IFS Food Version 7
OCTOBER 2020

Final IFS Assessment Report

Main Certification Assessment

Announced

Assessed company: POLANA Spółka z o.o.

Date of Assessment: 24.10.2023 until 27.10.2023

GS1 GLN(s): 5909000897502

Sanitary legal authorisation number: PL 14330501 WE

Name and address of certification body

GLOBAL QUALITY Spółka z o.o.
ul. Zygmunta Markerta 1 lok.5
02-495 Warszawa

Accreditation number of the certification body

AC169

Assessment Overview

IFS Food Version 7, OCTOBER 2020

Assessment details

Lead auditor: Mr Andrzej Madej ***Co-auditor:*** - ***AIP:*** - ***Trainee(s):*** - ***Witness auditor:*** - ***Interpreter:*** - ***Technical expert:*** -		***Date/time:*** 24.10.2023 (09:00-15:30) 24.10.2023 (16:00-18:30) 25.10.2023 (09:00-13:00) 25.10.2023 (13:30-17:30) 26.10.2023 (09:00-14:00) 26.10.2023 (14:30-18:00) 27.10.2023 (09:00-11:30)	***Date of previous Assessment:*** ***Certification body and auditor of previous Assessment:***

Reviewer: Mrs Irmina Gradoń

Name and address of the company (or head office):		***Name and address of the assessed site:***	
		POLANA Spółka z o.o. Tchórzowa 2 07-106 Miedzna Poland	
		COID: 87337	
		Contact person in case of emergency (e.g. recall): Name: Marzena Góral E-Mail: m.goral@polana-drob.eu Phone: +48668415902	
Phone:	***Fax:***	***Phone:*** +48608285862	***Fax:***
Website:	***E-Mail:***	***Website:*** www.polana-drob.eu	***E-Mail:*** k.zawistowska@polana-drob.eu

Scope of the Assessment

Slaughtering and cutting of chickens. Production (gutting, cutting) of chilled and frozen poultry carcasses, parts and offal. Packaging in MAP and Vacuum film packaging and bulk plastic crates.

Ubój i rozbiór kurcząt. Produkcja (patroszenie, rozbiór) chłodzonych i mrożonych tuszek, elementów i podrobów drobiowych. Pakowanie w opakowania foliowe w systemie MAP i Vacuum oraz skrzynki plastikowe luzem.

Product scope(s): 1

Technology scope(s): D, E, F

Additional information

Exclusions:	No
Partly outsourced processes:	No

Assessment Overview
IFS Food Version 7, OCTOBER 2020

Decentralised structure(s):	No
Multi-location production sites:	No

Final result of the Assessment

As a result of the Assessment performed on 24.10.2023 until 27.10.2023, “GLOBAL QUALITY Spółka z o.o.” found that the processing activities of **POLANA Spółka z o.o.** for the above-mentioned scope of Assessment comply with the requirements set out in the IFS Food Standard, Version 7, **at Higher Level**, with a score of 97,74%.	Recertification Assessment between 01.09.2024 and 10.11.2024 in case of announced Assessment and between 07.07.2024 and 10.11.2024 in case of unannounced Assessment.

Observations regarding non-conformities (D evaluation of KO requirements and Majors)

N/A

Description of follow-up on corrections and corrective actions from previous Assessment

First certification

Company Profile

Company data

Year of construction of the assessed site(s):	2015
If the site was fully reconstructed, enter the year:	2022
Area of the production site:	3600
Number of buildings:	1
Number of floors:	1
Number of production lines:	3
Decentralised structure(s):	No
Maximum number of employees at peak season within a calendar year and explanation:	160

Work 1 shift, slaughtering from 4:00 a.m. to 2:00 p.m., cutting 7:30 a.m. to 5:00 p.m., plant washing shift from 3:00 p.m. (starting after slaughtering)

Detailed description of product groups and products per scope produced in the company. Full view of the company's on-site processes:

P6, P8, P9, P10, P12
Slaughtering chickens, cutting into pieces, harvesting offal, packing in bulk, MAP or vacuum packaging

Does the assessed site have seasonal production?	No
Seasonal breaks more than one week?	No
Does the assessed site have fully outsourced products in addition to the main processes/products?	No
Does the assessed site have traded products in addition to main processes/products?	No
Does the assessed site have partly outsourced processes?	No

Description about key investments made by the company related to the production and product safety and quality in the last 12 months (construction changes, machinery, etc.)

First certification, purchase of automatic poultry filleting machine, testing of metal detection device.

Does the company fulfil the requirements about the use of the IFS (Food) Logo, as defined in the IFS Food Certification protocol (Part 1)? No

First certification

Working language of the site and language in which the food safety and quality management system is written:

Polish

If the site is certified for other standards, specify the name(s) of the standard(s):

IFS Standards: No

GFSI Standards: No

Other standards: Halal – 30.04.2024

Company Profile

Additional information:

The "Indyk Mazowsze" poultry slaughtering and cutting plant was built in 2013-2015. In September 2015, after obtaining a decision approving the activity and assigning a WNI number to the District Veterinarian in Wegrow, production began in the field of slaughtering and cutting chickens and turkeys. The Mazovia Turkey Plant operated from 2015 to 2019. Since 2018, the plant faced ownership and financial problems. In October 2019, production was terminated under receivership. The Receiver in bankruptcy of Indyk Mazowsze Sp. z o.o., based in Tchorzowa, organized a tender for the sale of Indyk Mazowsze Sp. z o.o. in its entirety in January 2022.
In November 2022, as a result of the tender, the company Indyk Mazowsze was purchased by a group of poultry breeders, who from the date of purchase of the company are the Owners of the currently operating company under a changed name, i.e. Polana Sp. z o.o.
From November 2022 to 01.03.2023, modernization work was carried out in the production zone, while from 22.03.2023 production was officially launched at the Polana Sp. z o.o. plant. m². The plant's area is 3,600 m². The company currently employs 160 workers, including about 135 people on the main shift. This is the plant's first certification to the Global Standard and IFS. The company's main customers are meat processing plants that use the audited company's products for further processing. The company's production volume and turnover are covered by secrecy .

Company Profile

Assessment data

Language in which the IFS Food Assessment was conducted:	Polish
Assessment duration (only for IFS Food Assessment):	28h (calculated Assessment time: 20h)

Increasing time reasons:

Others

Combined audit with BRC

Which products were produced and which processes have been running during the on-site evaluation?

Slaughtering and cutting the chicken into pieces, cutting the fillets from the body , dividing the carcass into quarters, wings, breast fillets, bodies. Obtaining offal (hearts, gizzards, livers).
Example assortment:
- fresh chicken breast fillets, single with innerfillet- grade A (fresh, chilled) - LOT 2023/298/39/13, production date 25.10.2023, expiry date 01.11.2023
- chicken body short bulk grade A- LOT 2023/298/39/13 should be consumed by 31.10.2023

Summary table of all chapters and result (in percentage) per chapter

	Chapter 1	Chapter 2	Chapter 3	Chapter 4	Chapter 5	Chapter 6
	Governance & commitment	Food safety and quality management system	Resource management	Operational processes	Measurements, analyses, improvements	Food defence plan
Major non-conformities	0	0	0	0	0	0
KO non-conformities	0	0	0	0	0	0
A	12	26	24	117	33	4
B	0	0	0	0	0	0
C	0	0	1	3	0	0
D	0	0	0	1	0	0
N/A	0	0	0	13	3	0
Result per chapter (%)	100	100	97	96,49	100	100

Overall summary:

Table of compulsory fields for specific defined IFS Food Assessment requirements and key elements

Part of the IFS Assessment report	N° of IFS Food v7 requirement	Explanation
Policy	1.1.1	Quality and Food Safety Policy dated 01.03.2023. Qualitative targets for 2023 (Annex 2 to PQ-23 version 1 dated 01.03.2023) developed on 01.03.2023
Corporate structure	1.2.1	The organization is headed by CEO Krystian Stefaniuk, to whom the general director reports. The Quality and Technology Supervisor reports directly to the CEO. All department heads, specialists and production employees report to the director.
	1.2.3	Organizational chart : organizational structure (version 1 dated 01.03.2023 - food safety and quality book, chapter 1.3).
	1.2.5	The timeliness of regulations is supervised by the Quality Supervisor. To supervise the regulations, information is collected from the Sanitary Inspection, a review of websites, a review of trade journals is conducted, and in case of changes, the Quality Supervisor communicates the information to those concerned. Responsibility for external communication has been established, and channels for providing information have been established. The company's quality policy and other important information for employees is communicated during management meetings with the staff, training sessions, and is made available on a bulletin board located from a publicly accessible location
	1.2.6	District Veterinary Inspector in Węgrów Last check : SPIWET No. 14330501/7/2023 dated 05.07.2023
Management review	1.4.1	Procedure PQ-23 version 1 dated 23.01.2023 : Management review. By design, the management review is planned at an annual frequency (the next one is scheduled for January). The management review plan covers all relevant topics covered by the requirements of the Standard. Due to the short period of operation of the plant, a management review was conducted in a simplified form. Verification of the correctness of the operation of the quality management system, the correctness of the HACCP schemes and plan was carried out , the initial period of operation of the plant was summarized. The zero review was held at the level of the HACCP team meeting with top management on 01/03/2023.
Document management	2.1.1.3	PQ 01 Procedure for supervision of documentation and records (version 1 dated 01.03.2023),
Records and documented information	2.1.2.2	PQ 01 Procedure for supervision of documentation and records (version 1 dated 01.03.2023),
HACCP analysis	2.2.3.7	Specified CCPs: Cooling Others: refrigerated storage, freezer storage Further explanation: CCP1- refrigerated storage. CCP2 - freezer storage

Establish a monitoring system for each CCP	2.2.3.8.1	CCP1- refrigerated storage. Continuous temperature monitoring (limit: temperature not higher than 4°C , time control , control of equipment efficiency, application of applicable GMP/GHP rules. Procedure PQ 05 : procedure for monitoring CCP and CP , corrective action and verification. Records : - CCP monitoring sheet1. Maintaining the temperature of cold storage (Annex No. 2 to PQ-05 Issue 1 dated 01/03/2023) - records from 26-29/09/2023- day 26/09/2023 at 16:00 refrigerated warehouse No. 27 , temp. 1°C. CCP2 - freezer storage. Continuous temperature monitoring (temp. limit not higher than -18°C), time control, equipment efficiency control, application of applicable GMP/GHP rules. Maintaining the temperature not higher than -18°C. Records: - CCP2 monitoring sheet. Maintenance of storage temperature in the freezer. (Annex 3 to PQ-05, issue 1 dated 01.03.2023)- records from 22-27.09.2023- records from 22.09.2023 hour 18°C, temp. -23°C.
HACCP analysis	2.2.3.10	The HACCP plan was revised on 01.03.2023
Personal hygiene	3.2.1	Instruction IGHP-01-07 Good personnel hygiene practice, Instruction IGHP-01-08 Hygiene instruction for maintenance department employees, Instruction IGHP-01-09 Hygiene rules for plant visitors.
	3.2.2	Rules for dressing, hygienic procedures, rules for moving around, no jewelry, procedures in case of injury or illness have been established. Before entering the production area, visitors are familiarized with the regulations on hygienic procedures and the prohibition of bringing items into the production halls and signing a health declaration. Instructions are available for employees. The rules of hygienic conduct of employees are assessed by the supervisor before starting work and verified by the Quality Specialist. Personal hygiene maintenance programs were developed for employees, visitors and contractors. Rules of dress, hygienic conduct, rules of movement, prohibition of wearing jewelry, conduct in case of injury or illness, including infectious diseases, were established.
	3.2.8	Each employee was provided with a minimum of 8 sets of work clothes. The clothing includes: sweatshirt, pants, headgear, footwear. Laundering of clothes is carried out at an external laundry under a contract (Agreement with Elis laundry dated 10.02.2023). Where required, gloves, disposable foil aprons, facemasks for those with facial hair, metal gloves are used. Washing efficiency is assessed visually and by microbiological testing of swabs from the surface of clothes. Every day before starting work, each employee is evaluated by a supervisor, among other things, for completeness, absence of damage and cleanliness of clothing. Clothing assigned to departments is used (colored stripes on work blouses): red- slaughtering and gutting department, blue- cutting and container washing department, green- dispatching department. Employee locker rooms are equipped with drop lockers for dirty clothes. Complete protective clothing is also provided for visitors and guests. Rules are provided to ensure that contamination does not occur. Necessary dryers are provided for storing rubber footwear and washing and disinfecting metal gloves. Disposable gloves used in the company are distinguished by color from the product and are under control. Disposable gloves are approved for food contact. Metal gloves are washed and sterilized daily. The effectiveness of garment washing is conducted, among other things, through microbiological testing of swabs
Training and instruction	3.3.1	Training plan for 2023 (Annex 1 to PQ-02 version 1 dated 01.03.2023).

Training and instruction	3.3.2	1/ Training Sheet No. 17, dated 24/04/2023 Topic: quality policy, quality objectives, food safety culture, GHP principles, cleanliness at the workplace, hand washing and disinfection, wood, glass and hard plastic policy, foreign bodies, allergens. Duration: 2h. Number of persons: 80. 2/ Training Card No. 6 dated 01/03/2023 Subject: chemical products for cleaning and disinfection of the plant and their safe use, principles of effective implementation of cleaning and disinfection of machinery and equipment. Duration: 1 h. Number of persons: 4 (washing team). 3/ Training Card No. 18 dated 18.05.2023 Topic: personal hygiene of employees, good production and hygiene practice, handling of raw materials, preparation, processing, packaging, storage areas. Duration: 1h 30 minutes. Number of persons: 82. Training on CCP point monitoring - 01-02.03.2023, pest control - 07.03.2023 and 17.04.2023, labeling and packaging control - 01.03.2023, 28.09.2023 , animal welfare - 01.03.2023, 01.07.2023,
Staff Facilities	3.4.1	Checkrooms have been provided, with a separate clean and dirty section for all staff and visitors. There is no need to go outside the building from the changing rooms, shoe cleaning is mandatory. A hygiene sluice was used before entering production, which requires washing and disinfecting shoes before entering production areas. A separate locker room was also provided for the slaughtering section of the turkey livestock with a division into clean and dirty sections. The requirements of the standard in this regard have been met. Checkrooms and other social areas are designed to provide adequate space for workers. A division of locker rooms into dirty and clean, where private clothing and protective clothing are stored, has been provided. The locker rooms are equipped with lockers. During the audit, no discrepancies were found in the way clothes are stored. Washrooms are in working order, properly equipped . Toilets are equipped with hand washing facilities. Toilets are adequately segregated and do not exit directly to production. Toilets are equipped with adequate hand-washing stations, supplied with soap and disposable towels A company canteen is available at the company. Waste from the canteen is taken out after each shift. The canteen is subjected to daily inspection. Employees leave their own meals in the canteen. There is a ban on storing meals outside the canteen. Policies have been developed to minimize the risk of allergens. No allergens are used in the company. There is a complete ban on smoking and the use of electronic cigarettes in the company.
	3.4.5	Hazard analysis - personnel and environment (Food safety and quality book, version 1 , chapter 2.4.3 dated 19.01.2023) In the plant, each entrance to the production area is preceded by a sanitary lock, where a system of washing shoes, hands and hand disinfection is enforced. In addition, there are washbasins located exclusively for hand hygiene. In further production areas there are also washbasins equipped with soap and disinfectant dispensers. The number of sinks is adequate to the nature of production.

