



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	
<b>QUALITY STANDARDS</b>					
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
<b>ACCREDITATIONAL BODIES</b>		<b>CERTIFICATION BODIES</b>			
<b>CUSTOMERS</b>					
<b>CUSTOMERS</b>		<b>CONSUMERS</b>			
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	
<b>FOOD AND DRINK FACTORY</b>					
<b>FOOD &amp; DRINK MANAGEMENT</b>					
<b>LABORATORIES</b>		<b>PRODUCT SUPPLIERS</b>	<b>SERVICE SUPPLIERS</b>		
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	
<b>GOVERNMENT CONTROL BODIES</b>					
Global International National Where appropriate	General Food Law Codex Alimentarius	legal requirements	legal requirements: - people - products - process - building	Informed  Risks  Legal evidence based practice	
<b>LEGISLATIONS</b>					



- 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





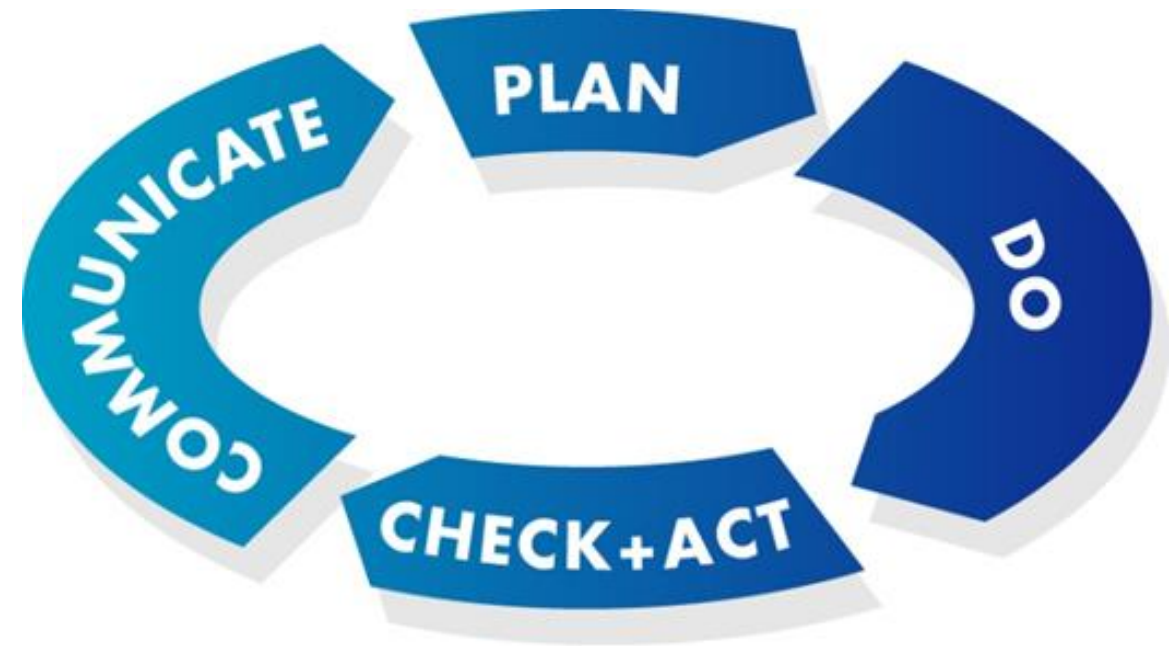
# Introduction

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

# iMIS Food contents & software

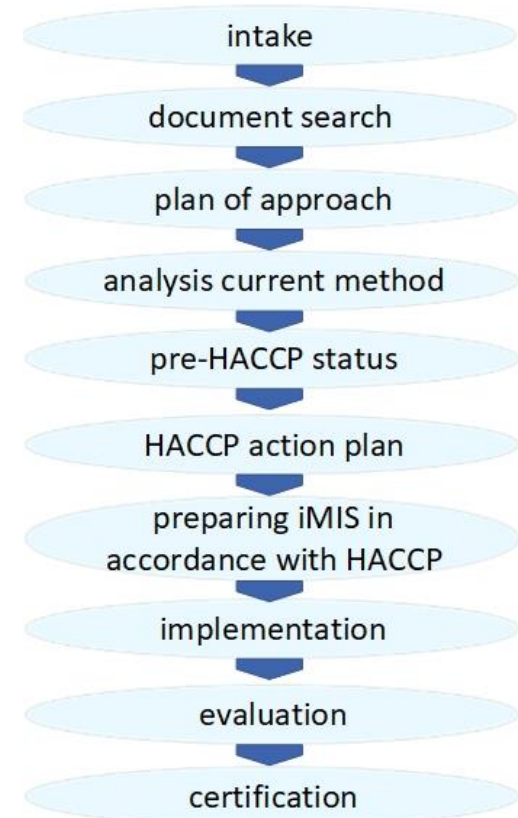
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- iMIS: Integral Management & Information System
- Food: for real-time management of food safety
  
