



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		DEMAND RELATIONSHIP MANAGEMENT (DRM)			
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					
LABORATORIES					
PRODUCT SUPPLIERS		SUPPLY RELATIONSHIP MANAGEMENT (SRM)			
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					
LEGISLATIONS					
Global International National Where appropriate	General Food Law Codex Alimentarius	legal requirements	legal requirements: - people - products - process - building	Informed	Risks Legal evidence based practice



- 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

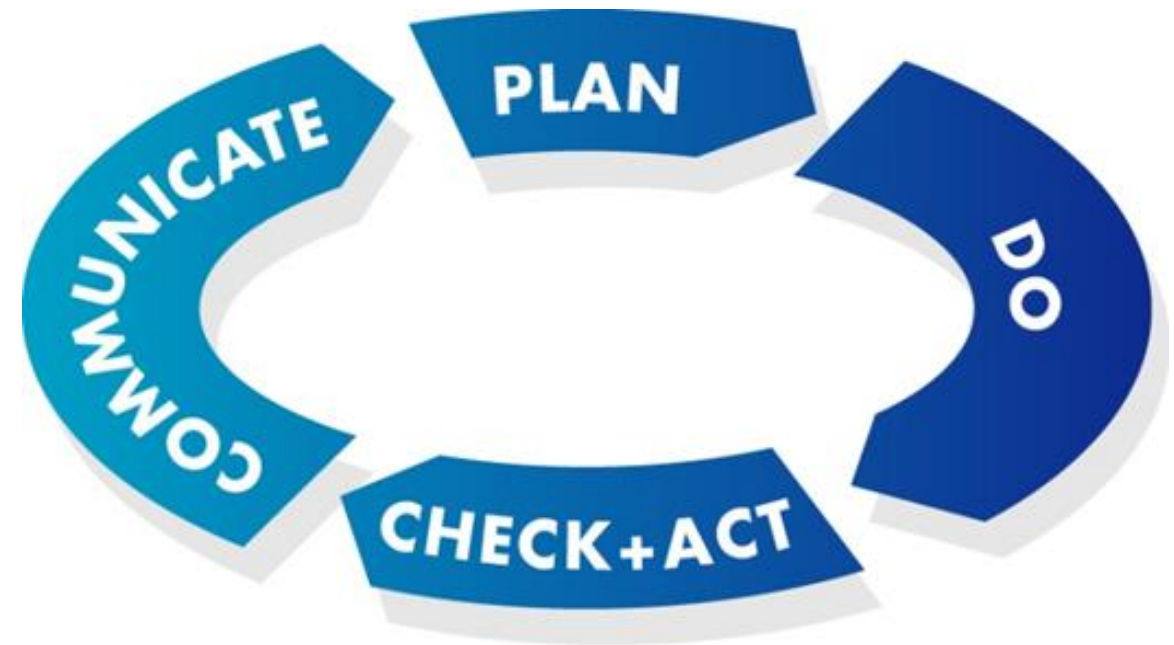
1. **QAssurance**
2. **iMIS Food**

iMIS Food contents & software

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

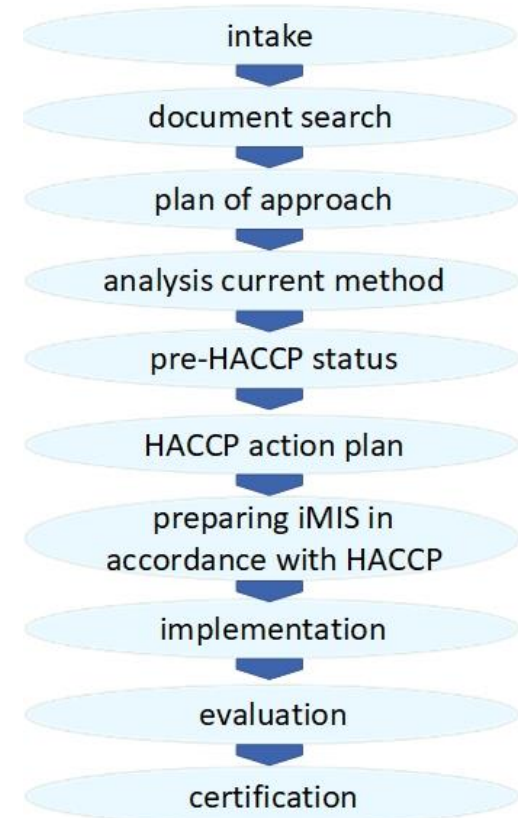
- Content
 - ✓ Operational framework for food safety
 - ✓ Food Safety standards: FSSC22000, BRC, IFS, SQF

