iMIS

Real Time Food Management

iMIS Food 2007

Goals for Food Management:

- Brand protection
  - Legal compliance (license to operate)
  - Quality standard compliance (license to sell)
  - Peace of mind (license to chill)
- Quality
  - Real-time Food Quality Assurance
  - Building Food Quality history
  - Improving in-house Food Quality capabilities
- Efficiency
  - Opportunities for integral cost-saving
  - Flexibility: Organised for Food Quality dynamics
- Effectiveness
  - Real-time management of
    - Specifications
    - Quality activity
    - Traceability
    - Assessment

Quality Standards
Certification Management

QUALITY STANDARDS

EFQM	SQF	HACCP
INK	Eurepgap	BRC
ISO9001:2000	GMP Animal Feed	IFS
ISO17025	AIB	EFSIS

ACCREDITATIONAL BODIES   **CERTIFICATIONAL BODIES**

cm: certification — food BRC certified

LLOYD'S REGISTER QUALITY ASSURANCE · ISO9001

HACCP

- Inventariseren
- Analyseren
- Borgen
- Documenteren
- Verifiëren

BRC Standaardeisen

1. HACCP systeem
2. Kwaliteitssysteem
3. Normen voor de fabrieksomgeving
4. Productbeheersing
5. Procesbeheersing
6. Personeel

IFS Standaardeisen

1. Kwaliteitssysteem
1.2 HACCP systeem
2. Management verantwoordelijkheid
3. Resource Management
4. Productbeheersing
5. Metingen, analyses, verbeteringen

Customers & Consumers
Demand Relationship Management (DRM)

iMIS

CUSTOMERS

Retail Organisations
Food Service
Wholesalers and Trade
Food Manufacturers
Out of Home Outlets
Hospitals

CONSUMERS

Habits, Attitudes
Preferences
Allergens
Quality Needs
Information Needs

Food and Drink Management
Business Performance Management (BPM)

FOOD AND DRINK FACTORY

FOOD & DRINK MANAGEMENT

meten

registreren

valideren

testen

procesregistratie

gasverpakken
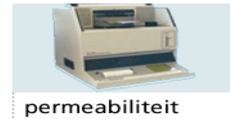
permeabiliteit

oppervlaktetechniek

en meer...

LABORATORIES	PRODUCT SUPPLIERS	SERVICE SUPPLIERS
Microbiological Analytical	Raw materials Equipment Packaging Machines	Cleaning and Hygiene Pest Control Measurements Cooling Systems

Government & Legislation
Legislation Management

GOVERNMENT CONTROL BODIES

Global	General Food Law
International	Codex Alimentarius
National	
Where appropriate	

LEGISLATIONS

4 dimensions come together in Food Safety Compliance:

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QUALITY STANDARDS

EFQM	SQF	HACCP
INK	Eurepgap	BRC
ISO9001:2000	GMP Animal Feed	IFS
ISO17025	AIB	EFSIS

ACCREDITATIONAL BODIES   **CERTIFICATIONAL BODIES**

CUSTOMERS   **CONSUMERS**

Retail Organisations	Habits, Attitudes
Food Service	Preferences
Wholesalers and Trade	Allergens
Food Manufacturers	Quality Needs
Out of Home Outlets	Information Needs
Hospitals	

FOOD AND DRINK FACTORY

FOOD & DRINK MANAGEMENT

LABORATORIES   **PRODUCT SUPPLIERS**   **SERVICE SUPPLIERS**

Microbiological	Raw materials	Cleaning and Hygiene
Analytical	Equipment	Pest Control
	Packaging	Measurements
	Machines	Cooling Systems

GOVERNMENT CONTROL BODIES

Global	General Food Law
International	Codex Alimentarius
National	
Where appropriate	