- Content
  - ✓ Operational framework for food safety
  - ✓ Food Safety standards: FSSC22000, BRC, IFS, SQF
  
- Software
  - ✓ User-friendly



# 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

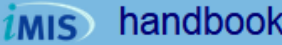
System	Management of
Handbook	the quality manual
Audit	the inspections
SpecCheck	Specifications
Tracking	traceability
Intranet	central documentation
Updates	legislation & hazards
Helpdesk	online daily support




# iMIS Food

System	Management of
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# iMIS Food Handbook website



 **Handbook**  
Customer Name Here

Handbook Customer Name Here

Welkom

 **iMIS**  
Generic Procedures.

iMIS Generiek

- +
Algemeen
- +
BRC 6
- +
BRC 7
- +
BRC Agents and Brokers
- +
BRC ToP

## Procedures

---

Procedures

- +
Bedrijfsbeveiliging
- +
Bezoekers
- +
Blokkade
- +
Corrigerende en preventieve maatregelen
- +
Documentatie
- +
Food Defense
- +
Glas en hard plastic
- +
Hout
- +
Incidenten
- +
Ingangscntrole

# iMIS Food Handbook

## HACCP

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### 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

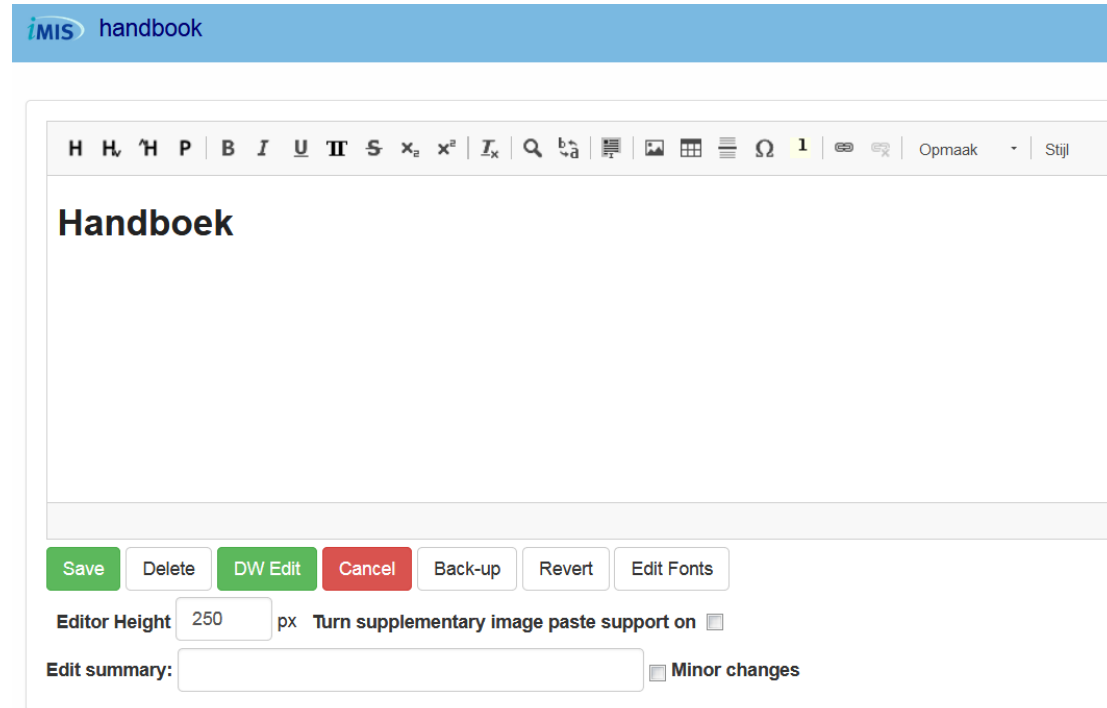
## general procedures

- 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

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

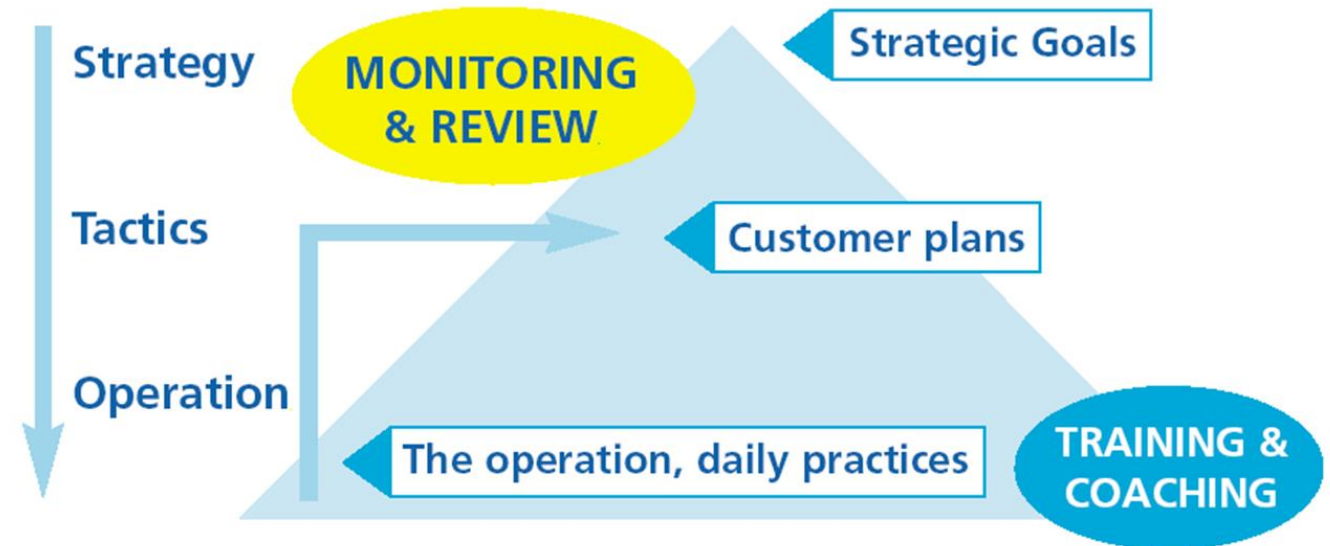


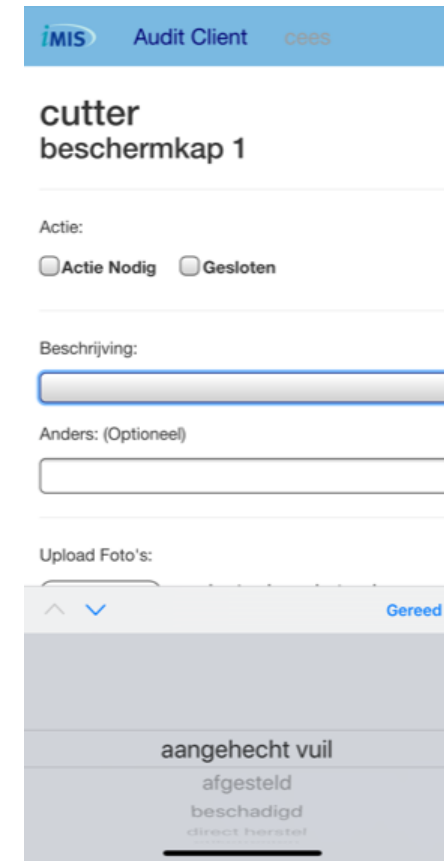
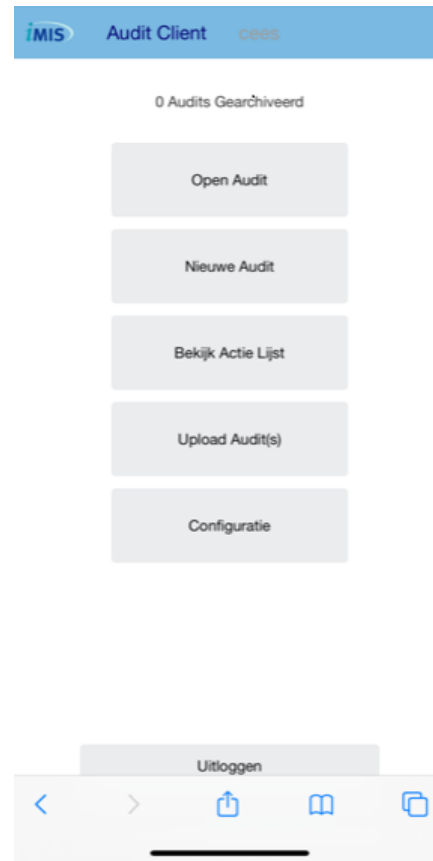
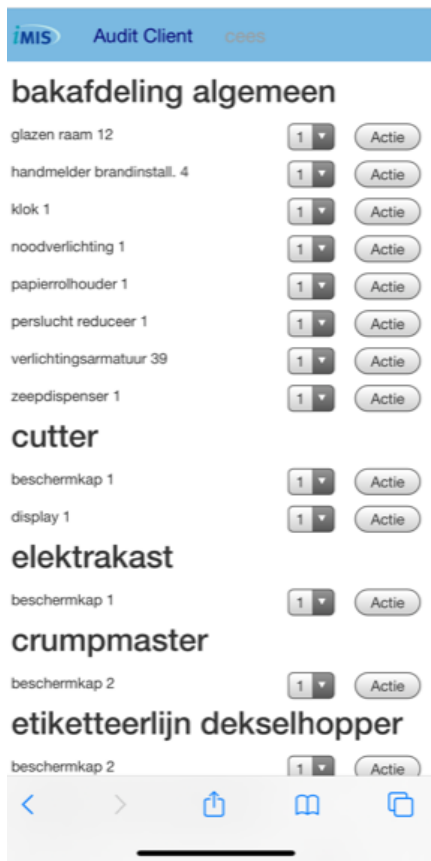
# iMIS Food