- 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

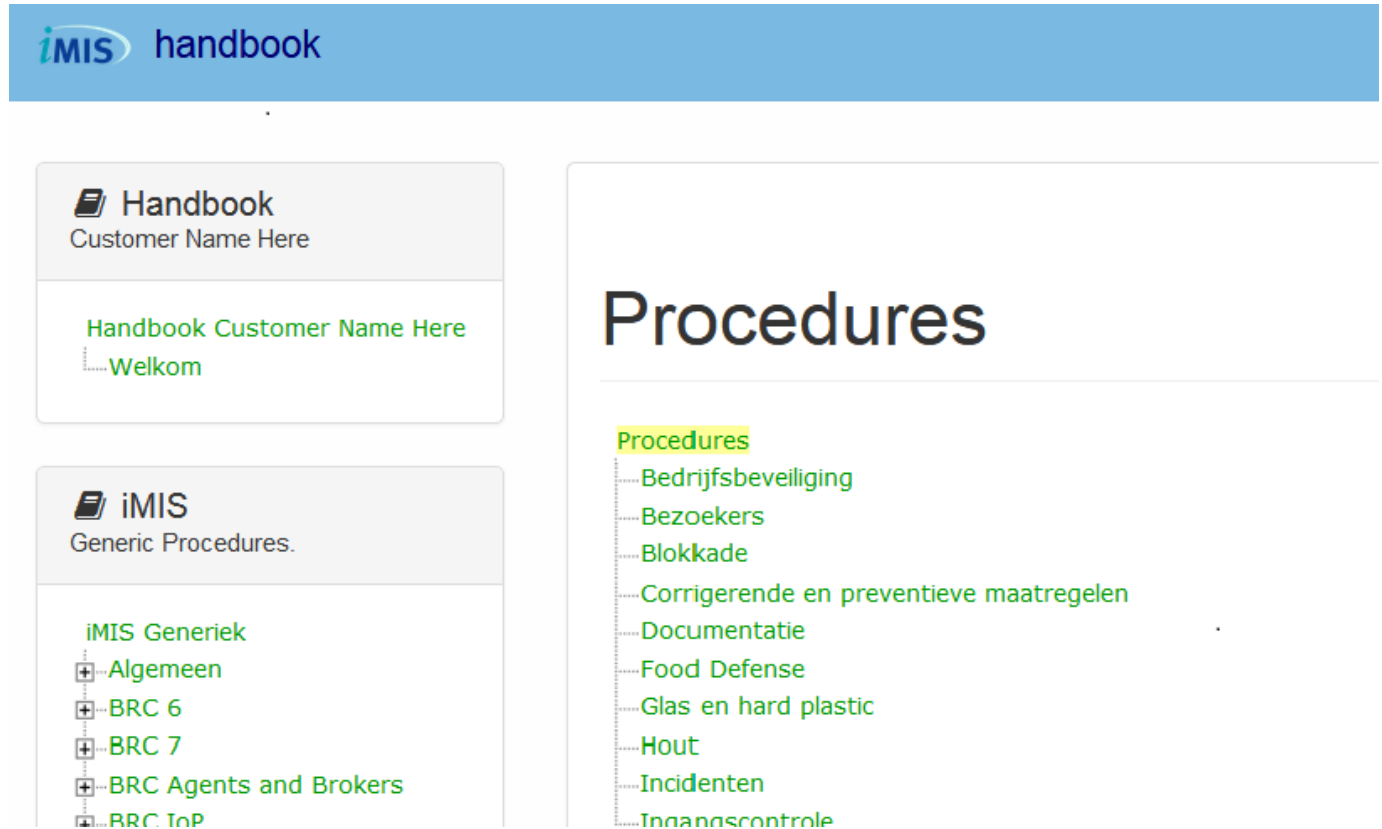
iMIS Food

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

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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 list of items including "Handbook Customer Name Here" and "Welkom"; and "iMIS" with a sub-header "Generic Procedures." and a list of items including "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 items including "Procedures", "Bedrijfsbeveiliging", "Bezoekers", "Blokkade", "Corrigerende en preventieve maatregelen", "Documentatie", "Food Defense", "Glas en hard plastic", "Hout", "Incidenten", and "Ingangscontrole".