Specifications	4.2.1.1	Specifications of the finished product (Annex 1 to IGMP-01-17) 1/ Chicken tenderloin class A , product code 1-2-3-1-1 2/ / Chicken carcass class A , product code 1-1-0-1-1. 3/ Single chicken fillet Class A, product code 1-2-1-1-1. Deviation: No date of approval of finished product specifications: chicken tenderloin class A ... Odchylenie: Brak daty zatwierdzenia specyfikacji wyrobu gotowego: polędwiczki z kurczaka klasa A
	4.2.1.3	Packaging specifications: 1/ LDPE film - BRC Certificate - valid until 19.12.2023 + traceability test dated 20.10.2023+ test report No. DOJ-531-298/21 dated 22.07.2021 migration test+ test report No. 4077/12/2018/M/1 dated 07.01. 2019 microbiological purity test (number of aerobic mesophilic bacteria, total microbial count, Enterobacteriaceae count, yeast and mold count) + declaration of conformity + technical specification of 1000x600x0.040 LDPE plastic bags. Specifications are subject to periodic verification. During the audit, the specification verification system was familiarized with. Verification of specifications takes place 1 time per year. There were no outdated specifications during the audit. The plant does not use food additives. Regulation: IGMP-01- 17 Manual for handling specifications (version 1 dated 01.03.2023) Deviation: Company has not developed specifications for raw material: poultry livestock ... Odchylenie: Firma nie opracowała specyfikacji na surowiec: żywiec drobiowy
	4.2.1.5	No specific customer requirements
Formulas/Recipes	4.2.2.1	Specifications of finished products include: organoleptic requirements, physicochemical requirements, microbiological requirements, packaging method, storage conditions, labeling and shelf life - Regulation MR 2073 dated 08/03/2020 - latest update. The parameters specified in the specifications are also an outline of the product recipe. Production processes are described in procedure PQ-22 Production process and control of operations, for which detailed instructions for production activities have been developed. Recipients accept the manufacturer's specifications and have no additional microbiological, physicochemical, organoleptic or packaging requirements (in accordance with Commission Regulation (EC) No. 2073/2005 of 2005, as amended, and Regulation 2073 of 08.03.2020). Acceptance of the manufacturer's specifications is documented on the specification.

Product development/ Product modification/ Modification of production processes	4.3.2	The company has developed Procedure PQ-12 (version 1, dated 20.01.2023): Product Design and Development Procedure and the Design and Development Charter (Appendix1 to PQ-12, version 1 dated 01.03.2023). In the case of development, modification or design of a new product, a risk analysis is conducted. All changes are analyzed by the HACCP Team, confirmed by the HACCP Team Chairman. Storage trials are conducted. Shelf life is determined based on already approved projects, regulatory requirements and after testing in an accredited laboratory. Packaging for new designs is standard and used for all products. The label for the new product is designed in terms of graphics and content. All relevant information placed on the label is checked by the Supervisor and finally approved by the Quality Department and Production Manager. Labels contain sufficient information for the customer, including: name and address of the plant, veterinary number of the plant, name of the product, expiration date, net weight, storage conditions, instructions for preparation of the product: should be consumed after heat treatment, batch number in accordance with Reg. 1337/2013 In fact, the design of new products has not been found since the start of production. By design, products for which the introduction of, for example, glass packaging is required are not implemented. Storage testing: - Schedule for storage sampling for 2023- criteria: Salmonella spp and Listeria monocytogenes (limit absent in 25g), E. coli count (limit 50 cfu/g), OLD (limit not more than $5x10^6$), campylobacter (not more than 1000 cfu/g). Frequency: once a year for the assortment (quarter, fillet, wing, carcass, offal) - Test report No. 6091/10/23 dated 17.10.2023 - chicken breast fillet, storage test after 8 days, lot number 2023/271/52/2.
	4.3.4	Analyzed the data on the label: - Chicken carcass short bulk class A fresh refrigerated - lot number 2023/298/30/13 , to be consumed by 31.10.2023, to be stored at 0 to +4°C, origin Poland, to be consumed after heat treatment, veterinary number of the establishment, address of the manufacturer, net weight.
Purchasing	4.4.1	Live animals are received at the plant in the form of live poultry-chicken. Proper welfare conditions are ensured - loading on the means of transport, transport of live animals, unloading of live animals, hanging, dehorning. The pre-slaughter examination is done on the poultry farm and at the designated pre-slaughter examination site, on the unloading and hanging of live stock. This is done by an authorized, trained and designated veterinarian. A veterinarian is also designated for post-slaughter examination. The veterinarians release the livestock for slaughter and the meat after slaughter for human consumption. The purchase of raw material is contracted in advance at the poultry farm. When the chickens reach the appropriate age and weight, they undergo veterinary examinations and receive a health certificate issued to the batch of animals with a specific delivery date. An HDI document is issued. Analyzed using the example of the purchase of raw material on 01.06.2023 , supplier code ZZ-MSU/41/05/23, HDI 64/23, delivery lot number 2023/152/41/3. Slaughter date 01.06.2023. Quantity 90474kg. Livestock evaluation sheet/reception and evaluation of livestock (Annex 4 to IGMP-01-03, version 1 dated01.03.2023) - dated 01.06.2023
	4.4.2	PQ-13 version 1 dated 20.01.2023: Selection, evaluation and verification of suppliers

Purchasing	4.4.3	Risk analysis for suppliers of raw materials and packaging (appendix 5 to PQ-13 version 1 dated 01.03.2023). The risk assessment is reviewed a minimum of once a year and during the ongoing review and evaluation of a specific supplier. The last assessment of a livestock supplier: Audit of poultry livestock supplier (Annex 4 to PQ 13)- supplier Krystian Stefaniuk - audit No. 1/2023- score 97/100 points (97%) approved 07.09.2023 Supplier assessment sheet dated 01.03.2023 - supplier Krystian Stefaniuk.
	4.4.5	Example of services: - ELIS - lease and laundering of clothes - contract 28.02.2023 - CEDROB SA - collection of sludge waste and UPPZ - contract 20.03.2023 - STEF TRANS Janusz Stefaniuk - transportation services - contract 01.03.2023 - Sala Weselna Jurkowscy - catering services - contract 01.04.2023
Product packaging	4.5.1	The products are packed in plastic packaging (MAP, vacuum) and plastic containers lined with a plastic bag. Checked: LDPE film - BRC Certificate - valid until 19.12.2023 + traceability test dated 20.10.2023+ test report No. DOJ-531-298/21 dated 22.07.2021 migration test+ test report No. 4077/12/2018/M/1 dated 07.01. 2019 microbiological purity test (number of aerobic mesophilic bacteria, total microbial count, Enterobacteriaceae count, yeast and mold count) + declaration of conformity + technical specification of 1000x600x0.040 LDPE plastic bags.
Factory location	4.6.1	The plant is located away from other buildings in a rural area, adequately protected from contamination and in good technical condition. A regional road runs next to the plant , without affecting the safety of production. Regular scheduled maintenance work is carried out. External roads of the location are adequately paved and maintained in good condition. The external security of the buildings is adequate. The location is approved by the relevant authorities. The plant environment is included in the internal audit plan. The plant environment is kept in order, plants and lawns are trimmed. No outdoor storage, proper refrigeration facilities, pipeline entrance, etc. properly secured.

Plant layout and process flows	4.8.2	The plant is single-story with a separate area for receiving livestock and slaughtering from the cutting and packaging department. The slaughterhouse has separate social areas for slaughter employees. The office-administrative part is located in a separate part of the building with a passage to the production areas through a lock for quality control employees and visitors. As of the date of the audit, no changes had been registered in the risk zoning. Plans of the plant show the routes and areas required by the standard. During the audit, the plan of the plant was reviewed - the plan approved by the District Veterinarian in Węgrów on 2021.04.07 . Guests, drivers and visitors to the company at the outset are informed about the rules of the plant, health declarations are used. Each time people entering the premises of the plant are accompanied by a guide from the company (IGHP 01-09 Hygiene rules for visitors to the plant (version 1 of 01.03 . 2023). The movement of personnel, raw materials and packaging does not adversely affect product safety. Production and storage rooms are of adequate size maintained in good working order. . Plant premises are adequate to perform all work in a hygienic and safe manner. In addition, flowcharts-technology diagrams-define processes and mark zones. A Plan of premises defining areas (zones)-developed 02/2023-is available, defining the routes of processes and zones in the plant The plant regularly audits poultry livestock suppliers in accordance with the established plan. Above and beyond this, the poultry houses and farms from which the plant buys livestock are under the constant supervision of a veterinarian, who assesses the suitability of the hens for human consumption. Livestock is also subject to pre-slaughter inspection at the plant for welfare and suitability for human consumption. Example: 1/ Audit of supplier of poultry livestock (Annex No. 4 to PQ 13)-supplier Krystian Stefaniuk - audit No. 1/2023- score 97/100 points (97%) approved 07.09.2023 Supplier evaluation sheet dated 01.03.2023 - supplier Krystian Stefaniuk.
Constructional requirements	4.9.1.1	The manufacturing plant is of adequate size, location, construction and design. The plant's construction and design is suitable for manufacturing safe and legal products. The plant is located near other buildings, adequately protected from contamination and in good working order. Regular scheduled renovation work is carried out. The location's external roads are adequately paved and maintained in good condition. The external security of buildings is adequate. The location is approved by the relevant authorities. The layout of rooms and machinery has been designed so that technological processes run efficiently and without unnecessary waste of energy and other utilities. The floors in the production rooms have been made so that they can be kept clean, and the walls are made of easily washable materials. The design ensures food safety.

Water	4.9.9.1	The company has developed Procedure PQ 16 Supervision of Process Water Quality (version 1 dated 20.01.2023), Water Testing Schedule - Microbiology for 2023 developed on 20.01.2023 and Water Testing Schedule - Physicochemistry for 2023 . Microbiological limits were set: total microbial count - 200 cfu/100 ml, E. coli- 0 cfu/100ml, fecal enterococci count - 0 cfu/100ml, coliform count - 0 cfu/100 ml, Cl. Perfringens- 0 cfu/100ml. Physicochemical limits were determined: taste- acceptable, odor- acceptable, pH- 6.5-9.5, chlorides- 250mg/l, electrical conductivity- 2500µS/cm, color, turbidity- 1, ammonium ion- 0.5 mg/l, manganese- 50 µg/l, iron- 200 µg/l, nitrites- 0.5 mg/l, nitrates- 50mg/l, free chlorine- 0.3 mg/l. The plant uses water drawn from its own intake and public water supply (emergency supply). Water is tested 4 times a year from various points in the production zone for microbiological and physicochemical requirements. Water tests reviewed were: 1/ Test report No. 8099/08/23 dated 29/08/2023 Microbiological and physicochemical testing. 2/ Test report No. 3426/07/23 dated 12.07.2023 Extended physicochemical and microbiological examination. In addition: heavy metals, chloroform, acrylamide, benzene, cyanides, epichlorohydrin, calcium and magnesium, OWO, mercury, copper, chromium, aluminum, cadmium, nickel, boron, sodium, pesticide residues and others.
Compressed air and gases	4.9.10.1	The company does not use compressed air to contact the product or direct packaging. MAP packaging uses a mixture of gases (70% oxygen and 30% CO2). The manufacturer of the gases is Air Products Ltd. The Safety Data Sheet for the gases used No. SDS 300000082967 dated 2022.03.16. was examined, and the Certificate of Conformity dated 19.01.2023- expiration date of the certificate 19.01.2025 was examined. Analysis of gases used in processes conducted on 19.01.2023.
	4.10.1	Based on observations, effective implementation of cleaning and disinfection processes was found throughout the plant. Washing process (main processes): collection of organic residues, rinsing with warm water, pressure washing with a solution of a chemical agent, application of active foam, scrubbing and cleaning, rinsing with hot water. Before each washing of the machine, components are opened and disassembled in accordance with the design and instructions of the machine. Upon completion of all washing and disinfection operations, the person performing washing and disinfection records in the Washing and Disinfection Register the confirmation of the performed operations, which is verified by a supervisory employee. The sanitary procedure for washing and disinfection (PGHP-01, version 1, dated 01.03.2023) and the general plan for washing the plant (IGHP-01-02 version 1, dated 01.03.2023) are in force at the plant . The company has developed a package of instructions and procedures for cleaning and disinfection. Individual instructions cover the cleaning and disinfection of individual machines and equipment, as well as rooms. The self-propelled washing stations used take the appropriate portion of the agent, the stations are equipped with a dosing system. Washing is carried out by trained company employees. Examined: - List of cleaning agents and their use (IGHP-01-05) , - Instructions for handling of agents and hygienic equipment for washing and disinfection (IGHP-01-06), - Instruction for cleaning and disinfection (IGHP-01-04, version 1 dated 01.03.2023). - Washing and disinfection report (Annex 1 to IGHP 01-04)- records of washing and disinfection activities for the days of 16.10.2023, 17.10.2023, 18.10.2023, 19.10.2023 and 20.10.2023 for various rooms and facilities of the plant (e.g., cutting hall, unloading of livestock, receiving of livestock, dehorning and trimming hall, slaughter sanitary sluice, post-slaughter processing hall and others).