LEGISLATIONS

1. Specifications
2. Traceability
3. Quality activities
4. Assessment

2007

QUALITY HOLISTICS

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		Specifications	Quality Activity Monitoring	Traceability	Assessment
QUALITY STANDARDS				CERTIFICATION MANAGEMENT	
EFQM SQF HACCP INK Eurepgap BRC ISO9001:2000 GMP Animal Feed IFS ISO17025 AIB EFSIS		real time standard requirements	Operational Framework	Test	Risk Quality Standard evidence based practice
ACCREDITATIONAL BODIES **CERTIFICATIONAL BODIES**					
CUSTOMERS **CONSUMERS**				DEMAND RELATIONSHIP MANAGEMENT (SRM)	
Retail Organisations Habits, Attitudes Food Service Preferences Wholesalers and Trade Allergens Food Manufacturers Quality Needs Out of Home Outlets Information Needs Hospitals		product, process requirements	Information Centre Demand Quality Information Centre (DQIC)	Products Specifications	Customer Satisfaction Consumer Needs
FOOD AND DRINK FACTORY				BUSINESS PERFORMANCE MANAGEMENT (BPM)	
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**				SUPPLY RELATIONSHIP MANAGEMENT (SRM)	

Microbiological   Raw materials   Cleaning and Hygiene
Analytical   Equipment   Pest Control
    Packaging   Measurements
    Machines   Cooling Systems
		process, product and people requirements	Supply Quality Information Centre (SQIC)	Raw materials Specifications	Suppliers

GOVERNMENT CONTROL BODIES				LEGISLATION MANAGEMENT	
Global General Food Law International Codex Alimentarius National Where appropriate		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-systeem
SpecCheck
Training
Supportive Material
Track and Trace

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Quality Data Warehouse
Quality Cockpit
Standard Reports

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System Implementation

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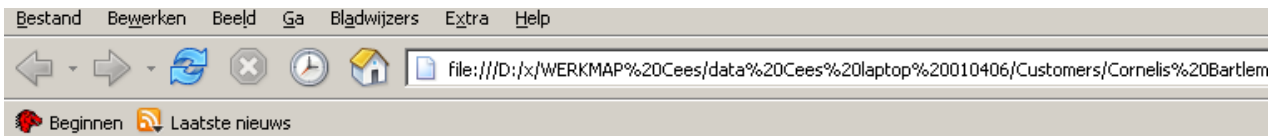Supportive Material
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intake
↓
documentenonderzoek
↓
plan van aanpak
↓
analyse huidige werkwijze
↓
pre-HACCP status
↓
HACCP actieplan
↓
opstellen i-MIS conform HACCP
↓
implementatie
↓
evaluatie
↓
certificatie

Hazard Analysis of food product and process

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Ingredient Database - [RawMaterialhazard_frm : Form]

File   Edit   View   Insert   Format   Records   Tools   Window   Help

Gevarenanalyse

	A		B		D
SCP Pathogenic:	10	PathogenicTrue:	4	RmScorePathogenic:	0
SCP Mycotoxins:	0	MycotoxinsTrue:	0	RmScoreMycotoxins:	0
SCP ViriPrions:	10	Viri_PrionsTrue:	3	RmScoreViriPrions:	0
SCP Parasites:	10	ParasitesTrue:	1	RmScoreParasites:	0
SCP Pests:	1	PestsTrue:	5	RmScorePests:	45
SCP Chemical:	10			RmScoreChemical:	0
SCP Physical:	10	PhysicalTrue:	1	RmScorePhysical:	0
SCP Metal:	10	MetalTrue:	1	RmScoreMetal:	0
SCP Glass:	10	GlassTrue:	0	RmScoreGlass:	0

(10-Col A)*Col B

RmScoreTotal: **45**

+

Pathogenen	Mycotoxinen	Parasieten	Ongedierte
☐ Aeromonas	☐ Aflatoxin	☐ Anisakis marina	☑ Flies
☑ Baccereus	☐ Patuline	☑ Cryptosporidium parvum	☑ Ants
☑ Campylobact	☐ Ochratoxin	☐ Echinococcus granulosis	☑ Mites
☑ Clostbot	☐ Fusarium	☐ Entamoeba histolytica	☐ Beetles
☑ Clost Perf	☐ Ergot	☐ Giardia lamblia	☐ Cockroaches
☑ E coli	☐ Fumonisin	☐ Fasciola hepatica	☐ Moths
☐ E coli O157:H7	☐ Rubratoxin	☐ Clonorchis sinensis	☑ Rodents
☑ Listeria	☐ Zearalenone	☐ Taenia saginata	☑ Weevils

Legal Compliance <Fill in>

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1. On a Global scale

Joint FAO/WHO Codex Alimentarius Commission,

General Principles of Food Hygiene, CAC/RCP 1-1969, Rev. 3 (1997), amended 1999.