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

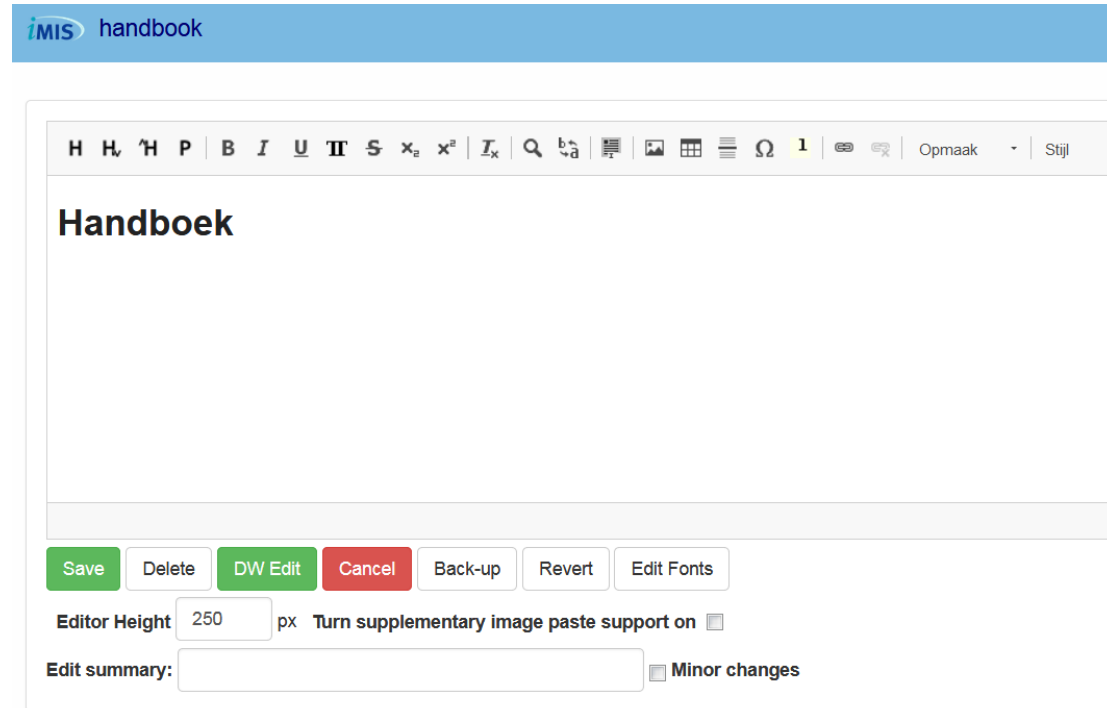
iMIS Food Handbook

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

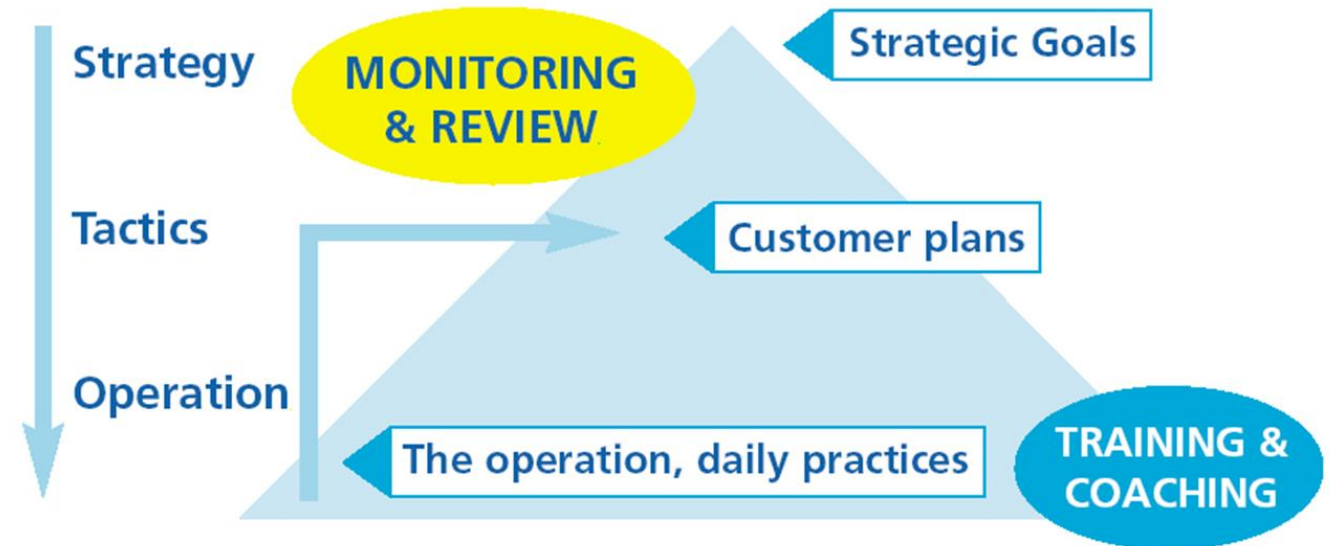


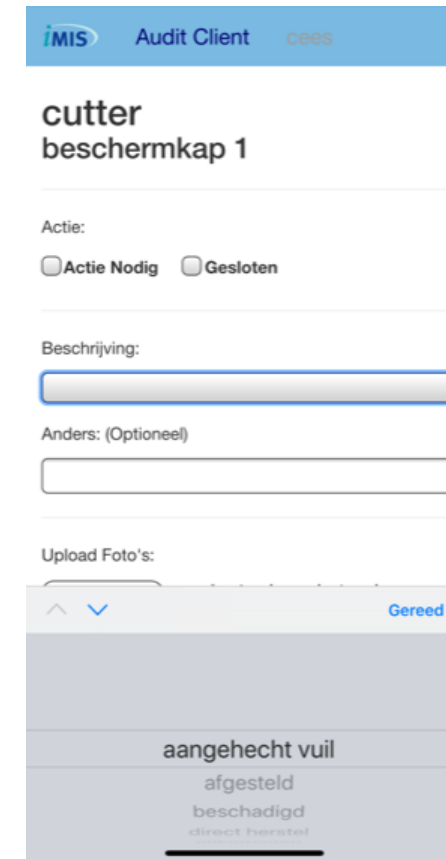
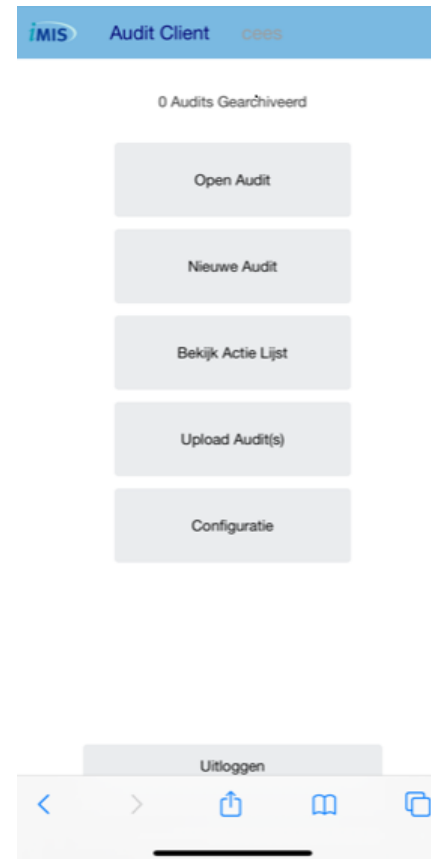
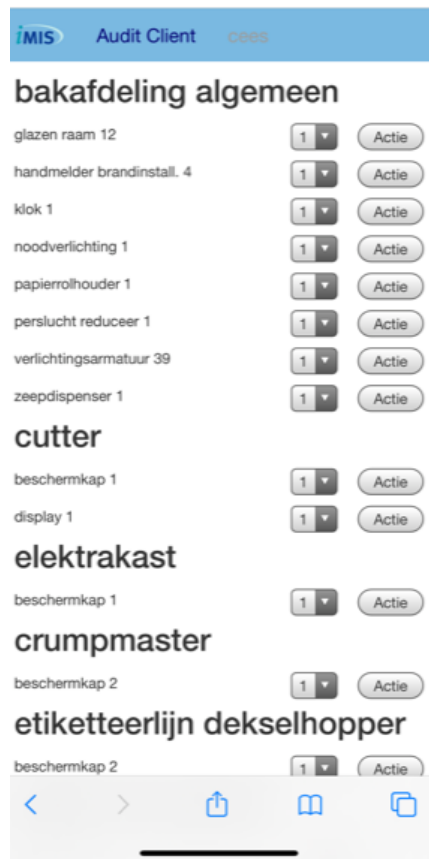
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iMIS Food Audit the control system

- 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	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	verpakkingsruimte	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

Algemeen
 Artikelnummer: 1119dvm
 Product Naam: Varkenskarbonade, sperziebonen, gek. aard
 Fabrikant: 10 Food
 Gebruik:
 Automatisch importeren van:
Recept

Sub-Product	%
1 Varkenskarbonade	19,60
2 Varkens saus	23,62