Cleaning and disinfection		The frequency of cleaning and disinfection was determined based on the risk analysis. The effectiveness of cleaning and disinfection is monitored, among other things, by performing swab tests from various working surfaces. Frequency of testing and microbiological limits are recorded in the Schedule for testing microbiological cleanliness of employees' hands and production surfaces (Appendix 3 to IQ-10-02) developed on 23.01.2023. Limits: total microbial count - ≤10 cfu/cm², Enterobacteriaceae count - ≤4 cfu/cm². Testing schedule for production area- Listeria monocytogenes, Salmonella spp - year 2023 - developed 22.01.2023 Limits: no detection in the tested area. Reviewed: - Test report No. 84/10/23 dated 02.10.2023 Sample: swabs from surfaces (diaphragm opener, steakhouse, gastric cleaning table, weight binder belt, stirrup from chicken cutting line, chicken fillet conveyor, clean E2 container, cymber). Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²). - Test report No. 85/10/23 dated 02/10/2023 Sample: surface swabs (slaughter knife blade, chicken carcass separation knife blade, worker knife blade). Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²). - Test report No. 80/10/23 dated 02/10/2023 Sample : surface swabs (worker's hands). Tested parameters: number of Enterobacteriaceae (result <1 cfu/cm²), total number of microorganisms (result <1 cfu/cm²). - Test report No. 5950/09/23 dated 20.09.2023 Sample: swab from surface (carcass binder tape, slaughter knife, filleting table top. Tested parameters: presence of Listeria monocytogenes- result not detected. - Test report No. 5949/09/23 dated 20.09.2023. Sample: swab from surface (slaughter knife blade, trailer, filleting table top). Tested parameters: presence of Salmonella spp - result not detected. - Test report No. 5946/09/23 dated 20.09.2023. Sample: swab from surface (work clothes) . Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total number of microorganisms (result <1 cfu/cm²). Laboratory Biochemist - AB400 accreditation. Cleaning equipment is separated to individual risk zones and is divided by color, appropriate for use and hygienically stored. Cleaning swabs are conducted once a month at a set frequency based on the risk analysis (according to the schedule). Trends of cleaning and disinfection effectiveness are kept. In addition, the effectiveness of cleaning and disinfection is checked visually, the pH after rinsing is tested. Washing is carried out by trained employees of the company. They disassemble and assemble equipment and production lines after cleaning. Disinfection is carried out after the completion of production in a particular department.
	4.10.8	safety data sheets: 1/ DUO TOUCH- version 1, update date 01.03.2023 2/ ANTI-GERM FOAM PK- version 1, update date 01.03.2023 3/ ANTI GERM FOAM CL-320- version 1, update date 01.03.2023

Cleaning and disinfection	4.10.9	Storage of chemicals is covered by restricted access. Chemicals are accessed by designated persons. Chemicals are stored and labeled properly. Abbreviated safety data sheets, instructions for use, safety instructions, protective clothing are available in the warehouse. Employees from the company directed to cleaning have the appropriate training - the last 29.09.2023 by the supplier of means. Agents with a strong odor do not use Deviation: Sanitary sluice at the entrance to production areas- observed a canister of chemical without protection against unauthorized use ... Odchylenie: Śluza sanitarna przy wejściu do obszarów produkcyjnych- zaobserwowano kanister ze środkiem chemicznym bez zabezpieczenia przed nieuprawnionym użyciem
	4.10.11	The company does not use an outside firm.
Waste management	4.11.1	IGMP-01-15 (version 1 dated 01.03.2023) Waste handling instructions and UPPZ.
	4.12.2	The company does not use metal detectors or X-rays. Based on a hazard analysis, a low risk of foreign body contamination was estimated. Procedures and instructions have been developed and personnel trained to avoid foreign body contamination. Visual assessment of plastic items, glass items, wooden pallets, metal items (e.g. knives, scissors, pens) is conducted. Based on the hazard analysis, it was determined that there is a low risk of metal contamination of the product during carcass cutting and meat slicing. Knives and cutting parts of machines are under control. Meat elements are directed to further processing and to the customer's processing of the elements (slicing, trimming).... Based on the hazard analysis, the decision tree and the lack of complaints from customers in terms of metal particles, it has been determined that there is no need for a metal detector at this point, but the company plans to purchase the device. There have been no complaints about the presence of metal in the product. Employees have been trained in handling foreign bodies- 24.04.2023. The company is in the process of specifying the need for the purchase of a metal detector and plans to start metal detection. The company has developed Procedure PQ-17 Handling Glass, Wood Fragile Material (version 1 dated 20.01.2023) and List of Glass, Wood and Other Fragile Items (Appendix 1 to PQ-17 version 1 dated 01.03.2023). A Glass and Fragile Plastic Policy (appendix 3 to PQ-17), a Glass Record Register (appendix 4 to PQ-17), and an Incident Protocol for broken glass/brittle plastic/sharp metal damage (appendix 2 to PQ-17) were also developed. In order to minimize the risk of breakage, the plant has banned all glass objects from the production and storage areas. Employees wearing glasses or contact lenses inspect their condition each time before starting work and after finishing work In case of damage , fall they immediately report such situation to the manager. Employees of the quality control department during the daily pre-operational and intra-operational assessment check the technical condition of the equipment for compliance with the list , damage to wooden, glass and plastic components and employees in possession of watches, cell phones. All observed abnormalities in the documentation of Preoperative Inspection or Intraoperative Inspection. Checked: - Preoperative Control (Appendix 1 to IQ-10-02 version 1 dated 01/03/2023) dated 11/10/2023. The procedure described in the Procedure for dealing with breakage: stopping production, restricting movement, removing products and contaminants, changing clothing and footwear, transferring products for disposal.

Foreign material risk mitigation		The Procedure also includes a List of glass and hard plastic by room. Glass is protected from breakage with a specialized film. The fluorescent light bulbs used in the company do not pose a threat to the product - they are properly protected by covers. Supervision of knives is carried out. Knives are inspected for technical condition by the Foreman, Production Manager and Quality Control Department. Inspection of technical condition is carried out in accordance with the Instruction for supervision of tools and small equipment (IGMP-01-16 version 1 dated 01.03.2023), and records of inspections are carried out on the form of Inspection , replacement of tools and small equipment and quantity and technical condition (attachment to IGMP-01-16). Checked using the example of records dated 12.10.2023 for the cutting department. Change of knives to break (red knives) and after break (blue knives) is used. Collected knives are assigned to an employee and marked with a number. Knives collected and returned and their technical condition are inspected. Knives with breakable blades were not found, and a rule was adopted about not using such knives. The company has also developed rules to monitor the technical condition of other metal components that are used during production. Such equipment includes the cutting line, slaughter line. Inspection of knives is carried out before the start of work, during after the breakfast break - changing the color of the knife and after the end of work. In the last year, there were no complaints about the presence of foreign bodies. Screens are not used in production lines. Knives with breakable blades were not found and are not used. Staples, paper clips and pins are not used. Wooden items are under supervision and used only in the designated area - raw material and packaged product. An evaluation of pallets is conducted before they are allowed to be used in the area of the packaged product. Wooden pallets are used in production to collect the finished packaged product. The condition of wooden pallets is constantly monitored. The company has assessed the level of risk of product contamination from wooden pallets as low. Effective procedures have been implemented to prevent contamination of raw materials with packaging material. Packaging materials used in the company have the relevant approvals, approvals, certificates AND migration tests. Irregularities in this regard were not found. Materials packed in transport packaging such as stretch film, cardboard boxes, cardboard corners, etc. are removed in the warehouse , and then transferred in usable condition to production areas (packaging department). There is no risk of product contamination with transport packaging material. Portable small equipment , e.g. pens, cell phones are under control, only issued by the plant. Pens detectable by a metal detector are used, without detachable parts. The use of correct pens in the production area - registered - was found.
	4.12.10	The company does not use optical inspection

Pest monitoring and control	4.13.2	Pest control was entrusted to an external specialized company Dezynfast Krystian Kuźmicki, which was contracted on 08.11.2020. The company developed a Pest Control Program and a hazard analysis, based on which the number of pest monitoring devices, their location and frequency of inspections were determined. Inspections by the inspector take place at a frequency of once a month. The last one took place on 29.09.2023. Approved preparations are used for monitoring devices, checked by example: - Safety Data Sheet for Muskil cube - ready-to-use rodenticide in the form of bait blocks - bromadiolone and difenacoum - version 10, dated 05.12.2022. A Plant Plan with marked locations for application of pest activity monitoring devices-approved 01.03.2023 (developed 08.11.2022) is available. Applied : - deratization feeders : zone I (fence) - 55 pieces, zone II (building perimeter) - 39 pieces - rodent traps- 16 pieces - sticky traps for running insects- 9 pieces - insecticide lamps with sticky cartridges- 14 pieces. DDD stations, pest catchers, insecticidal lamps are distributed properly. Chemicals - poisons are replenished as needed in the outdoor area. Insecticidal devices are located properly, Only sticky devices are used. Sticky insecticide lamps are replaced periodically. Fluorescent lamps are replaced 1 time per year. Plant coordinators for daily monitoring of devices have been appointed and trained : first training 07.03.2023 (2 people) and second training 17.04.2023 (additional 4 people). Protection against birds was recorded in the procedure : Prevention and control of other pests, where the threat was also analyzed. It was considered that the threat is low, no bird activity or incidents were recorded in this area. Annual trend analysis will be performed after the inspector's last visit in December 2023 for the entire 2023 period. The analysis for 2022 has not been carried out because the plant started production at the beginning of 2023. An analysis and observation of pest activity trends is being conducted on an ongoing basis with each inspector visit.
Receipt and storage of goods	4.14.1	IGMP-01-02, version 2, dated 01.06.2023: Instructions for the receipt and storage of auxiliary materials and packaging. IGMP-01-03, version 1 dated 01.03.2023: Instructions for purchasing and receiving poultry livestock.

Receipt and storage of goods	4.14.2	Storage of raw meat and products is carried out at reduced temperature. All warehouses, cold stores/freezers are designed for storage/storage of products in frozen form (temperature below (-18) deg C or chilled (< 4 deg C). There is no outdoor storage. Designated areas in the warehouse for storage of packaging and finished goods are used. Warehouses are suitable for the purpose and separated. Crossing paths of packaging materials are avoided. FIFO and FEFO principles are maintained. All storage areas are suitable for their intended use and are maintained in good repair and hygienic condition. An electronic temperature control record is maintained. During the audit, the auditor took temperature readings from control thermometers: - carton warehouse: +10°C - finished product warehouse CCP1: +2°C - refrigerated warehouse of fresh products: +2°C Refrigerated storage is supervised under CCP1, and freezer storage is supervised as CCP2. Records : - CCP1 monitoring sheet. Maintaining the temperature of refrigerated storage (Annex No. 2 to PQ-05 Issue 1 dated 01/03/2023) - records from 26-29/09/2023- day 26/09/2023 at 16:00 refrigerated storage No. 27 , temp. 1°C. - CCP2 monitoring sheet. Maintenance of storage temperature in the freezer. (Annex 3 to PQ-05, Issue 1, dated 01.03.2023)- records from days 22-27.09.2023- record from 22.09.2023 hour 18°C, temp. -23°C
	4.14.5	An electronic temperature control record is maintained. During the audit, the auditor took temperature readings from control thermometers: - carton warehouse: +10°C - finished product warehouse CCP1: +2°C - refrigerated warehouse of fresh products: +2°C Refrigerated storage is supervised under CCP1, and freezer storage is supervised as CCP2. Records : - CCP1 monitoring sheet. Maintaining the temperature of refrigerated storage (Annex No. 2 to PQ-05 Issue 1 dated 01/03/2023) - records from 26-29/09/2023- day 26/09/2023 at 16:00 refrigerated storage No. 27 , temp. 1°C. - CCP2 monitoring sheet. Maintenance of storage temperature in the freezer. (Annex 3 to PQ-05, Issue 1, dated 01.03.2023)- records from days 22-27.09.2023- record from 22.09.2023 hour 18°C, temp. -23°C

Transport	4.15.1	Transportation of finished products is carried out by rented cars or the recipient himself substitutes a specialized means of transport. The cars are adapted to transport food in refrigerated conditions. Transportation of raw material and packaging is carried out by suppliers. When taking delivery, the cleanliness of the car is controlled, the temperature of carriage in the case of raw meat, control for the absence of pests, foreign odors, identification of goods. Cars before loading the products are inspected for cleanliness, cooling down, absence of pests and foreign odors. After positive approval, the car is released for loading. Inspection of cars is documented. Service providers are aware of the applicable requirements for transporting food requiring refrigerated storage. The company has a documented instruction on the handling of transported goods, including the obligation to maintain the reduced temperature and keep a temperature register, to deal with transport malfunctions during the transportation of products-Instruction on storage and shipping of products (IGMP -01-13 version 1 dated 01.03.2023). The transport service provider is acquainted with the applicable rules. The product identification system during loading is provided. Checked: 1/ Monitoring sheet CP8- control of shipments and means of transportation (Annex 2 to IGMP-01-13) - record dated 09.10.2023- document number HDI 113, vehicle registration number WSI31244, loading time 20:21, driver's health certificate, technical and sanitary condition of the vehicle, temperature of the loading compartment (3°C), temperature of the shipped goods (1.5°C), quantity of goods issued, Records verified by quality control officer and attorney.
Maintenance and repair	4.16.1	Schedules for inspection and servicing of machinery and equipment have been developed . A list of machines and equipment is prepared for each department , and a separate schedule functions for each machine in the department. PQ 06 Procedure for supervision of machinery and equipment (version 1 dated 20.01.2023)
Equipment	4.17.1	Equipment intended for food contact has the appropriate declarations stating that it is intended for food contact. Checked: 1/ Equipment: conveyor belt PT-04/5.8, No. 22/02/04/23 - manufacturer's declaration of compliance with the requirements for machinery and equipment for food industry and food contact. 2/ CRC lubricant for direct food contact (class 3H and H1)- Direct Contact Food Lube

Traceability	4.18.1	PQ 04 Procedure identification and traceability system (version 1 dated 20.01.2023). The procedure describes in detail the system of identification of raw material, identification of packaging and finished products. Identification includes: identification of livestock, food chain, health certificates, feedback to supplier, slaughter, cutting, records from carcass chilling, cold storage, possibly freezer, identification of packaging and auxiliary materials, identification of finished products for all stages and levels of production, date of cutting, production and packaging. Assignment of batch number responsible planning department. It contains data : year of production (4 numbers), day of the year (3 digits - production day), order number identifying the supplier (2 digits) , chicken house number (2 digits). During the audit, a traceability test was carried out for which an assortment was selected from sales invoices (fresh product) - chicken fillet single class A bulk, lot number 2023/164/15/6 , production date 13.06.2023, best-before date 20.06.2023- Product traceability protocol (appendix 1 to PQ-14 version 1 dated 01.03.2023). Test duration 3.5 h. Weight balance: - weight of accepted raw material/livestock: 119319 kg - yield from cutting 73.6% : 87810 kg (normal) - chicken fillet single class A bulk: 11370 kg - stock : 0 kg - sales: 11370 kg Weight balance confirmed and proven . Settlement of production: - date of cutting - 13.06.2023 - dissection - obtained elements - 87810 kg (Slaughter report dated 13.06.2023 , appendix 3 to IGMP-01-03) - poultry house : K6 (Krystian Stefaniuk) - waste : intestines, paws, heads - 11340 kg+ 8580 kg, feathers 8200 kg (DH No. 22-24/06/2023 dated 13.06.2023) Supporting materials: - 15 micron plastic bags, batch FV/242/2023 - EC mark label (batch S13516/23)+ Bizerba label (batch S14512/23) Records of food safety and quality control/GMP/GHP, among others: - CP1, CP2, CP3 CP4, CP5, CP6 inspection records, - CCP1 monitoring records, - Washing and disinfection report - List of items to be inspected for condition - metal items - pre-operational inspection - report of fallen pieces - control of scales of containers with raw material - Register of control of scales indications Sale of finished product: - HDI No. MWG/86/6/2023, No. MWG/89/6/2023, No. MWG/93/6/2023, No. MWG/95/6/2023 dated 13.06.2023.- quantity 11370 kg (100%).
	4.18.2	Traceability test testing procedure : test date 20.10.2023, test duration 3.5 h. Identified was livestock, batch number 2023/289/24/1. Mass balance was carried out and proved . All documentation attached to the test .

