



Real-time Food Safety Compliance system and direct access to Food Safety Experts

QAssurance

➤ Mission:

- ✓ ***We enable companies in the Food Supply Chain to manage Food Safety Compliance***

➤ Food Safety Experts



QUALITY HOLISTICS



			Specifications	Quality Activity Monitoring	Traceability	Assessment
QUALITY STANDARDS						
EFQM INK ISO9001:2000 ISO17025	SQF Eurepgap GMP Animal Feed AIB	HACCP BRC IFS EFSIS	Real time standard requirements	Operational Framework	Test	Risk Quality Standard evidence based practice
ACCREDITATIONAL BODIES		CERTIFICATION BODIES				
CUSTOMERS			CONSUMERS			
Retail Organisations Food Service Wholesalers and Trade Food Manufacturers Out of Home Outlets Hospitals	Habits, Attitudes Preferences Allergens Quality Needs Information Needs					
Product, process requirements			Demand Quality Information Centre (DQIC)		Products Specifications	Customer Satisfaction Consumer Needs
FOOD AND DRINK FACTORY						
FOOD & DRINK MANAGEMENT			Process, product and people requirements	Training, Support, Procedures, Quality Documents, Quality Database	Ingredients, Semi-products	Business System
LABORATORIES		PRODUCT SUPPLIERS	SERVICE SUPPLIERS			
Microbiological Analytical	Raw materials Equipment Packaging Machines	Cleaning and Hygiene Pest Control Measurements Cooling Systems	Process, product and people requirements	Supply Quality Information Centre (SQIC)	Raw materials Specifications	Suppliers
GOVERNMENT CONTROL BODIES						
Global International National Where appropriate	General Food Law Codex Alimentarius					
legal requirements			legal requirements: - people - products - process - building	Informed	Risks Legal evidence based practice	
LEGISLATIONS						



- PLAN**
- Risk Assessment
 - Legal Compliance
 - Blue Print
 - Operational Framework
 - Yearly Plan
- DO**
- Document Generator
 - Audit-system
 - SpecCheck
 - Training
 - Supportive Material
 - Track and Trace
- CHECK AND ACT**
- Quality Data Warehouse
 - Quality Cockpit
 - Standard Reports
- COMMUNICATE**
- Newsletter
 - www.iMISQA.com
 - SpecReport
 - Quality Information Centre
 - Supplier Portal





Introduction

1. **QAssurance**
2. **iMIS Food**

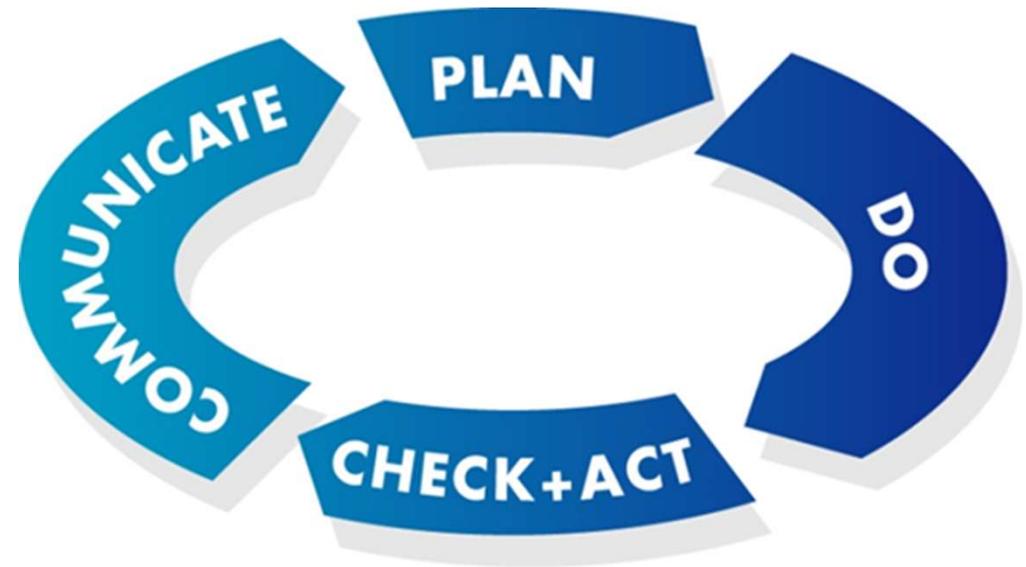
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iMIS Food contents & software

- iMIS: Integral Management & Information System
- Food: for real-time management of food safety

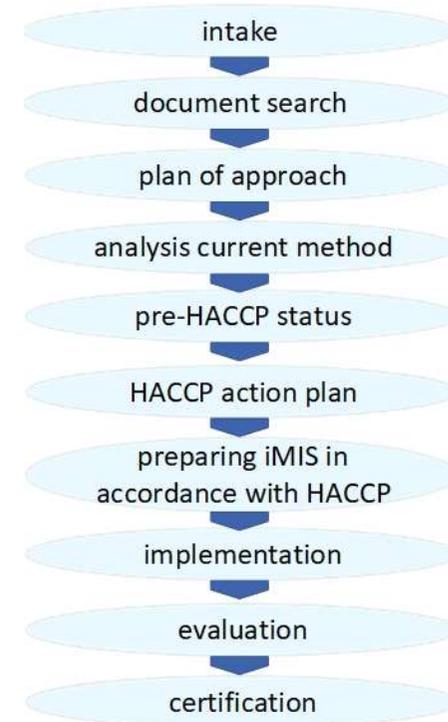
- Content
 - ✓ Operational framework for food safety
 - ✓ Food Safety standards: FSSC22000, BRC, IFS, SQF

- Software
 - ✓ User-friendly



iMIS Food guidance by QAssurance

- Implementation
 - ✓ Starting up iMIS Food
 - ✓ Short duration
- Support
 - ✓ Daily use
 - ✓ iMIS Food Helpdesk
- Training
 - ✓ iMIS Food software
 - ✓ HACCP and legislation
 - ✓ Labeling



iMIS Food the benefits



Company/Trademark Protection

Comply with the legal requirements
Meet the quality standards
No surprises, as management continuously knows what the status is
Continuity, by not being person dependent
Professional appearance towards the customer



Quality

Real-time availability of quality data
Knowledge system: formalization and security of knowledge
Effectiveness: real-time food safety based on expertise
Decisions based on facts
No unnecessary investments to meet standards



