aquapy 1.4.2014, Effect Ultimate professional 15.1.2015.</p> <p>Odchylnka: Ojedineľý výskyt zavíječe na budově 201 a 203.</p> <p>Deviation: Sporadic occurrence of moths at the 201 and also 203 building.</p>
14	4.13.4	<p>Baits, traps and insect exterminators shall be functioning, shall be in sufficient numbers and shall be placed in an appropriate position. They shall be constructed and positioned as not to cause any contamination risk.</p>	B	<p>Nejsou k dispozici důkazy o výměně UV trubic z elektrických lapačů hmyzu.</p> <p>There is no evidence of replacement of UV tubes in electric fly killers.</p>

Nr.	Reference	IFS requirements	Evaluation	Explanation
15	4.14.2	The storage conditions of raw materials, semi-processed and finished products as well as packaging shall in each case correspond to product requirements (e.g. refrigeration, protective covers) and shall not be detrimental to other products.	C	<p>Skladovací podmínky pro suroviny neodpovídaly v době auditu stanoveným limitům či požadavkům uvedeným ve specifikacích surovin (sklad Jambor: 22,9°C, sklad 3: 22°C a sklad 4: 24,5° a sklad Betoňák : 27,6 °C). Zápisy teplot probíhají vždy jednou denně ráno, kdy teploty většinou odpovídají. Ačkoliv pro tyto případy byla vytvořena analýza a definována nápravná opatření, nejsou reálně opatření zřejmě z tohoto důvodu iniciována.</p> <p>Nezakryté nepoužívané primární obaly v otevřeném regálu linky - arašídky.</p> <p>Storage conditions for some raw materials did not comply with the limits or requirements specified in the raw material specifications at the time of the audit (Jambor warehouse: 22.9 ° C, warehouse 3: 22 ° C and warehouse 4: 24.5 ° and Betoňák warehouse: 27.6 ° C ). The temperature is recorded every day in the morning, when the temperatures mostly correspond. Although analysis and corrective action is defined for these cases, the real corrective action do not seem to be initiated for this reason.</p> <p>Uncovered unused primary packaging in the open shelf of the packing line "arašídky". .</p>
16	4.16.1	An adequate system of maintenance shall be in place, maintained and documented, covering all critical equipment (incl. transport) for compliance with product requirements. This applies both for internal and external maintenance activities.	B	<p>V plánu údržby nejsou zahrnuty všechny metal detektory. Není důkaz o výměně filtru na vyfukovacím zařízení u MD na výrobě soj. suků.</p> <p>Not all metal detectors are included in the maintenance plan. There is no evidence of replacing the filter on the blower of MD at soy bars production.</p>
17	4.17.4	The company shall ensure that all product equipment is in good condition without any negative influence on food safety.	C	<p>Třepení bílého dopravníku na balení Arašídky.</p> <p>Fraying of white transport belt intended for product dosing and packing "Arašídky".</p> <p>Značně poškozený pás - soj. tyčinky v polevě (Martius...).</p> <p>Significantly damaged belt - soy bars in topping (Martius ...). .</p> <p>Drobné poškození nožů na odhořárně (špičky).</p> <p>Damaged knives (tips) at the soy beans preparing area "odhořárna".</p>

## **Chapter 5: Measurements, analyses, improvements**

Summary of all Chapter 5 deviations and non-conformities found:

Nr.	Reference	IFS requirements	Evaluation	Explanation
1	5.4.1	The company shall identify the measuring and monitoring devices required to ensure compliance with product requirements. These devices shall be recorded on a document and clearly identified.	C	<p>Nevypovídající identifikace teploměrů a vlhkoměrů na skladech s ohledem na označení v Seznamu měřidel. Ve skutečnosti má jedno měřidlo 2 kalibrační listy, to však na štítku měřidla a v samotném Seznamu není zohledněno.</p> <p>Incorrect identification of thermometers and hygrometers in warehouses with respect to marking in the List of measuring devices. In fact, one device has 2 calibration protocols, but this is not reflected directly on the device label and in the List itself.</p>
2	5.4.2	All measuring devices shall be checked, adjusted and calibrated, under a monitoring system, at specified intervals and in accordance with defined recognised standard/methods. The results of the checks, adjustments and calibrations shall be documented. Where necessary, corrective actions on devices and, if necessary, on process and products shall be carried out.	C	<p>Chyběl důkaz o kalibraci teploměru 2018/3153 umístěném ve skladu.</p> <p>Teploměr na expedici používaný ke kontrole nachlazení prostoru vozidla před nakládkou nebyl v Seznamu měřidel, označený nejasně evidenčním číslem 79, nebyla doložena kalibrace.</p> <p>Měřidla např. teploměry, které jsou součástí technologie a slouží k monitoringu CP, nejsou evidována a není stanoven způsob jejich kontroly.</p> <p>There was no evidence of calibration of the 2018/3153 thermometer located in the warehouse.</p> <p>The thermometer placed in the dispatch area used to control the cooling of vehicle before loading was not included in the List of measuring devices, identified by an unclear registration number 79, no calibration was provided.</p> <p>Measuring devices such as thermometers, which are part of the technology and are used for CP monitoring, are not registered and the method of their control is not specified.</p>



# **Chapter 6: Food defense**

Summary of all Chapter 6 deviations and non-conformities found:

Nr.	Reference	IFS requirements	Evaluation	Explanation

**No non-conformities found.**

## Report of the N/A evaluations

Nr.	Reference	IFS requirements	Evaluation	Explanation
1	4.7.3	Outdoor storage shall be kept to a minimum. Where goods are stored outside, hazard analysis and assessment of associated risks shall be undertaken in order to ensure that there is no risk of contamination or adverse effect on quality and food safety.	N/A	Outdoor storage is not used.
2	4.9.8.4	Dust extraction equipment shall be installed in areas where considerable amounts of dust are generated.	N/A	No such equipment in place
3	4.9.9.2	Recycled water which is used in the process shall not pose a contamination risk. The water shall comply with applicable legal requirements for potable water; records of compliance testing shall be available.	N/A	Recycled water is not used.
4	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall not be connected to the drinking water system, or allow the possibility of reflux to contaminate potable water sources or the factory environment.	N/A	Non-potable water is not used.
5	4.9.10.1	The quality of compressed air that comes in direct contact with food or primary packaging material shall be monitored based on hazard analysis and assessment of associated risks.	N/A	Compressed air is not in direct contact with food or primary packaging material.
6	4.10.10	Where a company hires a third-party service provider for cleaning and disinfection activities, all requirements specified within section 4.10 shall be clearly defined in the respective contract.	N/A	External companies are not used.

Nr.	Reference	IFS requirements	Evaluation	Explanation
7	4.19.3	There shall be adequate procedures to ensure that where products consisting of or containing GMOs are manufactured, contamination of non-GMO products is avoided. Adequate control measures shall be in place to avoid GMO cross contamination. The effectiveness of these procedures shall be monitored by testing.	N/A	No GMO raw materials used. Based on specifications of raw materials - declarations of suppliers were submitted.
8	4.19.4	Finished products containing GMOs or labelled as not containing GMOs shall be declared in accordance with current legal requirements. Delivery documents shall include the corresponding reference to GMOs.	N/A	No GMO raw materials used. Based on specifications of raw materials - declarations of suppliers were submitted.
9	6.1.3	If legislation makes registration or onsite inspections necessary, evidence shall be provided.	N/A	No legislation requirement

## Detailed audit report

Nr.	Reference	IFS requirements	Evaluation	Explanation
1	1	Senior Management Responsibility		
2	1.1	Corporate policy/Corporate principles		
3	1.1.1	The senior management shall draw up and implement a corporate policy. This shall consider as a minimum: - customer focus - environmental responsibility - sustainability - ethics and personnel responsibility - product requirements (includes: product safety, quality, legality, process and specification). The corporate policy shall be communicated to all employees.	A	Enclosed Quality Policy from 17.5.2019
4	1.1.2	The content of the corporate policy shall have been broken down into specific objectives for the related departments. The responsibility and the time scale for achievement shall be defined for each department of the company.	A	
5	1.1.3	From the corporate policy, the quality and food safety objectives shall be communicated to the employees in the respective departments and shall be effectively implemented.	A	
6	1.1.4	The senior management shall ensure that the achievement of all objectives is regularly reviewed, as a minimum at least once a year.	A	Within management review - last on 16.7.2019
7	1.1.5	All relevant information related to food safety and quality shall be communicated effectively and in a timely manner to the relevant personnel.	A	Plant manager meetings - weekly.
8	1.2	Corporate structure		

Nr.	Reference	IFS requirements	Evaluation	Explanation
9	1.2.1	An organisation chart shall be available showing the structure of the company.	A	
10	1.2.2	Competences and responsibilities, including deputation of responsibility shall be clearly laid down.	A	
11	1.2.3	Job descriptions with clearly defined responsibilities shall exist and shall be applicable for employees whose work has an effect on product requirements.	A	
12	1.2.4 KO	KO n°1: The senior management shall ensure that employees are aware of their responsibilities related to food safety and quality and that mechanisms are in place to monitor the effectiveness of their operations. Such mechanisms shall be clearly identified and documented.	A	
13	1.2.5	Employees with influence on product requirements shall be aware of their responsibilities, and shall be able to demonstrate their understanding of their responsibilities.	A	
14	1.2.6	The company shall have an IFS representative nominated by senior management.	A	Ing. Zuzana Dubská, 1.10.2013
15	1.2.7	The senior management shall provide sufficient and relevant resources to meet the product requirements.	A	
16	1.2.8	The department responsible for quality and food safety management shall have a direct reporting relationship to the senior management.	A	
17	1.2.9	The company shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
18	1.2.10	The company shall have a system in place to ensure that it is kept informed of all relevant legislation on food safety and quality issues, scientific and technical developments and industry codes of practice.	A	quality manager
19	1.2.11	The company shall inform its customers, as soon as possible, of any issue related to product specification, in particular of all non-conformity (ies) identified by competent authorities related to products which could have, has or has had a defined impact on safety and/or legality of respective products. This could include, but are not limited to cautionary issues.	A	
20	1.3	Customer focus		
21	1.3.1	A documented procedure shall be in place to identify fundamental needs and expectations of customers.	A	
22	1.3.2	The results of this procedure shall be evaluated and considered to determine quality and food safety objectives.	A	
23	1.4	Management review		
24	1.4.1	Senior management shall ensure that the quality and food safety management systems are reviewed at least annually or more frequently if changes occur. Such reviews shall contain, at least, results of audits, customer feedbacks, process compliance and product conformity, status of preventive and corrective actions, follow up actions from previous management reviews, changes that could affect the food safety and quality management systems and recommendations for improvement.	A	Once per year - last on 16.7.2019

Nr.	Reference	IFS requirements	Evaluation	Explanation
25	1.4.2	This review shall include the evaluation of measures for the control of the quality and food safety management system and for the continuous improvement process.	A	
26	1.4.3	The company shall identify and review regularly (e.g. by internal audits or on-site inspection) the infrastructure needed to achieve conformity to product requirements. This shall include, as a minimum, the following: - buildings - supply systems - machines and equipment - transport. The results of the review shall be considered, with due consideration to risk, for investment planning.	A	during site inspections
27	1.4.4	The company shall identify and review regularly (e.g. by internal audits or on-site inspection) the work environment needed to achieve conformity to product requirements. This shall include, as a minimum the following: - staff facilities - environmental conditions - hygienic conditions - workplace design - external influences (e.g. noise, vibration). The results of the review shall be considered, with due consideration to risk for investment planning.	A	during sites inspections
28	2	Quality and Food Safety Management System		
29	2.1	Quality management		
30	2.1.1	Documentation requirements		
31	2.1.1.1	The system for food safety and quality management shall be documented and implemented, and shall be retained in one location (food safety and quality manual or electronic documented system).	A	Quality manual: "Příručka bezpečnosti a kvality potravin, 17.5.2019 (revision in personall isse).