3 Sperziebonen	25,19
4 Gezoote aardappelen	31,51

Rapportage Details
 key: 1
 Eindproduct: Varkenskarbonade, sperziebonen, gek. aard (230)
 Ingrediënt: aardappelen (362)
 Weergeven:
 Weergeven Percentage:
 Ander Percentage: 0
 Andere Beschrijving: aardappelen
 E Nummer Weergeven:
 E Nummer Functie:
 Opslaan

Allergenen

<input checked="" type="checkbox"/> Koemelkeiwit	<input type="checkbox"/> Tartarazine
<input checked="" type="checkbox"/> Lactose	<input type="checkbox"/> Kaneel
<input checked="" type="checkbox"/> Kippenei	<input type="checkbox"/> Vaniline
<input checked="" type="checkbox"/> Soja-eiwit	<input checked="" type="checkbox"/> Koriander
<input checked="" type="checkbox"/> Soja-olie	<input type="checkbox"/> Selderij
<input checked="" type="checkbox"/> Soja-lecithine	<input type="checkbox"/> Wortel
<input checked="" type="checkbox"/> Glutem	<input type="checkbox"/> Lupine
<input checked="" type="checkbox"/> Tarwe	<input type="checkbox"/> Mosterd
<input type="checkbox"/> Rogge	<input type="checkbox"/> Weekdieren
<input checked="" type="checkbox"/> Rundvlees	
<input checked="" type="checkbox"/> Varkensvlees	
<input checked="" type="checkbox"/> Kippenvlees	
<input type="checkbox"/> Vis	
<input type="checkbox"/> Schaaf of Schepdieren	
<input type="checkbox"/> Mais	
<input type="checkbox"/> Cacao	
<input checked="" type="checkbox"/> Gist	
<input checked="" type="checkbox"/> Peulvruchten	
<input type="checkbox"/> Noten	
<input type="checkbox"/> Notenselie	
<input type="checkbox"/> Pinda's	
<input type="checkbox"/> Pindaolie	
<input type="checkbox"/> Sesam	
<input type="checkbox"/> Sesamolie	
<input type="checkbox"/> Glutaminezuur	