Efficiency

Integrated cost savings: one-time actions
90% of QA administration without specific background
Flexibility: company and not person dependent
Direct access to iMIS Food experts
Multiple locations possible

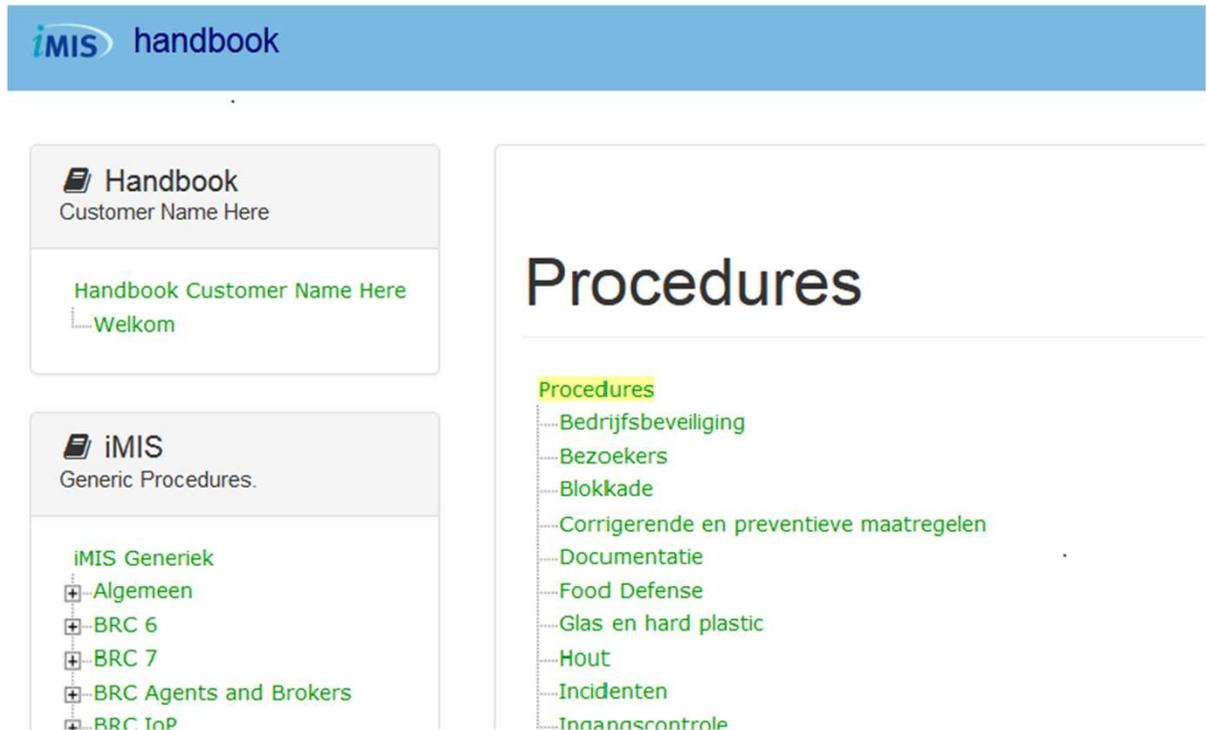
iMIS Food

System	Management of
Handbook	the quality manual
Audit	the inspections
SpecCheck	Specifications
Tracking	traceability
Intranet	central documentation
Updates	legislation & hazards
Helpdesk	online daily support

iMIS Food

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iMIS Food Handbook website



The screenshot shows the iMIS handbook website interface. At the top, there is a blue header with the iMIS logo and the word "handbook". Below the header, there are two main content areas. The left area contains two sections: "Handbook" with a sub-header "Customer Name Here" and a link "Handbook Customer Name Here" leading to "Welkom"; and "iMIS" with a sub-header "Generic Procedures." and a list of links: "iMIS Generiek", "Algemeen", "BRC 6", "BRC 7", "BRC Agents and Brokers", and "BRC ToP". The right area is titled "Procedures" and contains a list of links: "Bedrijfsbeveiliging", "Bezoekers", "Blokkade", "Corrigerende en preventieve maatregelen", "Documentatie", "Food Defense", "Glas en hard plastic", "Hout", "Incidenten", and "Ingangscntrole".

iMIS Food Handbook

HACCP

Overview of pathogens, chemical hazards

- Pathogenic bacteria
- Mycotoxins
- Other biotoxins
- Viruses, ricketts and prions
- Parasites & Pests
- Chemical & Physical
- Zoonoses & Extensive Toxins
- Spoilers

Hazard analysis

- Control of raw material hazards
- Process hazard management
- HACCP-team
- Decision tree
- Control measures

HACCP approach validated weekly in audits and part of the iMIS Food Updates

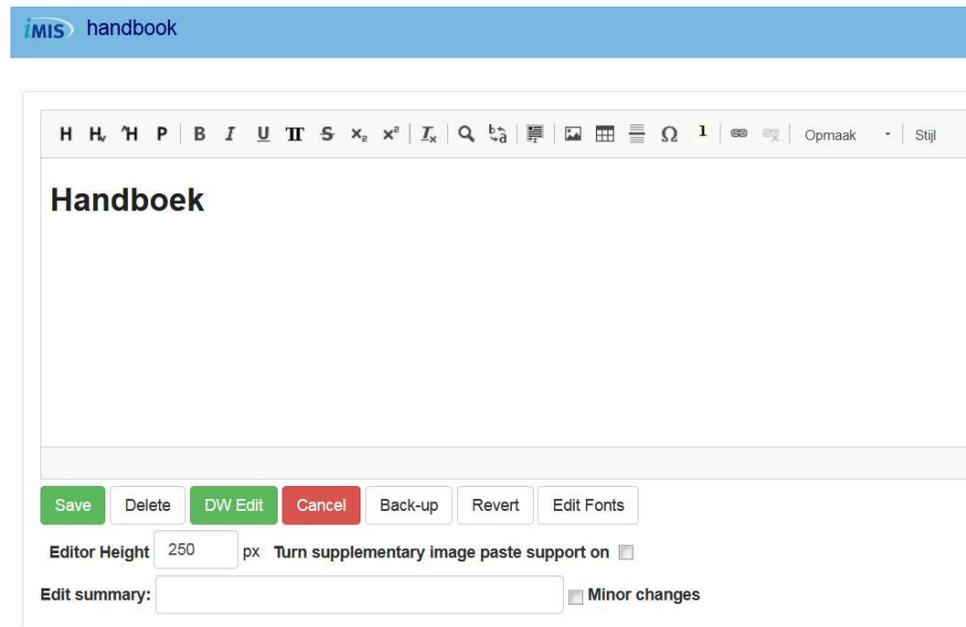
iMIS Food Handbook

general procedures

- Specifications
- Complaints
- Food Defense
- Visitors
- Calibration
- Release of products
- General research
- Traceability
- Internal audit
- Recall
- Foreign objects
- Customer and customer satisfaction
- Management review
- Supplier assessment
- Product development
- Education and training
- Incidents
- Wood
- Glass and hard plastic
- Quarantine
- Maintenance
- Pest control
- Business security
- Documentation
- Validation & Verification
- Corrective measures