Hazard Analysis and Critical Control Points (HACCP) System and Guidelines for its Application,

2. On an international scale

European Union

2a. General food law

2c. Proposal for a Decision of the European Parliament and of the Council on Food Hygiene, COM/2000/0438 final, July 14, 2000 (CCOD 2000/0178), and others.

3. On a national scale

The Netherlands: the Commodities Act:Commodities Act Regulation on the Hygiene oFoodstuffs, December 12, 1994

4. Application

Multiple (international, including Codex) codes of conduct and community food standards, as well as (national) hygiene codes.

Blue Print

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- Update per quarter
- Dutch Food Safety Authority
- Quality standards
- Legislation
- Hazards

Bestand   Bewerken   Beeld   Ga   Bladwijzers   Extra   Help

file:///D:/x/WERKMAP%20Cees/data%20Cees%20laptop%20010406/Customers/Cornelis%20Bartlem

Beginnen   Laatste nieuws

integraal Management Informatie Systeem voor kwaliteit

● Agenda

● algemeen

● instructies

● procedures

● stroomschema's

● specificaties

Welkom,

bij het kwaliteitssysteem van de Cornelis Bartlema
Food Group. Het kwaliteitssysteem is gebaseerd op
een combinatie van HACCP en ISO, waarbij ook wordt
voldaan aan de eisen van het British Retail Consortium
(BRC) en de International Food Standard (IFS).

BRC Standaardeisen

| 1. HACCP systeem |
| 2. Kwaliteitssysteem |
| 3. Normen voor de fabrieksomgeving |
| 4. Productbeheersing |
| 5. Procesbeheersing |
| 6. Personeel |

reiniging en hygiene
Reiniging en Hygiene

validatie 2006
Grondstof en proces studie. Conclusie: Huidige

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Operational Framework:
Link to the several standards

Blueprint

Requirements

The Answer

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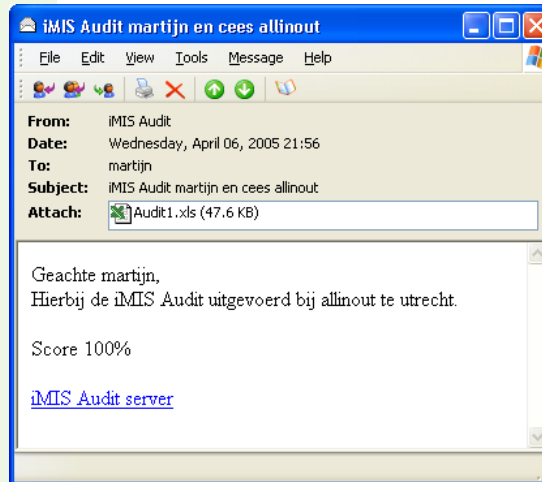Legal Compliance
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•System actions

•Audits and corrections

•Communication

Document Generator

Audit system

SpecCheck: Food

Training

Supportive Material

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Overzicht regels in productie ruimten

Haren volledig bedekken (ook baard/ snor)

Niet eten of drinken in de productie ruimte

Pak aan, alle knopen dicht

Handschoenen bij ...
product ieder uur ve...
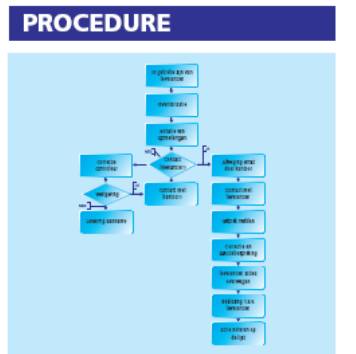
Hygiëneregels voor bezoekers en (externe) monteurs

Voordat men de productie ruimte betreedt dient men op de hoogte te zijn van de geldende hygiëne regels.

1. De produktie ruimte mag alleen betreden worden na toestemming van de directie en ondertoezicht van een toegewezen medewerker.
2. Draag geen sieraden (horloges, kettingen, ringen, grote oorbellen).
3. Kleding moet tot onder de knie bedekt zijn.
4. Haren moeten volledig bedekt zijn.
5. Schoeisel moet volledig bedekt zijn. (U ontvangt van een overjas, haarnetje en een paar overschoenen.)
6. Gebruik geen zware make-up of parfums.
7. Handen wassen voor betreding van de productie ruimte.
8. Het is niet toegestaan te eten, drinken of roken.