Nr.	Reference	IFS requirements	Evaluation	Explanation
32	2.1.1.2	A documented procedure shall exist for the control of documents and their amendments.	A	OS 4.2.3 "Řízení dokumentů", 26.9.2016
33	2.1.1.3	All documents shall be clearly legible, unambiguous and comprehensive. They shall be available to relevant personnel at all times.	A	
34	2.1.1.4	All documents which are necessary for compliance with the product requirements shall be available in their latest version.	A	
35	2.1.1.5	The reason for any amendments to documents critical for the product requirements shall be recorded.	A	The sheet of amendments is part of each document.
36	2.1.2	Record keeping		
37	2.1.2.1	All relevant records necessary for the product requirements shall be complete, detailed and maintained and shall be available on request.	A	.
38	2.1.2.2	Records shall be legible and genuine. They shall be maintained in a way that subsequent manipulation of records is prohibited.	A	
39	2.1.2.3	All records shall be kept in accordance with legal requirements and for a minimum of one year after the shelf life. For products which have no shelf life, the duration of record keeping shall be justified and this justification shall be documented.	A	
40	2.1.2.4	Any amendments to records shall only be carried out by authorised persons.	A	
41	2.1.2.5	Records shall be securely stored and easily accessible.	A	
42	2.2	Food safety Management		
43	2.2.1	HACCP system		



Nr.	Reference	IFS requirements	Evaluation	Explanation
44	2.2.1.1	The basis of the company's food safety control system shall be a fully implemented, systematic and comprehensive HACCP system, based upon the Codex Alimentarius principles. It shall take into account any legal requirements of the production and destination countries which may go beyond such principles. The HACCP system shall be implemented at each production site.	A	Document "HACCP manual ", 13.5.2019. Eight HACCP studies: - Mlýnská výroba (Mill production) - Pomazánky, polevy, čokoláda (fillers, toppings, pastes, chocolate) - Dražé (pellet) - Tyčinky (Sticks) - Duté figurky (chocolate figurines) - Formované cukrovinky (confectionery products) - Balení (packaging) - Skladování (storage)
45	2.2.1.2	The HACCP system shall cover all raw materials, products or product groups as well as every process from goods into dispatch, including product development and product packaging.	A	
46	2.2.1.3	The company shall ensure that the HACCP system is based upon scientific literature, or technical verified specifications relating to the manufactured products and procedures. This shall be maintained in line with new technical process development.	A	
47	2.2.1.4	HACCP system shall be reviewed and necessary changes shall be made when any modification is made in the product, process or any step.	A	During HACCP team meetings last on 12.7.2019
48	2.2.2	HACCP team		
49	2.2.2.1	Assemble HACCP team (CA Step 1) The HACCP team shall be multidisciplinary and include operational staff. Personnel appointed as HACCP team members shall have specific knowledge of HACCP, product and process knowledge and the associated hazards. Where competent knowledge is not available, external expert advice shall be obtained.	A	Enclosed appointment from: Team leader: Petr Richtr, 3.1.2017 members: Ing. Dubská, 1.10.2013 Lenka Němcová, 14.0.2015 Ivana Wiedermanová, 27.7.2017 Kateřina Pokorná, 21.3.2018 Jaroslav Jedlička, 5.12.2017 Jana Věříšová, 1.6.2009 Eliška Břinčilová, 5.4.2017 Jan Malř, 27.7.2017 Martin Polák, 27.7.2017  Since 13.5.2019 new members: Mr. Mikovec, Mr.Lipenský

Nr.	Reference	IFS requirements	Evaluation	Explanation
50	2.2.2.2	Those responsible for the development and maintenance of the HACCP system shall have an internal team leader and shall have received adequate training in the application of the HACCP principles.	A	
51	2.2.2.3	The HACCP team shall have strong senior management support and shall be well known and established across the whole facility.	A	
52	2.2.3	HACCP analysis		
53	2.2.3.1	Describe product (CA Step 2) A full description of the product including all relevant information on product safety exists such as: - composition - physical, organoleptic, chemical and microbiological parameters - 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	Descriptions of products is in HACCP manual and in product specifications.
54	2.2.3.2	Identify intended use (CA Step 3) The intended use of the product shall be described in relation to the expected use of the product by the end consumer, taking into account vulnerable groups of consumers.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
55	2.2.3.3	Construct flow diagram (CA Step 4) A flow diagram shall exist for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram shall be dated, and clearly identify each CCP with the number assigned to it. In the event of any changes the flow diagram shall be updated.	A	There are 20 flow diagrams: Hrudky, polevy, pochoutky, 10.6.2016 Sójové boby, 24.7.2017 Kulér, griliáš, 22.4.2016 Arašidy v cukru, 27.6.2018 Máčené výrobky, 31.8.2015 Máčené tyčinky-nová linka, 12.4.2016 Skladování surovin a obalů, 15.2.2016 Příjem surovin a obalového materiálu, 1.6.2018 Hmoty, 20.4.2016 Pražení, 19.1.2018 Protlačované tyčinky, 25.2.2016 Formované cukrovinky, 28.4.2015 Skladování hotových výrobků a polotovarů, 3.4.2014 Pomazánky, 18.1.2016 Kávová pasta, 18.5.2015 Mletí cukru, 7.10.2015 Kompletace kolekcí a dalších výrobků, 25.5.2016 Nalévání figurek a výrobků do blistrů, 10.7.2018 Bílá linka, 26.6.2018
56	2.2.3.4	On-site confirmation of the flow diagram (CA Step 5) The HACCP team shall verify the flow diagram, by on-site checks, at all operation stages. Amendments to the diagram shall be made, where appropriate.	A	ensured continuously and at least all flow diagram are confirmed at HACCP meeting, last,  11.7.2019 (new sieves at mill production "prosévačka")
57	2.2.3.5	Conduct a hazard analysis for each step (CA Step 6 – Principle 1)		
58	2.2.3.5.1	A hazard analysis shall be available for all physical, chemical and biological hazards, including allergens, which may reasonably be expected.	A	
59	2.2.3.5.2	The hazard analysis shall consider the likely occurrence of hazards and severity of their adverse health effects.	A	probability (P) 1-3, severity (S) 1-3 result:: 1-2 = GMP, 2-4=CP, 5-6=CCP.
60	2.2.3.6	Determine critical control points (CA Step 7 – Principle 2)		
61	2.2.3.6.1	The determination of relevant critical control points (CCP's) shall be facilitated by the application of a decision tree or other tool(s), which demonstrates a logical reasoned approach.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
62	2.2.3.6.2	For all steps which are important for food safety, but which are not CCP's, the company shall implement and document control points (CP's) . Appropriate control measures shall be implemented.	A	CP's are determined - eg.: dosage, magnets, temperatures, softness, sieves, labeling, type of packaging material, weight. Monitoring is ensured.

Nr.	Reference	IFS requirements	Evaluation	Explanation
63	2.2.3.7	Establish critical limits for each CCP (CA Step 8 – Principle 3) For each CCP, the appropriate critical limits shall be defined and validated in order to clearly identify when a process is out of control.	A	<p>Checked 2 types of CCP were determined:</p> <ul style="list-style-type: none"> <li>- metal detectors</li> <li>- income of raw materials: milk products, cocoa, emulg. fats, hazelnut paste (Salmonella)</li> <li>- income of packaging material (labeling - especially declaration of allergens)</li> <li>- income of peanuts (aflatoxins).</li> </ul> <p>These CCP's were determined (12 CCP's)</p> <p>CCP Metal detectors:</p> <ul style="list-style-type: none"> <li>- Step: after packing</li> <li>-Parameter: proper function of detectors, detection of foreign bodies</li> </ul> <p>CCP 1- Metal detector - process: "Pomazánky, vaničky", limits: 1,5 mm Fe, 2,0 mm S/S</p> <p>CCP 2 – Metal detector - process: "Pomazánky, dozy, tuby, kelímky", limits: 1,5 mm Fe, 2,0 mm S/S, 2 mm nonFe</p> <p>CCP 4- Metal detector- process: "Pomazánky sklo", limits: 1,5 mm Fe, 2,0 mm S/S, 2 mm nonFe</p> <p>CCP 5 -Metal detector- process: "Arašíd v cukru", limits: 1 mm Fe, 1,2 nonFe, 1,5 mm S/S, 1,5</p> <p>CCP 6 - Metal detektor- process: "Sojove tyčinky", limits: 1,5 mm Fe, 2 and 2,5 mm S/S, 2 mm nonFe</p> <p>CCP 7 - Metal detektor- process: "Sojové mlýnské výrobky", limits: 1,5 mm Fe, 2,0 mm S/S</p> <p>CCP 9 - Metal detektor- process: "Čokolády, polevy, pochoutky", limits: 1,5 mm Fe, 2,0 mm S/S</p> <p>CCP 10 - Metal detektor- process: "Hmotárna - tyčinky", limits: 1,5 mm Fe, 2,0 mm S/S, 2,0 mm nonFe</p> <p>CCP 11 - Metal detektor- process: "máčené tyčinky", limits: 1,5 mm Fe, 2,5 mm S/S, 1,5 mm nonFe</p> <p>CCP 14 - Metal detektor- process: "Adventní kalendáře, figurky", limits: 1,5 mm Fe, 2,0 mm S/S, 2,5 mm nonFe</p> <p>CCP (no. 18) Income of raw materials and packaging, check of atest / or test of every batch or receive on specific parameter</p> <ul style="list-style-type: none"> <li>- Income of packaging material, check of labeling the presence of allergens</li> <li>- Income of cocoa powder, some milk dry products, hazelnut paste, emulg. fats - Salmonella, limits: negative</li> <li>- Income of peanuts; every pallet is tested on aflatoxin B1 and suma aflatoxins</li> </ul>
64	2.2.3.8	Establish a monitoring system for each CCP (CA Step 9 – Principle 4)		

