

	Imis Food implementation	Current Situation	Preferred situation	Advantage	Management information
<b>100</b>	<b>Preparation imis Food system</b>				
101	Send imis Food specifications for server configuration	Information locally and with other software providers in the cloud	All information is located on 1 local server.	Data located safely at the company, that is accessible without internet connection, and to secure recipes.	The more data on the server, the easier it is to generate reports automatically
102	Establish 32 folder system	32 folder system not established	Place information and reports in the 32 folders system	Overview of which information is available and missing	The current status of documentation within the company
<b>110</b>	<b>HACCP and legislation: requirements to be met</b>				
111	HACCP study validation & verification	Our own methodology	Imis Food methodology and link with compliance portal regarding legislation and hazards	A structured HACCP study that will be checked weekly	HACCP status in relation to the latest legislation and standards
112	Legislation: HACCP and NVWA cases	Our own methodology	Link with compliance portal regarding legislation and hazards	Being up to date with legislation and standards	Latest legislation and standards relevant to business
113	Flowcharts	Our own methodology	Flowcharts in handbook with relation to the HACCP study and control points	All flowcharts are continuously updated and discussed monthly in HACCP consultation	The current status of the flowcharts
114	Logo for the signs and HACCP poster	No signs	Signs with instructions	Being up to date with the working method in handbook	The current status which signs where in the company for compliance with rules
<b>120</b>	<b>Implementation manual</b>				
121	Explanation manual system and training	Our own methodology	Imis Food method described in manual regarding imis Food system and HACCP	Work according to the integrated methodology with regard to all imis Food components	By using all imis Food components, both reports on legislation and standards can be made to comply with
122	Activate generic imis information	Our own methodology	80% of the procedures can be renewed and maintained by imis Food	Continuous compliance with EU legislation, BRC, IFS, FSSC22000, without having to keep track of everything yourself	The status of compliance with legislation and standards and continuously prepared for unannounced visit
123	Determine company-specific information on procedures and instructions, among other things	Our own methodology	Link current necessary procedures and instructions with the HACCP study/activate generic imis information and flowcharts	Noticeably comply with HACCP control	The current status HACCP control and ccps
124	Adding the company-specific information	Our own methodology	Activate business-critical instructions	Everyone is continuously informed of the latest versions	The current status of instructions, who set-up the introductions, and who red it.
125	Introduction of the new handbook system to colleagues	Our own methodology	The handbook should be accessible to everyone	Work according the latest legislation requirements.	The current status of who is aware of the handbook
<b>130</b>	<b>Implementation audit system</b>				
131	Explanation audit system and training	Our own methodology and software	Carry out control rounds with imis Food, so that the HACCP basic conditions and quality standards are controlled	Logic between HACCP, manual and controls so that the study and control can be checked in real-time, and everyone knows whether all requirements are met	Know on a daily level whether all checks are carried out and open actions are picked up in time