iMIS Food Handbook management system

- Word processor
- Permissions
- Indexing
- Search function
- Changes
- Version management

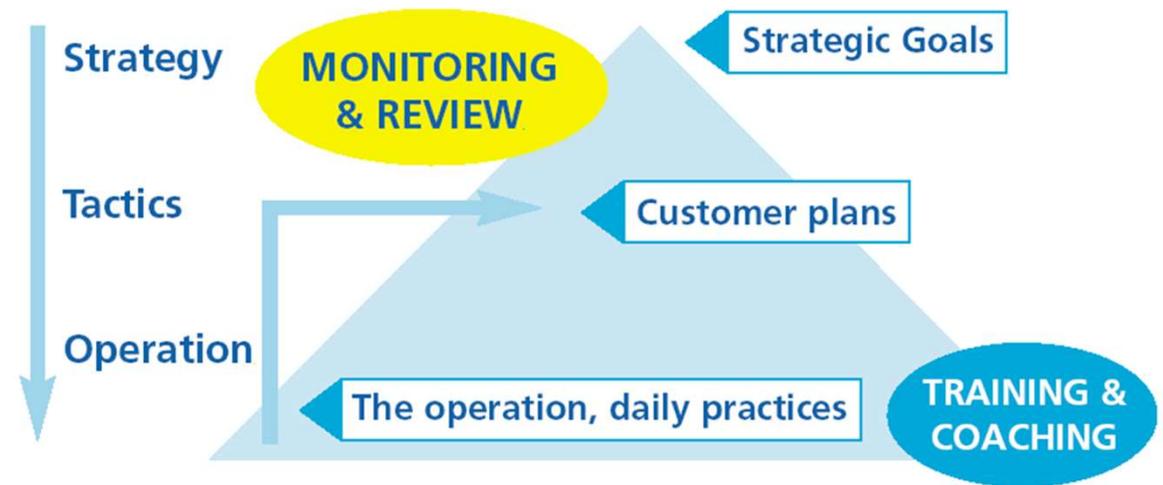


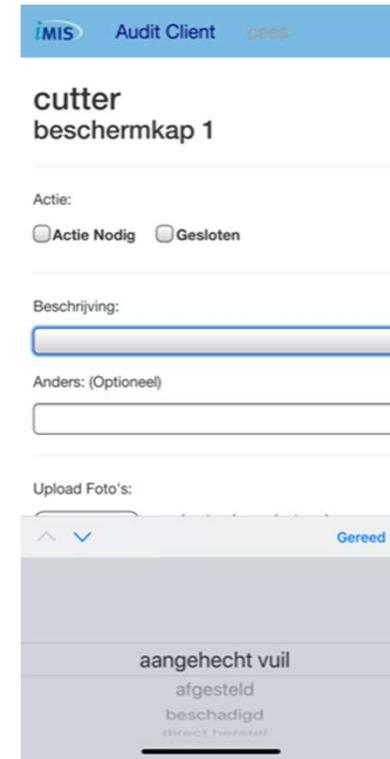
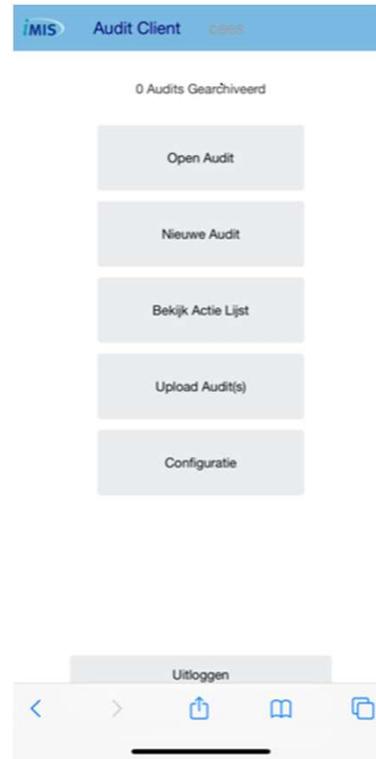
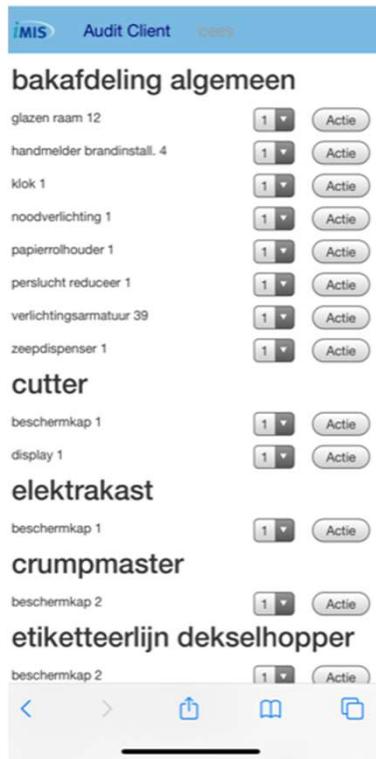
iMIS Food

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iMIS Food Audit the control system

- Product checks
- Process checks
- Central action list
- Cause analysis
- Verification
- Reports





iMIS Food Audit Windows and IOS, Android via web interface

iMIS Food Audit management system

A	B	C	D
31	vloer	1	
32	machines	1	
33	materialen	1	
34	plafond	1	
35	reinigingslokaal	100%	
36	wanden	1	
37	vloer	1	
38	normwagens	1	
39	plafond	1	
40	hygienesluis	75%	
41	wanden	1	
42	vloer	0	vuilniszak legen
43	hygienesluis	1	
44	plafond	1	
45	verpakingsruimte	100%	
46	wanden	1	