ONTVANGST GOEDEREN

INSTRUCTIE

1. Ontvang alleen leveringen van goedgekeurde leveranciers.
2. Ontvang alleen producten, waarvan goedgekeurde productspecificaties aanwezig zijn.
3. Ontvang alleen producten onder getekende leveringsvoorwaarden van ons bedrijf.
4. De chauffeur mag alleen laden/lossen, nadat het vervoersmiddel is aangemeld.
5. De chauffeur moet schone handen hebben, schone witte kleding dragen en een licht gekleurd hoofddeksel dragen.
6. De chauffeur dient te voldoen aan de iMIS buitenregels.
7. Bij het betreden van de expeditie dient de chauffeur zijn handen te wassen.
8. De ontvanger controleert de levering op
   - Bestelhoeveelheid
   - Temperatuur
   - Transportcondities
   - Verzorging chauffeur
   - Verpakking
   - Labeling
   Dit geschiedt conform het ingangscontroleformulier.
9. De volgende temperatuureisen worden in acht genomen:
   Vlees/Sauzen//Groente   onder de 7 graden Celcius
   Ingevroren vlees   onder de -12 graden Celcius
   Kip   onder de 4 graden Celcius
   Organen   onder de 3 graden Celcius
                            onder de -15 graden Celcius
   ...ordt 2x gemeten met een geijkte ...meter wordt voor en na gebruik

   ...ngen en correctie-acties en opmerkingen ...gscontroleformulier te worden genoteerd. ...ring een Ingang-Trace-Back (ITB) nummer

   ...dt een procesmonster genomen en een ...er wordt hieraan toegekend.

PROCEDURE

01. Constatering van in gebreke zijn van leverancier.
02. Inventarisatie van mate van in gebreke zijn
03. Notatie van opmerkingen
04. Afweging van correctieactie-bevoegde
05. Indien contact met leverancier niet nodig, correctieactie door ingangscontroleur, houdt deze correctieactie partij weigering in, dan wel overleg met kantoor.
06. Indien wel contact gewenst met leverancie, dan correctieactie door kantoor.
07. Kantoor weegt ernst geconstateerde feit af, middels
    - gegevens uit het verleden aangaande leverancier
    - mate van ernst van foutieve levering
    - mate van kans op herhaling van geconstateerd feit
08. Kantoor neemt dan contact op met leverancier.
09. Kantoor meldt waargenomen gebrek aan leverancier.
10. Kantoor bespreekt in condaaf met leverancier de door de leverancier te nemen correctieacties en eventueel daarmee gepaard gaande sanctiemaatregelen m.b.t. het geconstateerde gebrek.
11. Kantoor weegt actiebereidheid en actiemogelijkheid leverancier af.
12. Kantoor neemt aan de hand van deze afweging een beslissing en communiceert dit met de leverancier.
13. Kantoor noteert ondernomen regen en correctieacties in correctieboek.

...EERSING BESLISSINGSTABEL

...NDAARD	AFWIJKING	ACTIE
...ing	niet conform bestelling	opnieuw bestellen
...e instructie	>maximale temperatuur	levering weigeren
...f, schoon	niet schoon, ongedierte	levering weigeren
...f, schoon	niet schoon	levering weigeren
...caties, gesloten product	"open" product	levering weigeren
...form controleformulier	geen labeling, batch nummer	levering weigeren
...caties	niet conform specificaties	levering weigeren
	niet conform regels	correctie ter plekke

VERANTWOORDELIJKHEDEN

UITVOEREND	Expeditiemedewerker
BESLISSEND	Expeditieleider, Bedrijfsleider

PROCEDURE HANDENREINIGING

HANDEN WASSEN:

- Voor aanvang van de werkzaamheden
- Voor binnenkomst in de productieruimte
- Bij wisseling van de werkplek
- Na iedere pauze
- Na toiletbezoek
- Na het legen van vuilnisbakken, afvalbakken
- Na het aanraken van de mond, neus, haar, etc. of andere mensen
- Na niezen of hoesten in je handen
- Als de handen vuil zijn of als er voedselresten aan kleven
- Na schoonmaakwerkzaamheden

Handen nat maken · Gebruik zeepdispenser · Zeep verdelen · Palmen tegen elkaar · Tussen vingers

Vingertoppen · Met gesloten vingers · Duimen in handpalm · Met vingertoppen in handpalm · Spoel met water vanaf de handpalmen

Gebruik papieren doekjes · Droog handpalm en rug van de handen · Droog vingers en rond de nagels · Sluit kraan met handdoekje · Handdoekjes in afvalbak zonder deksel

2007

Tracking

By scanning the pallet and assigning it to a customer, it is known which raw material or finished product ended up with which customer.