Nr.	Reference	IFS requirements	Evaluation	Explanation
65	2.2.3.8.1 KO	KO N° 2: Specific monitoring procedures shall be established for each CCP to detect any loss of control at that CCP. Records of monitoring shall be maintained for a relevant period. Each defined CCP shall be under control. Monitoring and control of each CCP shall be demonstrated by records. The records shall specify the person responsible as well as the date and result of the monitoring activities.	A	CCP 1 - 14 Metal detectors: each hour  testing by operators, written records. CCP 18 - Income of packaging material, check of labeling - each first supply of packaging material  CCP 18 - Income of some cocoa, milk products and fats - Salmonella, certificate of analyses with each supply CCP 18 - Income of peanuts, every pallet is tested on aflatoxin B1, suma aflatoxins in accredited laboratory, release based on results.
66	2.2.3.8.2	The operative personnel in charge of the monitoring of CCP's shall have received specific training/instruction.	A	Training in CCPs monitoring checked for: Mrs. Šípková (metal detection): 11.4.2018 Mrs. Pokorná (MD): 4.6.2019 Mrs. Vondráčková (MD): 15.5.2019
67	2.2.3.8.3	Records of CCP's monitoring shall be checked.	A	
68	2.2.3.8.4	The CP's shall be monitored and this monitoring shall be recorded.	A	
69	2.2.3.9	Establish corrective actions (CA Step 10 – Principle 5) In the event that the monitoring indicates that a particular CCP or CP is not under control, adequate corrective actions shall be taken and documented. Such corrective actions shall also take into account any non-conforming products.	A	
70	2.2.3.10	Establish verification procedures (CA Step 11 – Principle 6) Procedures of verification shall be established to confirm that the HACCP system is effective. Verification of the HACCP system shall be performed at least once a year. Examples of verification activities include: - internal audits - analysis - sampling - evaluations - complaint by authorities and customers. The results of this verification shall be incorporated into the HACCP system.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
71	2.2.3.11	Establish documentation and record keeping (CA Step 12 – Principle 7) Documentation shall be available covering all processes, procedures, control measures and records. Documentation and record keeping shall be appropriate to the nature and size of the company.	A	
72	3	Resource Management		
73	3.1	Human resources management		
74	3.1.1	All personnel performing work that affects product safety, legality and quality shall have the required competence by education, work experience and/or training, commensurate with their role, based on hazard analysis and assessment of associated risks.	A	
75	3.2	Human resources		
76	3.2.1	Personnel hygiene		
77	3.2.1.1	There shall be documented requirements relating to personnel hygiene. These include, as a minimum, the following fields: - protective clothing - hand washing and disinfection - eating and drinking - smoking - actions to be taken in case of cuts or skin abrasions - fingernails, jewellery and personal belongings - hair and beards. The requirements shall be based on hazard analysis and assessment of associated risks in relation to product and process.	A	Procedure PP 01/03 : "GMP a GHP pro výrobní, skladovací a ostatní prostory", 3.10.2016
78	3.2.1.2 KO	KO N° 3: The requirements for personnel hygiene shall be in place and applied by all relevant personnel, contractors and visitors.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
79	3.2.1.3	Compliance with personnel hygiene requirements shall be checked regularly.	A	
80	3.2.1.4	Visible jewellery (incl. piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated by hazard analysis and assessment of associated risks in relation to product and process. This shall be effectively managed.	A	
81	3.2.1.5	Cuts and skin abrasions shall be covered by a coloured plaster/bandage (different from the product colour) – containing a metal strip, where appropriate – and in case of hand injuries, in addition to a plaster/bandage, a single use glove shall be worn.	A	Blue plasters are used.
82	3.2.2	Protective clothing for personnel, contractors and visitors		
83	3.2.2.1	Company procedures shall exist to ensure that all personnel, contractors and visitors are aware of the rules regarding the management of wearing and changing of protective clothing in specified areas in accordance with product requirements.	A	
84	3.2.2.2	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely, so that product contamination is prevented.	A	
85	3.2.2.3	Clearly defined usage rules shall exist for work areas/activities where it is required to wear gloves (coloured differently from the product colour). Compliance with these rules shall be checked on a regular basis.	A	
86	3.2.2.4	Suitable protective clothing shall be available in sufficient quantity for each employee.	A	



Nr.	Reference	IFS requirements	Evaluation	Explanation
87	3.2.2.5	All protective clothing shall be thoroughly and regularly laundered. Hazard analysis and assessment of associated risks, together with consideration given to the processes and products of the company shall determine if clothing shall be washed by a contract laundry, on site laundry or by the employee.	A	Clothing is washed by employees according to procedure, 2/2010 "Praní oděvů" 19.7.2016.
88	3.2.2.6	Guidelines shall exist for laundering of protective clothing and a procedure shall be in place for checking its cleanliness.	A	Procedure ,2/2010 "Praní oděvů" 19.7.2016.
89	3.2.3	Procedures applicable to infectious diseases		
90	3.2.3.1	There shall be written and communicated measures for personnel, contractors and visitors to declare any infectious disease which may have an impact on food safety. In case of declaration of infectious disease, actions shall be taken in order to minimize risk of contamination of products.	A	
91	3.3	Training and instruction		
92	3.3.1	The company shall implement documented training and/or instruction programs with respect to the product requirements and the training needs of the employees based on their job and shall include: - training contents - training frequency - employee's task - languages - qualified trainer/tutor - evaluation methodology.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
93	3.3.2	The documented training and/or instruction 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 in accordance with the documented training/instruction programs.	A	
94	3.3.3	Records shall be available of all training/instruction events, stating: - list of participants (this shall include their signature) - date - duration - contents of training - name of trainer/tutor. There shall be a procedure or program in place to prove the effectiveness of the training and/or instruction programs.	A	Enclosed record of general training from 24.5.2019 (HACCP, GHP/GMP) + knowledge tests, checked for employees: Mrs. Pokorná, Nadia Vasylieva, Mrs. Vondráčková, Mrs. Wiedermanová, Mr. Pukshyn, Mrs. B. Šípková, Mrs. Kazimíra Šimůnková  Checked contract with personal agency: Plasha, contract 1.4.2019
95	3.3.4	The contents of training and/or instruction shall be reviewed and updated regularly and take into account company's specific issues, food safety, food related legal requirements and product/process modifications.	A	
96	3.4	Sanitary facilities, equipment for personnel hygiene and staff facilities		
97	3.4.1	The company shall provide staff facilities, which shall be proportional in size, equipped for the number of personnel and designed and operated so as to minimise food safety risks. Such facilities shall be kept in clean and good condition.	A	
98	3.4.2	The risk of product contamination by foreign material from staff facilities shall be evaluated and minimised. Consideration shall also be given to food brought to work by personnel and personal belongings.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
99	3.4.3	There shall be in place rules and facilities to ensure the correct management for personnel belongings and for food brought to work by personnel, food coming from dining room and from vending machines. The food shall only be stored and/or used in designated areas.	A	
100	3.4.4	The company shall provide suitable changing rooms for personnel, contractors and visitors. Where necessary, outdoor clothing and protective clothing shall be stored separately.	A	
101	3.4.5	Toilets shall not have direct access to an area where food products are handled. The toilets shall be equipped with adequate hand washing facilities. Sanitary facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.	A	
102	3.4.6	Adequate hand hygiene facilities shall be provided at access points to and within production areas, as well as at staff facilities. Based on hazard analysis and assessment of associated risks, further areas (e.g. packaging area) shall be similarly equipped.	A	
103	3.4.7	Hand washing facilities shall provide as a minimum: - running potable water at an appropriate temperature - liquid soap - appropriate equipment for hand drying.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
104	3.4.8	Where highly perishable food products are handled, the following additional requirements regarding hand hygiene shall also be provided: - hand contact-free fittings - hand disinfection - adequate hygiene equipment - signage highlighting hand hygiene requirements - waste container with hand contact-free opening.	A	
105	3.4.9	Based on hazard analysis and assessment of associated risks, there shall be a program to control effectiveness of hand hygiene.	A	MiBI swabs (internally), Enterobacteriaceae - monthly (22.7., 10.6., 14.5.2019)
106	3.4.10	Changing rooms shall be situated so that they allow direct access to the areas where food products are handled. Based on hazard analysis and assessment of associated risks, exceptions shall be justified and managed.	A	
107	3.4.11	Where the hazard analysis and assessment of associated risks show the necessity, cleaning facilities shall be available and used for boots, shoes and further protective clothing.	A	
108	4	Planning and Production Process		
109	4.1	Contract agreement		
110	4.1.1	The requirements which are defined between the contract partners shall be established, agreed upon and reviewed concerning their acceptability before a supply agreement is concluded. All clauses related to quality and food safety shall be known and communicated to each relevant department.	A	Checked contract:  LIDL Složení/Zaručená jakost ,1.7.2019 and Deklarační list 10.1.2018
111	4.1.2	Changes of existing contractual agreements shall be documented and communicated between the contract partners.	A	
112	4.2	Specifications and formulas		

Nr.	Reference	IFS requirements	Evaluation	Explanation
113	4.2.1	Specifications		
114	4.2.1.1	Specifications shall be available and in place for all finished products. They shall be up to date, unambiguous and be in compliance with legal and customer requirements.	A	there are about 95 ready products, 51 semi-products
115	4.2.1.2 KO	KO N° 4: Specifications shall be available and in place for all raw materials (raw materials/ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and be in compliance with legal requirements and, if existing, with customer requirements.	A	Specifications of raw materials checked during the audit:  Bakers cake SG 084, Vandermoortele, 4.6.2019, IFS and BRC, questionnaire (Q) 14.5.2019 Aroma Ruma, Silesia, 5.6.2019, BRC, Q 21.6.2019 Kokosové aroma 711, Aroko, 7.1.2019 FSSC 22000 Sušená Syrovátka, sladká, Eligo, 24.6.2019, FSSC 22000 Sojové boby, Netagro, 18.10.2018, Q 17.4.2019 Natural cococa powder, Theobroma, 17.2.2017 FSSC 2200 Mléčná Cokoláda, Gryf CA, 7.6.2019, FSSC 22000, Q 7.6.2019 Jádra podzemnice olejné, Aldebaran Commodity, 16.12.2018, Argentina, China, ISO 22000 Packaging Christel 300g, Vetropack, 7.6.2019, DofC 1.3.2019, Analytical report, 26.7.2017 Komelís Caps and Closures, spec. 5.6.2019, Dof C3407PPEE All Closures, 5.6.2019 Tech spec TAPAFOL BOPP 20mik + BOPP 35 mik, 1.3.2019, Dof C, 31.5.2019 BRC /IOP
116	4.2.1.3	Where required by customers, product specifications shall be formally agreed.	A	Checked signed customer specifications:  LIDL Marcius 100g, 1.7.2019 LIDL Sojový kmen, 1.7.2019 Nugeta 340 g Nestle, 17.5.2017 Specifikace Zebra, Milch Chocolate, 62,5 g pytlík (5 figurek), March 2018  Internal specifications: Arašídová pomazánka 32% arašídů, 22.5.2018 Kakaová tyčinka s náplní s příchutí vaj. likér, 24.6.2019 Tuby lískooříšková pomazánka, 6.5.2015
117	4.2.1.4	Specifications and/or their contents shall be provided in the relevant location and accessible to all relevant personnel.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
118	4.2.1.5	There shall be a procedure for the creation, the modification and approval of specifications for all parts of the process, which shall include the preliminary acceptance of the customer, if specifications have been agreed with customers.	A	
119	4.2.1.6	The specification control procedure shall include the update of finished product specification in case of any modification: - of raw material - of formula/recipe - of process with influence on the final products - of packaging with influence on the final products.	C	Specifikace pro FN Martius odsouhlasená s LIDL , 1.7.2019: nesoulad ve složení (např. uvedeno 6% kakaa, bez aromat) se stávajícím značením na obale (5,2 % kakao, aroma).  Specification for FN Martius agreed with LIDL, 1.7.2019 non-compliance in composition (eg. 6% cocoa, not added flavor) with existing product labeling (5,2% cocoa, flavor).
120	4.2.2	Formula/recipes		
121	4.2.2.1 KO	KO N° 5: Where there are customer agreements in relation to the product formula/recipe and technological requirements, these shall be complied with.	A	No special technological requirement. Requirements on recipe and analyses of products have some customers e.g. Nestle, LIDL. Company fulfills these requirements. Checked for LIDL in detail (recipe, specifications, labelling, contract with customer, interview with staff - sales and production dept.): product within traceability test: Fist Nice Marcius Sojariegel UTZ 100g
122	4.3	Product development/Product modification/Modification of production processes		
123	4.3.1	A procedure for product development shall be in place which incorporates the hazard analysis principles, in accordance with the HACCP system.	A	Procedure PP06 "Postup pro inovaci a vývoj nových výrobků", 13.8.2015. In 2018: 14 projects  Checked project V08/2018 "Jsem kokosová plněná"
124	4.3.2	Product formulation, manufacturing processes, process parameters and the fulfilment of product requirements shall be established and shall have been assured by factory trials and product testing.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
125	4.3.3	Shelf life tests or adequate processes shall be carried out and consideration given to product formulation, packaging, manufacturing and declared conditions; "Use by" or "Best before" dates shall be established accordingly.	A	
126	4.3.4	When establishing and validating the shelf life of the product (including long shelf life product i.e. labelled with a "best before date"), the results of organoleptic tests shall also be taken into account.	A	
127	4.3.5	Product development shall consider the results of organoleptic assessments.	A	
128	4.3.6	A process shall be in place to ensure that labelling complies with current legislation of destination country and customer requirements.	A	
129	4.3.7	Recommendations for preparation and/or use of the food products shall be established. Where appropriate, customer requirements shall be included.	A	
130	4.3.8	The company shall demonstrate through studies and/or perform relevant tests in order to validate nutritional information or claims which are mentioned on labelling. This applies both for a new product and during all its period of sale.	A	9.4.19 122147/19 Smile kokosová tyčinka, vit. C B1 a B2
131	4.3.9	The progress and results of product development shall be properly recorded.	A	
132	4.3.10	The company shall ensure that in the event of changes to product formulation, including rework and packaging material, process characteristics are reviewed in order to assure that product requirements are complied with.	A	
133	4.4	Purchasing		