Ingredientenlijst:
 aardappelen 31,43
 bonen, spercie 24,38
 water 20,36
 varkensvlees 19,51
 margarine 1,53
 ui 1,33
 tarwebloem 0,49
 gisactyleerd droezmeladpaat 1422 0,26 gemodificeerd zet
 zout 0,24

Buttons: Nieuw, Verwijder, Specificatieblad, Productspecificatie, Gevaren, Exit, Kopie

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, Glutem, 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

Dieetkeuze

- 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 nolen
- Bevat geen pinda
- Bevat geen schaaldieren
- Bevat geen selderij
- Bevat geen sesam

GERECHTEN

- Varkenslapje, witlof met ham en kaas, gek... € 5,35
- Hollandse erwtensoep met rookworst € 5,35
- Kiplapje, provencaalsesaus, courgette,... € 5,35

fidAcceptation	fidAllowExport	fidrefEndprodu	fidVOEDLabel	fidINGRingredi	fidALBAalbalis	fidPRODProdu	fidPROC
15-1-2014	0	2		Omschrijving bij	Koemelkeiwit, L	Starbucks Croc	1210200
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
23-4-2014	0	120153	<html><body><	roomkaas, raap	Koemelkeiwit, L	Roomkaasmost	9999997
23-4-2014	0	120152	<html><body><	gerst, <roggebl	Gluten, Tarwe,	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	Ceasar 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, ar		Bruinoise gesne	9999999
23-4-2014	0	120138	<html><body><	peren, appel, r		Appel & peren c	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>, 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	Uitstel 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
S3000k	1	3-6-2006	4-6-2006	18-5-2006
S1000k	64	4-6-2006	4-6-2006	13-6-2006
13-07-06	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
- Documentation system
- Portal: You can determine which information is also accessible via the internet

◀ April 2012 ▶
demo-2012, demo-QA planning bedrijf

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	20 ● 10.01 schoonmaak afdelingschef ● 10.06 residu afdelingschef ● 10.15 Messencontrole Assistent productieleider ● 12.25 Kledingcontrole Assistent productieleider	21

Vr, 20 Apr

Legenda:
 ● demo-2012
 ● demo-QA planning bedrijf
 Makkelijk printbaar
 Voorkeuren

Ga naar

Ga naar: demo-2012
 2012
 April 2012
 15 Apr - 21 Apr

Pick multiple:
 demo-2012
 demo-QA planning bedi
 lastkey.txt

Go

Maart 2012

Z	M	D	W	D	V	Z
26	27	28	29	1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31

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 S [Rich text editor icons]