Allergen risk mitigation	4.19.2	The company has developed procedure PQ-09 Procedure for handling allergens and GMOs (version 1 dated 20.01.2023). An assessment of raw materials was carried out with regard to allergens . The risk analysis of allergen risks is described in the Risk Analysis of Raw Materials (Food Safety and Quality Book, Section 2.4.1) and in the Risk Analysis - Personnel and Environment (Section 2.4.3). Raw material specifications were reviewed for allergen content. The company complies with the requirements for allergens and their identification and labeling on finished products are in accordance with EU 1169/ 2011. In order to comply with the labeling requirements, it uses government websites for information. Employees are trained to be aware of allergens and how to behave, among other things: when using the canteen and eating there : training 24.04.2023. There are no allergens in the company. During the audit no raw materials or products containing allergens were observed (label check).
Food Fraud	4.20.2	The company conducted a vulnerability assessment: Yes Raw material groups/ product groups identified: 3 Meat Poultry Species Claim Specific / regional claim 15 Others Others: packaging Description why the identified raw materials are vulnerable to food fraud: The company has developed Procedure PQ-19 Implementation and Maintenance of the Product Fraud Reduction Plan (version 1 dated 24.01.2023) and: - Categories of adulteration (Annex1 to PQ-19) - version dated 01.03.2023 - Product fraud analysis (attachment2 to PQ-19, version 1 as of 01.03.2023) - Food fraud mitigation plan (attachment3 to PQ-19 version 1 as of 01.03.2023) - Risk analysis of adulteration or substitution of raw materials (Annex 4 to PQ-19 version 1, dated 01.03.2023) All raw materials were evaluated: poultry livestock, packaging materials. Based on the risk assessment, it was concluded that raw materials are not prone to adulteration. It was concluded that poultry meat and packaging are not at risk of adulteration. Suppliers provide an HDI document for each delivery, the origin of the raw material is known. The company works with qualified suppliers who have certified systems, including BRC/IFS. Explanation which criteria were selected: The company has current access to scientific knowledge, keeps abreast of information on risks in the food market, also taking into account historical data on situations involving adulteration of raw materials The risk assessment took into account: historical data, economic background, ease of access to raw material, nature of raw material, possibility of testing/testing. Details of the assessment: A product fraud assessment team has been established (Order No. 6/2023 dated 01/03/2023. The team is multidisciplinary (employees of the trade department, quality control, operations director, quality and technology officer) , which has relevant knowledge and experience. The plant uses a system of traceability, identification and segregation of raw materials, semi-finished and finished products in order to maintain , "product identity" at all stages of the manufacture of this product. The company has developed Procedure PQ-19 Implementing and Maintaining the Product Fraud Reduction Plan (version 1 dated 24.01.2023) and: - Categories of adulteration (Appendix 1 to PQ-19) - version dated 01.03.2023 - Product fraud analysis (attachment2 to PQ-19, version 1 as of 01.03.2023) - Food fraud mitigation plan (attachment3 to PQ-19 version 1 as of 01.03.2023) - Risk analysis of adulteration or substitution of raw materials (Annex 4 to PQ-19 version 1, dated 01.03.2023) Further explanation: .

Food Fraud	4.20.3	The company has developed Procedure PQ-19 Implementation and Maintenance of the Product Fraud Reduction Plan (version 1 dated 24.01.2023) and: - Categories of adulteration (Annex1 to PQ-19) - version dated 01.03.2023 - Product fraud analysis (attachment2 to PQ-19, version 1 as of 01.03.2023) - Food fraud mitigation plan (attachment3 to PQ-19 version 1 as of 01.03.2023) - Risk analysis of adulteration or substitution of raw materials (Annex 4 to PQ-19 version 1, dated 01.03.2023)
	4.20.4	- Product fraud analysis (attachment2 to PQ-19, version 1)- 01.03.2023
Internal audits	5.1.1	PQ 03 Verification procedure food safety system, quality objectives, reviews, internal audits (version 1 dated 01/03/2023). Developed Annual Internal Audit Plan for 2023 (Annex 1 to PQ 03). The plan calls for audits in various areas : top management involvement, quality system management control and testing, work environment monitoring, production execution, etc. Overall, 7 audits are scheduled on different dates . Up to the date of the audit, 2 audits have been held: 1/ Internal audit No. 1/2023 dated 14.06.2023 - internal audit protocol. Slaughter department area. Non-conformities were found: a/ Non-compliance sheet No. 1/2023 . Description of nonconformities: hygienic condition - feather residue on the plucking machine after the washing and disinfection process conducted before the start of production, technical condition - worn individual fingers on the plucking machines, hygienic condition of employees - during production one of the employees had a cap applied incorrectly, keeping and maintaining records - monitoring sheet CP2 Control of parameters and effectiveness of deafening - deafening parameters (value) and frequency carried out in one column (illegible record). Corrective actions taken : re-washing and disinfecting the plucking machines before production, replacing worn fingers, admonishing the employee (the employee put on the cap correctly), introducing another form of records. Actions taken necessary to eliminate the causes of nonconformity : training of employees. Confirmation of the implementation of corrective actions- performed and verified (signatures). 2/ Internal audit protocol No. 2/2023 dated 26.07.2023 Area: chemical warehouse. Discrepancies found : illegible expiration date on chemical agent packaging. a/ Non-compliance sheet No. 2/2023 dated 26.07.2023. Corrective actions : the quality certificate was checked and the expiration date was added based on the documents.
	5.1.2	Based on the risk analysis, no critical areas were designated for auditing.
Site factory inspections	5.2.1	scheduled inspections of the plant are carried out on the basis of the Instruction for control of the working environment (IQ-10-02 version 1 dated 01.03.2023). Inspections are carried out daily before the start of production, pre-operational inspection , intra-operational inspection. In addition, an inspection of the plant environment and the condition of the buildings is carried out once a month. 1/ Pre-operational inspection (Annex No. 1 to IQ- 10-02 version 1 dated 01.03.2023)- records dated 25.10.2023. Observations were found: the presence of feathers on the floor. It was recommended to wash the floor again. 2/ Inspection report of the plant's surroundings and external parts of the buildings (Annex No. 1 to PQ-21 version 1 dated 01.03.2023). - Report dated 27.09.2023. no non-compliance. Remarks: 4 wooden pallets were found at the emergency exit at the dismantling
Process and working environment validation and control	5.3.1	Environmental Monitoring is based on risk and the requirements of Polish law. The frequency of testing according to the approved testing schedule for 2023 is described, and describes the pathogens to be tested, the testing method, recording and evaluation of results. Clean swabs of machine surfaces and other working surfaces , packaging machines and small equipment have been scheduled. The company has set microbiological limits, which are described in the 2023 Testing Schedule. OLD 0-10 cfu/cm2 was set for product contact

surfaces, Salmonella nb per cfu/cm2. , number of Enterobacteriaceae- nb. presence of Listeria monocytogenes- nb. (discussed in section 4.11). Critical limits and possible corrective actions in case of an increase in positive results were determined.
Test schedules for 2023 were reviewed, approval date 2023.01.22.
The following tests are being conducted according to the schedules:
-Testing of the production environment: from each area and, in addition, swabs from employees' hands and clothing (microbiology: total microbial count, Enterobacteriaceae).
-Monitoring for the presence of Listeria spp in the environment - twice a year in each department from areas in and out of contact with the product.
-Air testing - quarterly (total microbial count, mold count, yeast count).
-Water testing: 4 times a year microbiological and physicochemical tests
-Testing for Listeria monocytogenes: once a week finished products
- Testing of turkey skins and necks: once a week carcasses after refrigeration.
During the audit, the results of surface swabs were reviewed :
- test report No. 84/10/23 dated 02/10/2023 Sample: surface swabs (diaphragm opener, steakhouse, gizzard cleaning table, weight binder belt, chicken cutting line stirrup, chicken fillet conveyor, clean E2 container, cymber). Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²).
- Test report No. 85/10/23 dated 02/10/2023 Sample: surface swabs (slaughter knife blade, chicken carcass separation knife blade, staff knife blade). Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²).
- Test report No. 80/10/23 dated 02/10/2023 Sample : surface swabs (worker's hands). Tested parameters: number of Enterobacteriaceae (result <1 cfu/cm²), total number of microorganisms (result <1 cfu/cm²).
- Test report No. 5950/09/23 dated 20.09.2023 Sample: swab from surface (carcass binder tape, slaughter knife, filleting table top. Tested parameters: presence of Listeria monocytogenes- result not detected.
- Test report No. 5949/09/23 dated 20.09.2023. Sample: swab from surface (slaughter knife blade, trailer, filleting table top). Tested parameters: presence of Salmonella spp - result not detected.
- Test report No. 5946/09/23 dated 20.09.2023. Sample: swab from surface (work clothes) . Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²).
When the result is exceeded, re-washing and disinfection is performed. The water used for production processes is tested. The schedule strictly defines the frequency of testing.
Environmental monitoring is carried out according to the established schedule at least once a year and in case of changes in processing conditions, new scientific reports, product problems, bad test results. The plant uses its own (deep wells) and municipal water intake - emergency. Water tests are performed 4 times a year.
The company specified the inspection of the condition of the livestock before slaughter as part of the pre-slaughter inspection for the suitability of the raw material for human consumption, which is carried out under the supervision of a veterinarian. Post-slaughter inspection is also carried out.
As part of CP and CCP point control, the time and temperature for cooling poultry carcasses to the designated temperature (described elsewhere in the standard's requirements) is monitored.
The plant has established parameters for cooling down poultry carcasses and offal after slaughter as part of CP5 point monitoring, where the cooling down temperature is controlled over a specified period of time. The temperature in the center of the breast muscle of the chicken carcass is measured. The limit is to reach a temperature of 4°C for the poultry carcass and 3°C for the offal in up to 8 hours. If the required temperature is not reached, the carcass or offal is sent for further cooling.

Process and working environment validation and control	5.3.2	The company does not use rework.
Calibration, adjustment and checking of measuring and monitoring devices	5.4.1	The company has developed procedure PQ-07 Supervision of inspection and measurement equipment (version 1 dated 20.01.2023). In the plant is available: - List of control-measuring equipment - scales (appendix 1 to PQ-07)- 20 scales and one weight standard of 1kg. - List of control and measuring equipment - thermometers (appendix 2 to PQ-07)- 23 items (thermometers, sensors, pyrometers) and a pH meter. The plant uses thermometers of various types (electronic, liquid wall, temperature sensors), pH meter, pyrometer, scales , mass standard.
	5.4.2	Scales used for weighing products, final scales are calibrated and checked every day before starting work and during work with a standard weight. A record of this activity is created on the Weighing Scales Indication Inspection Register form (Appendix 4 to PQ-07). The records of 07.09.2023 and 06.09.2023 were examined. Thermometers are calibrated once a month using a reference thermometer. Records are created on the Thermometer Checking Register form (Appendix 3 to PQ-07). The record dated 07.09.2023 was checked. Checking of the pH meter is done quarterly. Checked: 1/ Calibration certificate No. 6.WZ7.22.37 dated 20.04.2022 - mass standard M1 No. 252 2/ Certificate of re-legalization for Radwag electronic balance serial number 466269 dated 22.02.2023 - valid until 22.03.2025 3/ Calibration Certificate No. 0841/A/2023 dated 23.02.2023 for reference thermometer Testo 104 factory no. 46484918. The test and measurement equipment is labeled (have internal factory markings according to the list), properly used, protected from damage. In case of damage or non-compliance with the indications of the standard, corrective action is taken, corrective action is taken, and the goods that were produced at that time are secured for analysis. The corrective actions taken in the case of nonconformity of the work of control and measuring equipment are documented and maintained in the Nonconformity Card.
Quantity control monitoring	5.5.1	Weight control is in accordance with legal and customer requirements. 100% of packaged goods are inspected. Records of inspection are maintained. There are no bulk products. The scales used for inspection are subject to legalization and control check with standards according to the established frequency . The company does not use the "e" mark.