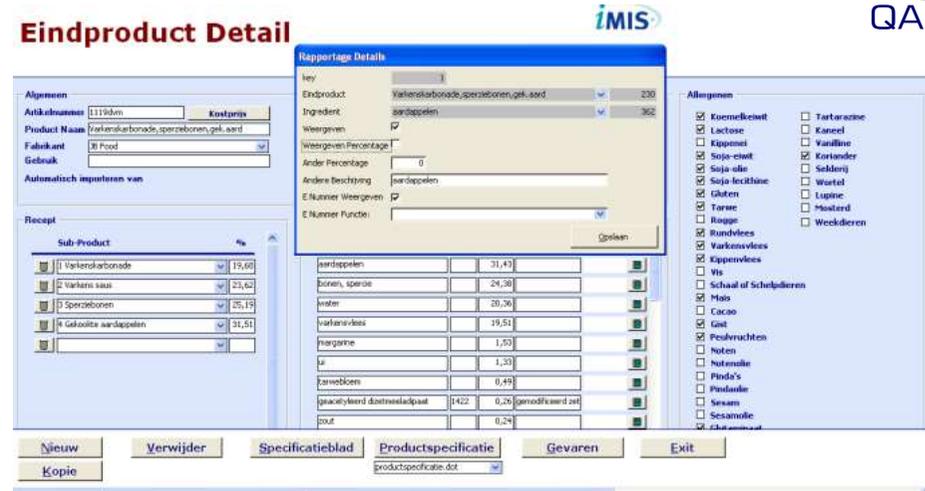
Acties201312	2-1-2014 18:06	Bestandsmap
Acties201401	2-2-2014 18:01	Bestandsmap
Acties201402	2-3-2014 18:01	Bestandsmap
Acties201403	1-4-2014 19:02	Bestandsmap
Acties201404	30-4-2014 18:07	Bestandsmap
Acties201405	1-6-2014 18:02	Bestandsmap
Acties201406	30-6-2014 18:06	Bestandsmap
Acties201407	15-7-2014 18:08	Bestandsmap
Glas	26-6-2014 19:02	Bestandsmap
Incidentenrapportage	28-6-2014 18:01	Bestandsmap
Kalibratiecontrole	26-6-2014 19:02	Bestandsmap
Kennisnieuwpersoneel	4-3-2014 18:03	Bestandsmap
Kennispersoneel	26-6-2014 19:02	Bestandsmap
Klachtenvoedselveiligheid	28-6-2014 18:01	Bestandsmap
Koelcelcontrole	24-6-2014 8:02	Bestandsmap
login	15-7-2014 18:08	Bestandsmap
Metaal	15-7-2014 8:01	Bestandsmap
Opslagcelcontrole	26-6-2014 19:02	Bestandsmap
Organoleptischonderzoek	24-4-2014 18:02	Bestandsmap
Schoonmaak	15-7-2014 8:01	Bestandsmap
SystemUpdate	15-7-2014 18:08	Bestandsmap
Uitvoeringschoonmaak	28-4-2014 8:01	Bestandsmap
Weekronde	11-7-2014 18:05	Bestandsmap

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iMIS Food SpecCheck the specification management system

- Correct specifications
 - ✓ Raw materials and end products
 - Allergens
 - Nutritional values
 - Ingredient declarations
 - Country of origin
 - Cost accounting
 - ✓ Real-time overviews
 - Allergens
 - Recipes changes
- Management system
 - ✓ Approval procedure
 - ✓ Version control
 - ✓ Recording of all actions
 - ✓ Multiple languages
 - ✓ Import/Export function for data



Product specificatie

Productnaam : Varkenskarbonade, sperziebonen, gek.aard
Artikel nr. : 1119dvm

Ingrediëntendeclaratie:

aardappelen, bonen, spercie, water, varkensvlees, margarine, ui, tarwebloem, gemodificeerd zetmiddel(E1422), zout, gistextract, aardappelzetmeel, smaakversterker(E621, E627, E631), glucosestroop, zetmeel, specerijen, plantaardig eiwithydrolysaat, kleurstof(E150c, E150d), uipoeder, vleesextract, dextrose, malto-dextrine, verdikkingsmiddel(E401), plantaardige olie, plantaardig vet, emulgator(E412), nootmuskaat, plantaardige olie, melkeiwit, aroma, antiklontermiddel(E551), plantaardig vet gehard(palm), soja-eiwit, melkpoeder, kruiden/specerijen, foelie, gemberpoeder, koriander, curcuma, uienextract, knoflookpoeder, peper witte, peterselie, peper,

Allergeneninformatie:

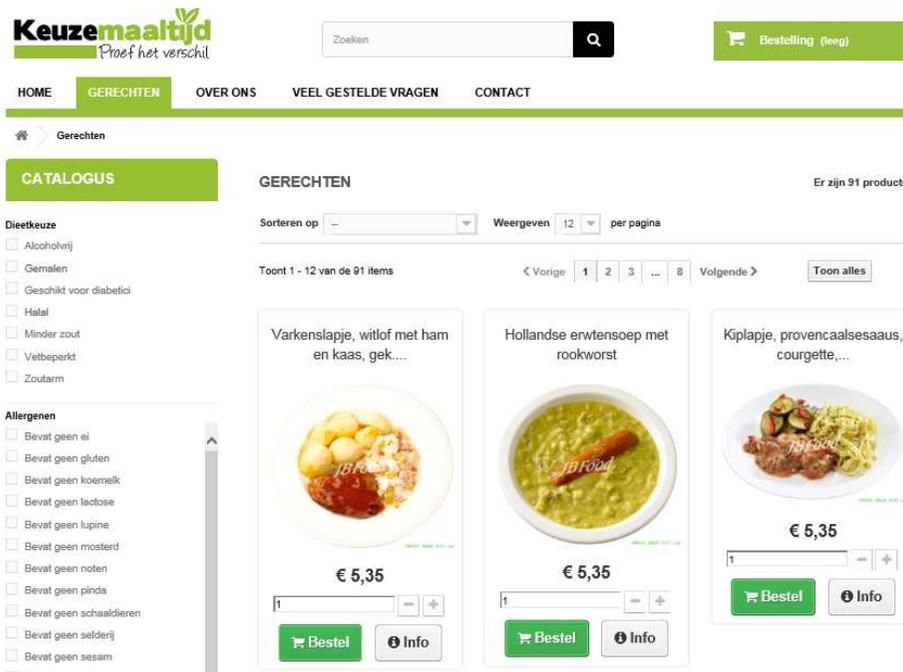
Koemelkewit, Lactose, Soja-eiwit, Soja-olie, Soja-lecthine, Gluten, Tarwe