Nr.	Reference	IFS requirements	Evaluation	Explanation
134	4.4.1	The company shall control purchasing processes to ensure that all externally sourced materials and services, which have an impact on food safety and quality, conform to requirements. Where a company chooses to outsource any process that may have an impact on food safety and quality, the company shall ensure control over such processes. Control of such outsourced processes shall be identified and documented within the food safety and quality management system.	A	Procedure OS 7.4 Purchasing, 1.2.2017
135	4.4.2	There shall be a procedure for approval and monitoring of suppliers (internal and external), outsourced production or part of it.	A	
136	4.4.3	The approval and monitoring procedure shall contain clear assessment criteria such as: audits, certificates of analysis, supplier reliability and complaints, as well as required performance standards.	A	Each supplier has its own sheet. Criteria: quality, delivery, approach to complaints, documents to supply, sent questionnaires, GFSI / other certifications.
137	4.4.4	The results of suppliers' assessments shall be reviewed regularly and this review shall be based on hazard analysis and assessment of associated risks. There shall be records of the reviews and of the actions taken as a consequence of assessment.	A	Ensured annually - last 30.6.2019
138	4.4.5	The purchased products shall be checked in accordance with the existing specifications and their authenticity, based on hazard analysis and assessment of associated risks. The schedule of these checks shall, as a minimum, take into account the following criteria; product requirements, supplier status (according to its assessment) and impact of the purchased products on the finished product. The origin shall be additionally checked, if mentioned in the specification.	A	Checked eg CofA: Atest Barry Callebaut kakao, 11-10-2018 a atest Tulip cocoa, 20.2.2018 – Salmonella negat,



Nr.	Reference	IFS requirements	Evaluation	Explanation
139	4.4.6	The purchased services shall be checked in accordance with the existing specifications. The schedule of these checks shall at least take into account the following items: service requirements, supplier status (according to its assessment) and impact of the service on the finished product.	A	
140	4.5	Product packaging		
141	4.5.1	Based on hazard analysis, assessment of associated risks and intended use, the company shall determine the key parameters for the packaging material.	A	Primary packaging material in place: -Al Foil, Al lids - PP foil, PS foil - PP bags, - PP buckets, PP cups, PET boxes, PVC boxes, PE Tubes+ lids - PVC trays - paper bags, paper bags with PE layer - glass
142	4.5.2	Detailed specifications shall exist for all packaging materials which comply with the current relevant legislation.	A	Primary packaging material in place: Al Foil, Al lids - PP foil, PS foil - PP bags, - PP buckets, PP cups, PET boxes, PVC boxes, PE Tubes+ lids - PVC trays - paper bags, paper bags with PE layer - glass
143	4.5.3	For all packaging material which could have an influence on products, certificates of conformity shall exist which comply with current legal requirements. In the event that no specific legal requirements are applicable, evidence shall be available to demonstrate that packaging material is suitable for use. This applies for packaging material which could have an influence on raw materials, semi-processed and finished products.	A	
144	4.5.4	Based on hazard analysis and assessment of associated risks, the company shall verify the suitability of the packaging material for each relevant product (e.g. organoleptic tests, storage tests, chemical analysis, migration tests).	A	Enclosed declaration and analysis to primary packaging material: Christel 300g, Vetropack, 7.6.2019, DofC 1.3.2019, Analytical report, 26.7.2017 Komelis Caps and Closures, spec. 5.6.2019, Dof C3407PPEE All Closures, 5.6.2019 Tech spec TAPAFOL BOPP 20mik + BOPP 35 mik, 1.3.2019, Dof C, 31.5.2019 BRC /IOP

Nr.	Reference	IFS requirements	Evaluation	Explanation
145	4.5.5	The company shall ensure that the packaging used corresponds to the product being packed. The use of correct packaging shall be regularly checked and checks shall be documented.	A	
146	4.5.6	Labelling information shall be legible indelible and shall comply with agreed customer product specifications. This shall be regularly checked and checks shall be documented.	A	
147	4.6	Factory location		
148	4.6.1	The company shall investigate to what extent the factory environment (e.g. ground, air) may have an adverse impact on product safety and product quality. Where it is established product safety and quality could be compromised, appropriate measures shall be established. The effectiveness of the established measures shall be periodically reviewed (examples: extremely dusty air, strong smells).	A	
149	4.7	Factory Exterior		
150	4.7.1	The factory exterior shall be maintained to be clean and tidy.	A	
151	4.7.2	All external areas of the factory shall be maintained in good condition. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	
152	4.7.3	Outdoor storage shall be kept to a minimum. Where goods are stored outside, hazard analysis and assessment of associated risks shall be undertaken in order to ensure that there is no risk of contamination or adverse effect on quality and food safety.	N/A	Outdoor storage is not used.
153	4.8	Plant layout and process flows		

Nr.	Reference	IFS requirements	Evaluation	Explanation
154	4.8.1	Plans clearly describing internal flows of finished products, packaging materials, raw materials, waste, personnel, water, etc. shall be in place. A site map covering all buildings of the facility shall be available.	A	
155	4.8.2	The process flow, from receipt of goods to dispatch, shall be in place so that contamination of raw materials, packaging, semi-processed and finished products is avoided. The risk of cross-contamination shall be minimised through effective measures.	A	
156	4.8.3	In case of microbiologically sensitive production areas, these shall be operated and monitored to ensure product safety is not compromised.	A	
157	4.8.4	Laboratory facilities and in-process controls shall not affect the product safety.	A	
158	4.9	Constructional requirements for production and storage areas		
159	4.9.1	Constructional requirements		
160	4.9.1.1	Rooms where food products are prepared, treated, processed and stored shall be designed and constructed so that food safety is ensured.	A	
161	4.9.2	Walls		
162	4.9.2.1	Walls shall be designed and constructed to prevent the accumulation of dirt, to reduce condensation and mould growth, and to facilitate cleaning.	A	
163	4.9.2.2	The surfaces of walls shall be in a good condition and easy to clean; they shall be impervious and wear-resistant.	B	<p>Stěny celkově v horším stavu na odhořčárně.</p> <p>Díry v dlaždicích po hmoždinkách na pytlování - arašidy.</p> <p>Walls are generally in worse condition on soya beans preparing area "odhořčárna".</p> <p>Holes in tiles after previous dowels - peanuts bagging area.</p>

Nr.	Reference	IFS requirements	Evaluation	Explanation
164	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning.	A	
165	4.9.3	Floors		
166	4.9.3.1	Floor covering shall be designed to meet production requirements and shall be in good condition and easy to clean. Surfaces shall be impervious and wear-resistant.	B	Podlahy celkově v horším stavu - výroba: sojové tyčinky a budova 203, 1.patro (kovová podlaha a betonový přechod). Opravy plánovány, především s ohledem na modernizaci linky na sojové tyčinky.  Floors generally in a worse condition - production of soy bars and building 203, 1st floor (metal floor and concrete transition). Repairs planned, especially with regard to the modernization of the soya bar line.
167	4.9.3.2	The hygienic disposal of waste water shall be ensured. Drainage systems shall be easy to clean and designed to minimise the risk of product contamination (e.g. ingress of pests, etc.).	A	
168	4.9.3.3	Water or other liquids shall reach drainage without difficulties, using appropriate measures. Puddles shall be avoided.	A	
169	4.9.3.4	In food handling areas, machinery and piping shall be arranged so that waste water, if possible, goes directly into a drain.	A	
170	4.9.4	Ceilings/Overheads		
171	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (incl. piping, cableway, lamps etc.) shall be constructed to minimise the accumulation of dirt and shall not pose any risk of physical and/or microbiological contamination.	B	Poškození stropu včetně nezakrytého otvoru na dílně "nugeta".  Damaged ceiling, including the open hole at "nugget" production area.
172	4.9.4.2	Where false ceilings are used, an access to the void shall be provided in order to facilitate cleaning, maintenance and inspections for pest control.	A	The false ceilings are checked by own janitors.
173	4.9.5	Windows and other openings		