Product and process analysis	5.6.1	The company, based on a risk analysis, has developed test sampling schedules for 2023: 1/ Testing sampling schedule-physicochemistry meat/poultry offal-perfluoroalkyl substances (according to regulation 2022/2388)-frequency: once a year 2/ Test sampling schedule- physicochemistry poultry meat- radionuclides CEZ 137 (limit 200Bq/kg), Strontium 90 (limit 20Bq/kg) - frequency : once a year 3/ Sampling schedule for testing-physicochemistry for poultry liver-total dioxins and polychlorinated biphenyls (ICES6 - 40ng/g fat, WHO PCDD/F PCB TQ-10pg/g fat, WHO PCDD/PCB TQ- 4.5pg/g fat), cadmium (limit 0.5mg/kg weight), lead (limit 0.5 mg/kg weight)-frequency : once a year 4/ Sampling schedule for testing- poultry neck peels- Salmonella spp (limit absent in 25g bulk sample)- frequency: once a week - bulk sample 5/ Sampling schedule for testing- campylobacter- limit 1000 cfu/g- frequency: once a week 6/ Sampling schedule for testing- poultry element- Salmonella Typhimurium and Salmonella Enteritidis (limit- absent in 25g). Test results were reviewed: Ad 1/ Test report No. Ł/0/06/2023/1926/F/1 dated 28.06.2023- chicken breast fillet batch number 2023/165/16/1 Ad 2/ Test report no. 54153/2023 dated 29.09.2023- chicken liver , lot number 2023/237/47/12 Re 3/ Test report no. 415/09/23 dated 04.09.2023- chicken liver, batch number 2023/237/47/12 Re 4/ Test report no 6045/10/23 dated 19.10.2023- chicken neck skins , lot number 2023/286/22/2 Re 5/ Test report no 6046/10/23 dated 19.10.2023- chicken breast fillet , lot number 2023/286/22/2 Each batch of goods before shipment to the customer is visually evaluated for the absence of foreign odors, organoleptic characteristics in accordance with the product specifications: Finished product evaluation sheet: temperature, appearance, smell, color, impurities - foreign, dirt, blood residues; frost burn. Laboratory test results are recorded and analyzed to determine trends. If the results do not conform to specifications, the company will take immediate corrective and remedial action. There were no nonconforming results according to customer and specification requirements. There have been no complaints about nonconforming test results. Tests were performed at external laboratories: - Biochemist - PCA AB400 - Central Laboratory for Radiological Protection - PCA AB1215 - GBA Poland - PCA AB 1095 Storage testing: - Schedule for storage sampling for 2023- criteria: Salmonella spp and Listeria monocytogenes (limit absent in 25g), E. coli count (limit 50 cfu/g), OLD (limit not more than $5x10^6$), campylobacter (not more than 1000 cfu/g). Frequency: once a year for assortment (quarter, filet, wing, carcass, offal). - Test report No. 6091/10/23 dated 17.10.2023 - chicken breast fillet, storage test after 8 days, lot number 2023/271/52/2.
	5.6.2	Tests were performed at external laboratories: - Biochemist - PCA AB400 - Central Laboratory for Radiological Protection - PCA AB1215 - GBA Poland - PCA AB 1095
Product release	5.7.1	IGMP-01-12 version 1, dated 01.03.2023: Sales and distribution instructions. IGMP-01-13 version 1 dated 01.03.2023: Instruction for storage and shipment of the product

Management of complaints from authorities and customers	5.8.1	PQ 08 Procedure for handling complaints. Complaint register (Appendix 2 to PQ 08)- register in 2023 - 14 complaints accepted and unacknowledged were recorded. The main reasons for complaints: qualitative (incorrect processing, too much feather residue on the wingtips, discoloration) , logistical (overweight or underweight goods, mistake in ordering). No official complaints. No complaints directly from consumers. No complaints about the presence of foreign bodies.
	5.8.2	Complaint protocol No. 14/2023 dated 25.09.2023 Reason for complaint: the customer reported non-compliance - broken, compacted and red wings. Complained quantity of 30 kg out of 1200kg. Analysis of the causes of nonconformity: the nonconformity may have arisen during slaughtering and post-slaughter processing resulting from different sizes of the chicken carcass. The classifier allowed reddened wings and broken ailerons, as these are allowed in the production specifications. Complaint accepted due to good cooperation with the customer. The complaint was received by email, and the advertised quantity was sorted throughout the batch. Complaint analysis is done on the basis of the complaint statement and the cause of the complaint is analyzed.
Management of incidents, product withdrawal, product recall	5.9.1	Procedure PQ 14 : Management of product recalls and returns (version 1 dated 01.03.2023)
	5.9.2	Number of withdrawals: 0 Number of recalls: 0 Further explanation: The recall test is done in conjunction with the traceability test. The tests are performed at least once a year. The last tests were done together with the traceability test on 01.06.2023 for the raw material : broiler chicken, lot number 2023/152/41/3 and on 13.06.2023 for the product : single chicken fillet class A bulk , lot number 2023/164/15/6 . According to the statement of the Quality Management Supervisor, since the beginning of the year there has been no need to withdraw nonconforming products from the market
Management of non-conformities and non-conforming products	5.10.1	Procedure PQ15 Surveillance of nonconforming product and handling of nonconforming product (version 1 dated 20.01.2023).
Corrective actions	5.11.1	Procedure PQ 10 Corrective and preventive actions (version 1 of 01.03.2023)

Corrective actions	5.11.2	1/ Internal audit No. 1/2023 dated 14.06.2023 - internal audit report. Slaughter department area. Non-conformities found: a/ Non-compliance sheet No. 1/2023 . Description of nonconformities: hygienic condition - feather residue on the plucking machine after the washing and disinfection process conducted before the start of production, technical condition - worn individual fingers on the plucking machines, hygienic condition of employees - during production one of the employees had a cap applied incorrectly, keeping and maintaining records - monitoring sheet CP2 Control of parameters and effectiveness of deafening - deafening parameters (value) and frequency carried out in one column (illegible record). Corrective actions taken : re-washing and disinfecting the plucking machines before production, replacing worn fingers, admonishing the employee (the employee put on the cap correctly), introducing another form of records. Actions taken necessary to eliminate the causes of nonconformity : training of employees. Confirmation of the implementation of corrective actions- performed and verified (signatures). A full analysis of nonconformities and their root causes is carried out in the company. It takes place each time by designated persons, there is a schedule of work, a designated person for correction, checking the effectiveness. An analysis of trends from nonconformities is carried out, assessing whether the nonconformity threatens product safety, threatens nonconformity with the law or nonconformity concerning product quality.
Food defence plan	6.2	Procedure PQ 21 Plant security and food defense program (version 1 dated 01.03.2023). The procedure includes a threat analysis - Food Defense Threat Analysis (Annex 4 to PQ 21) where the analysis is divided into 2 areas: external security (physical security- entry of outsiders into the plant , supply security- confusion, intentional substitution of supply, finished product shipping security), internal security (general security- crossing of clean and dirty routes, intentional contamination of product, poor technical condition of equipment, storage area- damage to packaging, water and additive security, chemical and harmful agent security, information security, employee security, visitor security). Testing , verification of Food Defense system established once a year- security assessment test and threat simulation was conducted on 10/10/2023 Review of the food defense plan - last date 10.10.2023.

Summary of all deviations and non-conformities found for each chapter and requirement:

N°	Reference	IFS requirement	Evaluation	Explanation
1	3.2.6	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	C	Deviation: A single case of inaccurately covered head hair was observed during a tour of the poultry slaughter area ... Odchylenie: Podczas obchodu obszaru uboju drobiowego zaobserwowano pojedynczy przypadek niedokładnie zasłoniętych włosów na głowie
2	4.2.1.1	Specifications shall be available and in place for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	C	Specifications of the finished product (Annex 1 to IGMP-01-17) 1/ Chicken tenderloin class A , product code 1-2-3-1-1 2/ / Chicken carcass class A , product code 1-1-0-1-1. 3/ Single chicken fillet Class A, product code 1-2-1-1-1. Deviation: No date of approval of finished product specifications: chicken tenderloin class A ... Odchylenie: Brak daty zatwierdzenia specyfikacji wyrobu gotowego: polędwiczki z kurczaka klasa A

N°	Reference	IFS requirement	Evaluation	Explanation
3	4.2.1.3	KO N° 4: Specifications shall be available and in place for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and be in compliance with legal requirements and, if existing, with customer requirements.	C	Packaging specifications: 1/ LDPE film - BRC Certificate - valid until 19.12.2023 + traceability test dated 20.10.2023+ test report No. DOJ-531-298/21 dated 22.07.2021 migration test+ test report No. 4077/12/2018/M/1 dated 07.01. 2019 microbiological purity test (number of aerobic mesophilic bacteria, total microbial count, Enterobacteriaceae count, yeast and mold count) + declaration of conformity + technical specification of 1000x600x0.040 LDPE plastic bags. Specifications are subject to periodic verification. During the audit, the specification verification system was familiarized with. Verification of specifications takes place 1 time per year. There were no outdated specifications during the audit. The plant does not use food additives. Regulation: IGMP-01- 17 Manual for handling specifications (version 1 dated 01.03.2023) Deviation: Company has not developed specifications for raw material: poultry livestock ... Odchylenie: Firma nie opracowała specyfikacji na surowiec: żywiec drobiowy
4	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be easy to clean and designed to minimise the product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants).	D	Non-compliance: MAP packing room- a small ponding of water on the floor was observed ... Pomieszczenie pakowania MAP- zaobserwowano małą zastoinę wody na posadzce

N°	Reference	IFS requirement	Evaluation	Explanation
5	4.10.9	Cleaning and disinfection chemicals shall be clearly labelled, used and stored appropriately, to avoid contamination.	C	Storage of chemicals is covered by restricted access. Chemicals are accessed by designated persons. Chemicals are stored and labeled properly. Abbreviated safety data sheets, instructions for use, safety instructions, protective clothing are available in the warehouse. Employees from the company directed to cleaning have the appropriate training - the last 29.09.2023 by the supplier of means. Agents with a strong odor do not use Deviation: Sanitary sluice at the entrance to production areas- observed a canister of chemical without protection against unauthorized use ... Odchylenie: Śluza sanitarna przy wejściu do obszarów produkcyjnych- zaobserwowano kanister ze środkiem chemicznym bez zabezpieczenia przed nieuprawnionym użyciem

Summary of points of attention:

N°	Reference	IFS requirement	Evaluation	Explanation

No points of attention found

Detailed IFS Assessment report:

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: - food safety and product quality - customer focus - food safety culture. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments.	A	Quality and Food Safety Policy dated 01.03.2023. Qualitative targets for 2023 (Annex 2 to PQ-23 version 1 dated 01.03.2023) developed on 01.03.2023
2	1.1.2	All relevant information related to food safety, product quality and authenticity shall be communicated effectively and in a timely manner to the relevant personnel.	A	
3	1.2.1	KO n°1: The senior management shall ensure that employees are aware of their responsibilities related to food safety and product quality and that mechanisms are in place to monitor the effectiveness of their operation. Such mechanisms shall be clearly identified and documented.	A	The organization is headed by CEO Krystian Stefaniuk, to whom the general director reports. The Quality and Technology Supervisor reports directly to the CEO. All department heads, specialists and production employees report to the director.
4	1.2.2	The senior management shall provide sufficient and relevant resources to meet the product and process requirements.	A	
5	1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart shall be available, showing the structure of the company.	A	Organizational chart : organizational structure (version 1 dated 01.03.2023 - food safety and quality book, chapter 1.3).
6	1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
7	1.2.5	The senior management shall have a system in place to ensure that the company is kept informed of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and that they are aware of factors that can influence food defence and food fraud risks.	A	The timeliness of regulations is supervised by the Quality Supervisor. To supervise the regulations, information is collected from the Sanitary Inspection, a review of websites, a review of trade journals is conducted, and in case of changes, the Quality Supervisor communicates the information to those concerned. Responsibility for external communication has been established, and channels for providing information have been established. The company's quality policy and other important information for employees is communicated during management meetings with the staff, training sessions, and is made available on a bulletin board located from a publicly accessible location
8	1.2.6	The senior management shall ensure that the certification body is informed of any changes that may affect the company’s ability to conform to the certification requirements. This shall include, at a minimum: - any legal entity name change - any production site location change. For the following specific situations: - any product recall - any product recall and / or withdrawal by official order for food safety and / or food fraud reasons - any visit from health authorities which results in notifications and / or penalties issued by authorities the certification body shall be informed within three (3) working days.	A	District Veterinary Inspector in Węgrów Last check : SPIWET No. 14330501/7/2023 dated 05.07.2023
9	1.3.1	A process shall be in place to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company’s continuous improvement.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
10	1.4.1	The senior management shall ensure that the food safety and quality management system is reviewed at least annually, or more frequently if significant changes occur. Such reviews shall include, at a minimum: - a review of objectives and policies including elements of food safety culture - results of audits and site inspections - positive and negative customer feedback - process compliance - authenticity and conformity issues - status of corrections and corrective actions - notifications from authorities.	A	Procedure PQ-23 version 1 dated 23.01.2023 : Management review. By design, the management review is planned at an annual frequency (the next one is scheduled for January). The management review plan covers all relevant topics covered by the requirements of the Standard. Due to the short period of operation of the plant, a management review was conducted in a simplified form. Verification of the correctness of the operation of the quality management system, the correctness of the HACCP schemes and plan was carried out , the initial period of operation of the plant was summarized. The zero review was held at the level of the HACCP team meeting with top management on 01/03/2023.
11	1.4.2	Actions from the management review shall be clearly aimed at supporting improvement. The management review shall assess follow-up actions from previous management reviews and any change that could affect the food safety and quality management system. The management review shall be fully documented.	A	
12	1.4.3	The senior management shall identify and regularly review (e.g. by internal audits or on-site verification) the infrastructure and work environment needed to conform to product requirements. This shall include, at a minimum: - buildings - supply systems - machines and equipment - transport - staff facilities - environmental conditions - hygienic conditions - workplace design - external influences (e.g. noise, vibration). The results of the review shall be considered, with due consideration to risks, for investment planning.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
13	2.1.1.1	The food safety and quality management system shall be documented and implemented, and shall be kept in one location (food safety and quality manual or electronic documented system).	A	
14	2.1.1.2	All documents shall be clearly legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	A	
15	2.1.1.3	A documented procedure shall exist for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements shall be available in their latest version. The reason for any amendments to documents, critical to the product requirements, shall be recorded.	A	PQ 01 Procedure for supervision of documentation and records (version 1 dated 01.03.2023),
16	2.1.2.1	Records and documented information shall be legible and genuine. They shall be maintained in a way that subsequent revision or amendment is prohibited. If records are documented electronically, a system shall be in place to ensure that only authorised personnel have access to create or amend those records (e.g. password protection).	A	
17	2.1.2.2	All records and documented information shall be kept in accordance with legal and customer requirements. If no such requirements exist, records and documented information shall be kept for a minimum of one year after the specified shelf life. For products which have no shelf life, the duration of record and documented information keeping shall be justified and this justification shall be documented.	A	PQ 01 Procedure for supervision of documentation and records (version 1 dated 01.03.2023),
18	2.1.2.3	Records and documented information shall be securely stored and easily accessible.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
19	2.2.1.1	The basis of the company's food safety management system shall be a fully implemented, systematic and comprehensive HACCP based plan, following the Codex Alimentarius principles and any legal requirements of the production and destination countries which may go beyond such principles. The HACCP plan shall be specific and implemented at the production site.	A	
20	2.2.1.2	The HACCP plan shall cover all raw materials, packaging materials, products or product groups as well as every process from incoming goods up to dispatch of finished products, including product development.	A	
21	2.2.1.3	The company shall ensure that the HACCP plan is based upon scientific literature, or expert advice obtained from other sources, which may include: trade and industry associations, independent experts and regulatory authorities. This information shall be maintained in line with any new technical process development.	A	
22	2.2.1.4	The company shall ensure that in the event of changes to raw materials, packaging materials, processing methods, infrastructure and/or equipment, the HACCP plan is reviewed to assure that product safety requirements are complied with.	A	
23	2.2.2.1	Assemble HACCP Team: The HACCP team shall have the appropriate specific knowledge and expertise and be a multidisciplinary team which includes operational staff.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
24	2.2.2.2	Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received adequate training in the application of the HACCP principles and specific knowledge of the product and processes.	A	
25	2.2.3.1	Describe product: A full description of the product including all relevant information on product safety shall exist, such as: - composition - physical, organoleptic, chemical and microbiological characteristics - legal requirements for the food safety of the product - methods of treatment, packaging, durability (shelf life) - conditions for storage, method of transport and distribution.	A	
26	2.2.3.2	Identify intended use: The intended use of the product shall be described in relation to the expected use of the product by the end consumer, taking vulnerable groups of consumers into account .	A	
27	2.2.3.3	Construct flow diagram: A flow diagram shall exist for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). The flow diagram shall be dated, and after the determination of control measures, clearly identify each CCP and other control measures. In the event of any changes, the flow diagram shall be updated.	A	
28	2.2.3.4	On-site confirmation of the flow diagram: Representatives of the HACCP team shall verify the flow diagram, by on-site verifications, at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
29	2.2.3.5	Conduct a hazard analysis for each step: A hazard analysis shall be conducted for all possible and reasonably expected physical, chemical (including radiological and allergens) and biological hazards. The analysis shall also include hazards linked to materials in contact with food, packaging materials and hazards related to the work environment.. The hazard analysis shall consider the likely occurrence of hazards and the severity of their adverse health effects. Consideration shall be given to the specific control measures that shall be applied to control each hazard. to control each hazard.	A	
30	2.2.3.6	Determine critical control points and other control measures: The determination of relevant CCPs and other control measures shall be facilitated by the application of a decision tree or other tool(s), which demonstrates a logical reasoned approach.	A	
31	2.2.3.7	Establish critical limits for each CCP: For each CCP, the appropriate critical limits shall be defined and validated to clearly identify when a process is out of control.	A	Specified CCPs: Cooling Others: refrigerated storage, freezer storage Further explanation: CCP1- refrigerated storage. CCP2 - freezer storage