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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

Microsoft Excel - Audit50.xls

File Edit View Insert Format Tools Data Window Help

A1 = iMIS Audit hygiene ronde 5/11/2005 6:13:07 PM

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

## Eindproduct Detail

### 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, maltodextrine, 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:

Koemelkeiwit, Lactose, Soja-eiwit, Soja-olie, Soja-lecithine, Gluten, Tarwe

### Voedingswaarden

Per 100 gram/100 ml*		
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**

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

Kiplapje, provencaalsesaus, courgette,...

€ 5,35

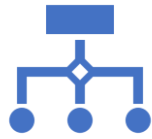
Bestel Info

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15-1-2014	0	19		tarwebloem, wa	Koemelkeiwit, L	Starbucks Baqu	1220690
15-1-2014	-1	5		tarwebloem, ge	Koemelkeiwit, L	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
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23-4-2014	0	120140	<html><body><	harde tarwe, ko	Gluten, Tarwe	Tarly salade	9999999
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23-4-2014	0	120136	<html><body><	raapolie, water,	Kippenei, Moste	Mosterd spread	9999999
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23-4-2014	0	120133	<html><body><	<tarwemeel>, k	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	Uitst. Verk. Dat.
S1000k	2	4-6-2006	4-6-2006	13-6-2006
S2000k	1		4-6-2006	12-6-2006
S3000k	1	3-6-2006	4-6-2006	18-5-2006
S2000k	1		4-6-2006	12-6-2006
S000	1	4-6-2006	4-6-2006	24-5-2006
S2000k	2		4-6-2006	12-6-2006
S300k	1	3-6-2006	4-6-2006	18-5-2006
S1000k	64	4-6-2006	4-6-2006	13-6-2006
S3-07-06	4/194	4-6-2006	4-6-2006	18-7-2006
S1000k	224	3-6-2006	4-6-2006	11-6-2006

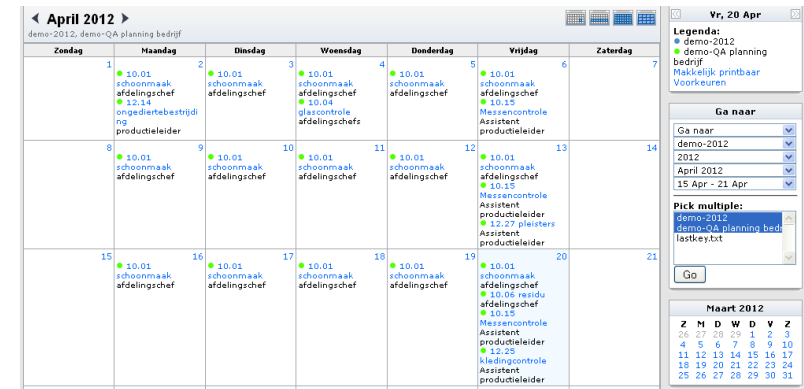
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# iMIS Food Intranet the intranet and portal system