Nr.	Reference	IFS requirements	Evaluation	Explanation
174	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in good condition.	B	Poškozené rámy oken na odhořčárně.  Damaged window frames on soya beans preparing area "odhořčárna".
175	4.9.5.2	Where there is risk of contamination, windows and roof glazing shall remain closed and fixed during production.	A	
176	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easily removable, good condition pest screens or other measures in order to avoid any contamination.	A	
177	4.9.5.4	In areas where unpackaged product is handled, windows shall be protected against breakage.	C	Některá okna v místech otevřeného produktu nejsou chráněna proti rozbití. Např. skleněné okno v blízkosti máčení persiko.  Some windows in open product areas are not protected against breakage. E.g. glass window near the soaking of Persiko
178	4.9.6	Doors and gates		
179	4.9.6.1	Doors and gates shall be in good condition (e.g. no splintering parts, flaking paints or corrosion) and easy to clean.	A	
180	4.9.6.2	External doors and gates shall be constructed to prevent the ingress of pests; if possible, they shall be self-closing.	B	Netěsná plechová vrata - sklad polotovarů Jambor.  Untight sheet metal doors - Jambor semi-finished product storage area.
181	4.9.7	Lighting		
182	4.9.7.1	All working areas shall have adequate lighting.	A	
183	4.9.7.2	All lighting equipment shall be protected by shatter proof covers and installed to minimise the risk of breakage.	A	
184	4.9.8	Air conditioning/Ventilation		
185	4.9.8.1	Adequate natural and/or artificial ventilation shall exist in all areas.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
186	4.9.8.2	If ventilation equipments are installed, filters and other components which require cleaning or replacement shall be easily accessible.	A	
187	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not lead to any product safety or quality risks.	B	<p>Klimatizační zařízení - arašídky ; nevhodné umístění svítidel v těsné blízkosti jednotek a svod kondenzátu přímo do umyvadla. Nejsou obecně jasné důkazy o výměně nebo čištění filtrů klimatizačních jednotek, doloženy pouze pravidelné revize těsnosti - kontroly úniků chladiva.</p> <p>Air conditioning equipment - "arašídky" production area; improper placement of lightings closely to AC units and condensate drain directly into the sink. There is generally no clear evidence of replacement or cleaning of air conditioner filters, only periodic leakage revisions.</p>
188	4.9.8.4	Dust extraction equipment shall be installed in areas where considerable amounts of dust are generated.	N/A	No such equipment in place
189	4.9.9	Water supply		
190	4.9.9.1	Water which is used as ingredient in the production process, or for cleaning, shall be of potable quality and supplied in sufficient quantity; this also applies to steam and ice used within the production area. A supply of potable water shall be available at all times.	A	<p>Potable water from own well and public water supply is used. Water is added into production process ( production of soy sticks). Quality check (analysis according to valid national legislation No. 252/2004 Sb.) according to the annual sampling plan:</p> <ul style="list-style-type: none"> <li>- short analyses - 2 times a year, Tested parameters: MB- coliform, E.Coli, Cl. perfringens, culttiv MO 36°C and 22°C, CH - Cl, Fe, Ca, Mg, chemical oxygen consumption, NH4, NO2, NO3, taste, odour, conductivity, turbidity, Al.</li> <li>- warm water (Legionella) - 2 times a year</li> <li>- technological (duplicator) water, - 4 times per year (MB)</li> </ul>
191	4.9.9.2	Recycled water which is used in the process shall not pose a contamination risk. The water shall comply with applicable legal requirements for potable water; records of compliance testing shall be available.	N/A	Recycled water is not used.

Nr.	Reference	IFS requirements	Evaluation	Explanation
192	4.9.9.3	The quality of water, steam or ice shall be monitored following a risk based sampling plan.	A	Last analysis (accredited lab. SVU Jihlava L1129): - short analyses (MB + CH parameters): last protocol no. 132523/19, 23.5.2019  - warm water (Legionella) protocol no. 132524/19, 23.5.2019  - technological (duplicator) water (MB parameters): protocol no. 134088/19, 30.5.2019,
193	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall not be connected to the drinking water system, or allow the possibility of reflux to contaminate potable water sources or the factory environment.	N/A	Non-potable water is not used.
194	4.9.10	Compressed air		
195	4.9.10.1	The quality of compressed air that comes in direct contact with food or primary packaging material shall be monitored based on hazard analysis and assessment of associated risks.	N/A	Compressed air is not in direct contact with food or primary packaging material.
196	4.9.10.2	Compressed air shall not pose a risk of contamination.	A	
197	4.10	Cleaning and disinfection		
198	4.10.1	Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be available and implemented. These shall specify: - objectives - responsibilities - the products used and their instructions for use - the areas to be cleaned and/or disinfected - cleaning frequency - documentation requirements - hazard symbols (if necessary).	C	Některá zařízení a jejich hůře dostupná místa nebyla řádně vyčištěna v době auditu: - Z míchačky zespodu - tvarovací a máčecí stroj uvnitř a pod linkou - dále znečištěná stěna za vývěskami na dílně pytlování - arašídů - znečištěná podlaha na odhorčárně; u zásobníku a namáčení persiko byla na zemi rozsypaná jádra podzemnice.  Some production equipment and their harder to access places were not properly cleaned at the time of the audit: - "Z" blenders (bottom part) - Forming and dipping machine inside and below the line - the dirty wall behind the information boards in the peanut bagging area - dirty floor in soya beans preparing area - "odhořčárna", spilled peanuts near the hopper and soaking of persiko

Nr.	Reference	IFS requirements	Evaluation	Explanation
199	4.10.2	Cleaning and disinfection schedules shall be implemented and documented.	A	Procedure 01/02 "Sanitační řád", 3.8.2016.  There are 64 plans covered all spaces.
200	4.10.3	Only qualified personnel shall be allowed to undertake cleaning and disinfection. The personnel shall be trained and retrained to carry out the cleaning schedules.	A	
201	4.10.4	The effectiveness and safety of the cleaning and disinfection measures, based on hazard analysis and assessment of associated risks, shall be verified and documented according to a sampling schedule by using appropriate procedures. Resultant corrective actions shall be documented.	A	Internal laboratory - swabs: every month (Enterobacteruaceae), checked records 14.5.2019, 10.6.2019, 22.7.2019  External laboratory (SVU Olomouc, SVU Praha) - swabs weekly on Salmonella Protocol no. 5123/19 15.7.19 stěry zařízení, Salmmonella 4980/19, 4.7.19 stěry zařízení Salmonella 13.6.2019 smetky - Salmonella
202	4.10.5	Cleaning and disinfection schedules shall be reviewed and modified, if necessary, in the event of a change to product, process or cleaning equipment.	A	
203	4.10.6	The intended use of cleaning utensils shall be clearly identified. Cleaning utensils shall be used in a way to avoid contamination.	A	
204	4.10.7	Current safety data sheets (SDS) and instructions for use shall be available for chemicals and cleaning agents. Personnel responsible for cleaning shall be able to demonstrate their knowledge of such instructions, which shall be always available on site.	A	
205	4.10.8	Cleaning chemicals shall be clearly labelled, used and stored appropriately, to avoid contamination.	A	
206	4.10.9	Cleaning activities shall be carried out in periods of non-production. If this is not possible, these operations shall be controlled as to not affect the product.	A	



Nr.	Reference	IFS requirements	Evaluation	Explanation
207	4.10.10	Where a company hires a third-party service provider for cleaning and disinfection activities, all requirements specified within section 4.10 shall be clearly defined in the respective contract.	N/A	External companies are not used.
208	4.11	Waste disposal		
209	4.11.1	A waste management procedure shall exist and shall be implemented to avoid cross contamination.	A	External firms: - AV Kolín Plasty - obec Radim - S.firma s.r.o.
210	4.11.2	All current legal requirements for waste disposal shall be met.	A	
211	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	
212	4.11.4	Waste collection containers shall be clearly marked, suitably designed, in good state of repair, easy to clean, and where necessary disinfected.	A	
213	4.11.5	Waste collection rooms and containers (incl. compactors) shall be designed to be kept clean to minimise pest attraction.	A	
214	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	
215	4.12	Risk of foreign material, metal, broken glass and wood		

Nr.	Reference	IFS requirements	Evaluation	Explanation
216	4.12.1 KO	KO N° 6 Based on hazard analysis and assessment of associated risks, procedures shall be in place to avoid contamination with foreign material. Contaminated products shall be treated as non-conforming products.	A	<p>HACCP Plans contain information about possible contamination.</p> <p>Rules for prevention are documented in "PP 02/04 "Registr skla a tříštivých materiálů, politika dřeva ve výrobě, seznam nožů a škrabek", 6.3.2018.</p> <p>The company uses following equipment to detect or reject materials contaminated with foreign bodies:</p> <ul style="list-style-type: none"> <li>- sieves, different mesh sizes sieves ( 1,0-6,3 mm) used for sieving of all raw materials, semi products or products - there are 20 sieves</li> <li>-metal detectors (12 frame detectors on lines)</li> <li>- 30 magnets</li> </ul> <p>Some products are packed in glass.</p> <p>Procedures are worked out:</p> <ul style="list-style-type: none"> <li>- PP 08/05 Čistící režim Plnění pomazánek do dóz a sklenic, 30.4.2015</li> <li>- PP 04/2009 Zásady manipulace se sklem, 7.7.2015.</li> </ul> <p>The record about cleaning and checks after each glass breakage is ensured.</p>
217	4.12.2	In all areas, e.g. handling of raw materias, processing, packing and storage, where hazard analysis and assessment of associated risks have identified the potential for product contamination, the use of wood shall be excluded. Where the use of wood cannot be avoided, the risk shall be controlled and the wood shall be in good order and clean.	A	
218	4.12.3	Where metal- and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection, in order to avoid subsequent contamination. Detectors shall be subjected to regular maintenance to avoid malfunction.	A	
219	4.12.4	Potentially contaminated products shall be isolated. Access and actions for further handling or checking for these isolated products shall be carried out only by authorised personnel according to defined procedures. After this check, contaminated products shall be treated as non-conforming products.	A	Ensured by operators as CCP. Frequency: each hour.

Nr.	Reference	IFS requirements	Evaluation	Explanation
220	4.12.5	The appropriate accuracy of detectors shall be specified. Checks of proper function of detectors shall be carried out regularly. In case of malfunction or failure of a metal and/or foreign material detector, corrective actions shall be defined, implemented and documented.	C	<p>Zkouška detektoru na sojových sucích nebyla zcela přesná - test proběhl bez produktů, nebylo zkoušeno vyřazení.  Test detektoru na arašídkách - po testu s etalony nebyly zkoušené vyřazené výrobky znovu prověřeny MD.</p> <p>The detector testing on soy bars was not entirely accurate - the test was carried out without products, and no rejection mechanisms was tested.  The detector testing "arašídky"- after testing with standards the tested rejected products were not re-tested by the metal detector.</p>
221	4.12.6	In cases where special equipment or methods are used to detect foreign material, these shall be properly validated and maintained.	B	<p>Měření síly magnetů bylo provedeno, avšak získané hodnoty nebyly dosud zanalyzovány s ohledem na umístění magnetu (tj. zda se jedná o koncový magnet nebo sekvenci několika magnetů či zda je zařazeno v kombinaci se sítím či MD) a s ohledem na typ magnetu.</p> <p>Magnet strength measurements have been performed, but the values obtained have not yet been analyzed with respect to magnet placement (ie whether it is an end magnet or a sequence of several magnets, or whether it is combined with a sieve or a MD) and with respect to the type of magnet.</p>
222	4.12.7	In all areas, e.g. handling of raw materials, processing, packing and storage, where hazard analysis and assessment of associated risks have identified a potential product contamination, the presence of glass and brittle material shall be excluded. Where the presence of glass or brittle plastic cannot be avoided, appropriate measures shall be in place to protect against breakage.	A	
223	4.12.8	All stationary objects made of or incorporating glass or brittle material present in areas of handling of raw materials, processing, packing and storage shall be listed in a specific register, including details of their exact location. An assessment of the condition of objects on the register shall be performed on a regular basis and recorded. Frequency of this check shall be justified by documents.	A	<p>PP 02/04 "Registr skla a tříštivých materiálů, politika dřeva ve výrobě, seznam nožů a škrabek", 6.3..2018  Daily checks with records according to the Register.</p>

Nr.	Reference	IFS requirements	Evaluation	Explanation
224	4.12.9	Breakages of glass and brittle material shall be recorded. Exceptions shall be justified and documented.	B	Rozbití několika krytů svítidel na dílně adventních kalendářů (budova 203), třebaže záznamy z 22.7. nevykazovaly žádné evidentní poškození krytů.  Breaking of several lighting covers in the advent calendar prod.area (building 203), although records from 22.7. showed no evident damage on these covers.
225	4.12.10	Procedures shall be in place describing the measures to be taken in case of breakage of glass and/or brittle material. Such measures shall include identifying the scope of goods to be isolated, specifying authorised personnel, cleaning the production environment and release of production line for continued production.	A	Procedures are worked out: - 08/05 Čistící režim Plnění pomazánek do dóz a sklenic, 30.4.2015 - PP 04/2009 Zásady manipulace se sklem, 7.7.2015. The record about cleaning and checks after each glass breakage is ensured.
226	4.12.11	Based on hazard analysis and assessment of associated risks, preventive measures shall be in place for 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 risk of contamination.	A	
227	4.12.12	Where visual inspection is used to detect foreign material, the employees shall be trained and operative change shall be performed at an appropriate frequency to maximise effectiveness of process.	A	
228	4.13	Pest monitoring/Pest control		