Raw materials, Resources, Packaging materials get a START and END DATE. Through a Tracingstable, everyone knows what is located where real-time.

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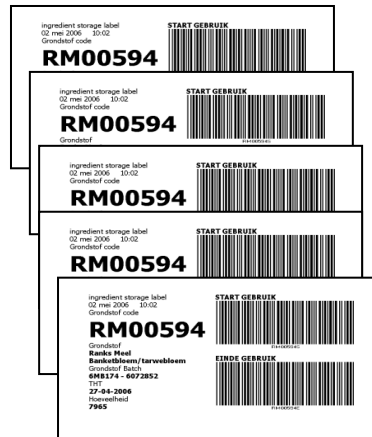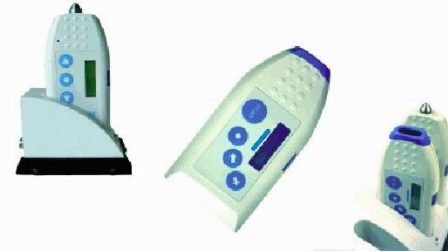Supportive Material
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fldCausedBy	fldCorrectiveAction	fldPersonResponsible	fldCorrectionDate	fldVerifiedBy	fldVerifyDate
	schoonmaakresidu	4/3/2006 9:58:32 AM	4/3/2006 9:47:22 AM	100%	
	schoonmaakresidu	3/8/2006 12:57:53 PM	3/30/2006 1:33:51	100%	
	Rodac	3/21/2006 4:11:40 PM	4/19/2006 4:00:30 PM	94%	
	rodac	7/12/2005 9:25:36 AM	7/18/2005 8:47:19 AM	100%	
	Rodac	3/8/2006 12:58:29 PM	3/30/2006 1:33:43	100%	
	Rodac	3/8/2006 4:09:42 PM	4/19/2006 4:00:33	96%	
	Rodac	2/23/2006 4:07:46 PM	4/19/2006 4:00:36 PM	94%	
	Rodac	2/7/2006 4:05:53 PM	4/19/2006 4:00:40 PM	96%	
	Rodac	1/24/2006 4:03:17 PM	4/19/2006 4:00:42 PM	98%	
	rodac	1/12/2006 1:22:06 PM	1/12/2006 1:17:51 PM	100%	
	rodac	7/20/2005 11:58:00 AM	7/20/2005 12:00:34 PM	100%	
	rodac	11/17/2005 11:52:34 AM	11/17/2005 11:57:55 AM	100%	

iMIS Plan

iMIS Document Generator

iMIS Audit

iMIS SpecCheck

iMIS Tracking

iMIS SpecReport

iMIS Portal

Quality Cockpit

- Open Actions
- Total overview Quality Performance

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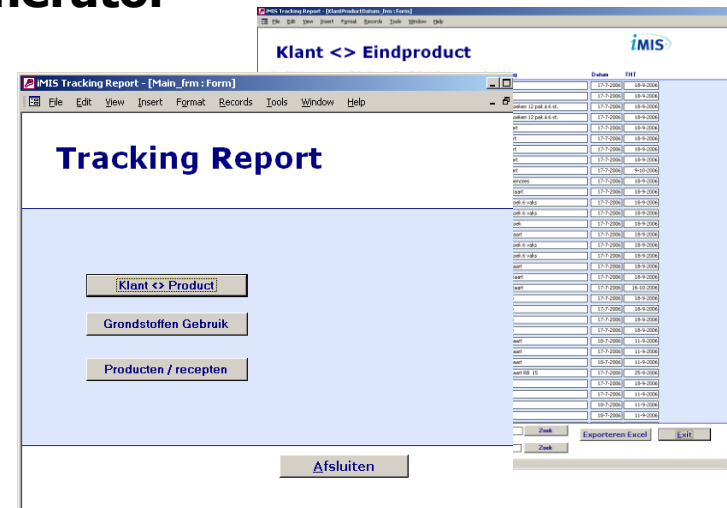Newsletter
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Company — Measurement & Learning