N°	Reference	IFS requirement	Evaluation	Explanation
32	2.2.3.8.1	KO N° 2: Specific monitoring procedures in terms of method, frequency of measurement or observation and recording of results, shall be established for each CCP to detect any loss of control at that CCP. Each defined CCP shall be under control. Monitoring and control of each CCP shall be demonstrated by records.	A	CCP1- refrigerated storage. Continuous temperature monitoring (limit: temperature not higher than 4°C , time control , control of equipment efficiency, application of applicable GMP/GHP rules. Procedure PQ 05 : procedure for monitoring CCP and CP , corrective action and verification. Records : - CCP monitoring sheet1. Maintaining the temperature of cold storage (Annex No. 2 to PQ-05 Issue 1 dated 01/03/2023) - records from 26-29/09/2023- day 26/09/2023 at 16:00 refrigerated warehouse No. 27 , temp. 1°C. CCP2 - freezer storage. Continuous temperature monitoring (temp. limit not higher than -18°C), time control, equipment efficiency control, application of applicable GMP/GHP rules. Maintaining the temperature not higher than -18°C. Records: - CCP2 monitoring sheet. Maintenance of storage temperature in the freezer. (Annex 3 to PQ-05, issue 1 dated 01.03.2023)- records from 22-27.09.2023- records from 22.09.2023 hour 18°C, temp. -23°C.
33	2.2.3.8.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	A	
34	2.2.3.8.3	The operative personnel in charge of the monitoring of CCPs and other control measures shall have received specific training/ instruction.	A	
35	2.2.3.8.4	Control measures, other than CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.	A	
36	2.2.3.9	Establish corrective actions: In the event that the monitoring indicates that a particular CCP or control measure other than CCP is not under control, adequate corrective actions shall be taken and documented. Such corrective actions shall also take into account any action taken relating to non-conforming products and identify the root cause for the loss of control of CCPs.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
37	2.2.3.10	Establish verification procedures: Procedures of verification shall be established to confirm that the HACCP plan is working correctly. Verification of the HACCP plan shall be performed at least once a year. Examples of verification activities include: - internal audits, - analyses - sampling - deviations - complaints The results of this verification shall be incorporated into the HACCP plan.	A	The HACCP plan was revised on 01.03.2023
38	2.2.3.11	Establish documentation and record keeping Documentation related to the HACCP plan shall be in place. Examples of documentation include: - hazard analysis - determination of CCPs and other control measures - determination of critical limits - processes, procedures Examples of records include: - outcome of CCPs and other control measures monitoring activities - observed deviations and implemented corrective actions.	A	
39	3.1.1	All personnel performing work that affects product safety, quality and legality shall have the required competence appropriate to their role as a result of education, work experience and/ or training.	A	
40	3.1.2	The responsibilities, competencies and job descriptions for all job titles, with an impact on food safety and product quality shall be clearly defined, documented and in place. Assignment of key roles shall be defined.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
41	3.2.1	Documented requirements relating to personal hygiene shall be in place and shall include, at a minimum, the following areas: - hair and beards - protective clothing (including their conditions of use in staff facilities) - hand washing, disinfection and hygiene - eating, drinking and smoking - actions to be taken in case of cuts or skin abrasions - fingernails, jewellery and personal belongings (including medicine) - notification of infectious diseases and conditions impacting food safety via a medical screening procedure. The requirements shall be based on hazard analysis and assessment of associated risks.	A	Instruction IGHP-01-07 Good personnel hygiene practice, Instruction IGHP-01-08 Hygiene instruction for maintenance department employees, Instruction IGHP-01-09 Hygiene rules for plant visitors.
42	3.2.2	KO N° 3: The requirements for personal hygiene shall be in place and applied by all relevant personnel, contractors and visitors.	A	Rules for dressing, hygienic procedures, rules for moving around, no jewelry, procedures in case of injury or illness have been established. Before entering the production area, visitors are familiarized with the regulations on hygienic procedures and the prohibition of bringing items into the production halls and signing a health declaration. Instructions are available for employees. The rules of hygienic conduct of employees are assessed by the supervisor before starting work and verified by the Quality Specialist. Personal hygiene maintenance programs were developed for employees, visitors and contractors. Rules of dress, hygienic conduct, rules of movement, prohibition of wearing jewelry, conduct in case of injury or illness, including infectious diseases, were established.
43	3.2.3	Compliance with personal hygiene requirements shall be checked regularly.	A	
44	3.2.4	Visible jewellery (including piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated by hazard analysis and assessment of associated risks and shall be effectively managed.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
45	3.2.5	Cuts and skin abrasions shall be covered with a coloured plaster/bandage different from the product colour. Where appropriate: - plasters / bandages shall contain a metal strip - single use gloves shall be worn.	A	
46	3.2.6	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	C	Deviation: A single case of inaccurately covered head hair was observed during a tour of the poultry slaughter area ... Odchylenie: Podczas obchodu obszaru uboju drobiowego zaobserwowano pojedynczy przypadek niedokładnie zasłoniętych włosów na głowie
47	3.2.7	Clearly defined usage rules shall exist for work areas/ activities where it is required to wear gloves (coloured differently from the product colour).	A	

N°	Reference	IFS requirement	Evaluation	Explanation
48	3.2.8	Suitable protective clothing shall be available and in sufficient quantity for each employee.	A	Each employee was provided with a minimum of 8 sets of work clothes. The clothing includes: sweatshirt, pants, headgear, footwear. Laundering of clothes is carried out at an external laundry under a contract (Agreement with Elis laundry dated 10.02.2023). Where required, gloves, disposable foil aprons, facemasks for those with facial hair, metal gloves are used. Washing efficiency is assessed visually and by microbiological testing of swabs from the surface of clothes. Every day before starting work, each employee is evaluated by a supervisor, among other things, for completeness, absence of damage and cleanliness of clothing. Clothing assigned to departments is used (colored stripes on work blouses): red- slaughtering and gutting department, blue- cutting and container washing department, green- dispatching department. Employee locker rooms are equipped with drop lockers for dirty clothes. Complete protective clothing is also provided for visitors and guests. Rules are provided to ensure that contamination does not occur. Necessary dryers are provided for storing rubber footwear and washing and disinfecting metal gloves. Disposable gloves used in the company are distinguished by color from the product and are under control. Disposable gloves are approved for food contact. Metal gloves are washed and sterilized daily. The effectiveness of garment washing is conducted, among other things, through microbiological testing of swabs
49	3.2.9	All protective clothing shall be thoroughly and regularly laundered in-house or by approved contractors or by employees. This decision shall be justified by risk assessment. Defined requirements shall ensure, at a minimum: - sufficient segregation between dirty and clean clothing at all times - defined laundering conditions on water temperature and detergent dosage - avoidance of contamination until use. The effectiveness of the laundering shall be appropriately monitored.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
50	3.2.10	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken in order to minimise contamination risks.	A	
51	3.3.1	The company shall implement documented training and/or instruction programs with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: - training contents - training frequency - employee's task - languages - qualified trainer/tutor.	A	Training plan for 2023 (Annex 1 to PQ-02 version 1 dated 01.03.2023).
52	3.3.2	The documented training and/or instruction shall apply to all personnel, including seasonal and temporary workers and employees from external companies, employed in the respective work area. Upon employment, and before commencing work, they shall be trained/instructed in accordance with the documented training/instruction programs.	A	1/ Training Sheet No. 17, dated 24/04/2023 Topic: quality policy, quality objectives, food safety culture, GHP principles, cleanliness at the workplace, hand washing and disinfection, wood, glass and hard plastic policy, foreign bodies, allergens. Duration: 2h. Number of persons: 80. 2/ Training Card No. 6 dated 01/03/2023 Subject: chemical products for cleaning and disinfection of the plant and their safe use, principles of effective implementation of cleaning and disinfection of machinery and equipment. Duration: 1 h. Number of persons: 4 (washing team). 3/ Training Card No. 18 dated 18.05.2023 Topic: personal hygiene of employees, good production and hygiene practice, handling of raw materials, preparation, processing, packaging, storage areas. Duration: 1h 30 minutes. Number of persons: 82. Training on CCP point monitoring - 01-02.03.2023, pest control - 07.03.2023 and 17.04.2023, labeling and packaging control - 01.03.2023, 28.09.2023 , animal welfare - 01.03.2023, 01.07.2023,

N°	Reference	IFS requirement	Evaluation	Explanation
53	3.3.3	Records of all training/instruction events shall be available, stating: - list of participants (including their signature) - date - duration - contents of training - name of trainer/tutor. A procedure or program shall be in place to prove the effectiveness of the training and/or instruction programs.	A	
54	3.3.4	The contents of training and/or instruction shall be regularly reviewed and updated when necessary. Special consideration shall be given, at a minimum, to these specific issues: - food safety - food fraud - product quality - food defence - food related legal requirements - product/process modifications - feedback from the previous documented training/instruction programs.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
55	3.4.1	The company shall provide suitable staff facilities, which shall be proportional in size, equipped for the number of personnel, designed and controlled so to minimise food safety risks. Such facilities shall be kept in a clean and good condition.	A	Checkrooms have been provided, with a separate clean and dirty section for all staff and visitors. There is no need to go outside the building from the changing rooms, shoe cleaning is mandatory. A hygiene sluice was used before entering production, which requires washing and disinfecting shoes before entering production areas. A separate locker room was also provided for the slaughtering section of the turkey livestock with a division into clean and dirty sections. The requirements of the standard in this regard have been met. Checkrooms and other social areas are designed to provide adequate space for workers. A division of locker rooms into dirty and clean, where private clothing and protective clothing are stored, has been provided. The locker rooms are equipped with lockers. During the audit, no discrepancies were found in the way clothes are stored. Washrooms are in working order, properly equipped . Toilets are equipped with hand washing facilities. Toilets are adequately segregated and do not exit directly to production. Toilets are equipped with adequate hand-washing stations, supplied with soap and disposable towels A company canteen is available at the company. Waste from the canteen is taken out after each shift. The canteen is subjected to daily inspection. Employees leave their own meals in the canteen. There is a ban on storing meals outside the canteen. Policies have been developed to minimize the risk of allergens. No allergens are used in the company. There is a complete ban on smoking and the use of electronic cigarettes in the company.
56	3.4.2	Product contamination risks by food and drink and/or foreign materials shall be minimised. Consideration shall be given to food and drink from vending machines, canteen and/or brought to work by personnel.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
57	3.4.3	Changing rooms shall be located to allow direct access to the areas where food products are handled. If this is not possible, preventive measures shall be in place to minimise product contamination risks. Where necessary, outdoor clothing and protective clothing shall be stored separately.	A	
58	3.4.4	Toilets shall neither have direct access nor pose contamination risks to an area where food products are handled. Toilets shall be equipped with adequate hand washing facilities. Sanitary facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided.	A	
59	3.4.5	Hand hygiene facilities shall be provided and shall adress, at a minimum: - adequate number of wash basins - suitably located at access points to and/or within production areas - sole use for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on hazard analysis and assessment of associated risks.	A	Hazard analysis - personnel and environment (Food safety and quality book, version 1 , chapter 2.4.3 dated 19.01.2023) In the plant, each entrance to the production area is preceded by a sanitary lock, where a system of washing shoes, hands and hand disinfection is enforced. In addition, there are washbasins located exclusively for hand hygiene. In further production areas there are also washbasins equipped with soap and disinfectant dispensers. The number of sinks is adequate to the nature of production.
60	3.4.6	Hand hygiene facilities shall provide: - running potable water at an appropriate temperature - appropriate cleaning and disinfection equipment - appropriate means for hand drying.	A	
61	3.4.7	Where the processes require a higher standard of hygiene, the hand washing equipment shall provide, in addition: - hand contact-free fittings - hand disinfection - waste container with hand contact-free opening.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
62	3.4.8	Based on hazard analysis and assessment of associated risks, a program shall be in place to control effectiveness of hand hygiene.	A	
63	3.4.9	Where it is justified by risk assessment, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.	A	
64	4.1.1	All requirements related to food safety and product quality, within the defined agreement with customers, and any revision of these clauses, shall be communicated to and implemented by each relevant department.	A	
65	4.1.2	In accordance with customer requirements, the senior management shall inform their affected customers, as soon as possible, of any issue related to product safety or legality, including non-conformity/ies identified by competent authorities.	A	
66	4.2.1.1	Specifications shall be available and in place for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	C	Specifications of the finished product (Annex 1 to IGMP-01-17) 1/ Chicken tenderloin class A , product code 1-2-3-1-1 2/ / Chicken carcass class A , product code 1-1-0-1-1. 3/ Single chicken fillet Class A, product code 1-2-1-1-1. Deviation: No date of approval of finished product specifications: chicken tenderloin class A ... Odchylenie: Brak daty zatwierdzenia specyfikacji wyrobu gotowego: polędwiczki z kurczaka klasa A