Voedingswaarden

Per 100 gram/100 ml ^a		
Energie	354,31	KJ
	84,44	Kcal
Totaal eiwit	5,16	gram

iMIS Food SpecCheck label information and export database

Export to ERP system & web shop



Keuzemaaltijd
Proef het verschil

HOME GERECHTEN OVER ONS VEEL GESTELDE VRAGEN CONTACT

Gerechten

CATALOGUS

Diëetkeuze

- Alcoholvrij
- Gemalen
- Geschikt voor diabetici
- Halal
- Minder zout
- Vetbeperkt
- Zoutarm

Allergenen

- Bevat geen ei
- Bevat geen gluten
- Bevat geen koemelk
- Bevat geen lactose
- Bevat geen lupine
- Bevat geen mosterd
- Bevat geen noten
- Bevat geen pinda
- Bevat geen schaaldieren
- Bevat geen selderij
- Bevat geen sesam

GERECHTEN Er zijn 91 producten

Sorteren op: -- Weergeven: 12 per pagina

Toont 1 - 12 van de 91 items

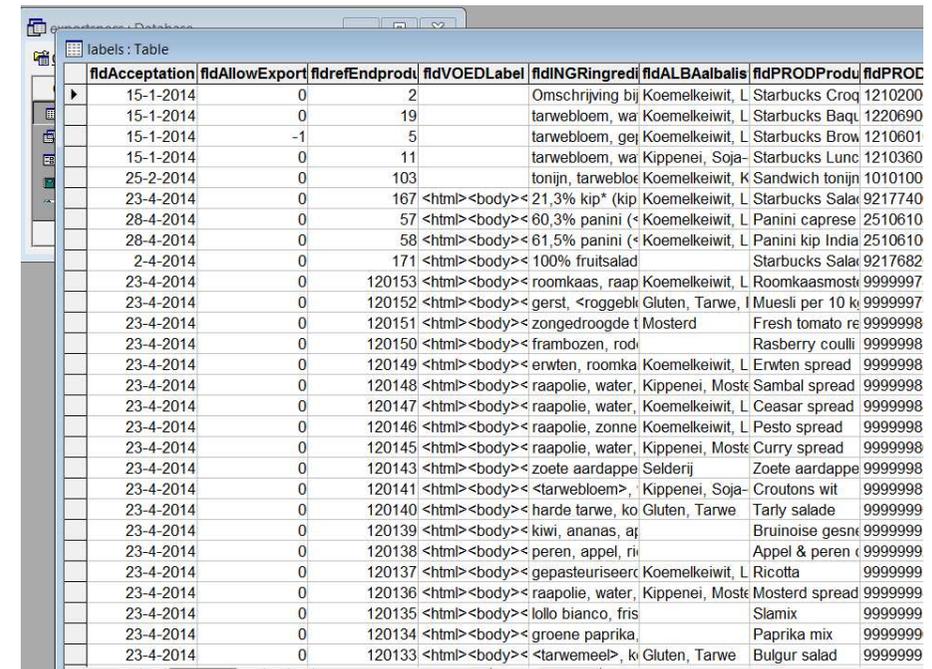
Varkenslapje, witlof met ham en kaas, gek...

Hollandse erwtensoep met rookworst

Kiplotje, provencaalsesaaus, courgette,...

€ 5,35

Bestel Info



fidAcceptation	fidAllowExport	fidrefEndprod	fidVOEDLabel	fidINGRingredi	fidALBAalbalis	fidPRODProdu	fidPROC
15-1-2014	0	2		Omschrijving bij	Starbucks Croq	1210200	
15-1-2014	0	19		tarwebloem, wa	Starbucks Baq	1220690	
15-1-2014	-1	5		tarwebloem, ge	Starbucks Brow	1210601	
15-1-2014	0	11		tarwebloem, wa	Kippenei, Soja-	Starbucks Lunc	1210360
25-2-2014	0	103		tonijn, tarweblo	Koemelkeiwit, K	Sandwich tonijn	1010100
23-4-2014	0	167	<html><body><	21,3% kip* (kip	Koemelkeiwit, L	Starbucks Sala	9217740
28-4-2014	0	57	<html><body><	60,3% panini (<	Koemelkeiwit, L	Panini caprese	2510610
28-4-2014	0	58	<html><body><	61,5% panini (<	Koemelkeiwit, L	Panini kip India	2510610
2-4-2014	0	171	<html><body><	100% fruitsalad		Starbucks Sala	9217682
23-4-2014	0	120153	<html><body><	roomkaas, raap	Koemelkeiwit, L	Roomkaasmosti	9999997
23-4-2014	0	120152	<html><body><	gerst, <roggebl	Gluten, Tarwe, l	Muesli per 10 k	9999997
23-4-2014	0	120151	<html><body><	zongedroogde t	Mosterd	Fresh tomato re	9999998
23-4-2014	0	120150	<html><body><	frambozen, rod		Raspberry coulli	9999998
23-4-2014	0	120149	<html><body><	erwten, roomka	Koemelkeiwit, L	Erwten spread	9999998
23-4-2014	0	120148	<html><body><	raapolie, water,	Kippenei, Moste	Sambal spread	9999998
23-4-2014	0	120147	<html><body><	raapolie, water,	Koemelkeiwit, L	Cesar spread	9999998
23-4-2014	0	120146	<html><body><	raapolie, zonne	Koemelkeiwit, L	Pesto spread	9999998
23-4-2014	0	120145	<html><body><	raapolie, water,	Kippenei, Moste	Curry spread	9999998
23-4-2014	0	120143	<html><body><	zoete aardappe	Selderij	Zoete aardappe	9999998
23-4-2014	0	120141	<html><body><	<tarwebloem>,>	Kippenei, Soja-	Croutons wit	9999998
23-4-2014	0	120140	<html><body><	harde tarwe, ko	Gluten, Tarwe	Tarly salade	9999999
23-4-2014	0	120139	<html><body><	kiwi, ananas, a		Bruinoise gesn	9999999
23-4-2014	0	120138	<html><body><	peren, appel, ri		Appel & peren r	9999999
23-4-2014	0	120137	<html><body><	gepasteuriseerc	Koemelkeiwit, L	Ricotta	9999999
23-4-2014	0	120136	<html><body><	raapolie, water,	Kippenei, Moste	Mosterd spread	9999999
23-4-2014	0	120135	<html><body><	lollo bianco, fris		Slamix	9999999
23-4-2014	0	120134	<html><body><	groene paprika,		Paprika mix	9999999
23-4-2014	0	120133	<html><body><	<tarwemeel>,>	ki Gluten, Tarwe	Bulgur salad	9999999