Strategy

Department — **Tactics**

Employee — **Operation**

Standard Reports:

- **Quality Performance (Company, Department and employee)**

- **Status of the Quality System (Where are we now?)**

- **Quality Improvements (How are we working together?)**

Proven to comply with legislation and customer requirements

![iMIS logo]

Standard Reports

Evidence Based Practice

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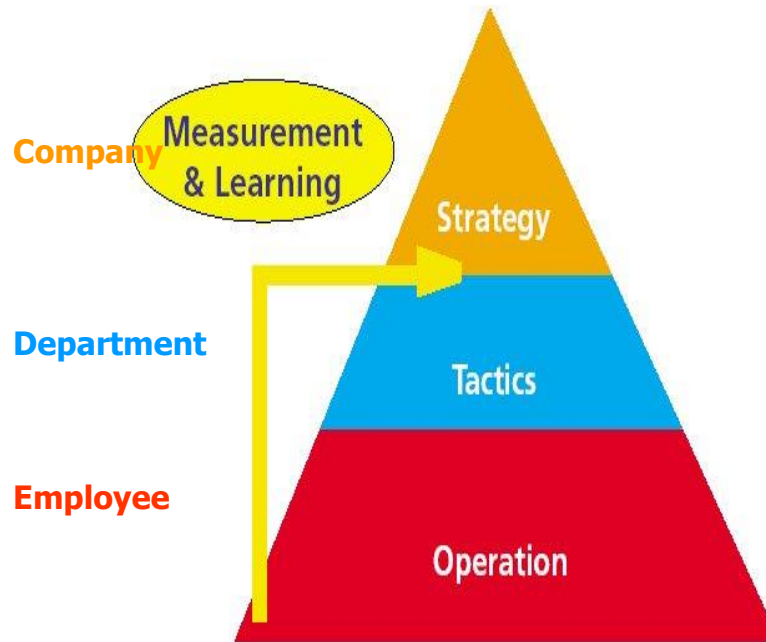SpecCheck
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Quality Standards

Laboratories Suppliers ↔ Food & Drink Factory ↔ Customers Consumers

Legislations

iMIS
integraal Management Informatie Systeem voor kwaliteit

- agenda
- RVV
- algemeen
- organisatie
- instructies
- procedures
- registraties
- stroomschema's
- informatie
- theorie
- BVP
- BRC-eisen

Welkom,

bij het kwaliteitssysteem van de Cornelis Bartlema Food Group. Cornelis Bartlema Food Group is een bedrijf dat gespecialiseerd is in het produceren van diverse soorten pizza's. Het kwaliteitssysteem is gebaseerd op een combinatie van HACCP en ISO, waarbij ook wordt voldaan aan de eisen van het British Retail Consortium (BRC) en de International Food Standard (IFS).

BRC Standaardeisen
1. HACCP systeem
2. Kwaliteitssysteem
3. Normen voor de fabrieksomgeving
4. Productbeheersing
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6. Personeel

Cornelis Bartlema FOOD GROUP

british retail consortium
Het British Retail Consortium heeft deze Technische Standaard ontwikkeld voor die bedrijven die huismerken leveren. De Standaard is ontwikkeld om retailorganisaties te helpen in het voldoen aan de wettelijke verplichtingen en de bescherming van de consument door het verschaffen van een gemeenschappelijke basis voor de certificaties van bedrijven die huismerkproducten leveren. lees verder >

Voorstel voor iMIS Innovatielocatie en nieuwe software.
lees verder >

standaard antwoord leveranciersenquete
Alle antwoorden op vragen van leveranciers, als 1 set sturen.
lees verder >

The REAL TIME logging and recording of all the organization's food safety and quality decisions and documents.

KNOW EXACTLY WHAT, WHEN, WHERE, BY WHOM AND WHY IT IS BEING DONE AND WHO MONITORS AND WHO IMPROVES THE CURRENT STATE.