N°	Reference	IFS requirement	Evaluation	Explanation
67	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be in place and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specification in case of any modification related to: - raw materials - formulas/recipes - processes which impact the finished products - packaging materials which impact the finished products.	A	
68	4.2.1.3	KO N° 4: Specifications shall be available and in place for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and be in compliance with legal requirements and, if existing, with customer requirements.	C	Packaging specifications: 1/ LDPE film - BRC Certificate - valid until 19.12.2023 + traceability test dated 20.10.2023+ test report No. DOJ-531-298/21 dated 22.07.2021 migration test+ test report No. 4077/12/2018/M/1 dated 07.01. 2019 microbiological purity test (number of aerobic mesophilic bacteria, total microbial count, Enterobacteriaceae count, yeast and mold count) + declaration of conformity + technical specification of 1000x600x0.040 LDPE plastic bags. Specifications are subject to periodic verification. During the audit, the specification verification system was familiarized with. Verification of specifications takes place 1 time per year. There were no outdated specifications during the audit. The plant does not use food additives. Regulation: IGMP-01- 17 Manual for handling specifications (version 1 dated 01.03.2023) Deviation: Company has not developed specifications for raw material: poultry livestock ... Odchylenie: Firma nie opracowała specyfikacji na surowiec: żywiec drobiowy
69	4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
70	4.2.1.5	Where customers specifically require that products are “free from” certain substances or ingredients (e.g. gluten, pork, etc.), or that certain methods of treatment or production are excluded (e.g. GMOs), verifiable procedures shall be in place.	NA	No specific customer requirements
71	4.2.2.1	KO N° 5: Where there are customer agreements related to: - product recipe (including raw materials characteristics) - process - technological requirements - packaging - labelling these shall be complied with.	A	Specifications of finished products include: organoleptic requirements, physicochemical requirements, microbiological requirements, packaging method, storage conditions, labeling and shelf life - Regulation MR 2073 dated 08/03/2020 - latest update. The parameters specified in the specifications are also an outline of the product recipe. Production processes are described in procedure PQ-22 Production process and control of operations, for which detailed instructions for production activities have been developed. Recipients accept the manufacturer's specifications and have no additional microbiological, physicochemical, organoleptic or packaging requirements (in accordance with Commission Regulation (EC) No. 2073/2005 of 2005, as amended, and Regulation 2073 of 08.03.2020). Acceptance of the manufacturer's specifications is documented on the specification.
72	4.3.1	For each new development or modification of products, a hazard analysis and assessment of associated risks shall be conducted.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
73	4.3.2	The product development/ modification process shall result in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. This includes factory trials and product testing. The progress and results of product development/modification shall be recorded.	A	The company has developed Procedure PQ-12 (version 1, dated 20.01.2023): Product Design and Development Procedure and the Design and Development Charter (Appendix1 to PQ-12, version 1 dated 01.03.2023). In the case of development, modification or design of a new product, a risk analysis is conducted. All changes are analyzed by the HACCP Team, confirmed by the HACCP Team Chairman. Storage trials are conducted. Shelf life is determined based on already approved projects, regulatory requirements and after testing in an accredited laboratory. Packaging for new designs is standard and used for all products. The label for the new product is designed in terms of graphics and content. All relevant information placed on the label is checked by the Supervisor and finally approved by the Quality Department and Production Manager. Labels contain sufficient information for the customer, including: name and address of the plant, veterinary number of the plant, name of the product, expiration date, net weight, storage conditions, instructions for preparation of the product: should be consumed after heat treatment, batch number in accordance with Reg. 1337/2013 In fact, the design of new products has not been found since the start of production. By design, products for which the introduction of, for example, glass packaging is required are not implemented. Storage testing: - Schedule for storage sampling for 2023- criteria: Salmonella spp and Listeria monocytogenes (limit absent in 25g), E. coli count (limit 50 cfu/g), OLD (limit not more than $5x10^6$), campylobacter (not more than 1000 cfu/g). Frequency: once a year for the assortment (quarter, fillet, wing, carcass, offal) - Test report No. 6091/10/23 dated 17.10.2023 - chicken breast fillet, storage test after 8 days, lot number 2023/271/52/2.

N°	Reference	IFS requirement	Evaluation	Explanation
74	4.3.3	Shelf-life tests or adequate validation through microbiological, chemical and organoleptic evaluation, shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. In accordance with this evaluation, the shelf-life shall be established.	A	
75	4.3.4	A procedure shall be in place to ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	A	Analyzed the data on the label: - Chicken carcass short bulk class A fresh refrigerated - lot number 2023/298/30/13 , to be consumed by 31.10.2023, to be stored at 0 to +4°C, origin Poland, to be consumed after heat treatment, veterinary number of the establishment, address of the manufacturer, net weight.
76	4.3.5	Recommendations for preparation and/ or use of food product instructions shall be established, where appropriate.	A	
77	4.3.6	The company shall demonstrate through studies and/ or perform relevant tests to validate nutritional information or claims which are declared on labelling, throughout the shelf life of the products.	A	
78	4.3.7	In the event of changes to process characteristics or product formulation, including rework and/or packaging materials, the company shall ensure that the food safety and product quality requirements are complied with. Labelling shall be reviewed and adapted when necessary.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
79	4.4.1	The company shall control purchasing processes to ensure that all externally sourced raw materials, semi-finished products, packaging materials and services, which have an impact on food safety and product quality, conform to defined requirements.	A	Live animals are received at the plant in the form of live poultry-chicken. Proper welfare conditions are ensured - loading on the means of transport, transport of live animals, unloading of live animals, hanging, dehorning. The pre-slaughter examination is done on the poultry farm and at the designated pre-slaughter examination site, on the unloading and hanging of live stock. This is done by an authorized, trained and designated veterinarian. A veterinarian is also designated for post-slaughter examination. The veterinarians release the livestock for slaughter and the meat after slaughter for human consumption. The purchase of raw material is contracted in advance at the poultry farm. When the chickens reach the appropriate age and weight, they undergo veterinary examinations and receive a health certificate issued to the batch of animals with a specific delivery date. An HDI document is issued. Analyzed using the example of the purchase of raw material on 01.06.2023 , supplier code ZZ-MSU/41/05/23, HDI 64/23, delivery lot number 2023/152/41/3. Slaughter date 01.06.2023. Quantity 90474kg. Livestock evaluation sheet/reception and evaluation of livestock (Annex 4 to IGMP-01-03, version 1 dated01.03.2023) - dated 01.06.2023
80	4.4.2	A procedure for the approval and monitoring of suppliers (internal and external) shall be in place. The approval and monitoring procedure shall contain clear assessment criteria, such as: - audits performed by an experienced and competent person - certificates of analyses - supplier reliability - complaints - required performance standards.	A	PQ-13 version 1 dated 20.01.2023: Selection, evaluation and verification of suppliers

N°	Reference	IFS requirement	Evaluation	Explanation
81	4.4.3	The results from the supplier assessments shall be reviewed regularly and this review shall be justified by risk assessment. Records of the reviews and the consequential actions of assessment shall be documented.	A	Risk analysis for suppliers of raw materials and packaging (appendix 5 to PQ-13 version 1 dated 01.03.2023). The risk assessment is reviewed a minimum of once a year and during the ongoing review and evaluation of a specific supplier. The last assessment of a livestock supplier: Audit of poultry livestock supplier (Annex 4 to PQ 13)- supplier Krystian Stefaniuk - audit No. 1/2023- score 97/100 points (97%) approved 07.09.2023 Supplier assessment sheet dated 01.03.2023 - supplier Krystian Stefaniuk.
82	4.4.4	The purchased raw materials, semi-finished products and packaging materials shall be checked in accordance with the existing specifications and, justified by risk assessment, for their authenticity. The schedule of these checks shall take into account, at a minimum, defined food safety and product quality risks. The frequency and/or scope of sampling shall be based on: - the impact of the raw materials, semi-finished products and packaging materials on the finished product - the supplier's status.	A	
83	4.4.5	The purchased services shall be checked in accordance with the existing specifications. The schedule of these checks shall take into account, at a minimum: - the defined service requirements - the supplier's status (according to its assessment) - the impact of the service on the finished product.	A	Example of services: - ELIS - lease and laundering of clothes - contract 28.02.2023 - CEDROB SA - collection of sludge waste and UPPZ - contract 20.03.2023 - STEF TRANS Janusz Stefaniuk - transportation services - contract 01.03.2023 - Sala Weselna Jurkowscy - catering services - contract 01.04.2023

N°	Reference	IFS requirement	Evaluation	Explanation
84	4.4.6	Where a company outsources part of product processing and / or primary packaging and/or labelling, the company shall have it documented in the food safety and quality management system and ensure control over such processes to guarantee that food safety and product quality are not compromised. Control of such outsourced processes shall be identified and documented. When required by the customer, there shall be evidence that he has been informed and has agreed to such outsourced process.	NA	The company does not outsource processes
85	4.4.7	A written agreement shall be in place, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, sampling and analyses.	NA	The company does not outsource processes
86	4.4.8	The company shall approve the supplier of the outsourced processes through: - certification against IFS Food or other GFSI recognised food safety certification standard or - documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	NA	The company does not outsource processes
87	4.5.1	Based on hazard analysis, assessment of associated risks and intended use, the company shall define the key parameters for the packaging materials in detailed specifications complying with the current relevant legislation and other relevant hazards or risks. The company shall check and verify the suitability and existance of functional barrier(s) of the consumer unit packaging material for each relevant product tests/analysis such as: - organoleptic tests - storage tests - chemical analyses - migration test results.	A	The products are packed in plastic packaging (MAP, vacuum) and plastic containers lined with a plastic bag. Checked: LDPE film - BRC Certificate - valid until 19.12.2023 + traceability test dated 20.10.2023+ test report No. DOJ-531-298/21 dated 22.07.2021 migration test+ test report No. 4077/12/2018/M/1 dated 07.01. 2019 microbiological purity test (number of aerobic mesophilic bacteria, total microbial count, Enterobacteriaceae count, yeast and mold count) + declaration of conformity + technical specification of 1000x600x0.040 LDPE plastic bags.

N°	Reference	IFS requirement	Evaluation	Explanation
88	4.5.2	For all packaging materials which could have an impact on products, certificates of conformity shall exist which attest conformance with legal requirements. In the event that no specific legal requirements are applicable, evidence shall be available to demonstrate that packaging materials are suitable for use. This applies for packaging materials which could have an influence on raw materials, semi-finished and finished products	A	
89	4.5.3	The company shall ensure that the used packaging and labelling corresponds to the product being packed and comply with agreed customer product specifications. This shall be regularly checked and documented.	A	
90	4.6.1	The company shall investigate the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and/or quality could be compromised, appropriate control measures shall be implemented. The effectiveness of the implemented measures shall be periodically reviewed (e.g. extremely dusty air, strong smells).	A	The plant is located away from other buildings in a rural area, adequately protected from contamination and in good technical condition. A regional road runs next to the plant , without affecting the safety of production. Regular scheduled maintenance work is carried out. External roads of the location are adequately paved and maintained in good condition. The external security of the buildings is adequate. The location is approved by the relevant authorities. The plant environment is included in the internal audit plan. The plant environment is kept in order, plants and lawns are trimmed. No outdoor storage, proper refrigeration facilities, pipeline entrance, etc. properly secured.
91	4.7.1	All external areas of the factory shall be clean, tidy and maintained in good condition. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
92	4.7.2	Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be justified by risk assessment to ensure that there are no contamination risks or adverse effects on food safety and quality.	A	
93	4.8.1	A site map covering all buildings of the facility shall be available. Plans shall be in place that clearly describe the process flows of: - finished products - packaging materials - raw materials - personnel - waste - water	A	

N°	Reference	IFS requirement	Evaluation	Explanation
94	4.8.2	The process flow, from receipt of goods to dispatch, shall be established, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging material, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through effective measures.	A	The plant is single-story with a separate area for receiving livestock and slaughtering from the cutting and packaging department. The slaughterhouse has separate social areas for slaughter employees. The office-administrative part is located in a separate part of the building with a passage to the production areas through a lock for quality control employees and visitors. As of the date of the audit, no changes had been registered in the risk zoning. Plans of the plant show the routes and areas required by the standard. During the audit, the plan of the plant was reviewed - the plan approved by the District Veterinarian in Węgrów on 2021.04.07 . Guests, drivers and visitors to the company at the outset are informed about the rules of the plant, health declarations are used. Each time people entering the premises of the plant are accompanied by a guide from the company (IGHP 01-09 Hygiene rules for visitors to the plant (version 1 of 01.03 . 2023). The movement of personnel, raw materials and packaging does not adversely affect product safety. Production and storage rooms are of adequate size maintained in good working order. . Plant premises are adequate to perform all work in a hygienic and safe manner. In addition, flowcharts-technology diagrams-define processes and mark zones. A Plan of premises defining areas (zones)-developed 02/2023-is available, defining the routes of processes and zones in the plant The plant regularly audits poultry livestock suppliers in accordance with the established plan. Above and beyond this, the poultry houses and farms from which the plant buys livestock are under the constant supervision of a veterinarian, who assesses the suitability of the hens for human consumption. Livestock is also subject to pre-slaughter inspection at the plant for welfare and suitability for human consumption. Example: 1/ Audit of supplier of poultry livestock (Annex No. 4 to PQ 13)-supplier Krystian Stefaniuk - audit No. 1/2023- score 97/100 points (97%) approved 07.09.2023 Supplier evaluation sheet dated 01.03.2023 - supplier Krystian Stefaniuk.