Nr.	Reference	IFS requirements	Evaluation	Explanation
229	4.13.1	<p>The company shall have a pest control system in place which is in compliance with local legal requirements, taking into account, as a minimum:</p> <ul style="list-style-type: none"> <li>- the factory environment (potential pests)</li> <li>- site plan with area for application (bait map)</li> <li>- identification of the baits on site</li> <li>- responsibilities, in-house/external</li> <li>- used products/agents and their instructions for use and safety</li> <li>- the frequency of inspections.</li> </ul> <p>The pest control system shall be based on hazard analysis and assessment of associated risks.</p>	B	<p>External company DERATOR s.r.o. is used. Contract from 22.6.2017. Visits are ensured monthly and 2 times a year gassing is ensured. The firm is certified according the standard CEPA ČSN 16 636 (certificate from 6.9.2017).</p> <p>Enclosed:</p> <ul style="list-style-type: none"> <li>- records of visits: 26.4.2019, 31.5.2019, 27.6.2019 (only outdoor baits are taken, sporadic occurrence of moths - preventive gassing 4.7.2019)</li> </ul> <p>86 pcs of non toxic bites DETEX  35 pcs toxic bites STORM  44 pcs insects bites  69 pcs glue bites (insects)  10 pcs fly killer  29 bites "živolovky"</p> <p>MSDS for used agents: Uragan D2-Bluefume, 1.3.2017, Aquapy 1.4.2014, Effect Ultimate professional 15.1.2015.</p> <p>Odchylka: Ojedinělý výskyt zavíječe na budově 201 a 203.</p> <p>Deviation: Sporadic occurrence of moths at the 201 and also 203 building.</p>
230	4.13.2	<p>The company shall have qualified and trained in-house staff and/or employ the services of a qualified external provider. Where an external provider is used, the activities required on site shall be specified in a written contract.</p>	A	<p>Enclosed certificate of operator of external firm T.Raška 20.10.2022 (§58 odst.1), 26.11.2020 (§58 odst.2,3).</p>
231	4.13.3	<p>Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded.</p>	A	
232	4.13.4	<p>Baits, traps and insect exterminators shall be functioning, shall be in sufficient numbers and shall be placed in an appropriate position. They shall be constructed and positioned as not to cause any contamination risk.</p>	B	<p>Nejsou k dispozici důkazy o výměně UV trubic z elektrických lapačů hmyzu.</p> <p>There is no evidence of replacement of UV tubes in electric fly killers.</p>

Nr.	Reference	IFS requirements	Evaluation	Explanation
233	4.13.5	Incoming deliveries shall be checked on arrival for the presence of pests. Any infestation shall be documented and control measures taken.	A	Procedure : PP Příjem surovin a obalového materiálu, 1.6.2018
234	4.13.6	The effectiveness of the pest control shall be monitored with the help of regular trend analyses.	A	Annual pest control evaluation report: 12.12.2018
235	4.14	Receipt of goods and storage		
236	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for conformity against specifications and to a determined inspection plan. The inspection plan shall be risk based. Test results shall be documented.	A	
237	4.14.2	The storage conditions of raw materials, semi-processed and finished products as well as packaging shall in each case correspond to product requirements (e.g. refrigeration, protective covers) and shall not be detrimental to other products.	C	<p>Skladovací podmínky pro suroviny neodpovídaly v době auditu stanoveným limitům či požadavkům uvedeným ve specifikacích surovin (sklad Jambor: 22,9°C, sklad 3: 22°C a sklad 4: 24,5° a sklad Betoňák : 27,6 °C). Zápisy teplot probíhají vždy jednou denně ráno, kdy teploty většinou odpovídají. Ačkoliv pro tyto případy byla vytvořena analýza a definována nápravná opatření, nejsou reálně opatření zřejmě z tohoto důvodu iniciována.</p> <p>Nezakryté nepoužívané primární obaly v otevřeném regálu linky - arašídky.</p> <p>Storage conditions for some raw materials did not comply with the limits or requirements specified in the raw material specifications at the time of the audit (Jambor warehouse: 22.9 ° C, warehouse 3: 22 ° C and warehouse 4: 24.5 ° and Betoňák warehouse: 27.6 ° C ). The temperature is recorded every day in the morning, when the temperatures mostly correspond. Although analysis and corrective action is defined for these cases, the real corrective action do not seem to be initiated for this reason.</p> <p>Uncovered unused primary packaging in the open shelf of the packing line "arašídky". .</p>
238	4.14.3	Raw materials, packaging, semi-processed and finished products shall be stored so as to minimise the risk of cross contamination.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
239	4.14.4	Appropriate 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	
240	4.14.5	All products shall be clearly identified. Use of products shall be undertaken in accordance with the principles of First In/First Out and/or First Expired/First Out.	A	
241	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be subject to IFS Logistics requirements. If the third party service provider is not certified to IFS Logistics, all relevant requirements equivalent to the company's own warehousing practices shall be fulfilled and this shall be clearly defined in the respective contract.	A	External warehouse Nagel (IFS Logistic certified) is used. Contract ensured.
242	4.15	Transport		
243	4.15.1	Before loading transport vehicles, their condition (e.g. absence of strange smells, high dust load, adverse humidity, pests, mould) shall be checked and action taken, if necessary.	A	.
244	4.15.2	Procedures to prevent contamination during transport shall be implemented (food/non-food/different categories of goods).	A	
245	4.15.3	Where goods must be transported at certain temperatures, before loading, the temperature inside the vehicle shall be checked and documented.	A	
246	4.15.4	Where goods must be transported at certain temperatures, maintaining the adequate range of temperatures during transport shall be ensured and documented.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
247	4.15.5	Adequate hygienic requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall exist. There shall be records of the measures taken.	A	
248	4.15.6	Loading and unloading areas shall have equipment in place to protect transported products from external influences.	A	
249	4.15.7	Where a company hires a third-party transport service provider, all the requirements specified within section 4.15 shall be clearly defined in the respective contract or the service provider shall be subject to IFS Logistics requirements.	A	External firms are used e.g.: - Haná Intertrans Olomouc - Raben Logistic , contracts from 2.5.2015 - Nagel Česko
250	4.15.8	Security of transport vehicles shall be appropriately maintained.	A	
251	4.16	Maintenance and repair		
252	4.16.1	An adequate system of maintenance shall be in place, maintained and documented, covering all critical equipment (incl. transport) for compliance with product requirements. This applies both for internal and external maintenance activities.	B	V plánu údržby nejsou zahrnuty všechny metal detektory. Není důkaz o výměně filtru na vyfukovacím zařízení u MD na výrobě soj. suků.  Not all metal detectors are included in the maintenance plan. There is no evidence of replacing the filter on the blower of MD at soy bars production.
253	4.16.2	Product requirements and prevention of contamination shall be ensured during and after maintenance and repair work. Records of maintenance and repair work and of corrective actions taken shall be kept.	A	
254	4.16.3	All materials used for maintenance and repair shall be fit for the intended use.	A	
255	4.16.4	Failures of plant and equipment (incl. transport) covered by the maintenance system shall be documented and reviewed with a view to adapting the maintenance system.	A	



Nr.	Reference	IFS requirements	Evaluation	Explanation
256	4.16.5	Temporary repairs shall be carried out so that product requirements are not affected. Such work shall be documented and a short-term deadline set for eliminating the fault.	A	
257	4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company specified requirements regarding material and equipment shall be clearly defined, documented and maintained.	A	
258	4.17	Equipment		
259	4.17.1	Equipment shall be suitably designed and specified for the intended use. Before commissioning, it shall be verified that the product requirements are complied with.	A	
260	4.17.2	For all equipment and tools with direct food contact, certificates of conformity shall exist which confirm compliance with current legal requirements. In case no specific legal requirements are applicable, evidence shall be available to demonstrate that all equipment and tools are suitable for use. This applies for all equipment and tools in direct contact with raw materials, semi-processed and finished products.	A	
261	4.17.3	Equipment shall be designed and located so that cleaning and maintenance operations can be effectively performed.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
262	4.17.4	The company shall ensure that all product equipment is in good condition without any negative influence on food safety.	C	<p>Třepení bílého dopravníku na balení Arašídky.</p> <p>Fraying of white transport belt intended for product dosing and packing "Arašídky".</p> <p>Značně poškozený pás - soj. tyčinky v polevě (Martius...).</p> <p>Significantly damaged belt - soy bars in topping (Martius ...).</p> <p>Drobné poškození nožů na odhořčárně (špičky).</p> <p>Damaged knives (tips) at the soy beans preparing area "odhořčárna".</p>
263	4.17.5	The company shall ensure that in the event of changes to processing methods and equipment, process characteristics are reviewed in order to assure that product requirements are complied with.	A	
264	4.18	Traceability (including GMOs and allergens)		
265	4.18.1 KO	KO N° 7: A traceability system shall be in place 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. The traceability system shall incorporate all relevant receiving processing and distribution records. Traceability shall be ensured and documented until delivery to the customer.	A	<p>Traceability evidence in written and electronic form IS Helios.</p> <p>Traceability test during the audit was carried out with the product bought by the auditor in the retail net LIDL Doksy:</p> <p>First Nice Marcius Sojariegel URZ 100g, product no.210000759</p> <p>- batch: 20190402-1, BBD 4.2.2019.</p> <p>Mixing, forming: 23.1.2019, coating of sticks: 24.1.2019, packing 4.2.2019, together 3 pallets/900 kg/2520 kg.</p> <p>Despatch: Warehouse Nagel Olomouc, 12.2.2019, 1680 kg and 15.2.2019 840 kg.</p> <p>Delivery to customer:</p> <p>LIDL Cerhovice: 23.4.2019 840 kg, LIDL SK Nemšová 10.5.2019 840 kg, LIDL Brandýs nad Labem: 13.5.2019 840 kg.</p> <p>Nothing on stock.</p> <p>All data about raw materials used, production and dispatch were submitted incl. results of CP and CCP monitoring, internal checks and analyses and quantity checking.</p> <p>Duration 3 hrs.</p>

Nr.	Reference	IFS requirements	Evaluation	Explanation
266	4.18.2	Downstream traceability records (from production sites to the customers) shall be available. The timeframe for producing these records for review shall be compliant with customer's requirements.	A	
267	4.18.3	Traceability shall be in place to identify the relationship between batches of final products and their labels.	A	
268	4.18.4	The traceability system shall be tested on a periodic basis - at least annually and each time traceability system changes. The test shall verify upstream and downstream traceability (from delivered products to raw materials, and vice versa), including quantity checking. Test results shall be recorded.	A	Traceability system is tested minimally annually, last on:  26.4.2019 Nugeta arašídová 42 g 26.6.2019 Mléko zahuštěné slazené
269	4.18.5	Traceability shall be ensured at all stages, including work in progress, post treatment and rework.	A	.
270	4.18.6	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure a clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have been provided with a specific lot labelling. The shelf life (e.g. best before date) of the labelled goods shall be calculated from the original production batch.	A	
271	4.18.7	If required by customer, identified samples representative for the manufacturing lot shall be stored appropriately and kept until expiration of the "Use by" or "Best before date" of the finished product and if necessary for a determined period beyond this date.	A	
272	4.19	Genetically modified organisms (GMOs)		