Newsletter: internal, external

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| KWALITEIT | VERKOOP | MARKETING |
| INNOVATIE | LEREN | MAAND |
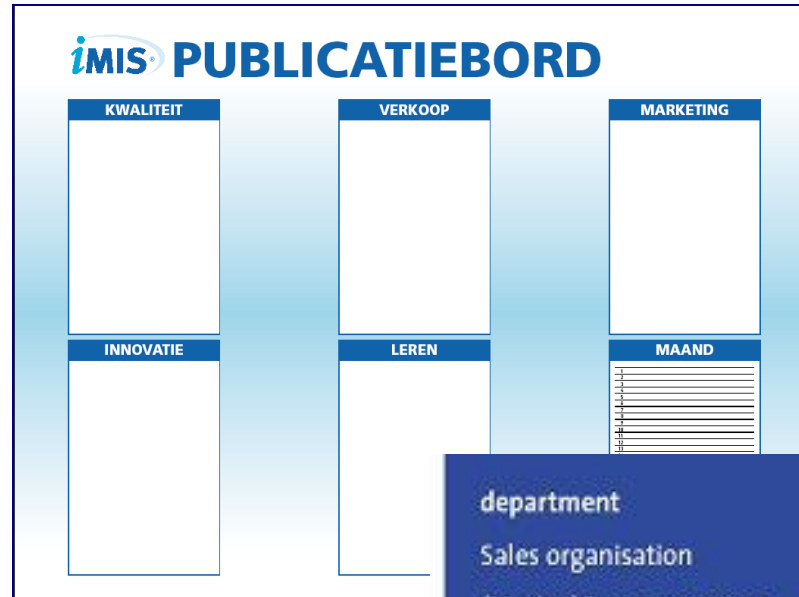
department	Amount of customer contact moments
Sales organisation	3
(Market)Communication	8
Product/Service organisation	6
Sales Support	
- Technical service	4
- Call-centre	3
- Customer service	2
E-business (website)	4
TOTAL	**30**

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SpecReport
Quality Information Centre
Supplier Portal

- QA interview module
  - Supplier Assessment
  - SpecCheck and SpecReport
  - Customer Satisfaction Survey

SpecReport

Quality Information Centre

PLAN
Risk Assessment
Legal Compliance
Blue Print
Operational Framework
Yearly Plan

DO
Document Generator
Audit-systeem
SpecCheck
Training
Supportive Material
Track and Trace

CHECK AND ACT
Quality Data Warehouse
Quality Cockpit
Standard Reports

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Help

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Food Service

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Inloggen

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Real Time Management With iMIS Food

PLAN AUDIT SPECCHECK TRACKING DOCGEN SPECREPORT PORTAL

iMIS

	Specifications	Quality Activity Monitoring	Traceability	Assessment
QUALITY STANDARDS — CERTIFICATION MANAGEMENT				
EFQM SQF HACCP INK Eurepgap BRC ISO9001:2000 GMP Animal Feed IFS ISO17025 AIB EFSIS	real time standard requirements	Operational Framework	Test	Risk Quality Standard evidence based practice
ACCREDITATIONAL BODIES **CERTIFICATIONAL BODIES**				
CUSTOMERS **CONSUMERS** — DEMAND RELATIONSHIP MANAGEMENT (SRM)				
Retail Organisations Habits, Attitudes Food Service Preferences Wholesalers and Trade Allergens Food Manufacturers Quality Needs Out of Home Outlets Information Needs Hospitals	product, process requirements	Information Centre Demand Quality Information Centre (DQIC)	Products Specifications	Customer Satisfaction Consumer Needs
FOOD AND DRINK FACTORY — BUSINESS PERFORMANCE MANAGEMENT (BPM)				
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** — SUPPLY RELATIONSHIP MANAGEMENT (SRM)				
Microbiological Raw materials Cleaning and Hygiene Analytical Equipment Pest Control Packaging Measurements Machines Cooling Systems	process, product and people requirements	Supply Quality Information Centre (SQIC)	Raw materials Specifications	Suppliers
GOVERNMENT CONTROL BODIES — LEGISLATION MANAGEMENT				
Global General Food Law International Codex Alimentarius National Where appropriate	legal requirements	legal requirements: - people - products - process - building	Informed	Risks Legal evidence based practice
LEGISLATIONS				

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