132	Determining desired control rounds and frequency	Our own methodology and software	Control scheme accessible and feasible for everyone	At any time, the entire company knows who needs to check what and how	Knowing the status of checks at any time and even in the event of an unexpected external visit, to exclude the chance surprises
133	Inventory company-specific information for the audit rounds	Our own methodology and software	Insight into which round was drawn up by whom and when	For example, when a machine is renewed, the glass round and cleaning round must also be adjusted.	Knowing that the content of the control rounds is correct and that the correct control is being carried out
134	Establish a company-specific audit system	Our own methodology and software	Linking the control system to the standard requirements and frequency	Be able to automatically report that work is being done according to plan and why this plan is being implemented	Knowing the status of the performance of the control rounds, and when and who the context of the control rounds list has been altered.
135	Adding desired users to audit system	Our own methodology and software	Know who has to carry out which round and when and what requirements are set for the inspector	Instructions in the manual directly retrievable by the person who has to carry out the check	Knowing who has checked what and when and whether this person is also entitled to do so
136	Setting up the handhelds with control rounds	Our own methodology and software	Control rounds always up to date on PC, tablet and phone	Always perform the correct version of the check	How and who is performing which control rounds.
137	Introduction of the new audit system to colleagues	Our own methodology and software	Every employee in the company knows how to check	A clear way of working and controlling	Who performs which check and when and what is the status of open actions
140	<b>Specification management system implementation</b>				
141	Explanation specification management system and training	Our own methodology and software	Working according to the procedures handbook on specifications and labelling	Uniform way of working that meets all standard requirements, to decrease the chance of errors	Knowing which specifications and label information has been determined and approved by whom and when
142	Request recent raw material specifications and recipes	Our own methodology and software	Work according to the manual and know which specifications and recipes have not yet been processed and approved	Up to date overview of which specifications are not available and must be requested	The status of raw material specifications and recipes
143	Determining the design of the final product specifications	Our own methodology and software	Work according to the product information protocols in the manual and work according to the correct HACCP study	Always work with a quality system that is set up according to the law and agreements with the customer	The status of final product specifications issued to the customer and whether they are meeting the specifications
144	Adding users to the specification management system	Our own methodology and software	Work according to the procedures in the manual and who is authorised to manage specifications	Less chance of errors and recalls due to incorrect product information and knowing who has entered what in the system	Knowing who did what in the speccheck, and who gave what information to the clients.
145	Approve new final product specifications and place them on intranet	Our own methodology and software	All approved specifications are available in a central location	Always work according to the right recipes and always give the right specifications	Knowing the status of approved specifications and labels and what information needs to be requested
146	Introduction of the new specification management system to colleagues	Our own methodology and software	Company-wide working according to agreement regarding raw materials, semi-finished products, recipes and end products	Be able to intervene in time in case of incorrect product information, labelling and specifications	To ensure that all labelling corresponds to the final product specifications issued to the customer and know the status of specification management within the company

<b>150</b>	<b>Implementation tracking system</b>	<b>Imis Tracking</b>			
151	Explanation tracking system and training	Imis Tracking			
152	Configuring scanners and printers	Imis Tracking			
153	Determining the raw materials, products and customer data	Imis Tracking			
154	Adding desired users to the tracking system	Imis Tracking			
155	Testing the clearance of raw materials, generating product labels and delivering them to the customer	Imis Tracking			Reporting which raw materials are in use, which semi-finished products are produced and which end products are in the warehouse and have been delivered
156	Introduction of the new tracking system to colleagues	Imis Tracking			
<b>160</b>	<b>Implementation intranet system</b>				
161	Explanation intranet system and training	Our own methodology and software	All information centrally available on 1 server within the company	Everyone places all information digitally in the central system, so that all information within the company can be available	A total overview of all information within the company, so that it can also be checked whether work is being done as agreed upon
162	Establish user rights	Our own methodology and software	Access to the right information	For example, information security, not everyone is allowed to change recipes	Who uses when which system
163	Introduction of the intranet system to colleagues	Our own methodology and software	All information centrally available within the company	Comply with legislation and standards, everyone must be aware of the way of working	Knowing the status of compliance and the methods of working
164	Establish any imis webforms, for digitization of paper	Our own methodology and software	Only where digital recording of (process) registrations is possible	Know which documents still needs to be filled in. Secondly, no paper flow within the processing facility.	Overview of registrations and the possibility of central data processing for reports
<b>170</b>	<b>Implementation Compliance portal</b>				
171	Legislation, access rights and use within the HACCP team	Our own methodology	Monthly Consultance	Being aware of the latest legislation	Knowing that we are working according to the right legislation
172	Standards, access rights and use in audit preparation	Our own methodology	Monthly Consultance	Being aware of GFSI standards changes	Knowing that we work according to the right standards
173	Hazards, access rights and use to renew the HACCP study	Our own methodology	Monthly Consultance	Being aware of the latest hazards within the HACCP study	Knowing that the HACCP study is based on the right hazards overview

174	Information sheets, access rights and use within the HACCP team	Our own methodology	Monthly Consultance	Being informed of NVWA enforcement	Know that we work according to the correct information sheets of the NVWA
175	Food Fraud reports, and the use of the Food Fraud reports	Our own methodology	Monthly Consultance	Being aware of Fraud issues	Be prepared for questions of costumers about fraud cases
176	Training information, for training the company	Our own methodology	Monthly Consultance	Be aware of the latest training insights, in the company where it is needed.	Knowing that the company is being trained with the latest knowledge