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iMIS Food Tracking the tracing system



Tracing

Raw materials & additives
Semi-finished & end products
Maintenance & Sampling



Checking

Entry check
Management of best before dates
Overviews:

- Raw materials in use
- Realized production
- Delivered products and to whom



Import/Export function for data

RM Nummer	RM00177
Leverancier	Leverancier 3
Grondstof	Grondstof 3
Batch Code	mexicaanse mix 314
THT	12-11-2005
Aantal Colli / Hoeveelheid	5
Invoeren en Printen	

iMIS Food Tracking ERP supplement: internal tracing

QAssurance iMIS real-time food management - [RM Invoer]

Bestand Schermen Tools Help

RM Nummer **RM00009**

Leverancier **Leverancier 003**
Leverancier 003

Grondstof **Grondstof 005**
Grondstof 005

Batch Leverancier 12345

THT 1-1-2008

Aantal Colli / Hoeveelheid 12

Opmerkingen [Procesmonster Ja/Nee]
[Opmerkingen en correcties:]

Invoeren en Printen

Totaal '12345': 24 (2 records)
RM00009



Batch Leverancier	Aantal Colli	Start Gebruik	Einde Gebruik	Uitvoert Week	Dat
12345	3	4-6-2006	4-6-2006	13-6-2006	
12345	3		4-6-2006	13-6-2006	
12345	3	3-6-2006	4-6-2006	13-6-2006	
12345	3		4-6-2006	13-6-2006	
12345	3	4-6-2006	4-6-2006	24-6-2006	
12345	3		4-6-2006	13-6-2006	
12345	3	3-6-2006	4-6-2006	13-6-2006	
12345	3	3-6-2006	4-6-2006	13-6-2006	
12345	44	4-6-2006	4-6-2006	13-6-2006	
12345	4/104	4-6-2006	4-6-2006	13-6-2006	
12345	124	3-6-2006	4-6-2006	11-6-2006	

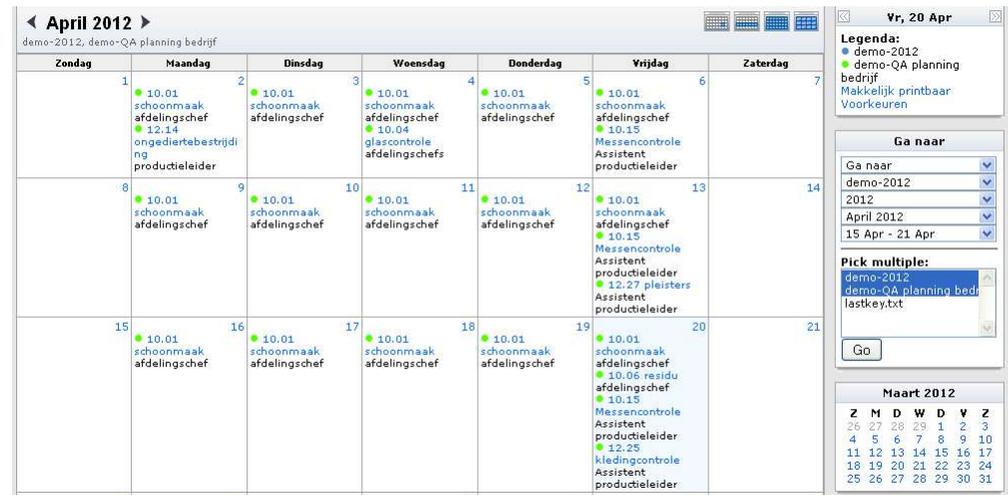
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iMIS Food Intranet the intranet and portal system

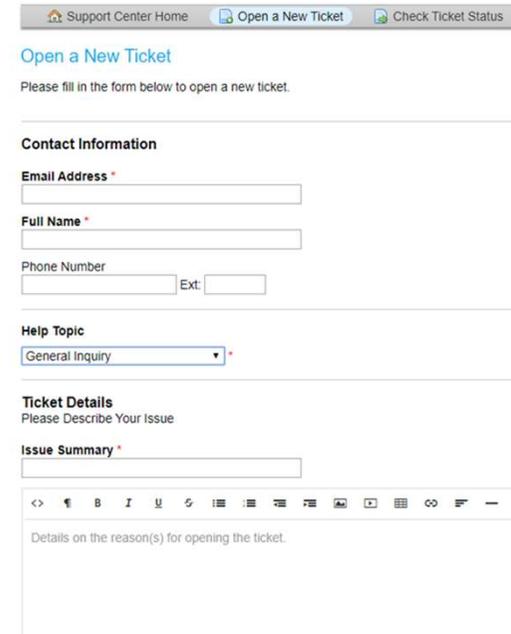
- iMIS Food Intranet
 - ✓ Handbook
 - ✓ Legislation
 - ✓ Calendar
 - Planning QA activities
 - Control rounds performed
- Overviews
 - ✓ Planning
 - ✓ Control rounds performed
- Approved product specifications
- Documentation system
- Portal: You can determine which information is also accessible via the internet