Nr.	Reference	IFS requirements	Evaluation	Explanation
273	4.19.1	For products being delivered to customers and/or countries with GMO requirements, the company shall have in place systems and procedures to allow the identification of products consisting of GMOs, containing GMOs or produced from GMOs, including food ingredients, additives and flavouring(s).	A	Is the company working with products consisting of GMOs, containing GMOs or produced from GMOs? : no  No GMO raw materials used. Based on specifications of raw materials (declarations of suppliers were submitted) and analyses. Soy beans are regularly analyzed. Enclosed protocols: 2261/18 GMO testing, 20.12.18 (accr. lab VuRostinné výroby, L1465), for soy beans Netagro receipt 5.11.2018
274	4.19.2	Raw material specifications and delivery documents identifying products consisting of, being made from, or containing GMOs shall be available. The assurances concerning the GMO status of the raw materials shall be agreed by contract with the supplier or the relevant technical documents shall specify the GMO status. The company shall maintain a continuously updated listing of all GMO raw materials used at its premises, which also identifies all blends and formulas to which such GMO raw materials are added.	A	No GMO raw materials used. Based on specifications of raw materials (declarations of suppliers were submitted) and analyses. Soy beans are regularly analyzed.
275	4.19.3	There shall be adequate procedures to ensure that where products consisting of or containing GMOs are manufactured, contamination of non-GMO products is avoided. Adequate control measures shall be in place to avoid GMO cross contamination. The effectiveness of these procedures shall be monitored by testing.	N/A	No GMO raw materials used. Based on specifications of raw materials - declarations of suppliers were submitted.
276	4.19.4	Finished products containing GMOs or labelled as not containing GMOs shall be declared in accordance with current legal requirements. Delivery documents shall include the corresponding reference to GMOs.	N/A	No GMO raw materials used. Based on specifications of raw materials - declarations of suppliers were submitted.
277	4.19.5	Customer requirements concerning the GMO status of products shall be clearly implemented by the company.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
278	4.20	Allergens and specific conditions of production		
279	4.20.1	Raw material specifications identifying allergens requiring declaration that are relevant to the country of sale of the finished product shall be available. The company shall maintain a continuously up to date listing of all raw materials containing allergens used at its premises, which also identifies all blends and formulas to which such raw materials containing allergens are added.	A	<p>Present allergens:</p> <p>EU  Peanut and products thereof (EU)  Soy and products thereof (EU)  Milk and products thereof (EU)  Nuts (EU)  Hazelnut (EU)</p> <p>Non-EU  Nuts  Coconut (USA)</p> <p>Procedure PP 04/06 "Alergeny - jejich kontrola a řízení", 26.5.2017  These allergens are manipulated: peanuts, soy, milk, nuts (hazelnuts), coconut (USA).  The rules for handling with allergens are in procedure PP04/06 and are ensured in practice.</p>
280	4.20.2	Based on hazard analysis and assessment of associated risk, control measures shall be in place from receipt to dispatch, to ensure that cross contamination of products by allergens is minimised. Control measures shall be verified.	A	<p>Cleaning procedures are introduced and validated by analyses.  Checked protocols regarding allergens presence:  24.6.2019 139057/19 lepek, tyčinka Retro  16.5.2019 138838/ 19 lepek Sojový kmen  21.3.2019 lepek Rýžový posyp</p>
281	4.20.3	Finished products containing allergens requiring declaration shall be declared in accordance with current legal requirements. For the adventitious or unintentional presence, the labelling of legally declared allergens and traces shall be based on hazard analysis and assessment of associated risks.	A	
282	4.20.4	Where customers specifically require that products are "free from" certain substances or ingredients (e.g. gluten, pork, etc.), or that certain methods of treatment or production are excluded, verifiable procedures shall be in place.	A	No such requirement from customers.
283	4.21	Food Fraud		

Nr.	Reference	IFS requirements	Evaluation	Explanation
284	4.21.1	A documented food fraud vulnerability assessment shall be undertaken on all raw materials, ingredients, packaging and outsourced processes, to determine the risk of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting. The criteria considered within the vulnerability assessment shall be defined.	A	<p>Fraud-susceptible raw materials/products identified in the vulnerability assessment:</p> <p>Grains Which one(s) rice flour</p> <p>Others hazelnut debris</p> <p>Chocolate Which one(s) chocolate, cocoa powder</p> <p>Enclosed procedures: - HACCP manual (chapter 14) - PP 01/18 Prevence falšování, 1.7.2019 (food fraud assessment) - HACCP 06/05 Příjem surovin a obalových materiálů, režim kontroly, 1.6.2018</p> <p>The increased risk was determined for these raw materials:</p> <ul style="list-style-type: none"> <li>- cocoa powder (the occurrence of husks, substitution), sensory tests, anal. test on theobromin, caffeine</li> <li>- chocolate (type of fat, substitution), ensured anal. test on theobromin, caffeine</li> <li>- hazelnut debris (presence of peanuts), ensured analyses</li> <li>- rice flour (gluten), ensured analyses</li> </ul>
285	4.21.2	A documented food fraud mitigation plan shall be developed, with reference to the vulnerability assessment, and implemented to control any identified risk. The methods of control and monitoring shall be defined and implemented.	A	Procedure HACCP 06/05 Příjem surovin a obalových materiálů, režim kontroly, 1.6.2018
286	4.21.3	In the event of increased risk, food fraud vulnerability assessment shall be reviewed. Otherwise all vulnerability assessments shall be reviewed at least annually. Control and monitoring requirements of the food fraud mitigation plan shall be reviewed and amended when applicable.	A	<p>The increased risk was determined for these raw materials:</p> <ul style="list-style-type: none"> <li>- cocoa powder (the occurrence of husks, substitution), sensory tests, anal. test on theobromin, caffeine</li> <li>- chocolate (type of fat, substitution), ensured anal. test on theobromin, caffeine</li> <li>- hazelnut debris (presence of peanuts), ensured analyses</li> <li>- rice flour (gluten), ensured analyses</li> </ul>
287	5	Measurements, Analysis, Improvements		
288	5.1	Internal audits		

Nr.	Reference	IFS requirements	Evaluation	Explanation
289	5.1.1 KO	KO N° 8: Effective internal audits shall be conducted according to a defined agreed audit program and shall cover at least all requirements of the IFS Standard. Scope and frequency of internal audits shall be determined by hazard analysis and assessment of associated risks. This is also applicable for off-site storage locations owned or rented by the company.	A	Procedure OS 8 Internal audit, 18.6.2015 inspections).
290	5.1.2	Internal audits of activities which are critical to food safety and product specifications shall be carried out at least once a year.	A	Every production area and all departments are covered. All IFS requirements are included. Critical activities are: production (covered by annual internal audits and site inspections). Checked records of IFS audit report by external auditor Ing. Petra Vysloužilová from 12.4.2019  Another audit report - ISO 22000 in place: 14.11.2018
291	5.1.3	The auditors shall be competent and independent from the audited department.	A	Certifikát Petra Vysloužilová, FSMS LA, 20-4-2018
292	5.1.4	Audit results shall be communicated to the senior management and to responsible persons of concerned department. Necessary corrective actions and a schedule for implementation shall be determined and documented and communicated to every relevant person.	A	
293	5.1.5	It shall be documented how and when the corrective actions resulting from the internal audits shall be verified.	A	
294	5.2	Site factory inspections		

Nr.	Reference	IFS requirements	Evaluation	Explanation
295	5.2.1	Factory inspections shall be planned and carried out (e.g. product control, hygiene, foreign material hazards, personnel hygiene and housekeeping). The frequency of inspections in every area (including outdoor areas) and every single activity shall be based on hazard analysis and assessment of associated risks and on the history of previous experience.	A	Min once a month – checked records from 22.7. 2019
296	5.3	Process validation and control		
297	5.3.1	The criteria for process validation and control shall be clearly defined.	A	
298	5.3.2	In circumstances where the control of process and working environment parameters (temperature, time, pressure, chemical properties etc.) is essential to ensure the product requirements, such parameters shall be monitored and recorded continuously and/or at appropriate intervals.	A	
299	5.3.3	All rework operations shall be validated, monitored and documented. These operations shall not affect the product requirements.	A	
300	5.3.4	There shall be appropriate procedures for prompt notification, recording and monitoring of equipment malfunction and process deviations.	A	
301	5.3.5	Process validation shall be performed using the collected data that is relevant for product safety and the processes. If substantial modifications occur, a revalidation shall be carried out.	A	
302	5.4	Calibration, adjustment and checking of measuring and monitoring devices		



Nr.	Reference	IFS requirements	Evaluation	Explanation
303	5.4.1	The company shall identify the measuring and monitoring devices required to ensure compliance with product requirements. These devices shall be recorded on a document and clearly identified.	C	<p>Nevypovídající identifikace teploměrů a vlhkoměrů na skladech s ohledem na označení v Seznamu měřidel. Ve skutečnosti má jedno měřidlo 2 kalibrační listy, to však na štítku měřidla a v samotném Seznamu není zohledněno.</p> <p>Incorrect identification of thermometers and hygrometers in warehouses with respect to marking in the List of measuring devices. In fact, one device has 2 calibration protocols, but this is not reflected directly on the device label and in the List itself.</p>
304	5.4.2	All measuring devices shall be checked, adjusted and calibrated, under a monitoring system, at specified intervals and in accordance with defined recognised standard/methods. The results of the checks, adjustments and calibrations shall be documented. Where necessary, corrective actions on devices and, if necessary, on process and products shall be carried out.	C	<p>Chyběl důkaz o kalibraci teploměru 2018/3153 umístěném ve skladu. Teploměr na expedici používaný ke kontrole nachlazení prostoru vozidla před nakládkou nebyl v Seznamu měřidel, označený nejasně evidenčním číslem 79, nebyla doložena kalibrace.</p> <p>Měřidla např. teploměry, které jsou součástí technologie a slouží k monitoringu CP, nejsou evidována a není stanoven způsob jejich kontroly.</p> <p>There was no evidence of calibration of the 2018/3153 thermometer located in the warehouse. The thermometer placed in the dispatch area used to control the cooling of vehicle before loading was not included in the List of measuring devices, identified by an unclear registration number 79, no calibration was provided.</p> <p>Measuring devices such as thermometers, which are part of the technology and are used for CP monitoring, are not registered and the method of their control is not specified.</p>
305	5.4.3	All measuring devices shall be used exclusively for their defined purpose. Where the results of measurements indicate a malfunction, the device in question shall be immediately repaired or replaced.	A	
306	5.4.4	The calibration status of the measuring devices shall be clearly identified (labelling at the machine or on a list of test devices).	A	
307	5.5	Quantity checking (quantity control/filling quantities)		