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

Dashboard Users Tasks **Tickets** Knowledgebase

Open My Tickets Closed Search New Ticket

Search [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	

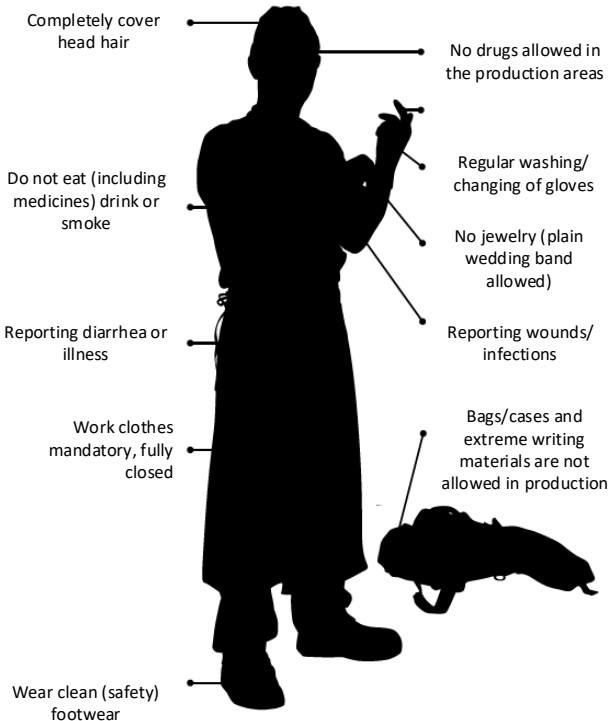
Select: All None Toggle Page: [1] Export Showing 1 - 3 of about 3

iMIS Food Intranet supporting registration material

HACCP training

<h3 style="background-color: #0056b3; color: white; margin: 0;">HACCP</h3> <ul style="list-style-type: none"> - Hazard analysis and critical control points - For all those who work with food - Food safety system based on risk analysis - Mandatory since 1998, supervised by the Food and Production Authority 	<h3 style="background-color: #0056b3; color: white; margin: 0;">HACCP IN PRACTICE</h3> <div style="display: flex; flex-direction: column; align-items: center;"> <div style="background-color: #0056b3; color: white; padding: 2px 5px; margin-bottom: 5px;">Inventory</div> <div style="background-color: #0056b3; color: white; padding: 2px 5px; margin-bottom: 5px;">Analysis</div> <div style="background-color: #0056b3; color: white; padding: 2px 5px; margin-bottom: 5px;">Safe</div> <div style="background-color: #0056b3; color: white; padding: 2px 5px; margin-bottom: 5px;">Documentation</div> <div style="background-color: #0056b3; color: white; padding: 2px 5px;">Review</div> </div> <ul style="list-style-type: none"> 1. Inventory <ul style="list-style-type: none"> - Quality policy, formation of HACCP team - product information - Process diagram, floor plan 2. analysis <ul style="list-style-type: none"> - Hazards and risks - Preventive measures - Critical control points (CCPs) 3. safe <ul style="list-style-type: none"> - Standards and tolerances - Frequency of measurement - Measurement or observation methods 4. documentation <ul style="list-style-type: none"> - Corrective actions - Responsibilities - Specifications - Instructions 5. verify <ul style="list-style-type: none"> - Procedures - Registration forms
<h3 style="background-color: #0056b3; color: white; margin: 0;">HAZARD ANALYSIS</h3> <ul style="list-style-type: none"> - Hazard analysis means identifying and analyzing the potential hazards of all food preparation steps. - There are three types of hazards; <ul style="list-style-type: none"> Physical hazards Chemical hazards (Micro-)biological hazards 	<h3 style="background-color: #0056b3; color: white; margin: 0;">ANALYSIS: PHYSICAL HAZARDS</h3> <ul style="list-style-type: none"> - Physical hazards are usually foreign objects such as metal particles, glass, bones or stones that can cause cuts in the mouth, break teeth, cause choking or perforate the gastrointestinal tract. - These include various materials, e.g., from land, animals, glass objects, metal objects, etc. Unlike chemical and biological hazards, physical hazards are often visible and noticeable.
<h3 style="background-color: #0056b3; color: white; margin: 0;">CCP-ANALYSE</h3> <p>Critical Control Point (CCP) analysis: Identification of points where hygiene and food safety problems may occur. Regular review of these points</p> 	<h3 style="background-color: #0056b3; color: white; margin: 0;">ANALYSIS: PHYSICAL HAZARDS</h3> <p>according to specification:</p> <ul style="list-style-type: none"> - length - width - Micrometer thickness - color - print - packing <p>general quality:</p> <ul style="list-style-type: none"> - Odor test - tensile strength - tensile strength - strong seal 