Zondag	Maandag	Dinsdag	Woensdag	Donderdag	Vrijdag	Zaterdag
1 10.01 schoonmaak afdelingschef 12.14 ongediertebestrijding productieleider	2 10.01 schoonmaak afdelingschef	3 10.01 schoonmaak afdelingschef	4 10.01 schoonmaak afdelingschef 10.04 glascontrole afdelingschefs	5 10.01 schoonmaak afdelingschef	6 10.01 schoonmaak afdelingschef 10.15 Messencontrole Assistent productieleider	7
8 10.01 schoonmaak afdelingschef	9 10.01 schoonmaak afdelingschef	10 10.01 schoonmaak afdelingschef	11 10.01 schoonmaak afdelingschef	12 10.01 schoonmaak afdelingschef	13 10.01 schoonmaak afdelingschef 10.15 Messencontrole Assistent productieleider 12.27 pleisters Assistent productieleider	14
15 10.01 schoonmaak afdelingschef	16 10.01 schoonmaak afdelingschef	17 10.01 schoonmaak afdelingschef	18 10.01 schoonmaak afdelingschef	19 10.01 schoonmaak afdelingschef 10.06 residu afdelingschef 10.15 Messencontrole Assistent productieleider 12.25 kledingcontrole Assistent productieleider	20	21

iMIS Food Intranet: action list

- Ticket system for
 - ✓ Actions from control rounds
 - ✓ Actions from audits
 - ✓ Actions from consultation
 - ✓ Complaints



Support Center Home | Open a New Ticket | Check Ticket Status

[Open a New Ticket](#)

Please fill in the form below to open a new ticket.

Contact Information

Email Address *

Full Name *

Phone Number Ext:

Help Topic

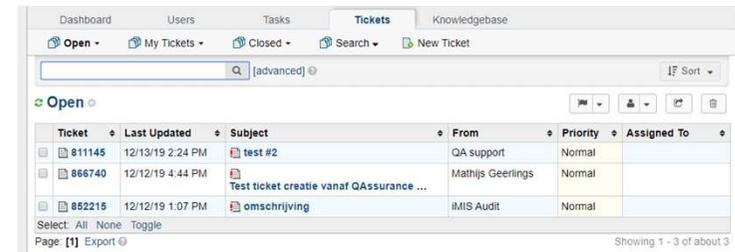
General Inquiry

Ticket Details

Please Describe Your Issue

Issue Summary *

Details on the reason(s) for opening the ticket.



Ticket	Last Updated	Subject	From	Priority	Assigned To
811145	12/13/19 2:24 PM	test #2	QA support	Normal	
866740	12/12/19 4:44 PM	Test ticket creatie vanaf QAAssurance ...	Mathijs Geerings	Normal	
852215	12/12/19 1:07 PM	omschrijving	iMIS Audit	Normal	

Page: [1] Export

iMIS Food Intranet supporting registration material

HACCP training

<p>HACCP</p> <ul style="list-style-type: none"> Hazard Analysis and Critical Control Points 'Voor iedereen die met voedsel werkt' Voedselveiligheidsstelsel, gebaseerd op een risico-analyse Verplicht sinds 1998, gecontroleerd door de Voedsel en Waren Autoriteit 	<p>HACCP IN DE PRAKTIJK</p> <p>Inventariseren</p> <p>Analyseren</p> <p>Borgen</p> <p>Documenteren</p> <p>Verifiëren</p> <ul style="list-style-type: none"> 1. Inventariseren <ul style="list-style-type: none"> • Nieuwheidslijst, formulier HACCP team • Productformule, plattegrond 2. Analyseren <ul style="list-style-type: none"> • Gevaar en risico • Niveauniveau maatregelen • Effectieve beheersingspunten (CCP's) 3. Borgen <ul style="list-style-type: none"> • Normen en toleranties • Fragmentie van machines • Afsch- of observatiemethoden • Gereguleerde maatregelen • Verantwoordelijke lijnen 4. Documenteren <ul style="list-style-type: none"> • Specificaties • Procedures • Registreerformulieren 5. Verifiëren <ul style="list-style-type: none"> • Verificatie, audits • Implementatie van het procesbeheersingsplan • Minderen van variabiliteit
<p>GEVAREN-ANALYSE</p> <ul style="list-style-type: none"> Met gevarenanalyse wordt bedoeld dat van alle voedselbereidingsstappen de potentiële gevaren geïdentificeerd en geanalyseerd moeten worden. Er zijn drie soorten gevaren; <ul style="list-style-type: none"> » fysische gevaren » chemische gevaren » (micro-)biologische gevaren 	<p>ANALYSE: FYSISCHE GEVAREN</p> <ul style="list-style-type: none"> Fysische gevaren betreffen veelal vreemde bestanddelen, zoals metaaldeeltjes, glas, graten of steentjes die in mond sneljes kunnen veroorzaken, tanden kunnen breken, verstikkingen kunnen veroorzaken, of het maagdamkanaal kunnen perforeren. Hierbij moet worden gedacht aan diverse materialen, bijvoorbeeld afkomstig van het land, het dier, glazen voorwerpen, metalen voorwerpen etc. Ten opzichte van chemische en biologische gevaren zijn fysieke gevaren vaak zichtbaar en kunnen gevoeld worden.
<p>CCP-ANALYSE</p> <ul style="list-style-type: none"> Critical Control Point (CCP)-analyse <ul style="list-style-type: none"> » Benoemen van de punten waar het mis kan gaan met hygiëne en veiligheid van het voedsel » Regelmatige controle van deze punten 	<p>BORGEN: INGANGSCONTROLE</p> <ul style="list-style-type: none"> conform specificatie <ul style="list-style-type: none"> » lengte » breedte » dikte micron » kleur » bedrukking » verpakking overall quality <ul style="list-style-type: none"> » geurtest » scheurweerstand » trekweerstand » sterkte sealnaad 

Overzicht regels in productieruimten



- Hoofdhair volledig bedekken
- Verboden medicijnen mee te nemen in de productieruimten
- Handschoenen regelmatig wassen / verschoenen
- Niet eten (ook medicijnen) drinken of roken
- Geen sieraden (gladde trouwring toegestaan)
- Handenwassen verplicht
- Diarree of ziekte melden
- Wondjes / infecties melden
- Werkkleding verplicht, volledig gesloten
- Geen tassen/koffers en extern schrijfmateriaal toegestaan in productie
- Draag schoon (veiligheids)schoeisel

iMIS Food

System	Management of
Handbook	the quality manual
Audit	the inspections
SpecCheck	Specifications
Tracking	traceability
Intranet	central documentation
Updates	legislation & hazards
Helpdesk	online daily support