Nr.	Reference	IFS requirements	Evaluation	Explanation
308	5.5.1	The frequency and methodology of quantity checking shall be determined so that the legal requirements and customer specifications, or if appropriate, guidelines for nominal quantity are met.	A	Quantity checks: 10 final products are weighed each hour.  All scales for finished goods are legally approved every 2 years.  Symbol "e" is used for weighing of some products (private labels), certificate of "e" approval by state authority "CMI": "Osvědčení o metrologické kontrole 1000-BZ-C0002-19, validity 19.2.2024"
309	5.5.2	A procedure shall exist to define compliance criteria for lot quantity checking. This procedure shall also, among others, take into consideration the tare, the density and other critical attributes.	A	
310	5.5.3	Checks shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot.	A	
311	5.5.4	Results of these checks shall be compliant with defined criteria for all products ready to be delivered.	A	
312	5.5.5	For purchased, already pre-packed products from third parties, there shall be evidence about the compliance with the legal requirements for nominal quantity.	A	
313	5.5.6	If applicable, all equipment used for final checking shall be legally approved.	A	
314	5.6	Product analysis		

Nr.	Reference	IFS requirements	Evaluation	Explanation
315	5.6.1	There shall be procedures ensuring that all specified product requirements are met, including legal requirements and specifications. Microbiological, physical and chemical analysis required for that purpose shall be performed internally and/or subcontracted.	A	<p>Analysis critical to food safety are performed both in the internal and external labs: Internal laboratory carries out following analyses:</p> <ul style="list-style-type: none"> <li>- MIBI - coliform, TPC, mould, yeast, Enterobacteriaceae</li> <li>- dry matter, sensory tests, water activity</li> </ul> <p>External laboratories</p> <ul style="list-style-type: none"> <li>- SVÚ Jihlava (number L 1129), SVU Praha (L1176) , SVU Olomouc (L1144), Výzkumný ústav rostlinné výroby (L1465)</li> </ul> <p>These analyses are carried out: Salmonella spp., Enterobacteriaceae, heavy metals (Pb, Cd, Al), pesticides, GMO, mycotoxins (aflatoxins)</p> <p>Internally: moisture, dry matter, fat, "de-bittering", softness</p> <p>MB: enterobacteriaceae, TPC, Y+M, coliform, swabs from environment, workers, clothing, fall-outs</p>
316	5.6.2	Analyses, which are relevant for food safety, shall preferably be performed by laboratories having appropriate accredited programs/methods (ISO 17025). If the analyses are performed by a factory internal or a laboratory not having appropriate accredited programs/methods, the results shall be verified on a regular basis by laboratories accredited on these programs/methods (ISO 17025).	A	<p>External accredited laboratories:</p> <ul style="list-style-type: none"> <li>- SVÚ Jihlava (number L 1129),</li> <li>- SVU Praha (L1176) ,</li> <li>- SVU Olomouc (L1144)</li> <li>- Výzkumný ústav rostlinné výroby (L1465), GMO</li> </ul>
317	5.6.3	Procedures shall exist which ensure the reliability of the internal analysis results on the basis of official recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests.	A	
318	5.6.4	A test plan shall be drawn up for internal and external analysis, based on hazard analysis and assessment of associated risks, which covers raw materials, semi-processed and finished products as well as processing equipments and packaging materials, and where necessary environmental tests. The test results shall be documented.	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
319	5.6.5	Results of analysis shall be evaluated promptly. Appropriate corrective measures shall be introduced for any unsatisfactory results. The analytical results shall be reviewed regularly in order to identify trends. Trends indicating potential unsatisfactory results shall be taken into consideration.	A	
320	5.6.6	Where internal analysis is undertaken, qualified and trained personnel shall be in place, as well as appropriate equipment and premises.	A	
321	5.6.7	For verification of finished product quality, internal organoleptic tests shall be carried out regularly. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristic. The results of these tests shall be documented.	A	<p>Checked protocols:</p> <ul style="list-style-type: none"> <li>- pesticidy hladká mouka CLPRM 25.6.2019</li> <li>- 1.7.2019 zásobník arašídová nugety</li> <li>- enterobacteriaceae 140101/19 27.6.19 Sojové vločky</li> <li>- Salmonella 17.6.19 400/6/2019 Nugeta arašídová, Orion hořká se sladidlem</li> <li>- GMO, 16.10.18 (Martius ), 2245/18, 23.10.18</li> <li>- aflatoxin B1 and suma, for peanuts batch 2100D001520170, 17.7.2019 , protocol 141892/19</li> </ul>
322	5.6.8	Based on hazard analysis, assessment of associated risks and on any internal or external information on product risks which may have an impact on food safety and/or quality (incl. adulteration and fraud), the company shall update its control plan and/or take any appropriate measure to control impact on finished products.	A	
323	5.7	Product quarantine (blocking/hold) and product release		
324	5.7.1	A procedure shall be in place, based on hazard analysis and assessment of associated risks, for the quarantine (blocking/hold) and release of all raw materials, semi-processed and finished products and packaging materials. The procedure shall ensure that only products and materials conforming to product requirements are processed and dispatched.	A	<p>Laboratory staff is responsible.</p> <p>Release for product "Uvolňovací protokol výrobku", Marcus 100 g, 02.2020/ 20190204-1 (senzorika, hmotnost, kontrola CCP)</p> <p>5.2. 2019, kontrola e 4.2.2019 7:58 – 13:42 hod, 101 g</p>

Nr.	Reference	IFS requirements	Evaluation	Explanation
325	5.8	Management of complaints from authorities and customers		
326	5.8.1	A system shall be in place for the management of product complaints.	A	<p>Procedure OS 8.3 "Řízení neshodných produktů a reklamací", 4.1.2017</p> <p>Number of complaints from customers for 2018: 65 (42 justified), main reason: packaging, labelling, MB parameters 7 complaints on foreign bodies (3x wooden pieces, plastic, 2 metal, hard peanut) One recall in 2018 (aflatoxins in products) No complaints from authority.</p> <p>Number of complaints from customers for 2019: 42 (32 justified), main reason: sensory signs, labeling, MB parameters for enterobacteriaceae in soya semi-finished products for customer Nestle 2 complaints on foreign bodies: string, a piece of plastic packaging No complaint from authority.</p>
327	5.8.2	All complaints shall be assessed by competent staff. Where it is justified appropriate actions shall be taken immediately, if necessary.	A	
328	5.8.3	Complaints shall be analysed with a view to implementing preventive actions which avoid the recurrence of the non-conformity.	A	Well analyzed and reported.
329	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons and to the senior management.	A	
330	5.9	Management of incidents, product withdrawal, product recall		

Nr.	Reference	IFS requirements	Evaluation	Explanation
331	5.9.1	A documented procedure shall be defined for management of incidents and of potential emergency situations that impact food safety, legality and quality. This procedure shall be implemented and maintained. This includes as a minimum: the nomination and training of a crisis team, an alert contact list, sources of legal advice (if necessary), contacts availability, customer information, and a communication plan, including information to consumers.	A	Procedure: "PP 01/04 Krizové řízení, stahování výrobů", 12.4.2018
332	5.9.2 KO	KO N° 9: There shall be an effective procedure for the withdrawal and recall of all products, which ensures that involved customers are informed, as soon as possible. This procedure shall include a clear assignment of responsibilities.	A	How many recalls have been performed since the last audit : 0  How many withdrawals have been performed since the last audit : 0  No recall nor withdrawal since last audit.  last in 2018 on content of aflatoxin B1 in a finished product ( Sympathia Peanut arašídová, 400g, LIDL)
333	5.9.3	Updated emergency contact details (such as names and phone numbers of suppliers, customers and competent authorities) shall be available. A person of the company, who has the authority to initiate the incident management process, shall be permanently available.	A	
334	5.9.4	The feasibility, effectiveness and timeliness of implementation of the withdrawal procedure shall be subject to regular internal testing, based on hazard analysis and assessment of associated risks but carried out at least once a year. This shall be carried out in a manner to ensure the effective implementation and operation of the procedure.	A	Tested annually together with traceability test.
335	5.10	Management of non-conformities and non-conforming products		

Nr.	Reference	IFS requirements	Evaluation	Explanation
336	5.10.1	<p>A procedure shall exist for the management of all non-conforming raw materials, semi-finished and finished products, processing equipment and packaging materials. This shall include, as a minimum:</p> <ul style="list-style-type: none"> <li>- isolation/quarantine procedures</li> <li>- hazard analysis and assessment of associated risks</li> <li>- identification (e.g. labelling)</li> <li>- decision about the further use (e.g. release, rework/post treatment, blocking, quarantine, rejection/disposal).</li> </ul>	A	
337	5.10.2	<p>The responsibilities for the management of non-conforming products shall be clearly identified. The procedure for the management of non-conforming products shall be understood by all relevant employees.</p>	A	
338	5.10.3	<p>Where non-conformities are present, immediate corrections shall be taken to ensure that product requirements are complied with.</p>	A	
339	5.10.4	<p>Out of specification, final packaged products or packaging materials, both related to private labels, shall not be placed in the market under the label concerned. Exceptions shall be agreed in writing with the contract partners.</p>	A	
340	5.11	Corrective actions		
341	5.11.1	<p>A procedure shall be in place for the recording and analysis of the non-conformities with the objective to avoid recurrences by preventive actions and/or corrective actions.</p>	A	

Nr.	Reference	IFS requirements	Evaluation	Explanation
342	5.11.2 KO	KO N° 10: Corrective actions shall be clearly formulated, documented and undertaken, as soon as possible to avoid further occurrence of non-conformity. The responsibilities and the timescales for corrective action shall be clearly defined. The documentation shall be securely stored, and easily accessible.	A	
343	5.11.3	The performance of the implemented corrective actions shall be documented and the effectiveness shall be checked.	A	
344	6	Food defense plan and external inspections		
345	6.1	Defense assessment		
346	6.1.1	Responsibilities for food defense shall be clearly defined. Those responsible shall be key staff or shall have access to the top management team. Sufficient knowledge in this area shall be demonstrated.	A	Technical manager
347	6.1.2	A food defense hazard analysis and assessment of associated risks shall have been performed and documented. Based on this assessment, and based on the legal requirements, areas critical to security shall be identified. Food defense hazard analysis and assessment of associated risks shall be conducted annually or upon changes that affect food integrity. An appropriate alert system shall be defined and periodically tested for effectiveness.	A	Procedure: PP 03/14 "Obrana potravin", 22.5.2019. Hazard analysis is part of this procedure. Food defence is tested annually - last test 5.6.2019
348	6.1.3	If legislation makes registration or onsite inspections necessary, evidence shall be provided.	N/A	No legislation requirement
349	6.2	Site Security		



Nr.	Reference	IFS requirements	Evaluation	Explanation
350	6.2.1	Based on a hazard analysis and assessment of associated risks, identified areas critical to security shall be adequately protected to prevent unauthorized access. Access points shall be controlled.	A	
351	6.2.2	Procedures shall be in place to prevent tampering and/or allow identification of signs of tampering.	A	
352	6.3	Personnel & Visitor Security		
353	6.3.1	Visitor policy shall contain aspects of food defense plan. Delivery and loading staff in contact with the product shall be identified and shall respect the access rules of the company. Visitors and external service providers shall be identified in areas with product storage and shall be registered at the time of access. They should be informed about the site policies and their access controlled accordingly.	A	
354	6.3.2	All employees shall be trained in food defense with respect to the product requirements and the training needs of the employees or when significant program changes occur. The training sessions shall be documented. Employee hiring and employment termination practices shall consider security aspects as permitted by law.	A	
355	6.4	External Inspections		
356	6.4.1	A documented procedure shall exist for managing external inspections and regulatory visits. Relevant personnel shall be trained to execute the procedure.	A	