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



# 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 \***

<>   B   I   U                                                  

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

Dashboard   Users   Tasks   **Tickets**   Knowledgebase

Open   My Tickets   Closed   Search   New Ticket

[advanced]

Sort ▾

Open

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 QAssurance ...	Mathijs Geerlings	Normal	
852215	12/12/19 1:07 PM	omschrijving	iMIS Audit	Normal	





Select: All   None   Toggle

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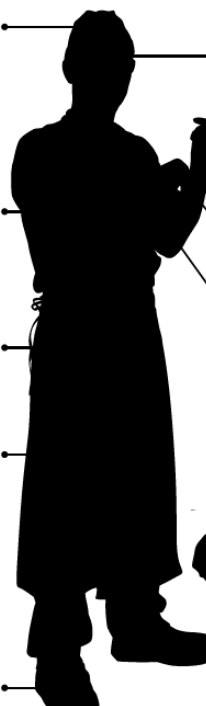
Showing 1 - 3 of about 3

# iMIS Food Intranet supporting registration material

## HACCP training

<p><b>HACCP</b></p> <ul style="list-style-type: none"> <li>• Hazard Analysis and Critical Control Points</li> <li>• 'Voor iedereen die met voedsel werkt'</li> <li>• Voedselveiligheidsysteem, gebaseerd op een risico-analyse</li> <li>• Verplicht sinds 1998, gecontroleerd door de Voedsel en Waren Autoriteit</li> </ul> 	<p><b>HACCP IN DE PRAKTIJK</b></p> <p><b>Inventariseren</b></p> <p><b>Analyseren</b></p> <p><b>Borgen</b></p> <p><b>Documenteren</b></p> <p><b>Verifiëren</b></p> <ol style="list-style-type: none"> <li>1. Inventariseren             <ul style="list-style-type: none"> <li>• Kwaliteitsbeleid, formen HACCP team</li> <li>• Productomschrijving</li> <li>• Proceesschema, plattegrond</li> </ul> </li> <li>2. Analyseren             <ul style="list-style-type: none"> <li>• Gevaren en risico's</li> <li>• Preventieve maatregelen</li> <li>• Kritieke beheerspunten (CCP's)</li> </ul> </li> <li>3. Borgen             <ul style="list-style-type: none"> <li>• Normen en toleranties</li> <li>• Frequentie van meten</li> <li>• Meet- of observatiemethoden</li> <li>• Contingente maatregelen</li> <li>• Verantwoordelijkheden</li> </ul> </li> <li>4. Documenteren             <ul style="list-style-type: none"> <li>• Specificaties</li> <li>• Instructies</li> <li>• Procedures</li> <li>• Registreerbare formulieren</li> </ul> </li> <li>5. Verifiëren             <ul style="list-style-type: none"> <li>• Verificatie, audits</li> <li>• Implementatie van het procesbeheersingsplan</li> <li>• Herzien van voorafzettingen</li> </ul> </li> </ol>
<p><b>GEVAREN-ANALYSE</b></p> <ul style="list-style-type: none"> <li>• Met gevarenanalyse wordt bedoeld dat van alle voedselbereidingsstappen de potentiële gevaren geïdentificeerd en geanalyseerd moeten worden.</li> <li>• Er zijn drie soorten gevaren;             <ul style="list-style-type: none"> <li>» fysische gevaren</li> <li>» chemische gevaren</li> <li>» (micro-)biologische gevaren</li> </ul> </li> </ul> 	<p><b>ANALYSE: FYSISCHE GEVAREN</b></p> <ul style="list-style-type: none"> <li>• Fysische gevaren betreffen veelal vreemde bestanddelen, zoals metaaldeeltjes, glas, graten of steentjes die in mond sneetjes kunnen veroorzaken, tanden kunnen breken, verstikkingen kunnen veroorzaken, of het maagdamkanaal kunnen perforeren.</li> <li>• 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 fysische gevaren vaak zichtbaar en kunnen gevoeld worden.</li> </ul>
<p><b>CCP-ANALYSE</b></p> <ul style="list-style-type: none"> <li>• Critical Control Point (CCP)-analyse             <ul style="list-style-type: none"> <li>» Benoemen van de punten waar het mis kan gaan met hygiëne en veiligheid van het voedsel</li> <li>» Regelmatige controle van deze punten</li> </ul> </li> </ul> 	<p><b>BORGEN: INGANGSCONTROLE</b></p> <ul style="list-style-type: none"> <li>• conform specificatie             <ul style="list-style-type: none"> <li>» lengte</li> <li>» breedte</li> <li>» dikte micron</li> <li>» kleur</li> <li>» bedrukking</li> <li>» verpakking</li> </ul> </li> <li>• overall quality             <ul style="list-style-type: none"> <li>» geurtest</li> <li>» scheurweerstand</li> <li>» trekweerstand</li> <li>» sterkte sealnaad</li> </ul> </li> </ul> 