iMIS Food Updates legislation, hazards and standards

➤ Content

- ✓ Legislation
- ✓ Standards
- ✓ Hazards and risks

Wetgeving

Trace: iMIS Food Wetgeving / ENG iMIS Hazard tables / ENG Pathogenic bacteria

Wetgeving

- iMIS Food Wetgeving
- Bad Bug Book FDA
- Code Alimentaire
- ENG Conventional Regulations
- ENG iMIS Food categories
- ENG iMIS Hazards
- ENG iMIS Hazard tables
 - ENG Bioterrorism
 - ENG Chemical
 - ENG Mycotoxins
 - ENG Parasites
 - ENG Pathogenic bacteria
 - ENG Pests
 - ENG Physical
 - ENG Viruses, Rickettsia and Prions
 - ENG Zoonoses (not food related)
- ENG iMIS Product Groups
- ENG Status food safety
- FAO Documenten
- Food Safety Authority of Ireland
- Ferma
- FEA UK Documenten
- Geconsolideerde Verordeningen
- iMIS Food HACCP trainingmateriaal
- iMIS Hazards
- iMIS Hazard tabellen
- iMIS Product groepen
- NVWA Beschadigingsverklaringen
- NVWA Handboek: additieven van levensmiddelen
- NVWA Handboek: etikettering van levensmiddelen
- NVWA Handboek: nieuwe voedingsmiddelen
- NVWA Handboek: voedselveiligheid
- NVWA Informatiebladen
- NVWA Kennisbladen
- NVWA Landreken
- NVWA Nederlandse wetgeving
- NZPSA documenten
- Overige informatie bladen
- RASFF
- Registrations
- Stuurstof

ENG Pathogenic bacteria

Genus	Pathogenic species	Morphology	Morphology	Growth factors	Growth factors	Growth factors	Growth factors	Growth factors	Growth factors	Origin	Food product	MID	Ziekte	Opmerkingen		
		Gram	Form, mobility	O2	T (C.)	T1 (C.)	pH	pH	awr	z _o						
Aeromonas	Hydrophila, sobria, cavia	Neg	Rod, mobile	Fa	20-35	4,0-42,0		4,0-10,0		<7,5	General, mainly in waste water	Fish products, meat, vegetables and milk	Unknown	Infection: diarrhea, stomach ache and vomiting. Colonies have a similar as other species (potom bacteria) therefore not always known.		
Bacillus	Cereus	Pos	Rod (3-5 um length 1 um wide) spore forming, mobile	A (some Fa)	28-35	10,0-48,0	6-7,5	4,8-9,3		>0,91	<10	Spores can be found everywhere.	Rice, starch rich products, pudding, sauce, herbs, spices and dairy	>106 (75% of the cases)	Poisoning (Tox. 1) and infection (Tox. 2). Tox 1 is very heatstable, important to prevent growth.	
Campylobacter	Jejuni, coli	Neg	Spiral formed rod, mobile	M	3-15	42-45	30-47	6,5 - 7,5	4,9 - 9,5		<2	Out flies of warm-blooded animals such as birds.	Meat	500	Infection: Stomach ache, diarrhea, fever, sometimes meningitis. Growth does not takes place in feed, it is sensitive for drying out. Estimated is that 12-15% (around 500.000) of all cases gastroenteritis in NL, is caused by this bacteria.	
Clostridium	Botulinum T species categorized in toxins: A, B, C1, D, E, F, G)	Pos	Rod (4-8 um long and 0,8-1,2 um wide, type E 0,3-0,7 um wide), spore forming	An	30-37	P: 10-45 NP: 3,3-45	6,5-7,0	P: 4,8-9,0 NP: 6,0-8,0	P: >0,95 NP: >0,97	P: <10 NP: <5	Spores are generally present everywhere, soil, water (especially type E).	Vegetables, fruit, meat and honey are contaminated with some spores.	0,2 ug toxin	Poisoning by this very toxic neurotoxin, deadly unless it is treated in time.	NTBto prevents the development of spores; toxin is heat sensitive. Growth is only possible in food that is not conserved enough. honey has caused botulism in babies.	
Clostridium	Perfringens (five types on categorized on formed enterotoxins: A thru E)	Pos	Rod (2-8 um long, 1 um wide), spore forming	An, B/E	43-45	15-50	6-7,5	5,5-8,5		>0,95	<6,5	Can be found everywhere, type A is found the most.	Especially in hot food products with high protein amounts that are not cooled fast enough after heat treatment.	>10 ⁵	Infection: food poisoning in small intestine leading to stomach and intestine complaints such as stomach ache, diarrhea, mortality is low.	Considering the fact that spores forming could occur everywhere are preventive measurements focussed on inhibition of growth.
Escherichia	Coli (also O157)	Neg	Rod	Fa	30-37	10-45,5 (EHEC)	7	4,4-8,5		>0,95	6,0-8,0	Human, EHEC, also infective from animals (mainly calves).	With human faeces contaminated animal feed, EHEC, meat, milk (raw)	>10 (EHEC)	Infection by EHEC group of which E. coli O157:H7 (hamburger disease) is the most severe; the mortality is around 35%.	No outbreaks yet in NL, while E. coli O157:H7 did spread US and Great Britain. This species is able to endure organic acids.
Listeria	Monocytogenes (11 species: 11 strains-97%)	Pos	Rod (0,5-2,0 um long, 0,5 um wide) mobile	Fa	3,0-37,0	0-45	7	5,8 (6) - 8,7		>0,82	<10 (G)	Everywhere	Rice, starch rich products, raw fish, raw eggs	Unknown	Infections of healthy individuals leads to flu-symptoms. Infants, elderly, ill and immune	

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iMIS Food Helpdesk the support

➤ Content

- ✓ Legislation & HACCP study
- ✓ Quality standards
- ✓ Inspection rounds
- ✓ Labelling & Specifications
- ✓ Available 24 hours a day for recalls

➤ Software

- ✓ Support in using the software
- ✓ Remote takeover of the PC
- ✓ Import and export of data
- ✓ Company-specific reports
- ✓ Handheld use, scanning and labelling



Yearly costs example

	Days	Year 1	Year 2	Year 3
iMIS Food Compliance License		€ 10.248	€ 10.453	€ 10.662
iMIS Food Implementation	6	€ 5.064		
Yearly support	4	€ 3.376	€ 3.444	€ 3.512
Total Cost		€ 18.688	€ 13.896	€ 14.174
License	€ 10.248			
Day rate consultancy	€ 844			

Van Nelle Factory:
(Online) information sessions and events