Overview of the rules in the production areas



- Completely cover head hair
- Do not eat (including medicines) drink or smoke
- Reporting diarrhea or illness
- Work clothes mandatory, fully closed
- Wear clean (safety) footwear
- No drugs allowed in the production areas
- Regular washing/ changing of gloves
- No jewelry (plain wedding band allowed)
- Reporting wounds/ infections
- Bags/cases and extreme writing materials are not allowed in production

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

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

Wetgeving

- IMIS Food Wetgeving
- Bad Bug Book FDA
- Codes Alimentaris
- ENG Consolidated Regulations
- ENG IMIS Food categories
- ENG IMIS Hazards
- ENG IMIS Hazard tables
 - ENG Biotoxins
 - ENG Chemical
 - ENG Mycotoxins
 - ENG Parasites
 - ENG Pathogenic bacteria
 - ENG Paras
 - ENG Physical
 - ENG Viruses, Ricket and Prions
 - ENG Zoonoses (not food related)
- ENG IMIS Product Groups
- ENG Status food Safety
- FAO Documenten
- Food Safety Authority of Ireland
- Forms
- FSA UK Documenten
- Geconsolideerde Verordeningen
- IMIS Food HACCP trainingmateriaal
- IMIS Hazards
- IMIS Hazard tabellen
- IMIS Product groepen
- NVWA deskundigheidverklaringen
- NVWA Handboek additieven van levensmiddelen
- NVWA Handboek etikettering van levensmiddelen
- NVWA Handboek nieuwe voedingsmiddelen
- NVWA Handboek voedselveiligheid
- NVWA Informatiebladen
- NVWA Kennisbladen
- NVWA Leidraden
- NVWA Nederlandse wetgeving
- NZSFA documenten
- Overige informatie bladen
- RASFF
- Registrations
- Risico's

ENG Pathogenic bacteria

Genus	Pathogenic species	Morphology	Morphology	Growth factors	Growth factors	Growth factors	Growth factors	Growth factors	Growth factors	Origin	Food product	MIQ	Ziekte	Opmerkingen	
Aeromonas	Hydrophila, sobria, cavia	Neg	Rod, mobile	Fa	20-35	4,0-42,0	pH 6-8	4,0-10,0	awr	<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 (coliform 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	4,9-9,3	>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	Jejunii, coli	Neg	Spiral formed rod, mobile	Ma 3-15 Opt. 5%O2	42-45	30-47	6,5 - 7,5	4,9 - 9,5		<2	Out flora of warm-blooded animals such as birds.	Meat	500	Infection: Stomach ache, diarrhea, fever, sometimes meningitis.	Growth does not take 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 7 species categorized in toxin: 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: 4,6-9,0 NP: 5,0-9,0	P: >0,95 P: <10 NP: >0,97 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.	Nitrite 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 tln E)	Pos	Rod (2-8 um long, 1um wide), spore forming	An, tln, O2 is also possible.	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. (meatproducts)	>10 5	Infection: toxinforming 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 focused on inhibition of growth.
Escherichia	Coli (also O157)	Neg	Rod	Fa	30-37	10-45,5 (EHEC)	7	4,4-9,5	> 0,95	6,0-8,0	Human: EHEC; also intestine flora 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: 3 name 91%)	Pos	Rod (0,5-2,0um long, 0,5um wide), mobile	Fa	3,0-37,0	0-45	7	5-9 (bij 4°C)	> 0,92	<10 (G)	Everywhere	Rice, starch rich products, unknown source, herbs, spices	Unknown	Infections of healthy individuals leads to flu syndrome. Infection: Eikenella II and pneumonia	

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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



Van Nelle Factory:
(Online) information sessions and events