## Overzicht regels in productieruimten



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

# iMIS Food

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

# iMIS Food Updates legislation, hazards and standards

## ➤ Content

- ✓ Legislation
- ✓ Standards
- ✓ Hazards and risks

Wetgeving

ENF Pathogenic bacteria

Genus	Pathogenic species	Morphology	Growth factors	Growth factors	Growth factors	Growth factors	Growth factors	Growth factors	Food product	MD	Ziekte	Opmerkingen
Acetivibrio	Hydrophila, salmonella, colica	Flag	Rod, mobile	Fa	20-36	4,5-12,0	4,0-10,0	+2,5	General. Mostly in waste water.	Unknown	Infection: diarrhoea, stomach ache and vomiting.	Cowbirds have a similar to other species (coliform bacteria) therefore not species specific.
Bacillus	Cereus	Flag	Rod (3-4 um length) with wide spore forming, mobile	A (aerobic)	28-35	10,0-40,0	6-7,5	4,9-8,3	+0,8	+105 (75% of the isolates)	Pausing (Toc. 1) and infection (Toc. 2)	Spores can be found everywhere. Risk: starch rich products, poultry, cheese, herbs, spices and dairy.
Compiobacter	Janus, coli	Flag	Sphere, rounded, mobile	Mo 3-15	42-45	30-47	6,5-7,5	4,9-9,5	+2	500	Infection: (Stomach ache, diarrhoea, fever, sometimes meningitis)	Spores are not taken place in food. It is essential for drying out. Estimated is that 12-15% (around 500 000) of all cases pathobacteria in NL is caused by this bacteria.
Clostridium	Deltapilum 7 species categorized in biotype A, B, C, D, E, F, G, H, I, J, K, L, O	Flag	Rod (4-8 um long and 0,5-2 um wide, type E: 3,0-3,2 um wide, spore forming)	An (anaerobic)	30-37	P: 10-45 NP: 3-45	6,5-7,0	P: 4,8-8,0 NP: 4-5,0 NP: 4-5,0	P: +0,95 NP: +0,37 NP: +0,5	8,2 up to 100	Pausing by this very toxic neurotoxin; deadly unless it is treated in time.	Spores are generally present everywhere, soil, water (especially lake E).
Clostridium	Perfringens (that types are categorized on biotype A-B-E)	Flag	Rod (2-8 um long, 1 um wide), spore forming	An. Bile (anaerobic)	43-46	15-50	6-7,5	5,0-8,5	+0,98	+6,5	Infection: food poisoning in small intestine.	Especially in hot food products with high carbon sources that are not cooled fast enough after food treatment (meat products).
Escherichia	Col (also O157)	Flag	Rod	Fa	30-37	10-45,5	7	4,4-9,5	+0,98	6,0-9,8	Infection by EHEC group of which E. coli O157:H7 (hamburger disease) is the most severe, the mortality is around 20%.	Can be found everywhere, type A is found the most.
Listeria	Monocytogenes (11 species)	Flag	Rod (0,5-2,0 um long, 0,4 um wide), mobile	Fa	3,0-37,0	0-45	7	5-9 (6-8 um)	+0,92	+10 (0-5)	Infection of healthy individuals leads to flu symptoms, severe disease, if untreated.	Especially in hot food products with high carbon sources that are not cooled fast enough after food treatment (meat products).

IMIS - IMIS Hazard Database

Articles Hazards Products

Article Search: Results: 20

Salmonella Title Location

Search Articles

31 July 2014  
Longer egg storage increases risk  
Europe  
View Article

12 December 2013  
Organic black pepper recalled  
The United States  
View Article

2 October 2014  
EFSA publishes about risks of melon  
Europe  
View Article

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# iMIS Food Helpdesk the support

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## ➤ 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



# Van Nelle Factory: (Online) information sessions and events

