



Dear Sir / Madam,

Welcome to your **iMIS Food Update**. This month, we're sharing key insights certification, pathogenic bacteria hazards, and sharing with you free food safety materials.

Is Your Certification Putting You at Risk?

Certifications are important, but they are only a **snapshot in time**. Relying on a certificate alone can create a false sense of security, masking operational gaps that emerge between audits. A passing grade might look good on paper, but it **doesn't guarantee the strength** of your day-to-day processes.



A **proactive** food safety culture shifts the focus from periodic checks to constant readiness. An integrated system empowers this approach with functionalities for:

- **Continuous monitoring** to manage risks as they emerge, not just during an audit.



- **Complete traceability** for every batch, providing a transparent data record.
- **Embedded safety checks** throughout the entire product lifecycle.

Read our latest article to learn more [↓](#)

Why Certification is NOT Enough: Food Safety Scandals at Certified Companies

Recent Botulism Cases: What They Mean for Food Safety

Recent tragic events have brought the **severe risks** of botulism back into focus. With a common food like guacamole identified as a potential source, these cases are a **critical reminder** that even low-probability hazards can have devastating consequences.

To help your business and consumers navigate this risk, our new article provides a practical guide on:

- ✓ **The science behind *Clostridium botulinum*** and the specific conditions that allow it to thrive.
- ✓ **Practical steps and clear guidelines** to safeguard consumers from contaminated food.
- ✓ **Essential prevention strategies** and control measures for food businesses.

Check the full article below [↓](#)

Guacamole Botulism Risk: How to Stay Safe After Recent Outbreak

Updated: Pathogenic Bacteria HACCP Hazard Table

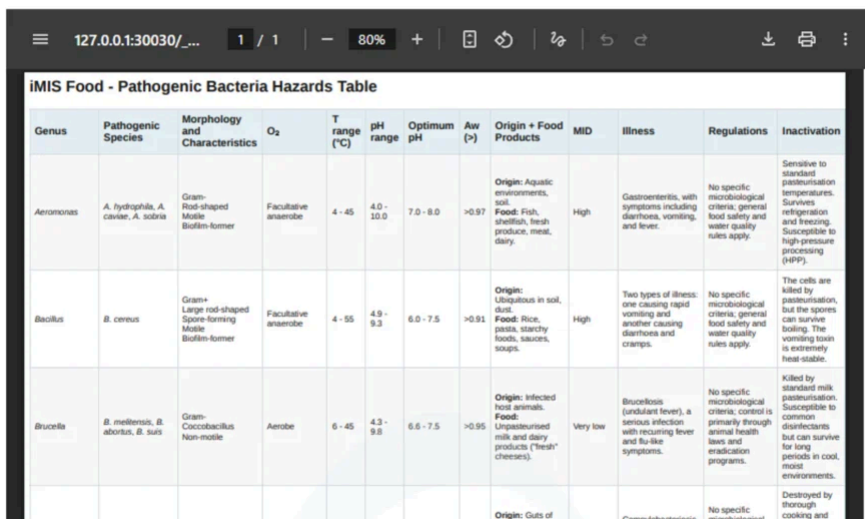
The challenge posed by bacteria like *Clostridium botulinum* underscores the critical need for robust monitoring of all pathogenic bacteria. To help you strengthen your hazard analysis, we have updated our comprehensive HACCP table for **pathogenic bacteria**.



Download your free pathogenic bacteria hazards table now 

Pathogenic Bacteria: HACCP Hazard Table

Download and Print the Pathogenic Bacteria Hazards Table



Genus	Pathogenic Species	Morphology and Characteristics	O ₂	T range (°C)	pH range	Optimum pH	Aw (>)	Origin + Food Products	MID	Illness	Regulations	Inactivation
Aeromonas	A. hydrophila, A. caviae, A. sobria	Gram-Rod-shaped Motile Biofilm-former	Facultative anaerobe	4 - 45	4.0 - 10.0	7.0 - 8.0	>0.97	Origin: Aquatic environments, soil. Food: Fish, shellfish, fresh produce, meat, dairy.	High	Gastroenteritis, with symptoms including diarrhea, vomiting, and fever.	No specific microbiological criteria, general food safety and water quality rules apply.	Sensitive to standard pasteurisation temperatures. Survives refrigeration and freezing. Susceptible to high-pressure processing (HPP).
Bacillus	B. cereus	Gram+ Large rod-shaped Spore-forming Motile Biofilm-former	Facultative anaerobe	4 - 55	4.9 - 9.3	6.0 - 7.5	>0.91	Origin: Ubiquitous in soil, dust. Food: Rice, pasta, starchy foods, sauces, soups.	High	Two types of illness: one causing rapid vomiting and another causing diarrhoea and cramps.	No specific microbiological criteria, general food safety and water quality rules apply.	The cells are killed by pasteurisation, but the spores can survive boiling. The vomiting toxin is extremely heat-stable.
Brucella	B. melitensis, B. abortus, B. suis	Gram- Cocci Non-motile	Aerobe	6 - 45	4.3 - 9.8	6.6 - 7.5	>0.95	Origin: Infected host animals. Food: Unpasteurised milk and dairy products (fresh cheeses).	Very low	Brucellosis (undulant fever), a serious infection with recurring fever and flu-like symptoms.	No specific microbiological criteria, control is primarily through animal health laws and eradication programs.	Killed by standard milk pasteurisation. Susceptible to common disinfectants but can survive for long periods in cool, moist environments.

iMIS-Food-Pathogenic-Bacteria-Hazards-Table

Download

Free Learning Resources to Empower Your Team

Effective training is the foundation of a strong food safety culture. We're excited to offer two powerful resources—completely **free**—to help you educate and empower your staff.

Instruction boards for your staff

Clear **communication** is critical on the production floor. To support diverse teams, we've added **new languages** to our library of free, printable instruction boards. Ensure procedures like hand washing and sanitation are understood by everyone.

Free Printable Food Safety Instruction Boards



Free food safety e-learning module

To help you build a strong knowledge base, we are offering a **free e-learning** module on the fundamentals of food safety. This interactive course is perfect for onboarding new employees or as an essential refresher for your entire team.

iMIS E-learning Food Safety Presentation



We are committed to helping you strengthen your food safety.

If you have any questions about these topics or a specific challenge you're facing, we're here to help. Feel free to reach out:

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Kind regards,

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