N°	Reference	IFS requirement	Evaluation	Explanation
95	4.8.3	In the case of areas sensitive to microbiological, chemical and physical risk(s) which is/are justified by risk assessment, they shall be designed and operated to ensure product safety is not compromised.	NA	No high-risk areas
96	4.8.4	Laboratory facilities and in-process controls shall not affect product safety.	A	
97	4.9.1.1	Premises where food products are prepared, treated, processed and stored shall be designed and constructed to ensure food safety.	A	The manufacturing plant is of adequate size, location, construction and design. The plant's construction and design is suitable for manufacturing safe and legal products. The plant is located near other buildings, adequately protected from contamination and in good working order. Regular scheduled renovation work is carried out. The location's external roads are adequately paved and maintained in good condition. The external security of buildings is adequate. The location is approved by the relevant authorities. The layout of rooms and machinery has been designed so that technological processes run efficiently and without unnecessary waste of energy and other utilities. The floors in the production rooms have been made so that they can be kept clean, and the walls are made of easily washable materials. The design ensures food safety.
98	4.9.2.1	Walls shall be designed and constructed to prevent the accumulation of dirt, reduce condensation and mould growth, and facilitate cleaning.	A	
99	4.9.2.2	The surfaces of walls shall be in good condition and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	A	
100	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning.	A	
101	4.9.3.1	Floor covering shall be designed to meet production requirements and shall be in good condition and easy to clean. Surfaces shall be impervious and wear-resistant.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
102	4.9.3.2	The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be easy to clean and designed to minimise the product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants).	D	Non-compliance: MAP packing room- a small ponding of water on the floor was observed ... Pomieszczenie pakowania MAP- zaobserwowano małą zastoinę wody na posadzce
103	4.9.3.3	Water or other liquids shall reach drainage, using appropriate measures without difficulties. Puddles shall be avoided.	A	
104	4.9.3.4	In food handling areas, machinery and piping shall be arranged so that waste water, if possible, to flow directly into a drain.	A	
105	4.9.4.1	Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps etc.) shall be constructed to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks.	A	
106	4.9.4.2	Where false ceilings are used, an access to the vacant area shall be provided in order to facilitate cleaning, maintenance and inspections for pest control.	NA	No suspended ceilings
107	4.9.5.1	Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in good condition.	A	
108	4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.	A	
109	4.9.5.3	Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easily removable, good condition pest screens or other measures to avoid any contamination.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
110	4.9.5.4	In areas where unpackaged products are handled, windows shall be protected against breakage.	A	
111	4.9.6.1	Doors and gates shall be in good condition and easy to clean. They shall be constructed of non-absorbent materials to avoid: - splintering parts - flaking paint - corrosion.	A	
112	4.9.6.2	External doors and gates shall be constructed to prevent the access of pests; they shall be self-closing, unless non-essentiality is justified by risk assessment.	A	
113	4.9.6.3	Plastic strip curtains, separating the internal areas shall be in good condition and easy to clean.	A	
114	4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.	A	
115	4.9.8.1	Adequate natural and/or artificial ventilation shall be in place in all areas.	A	
116	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and checked, cleaned or replaced as necessary.	A	
117	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	A	
118	4.9.8.4	Dust extraction equipment shall be installed in areas where considerable amounts of dust are generated.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
119	4.9.9.1	Water which is used as an ingredient in the production process, or for cleaning, shall be of potable quality at the point of use and supplied in sufficient quantity; this also applies to steam and ice used within the production area.	A	The company has developed Procedure PQ 16 Supervision of Process Water Quality (version 1 dated 20.01.2023), Water Testing Schedule - Microbiology for 2023 developed on 20.01.2023 and Water Testing Schedule - Physicochemistry for 2023 . Microbiological limits were set: total microbial count - 200 cfu/100 ml, E. coli- 0 cfu/100ml, fecal enterococci count - 0 cfu/100ml, coliform count - 0 cfu/100 ml, Cl. Perfringens- 0 cfu/100ml. Physicochemical limits were determined: taste- acceptable, odor- acceptable, pH- 6.5-9.5, chlorides- 250mg/l, electrical conductivity- 2500µS/cm, color, turbidity- 1, ammonium ion- 0.5 mg/l, manganese- 50 µg/l, iron- 200 µg/l, nitrites- 0.5 mg/l, nitrates- 50mg/l, free chlorine- 0.3 mg/l. The plant uses water drawn from its own intake and public water supply (emergency supply). Water is tested 4 times a year from various points in the production zone for microbiological and physicochemical requirements. Water tests reviewed were: 1/ Test report No. 8099/08/23 dated 29/08/2023 Microbiological and physicochemical testing. 2/ Test report No. 3426/07/23 dated 12.07.2023 Extended physicochemical and microbiological examination. In addition: heavy metals, chloroform, acrylamide, benzene, cyanides, epichlorohydrin, calcium and magnesium, OWO, mercury, copper, chromium, aluminum, cadmium, nickel, boron, sodium, pesticide residues and others.
120	4.9.9.2	Recycled water which is used in the process, shall not pose a contamination risks.	NA	The plant does not use recycled water or water unfit for human consumption
121	4.9.9.3	The quality of water (including recycled water), steam or ice shall be monitored following a sampling plan on hazard analysis and assessment of associated risks.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
122	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the drinking water system nor allow the possibility of reflux, to avoid contamination of potable water sources or factory environment.	NA	The plant does not use recycled water or water unfit for human consumption
123	4.9.10.1	The quality of compressed air that comes in direct contact with food or primary packaging material shall be monitored based on hazard analysis and assessment of associated risks. If gases are used, they shall demonstrate adequate safety and quality through a declaration of compliance and shall be suitable for the intended use.	A	The company does not use compressed air to contact the product or direct packaging. MAP packaging uses a mixture of gases (70% oxygen and 30% CO2). The manufacturer of the gases is Air Products Ltd. The Safety Data Sheet for the gases used No. SDS 300000082967 dated 2022.03.16. was examined, and the Certificate of Conformity dated 19.01.2023 - expiration date of the certificate 19.01.2025 was examined. Analysis of gases used in processes conducted on 19.01.2023.
124	4.9.10.2	Compressed air shall not pose contamination risks.	A	
125	4.10.1	Based on hazard analysis and assessment of associated risks, cleaning and disinfection schedules shall be available and implemented. These shall specify: - objectives - responsibilities - the products used and their instructions for use - dosage of cleaning and disinfection chemicals - the areas to be cleaned and/ or disinfected - cleaning and disinfection frequency - documentation requirements - hazard symbols (if necessary).	A	Based on observations, effective implementation of cleaning and disinfection processes was found throughout the plant. Washing process (main processes): collection of organic residues, rinsing with warm water, pressure washing with a solution of a chemical agent, application of active foam, scrubbing and cleaning, rinsing with hot water. Before each washing of the machine, components are opened and disassembled in accordance with the design and instructions of the machine. Upon completion of all washing and disinfection operations, the person performing washing and disinfection records in the Washing and Disinfection Register the confirmation of the performed operations, which is verified by a supervisory employee. The sanitary procedure for washing and disinfection (PGHP-01, version 1, dated 01.03.2023) and the general plan for washing the plant (IGHP-01-02 version 1, dated 01.03.2023) are in force at the plant . The company has developed a package of instructions and procedures for cleaning and disinfection. Individual instructions cover the cleaning and disinfection of individual machines and equipment, as well as rooms. The self-

N°	Reference	IFS requirement	Evaluation	Explanation
				propelled washing stations used take the appropriate portion of the agent, the stations are equipped with a dosing system. Washing is carried out by trained company employees. Examined: - List of cleaning agents and their use (IGHP-01-05) , - Instructions for handling of agents and hygienic equipment for washing and disinfection (IGHP-01-06), - Instruction for cleaning and disinfection (IGHP-01-04, version 1 dated 01.03.2023). - Washing and disinfection report (Annex 1 to IGHP 01-04)- records of washing and disinfection activities for the days of 16.10.2023, 17.10.2023, 18.10.2023, 19.10.2023 and 20.10.2023 for various rooms and facilities of the plant (e.g., cutting hall, unloading of livestock, receiving of livestock, dehorning and trimming hall, slaughter sanitary sluice, post-slaughter processing hall and others). The frequency of cleaning and disinfection was determined based on the risk analysis. The effectiveness of cleaning and disinfection is monitored, among other things, by performing swab tests from various working surfaces. Frequency of testing and microbiological limits are recorded in the Schedule for testing microbiological cleanliness of employees' hands and production surfaces (Appendix 3 to IQ-10-02) developed on 23.01.2023. Limits: total microbial count - ≤10 cfu/cm², Enterobacteriaceae count - ≤4 cfu/cm². Testing schedule for production area- Listeria monocytogenes, Salmonella spp - year 2023 - developed 22.01.2023 Limits: no detection in the tested area. Reviewed: - Test report No. 84/10/23 dated 02.10.2023 Sample: swabs from surfaces (diaphragm opener, steakhouse, gastric cleaning table, weight binder belt, stirrup from chicken cutting line, chicken fillet conveyor, clean E2 container, cymber). Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²). - Test report No. 85/10/23 dated 02/10/2023 Sample: surface swabs (slaughter knife blade, chicken carcass separation knife blade, worker knife blade). Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²). - Test report No. 80/10/23 dated 02/10/2023 Sample : surface swabs

N°	Reference	IFS requirement	Evaluation	Explanation
				(worker's hands). Tested parameters: number of Enterobacteriaceae (result <1 cfu/cm²), total number of microorganisms (result <1 cfu/cm²). - Test report No. 5950/09/23 dated 20.09.2023 Sample: swab from surface (carcass binder tape, slaughter knife, filleting table top. Tested parameters: presence of Listeria monocytogenes- result not detected. - Test report No. 5949/09/23 dated 20.09.2023. Sample: swab from surface (slaughter knife blade, trailer, filleting table top). Tested parameters: presence of Salmonella spp - result not detected. - Test report No. 5946/09/23 dated 20.09.2023. Sample: swab from surface (work clothes) . Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total number of microorganisms (result <1 cfu/cm²). Laboratory Biochemist - AB400 accreditation. Cleaning equipment is separated to individual risk zones and is divided by color, appropriate for use and hygienically stored. Cleaning swabs are conducted once a month at a set frequency based on the risk analysis (according to the schedule). Trends of cleaning and disinfection effectiveness are kept. In addition, the effectiveness of cleaning and disinfection is checked visually, the pH after rinsing is tested. Washing is carried out by trained employees of the company. They disassemble and assemble equipment and production lines after cleaning. Disinfection is carried out after the completion of production in a particular department.
126	4.10.2	Cleaning and disinfection shall result in effectively cleaned premises, facilities and equipment. Defined methods shall be adequately implemented, documented and monitored.	A	
127	4.10.3	Monitoring records for cleaning and disinfection shall be available.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
128	4.10.4	Only qualified personnel shall be allowed to undertake cleaning and disinfection. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	A	
129	4.10.5	The effectiveness of the cleaning and disinfection measures shall be verified and justified by risk assessment. The verification shall be based on an appropriate sampling schedule and shall consider: - visual inspection - rapid testing - analytical testing methods. Resultant corrective actions shall be documented.	A	
130	4.10.6	Cleaning and disinfection schedules shall be reviewed and modified, in the event that changes occur products to products, processes or cleaning and disinfection equipment, if necessary.	A	
131	4.10.7	The intended use of cleaning and disinfection utensils shall be clearly identified. Cleaning and disinfection utensils shall be used in a way that avoids contamination.	A	
132	4.10.8	Safety Data Sheets and instructions for use shall be available for chemicals and cleaning and disinfection agents. Personnel responsible for cleaning and disinfection shall be able to demonstrate their knowledge of such instructions, which shall always be available on site.	A	safety data sheets: 1/ DUO TOUCH- version 1, update date 01.03.2023 2/ ANTI-GERM FOAM PK- version 1, update date 01.03.2023 3/ ANTI GERM FOAM CL-320- version 1, update date 01.03.2023

N°	Reference	IFS requirement	Evaluation	Explanation
133	4.10.9	Cleaning and disinfection chemicals shall be clearly labelled, used and stored appropriately, to avoid contamination.	C	Storage of chemicals is covered by restricted access. Chemicals are accessed by designated persons. Chemicals are stored and labeled properly. Abbreviated safety data sheets, instructions for use, safety instructions, protective clothing are available in the warehouse. Employees from the company directed to cleaning have the appropriate training - the last 29.09.2023 by the supplier of means. Agents with a strong odor do not use Deviation: Sanitary sluice at the entrance to production areas- observed a canister of chemical without protection against unauthorized use ... Odchylenie: Śluza sanitarna przy wejściu do obszarów produkcyjnych- zaobserwowano kanister ze środkiem chemicznym bez zabezpieczenia przed nieuprawnionym użyciem
134	4.10.10	Cleaning and disinfection activities shall be carried out in periods of non-production. If this is not possible, these operations shall be controlled in order not to affect the products.	A	
135	4.10.11	Where a company hires a third-party service provider for cleaning and disinfection activities, all requirements specified above shall be clearly defined in the service contract.	NA	The company does not use an outside firm.
136	4.11.1	A waste management procedure shall be in place to avoid cross contamination.	A	IGMP-01-15 (version 1 dated 01.03.2023) Waste handling instructions and UPPZ.
137	4.11.2	All local legal requirements for waste disposal shall be met.	A	
138	4.11.3	Food waste and other waste shall be removed as quickly as possible from areas where food is handled. The accumulation of waste shall be avoided.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
139	4.11.4	Waste collection containers shall be clearly marked, suitably designed, in a good state of repair, easy to clean, and where necessary disinfected.	A	
140	4.11.5	If a company decides to separate food waste and to reintroduce them into the feed supply chain, adequate measures or procedures shall be implemented to prevent a contamination or deterioration of this material.	A	
141	4.11.6	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorised third parties only. Records of waste disposal shall be kept by the company.	A	
142	4.12.1	The products being processed shall be protected against physical contamination, which includes but is not limited to: - environmental contaminants - oils or dripping liquids from machinery - dust spills. Special consideration shall also be given to product contamination risks caused by: - equipment and utensils - pipes - walkways - platforms - ladders. If, for technological characteristics and/or needs, it is not possible to protect the products, appropriate control measures shall be defined and applied.	A	
143	4.12.2	KO N° 6 Based on hazard analysis and assessment of associated risks, procedures shall be in place to avoid contamination with foreign material. Contaminated products shall be treated as non-conforming products.	A	The company does not use metal detectors or X-rays. Based on a hazard analysis, a low risk of foreign body contamination was estimated. Procedures and instructions have been developed and personnel trained to avoid foreign body contamination. Visual assessment of plastic items, glass items, wooden pallets, metal items (e.g. knives, scissors, pens) is conducted. Based on the hazard analysis, it was determined that there is a low risk of metal contamination of the product during carcass cutting and meat slicing. Knives

N°	Reference	IFS requirement	Evaluation	Explanation
				and cutting parts of machines are under control. Meat elements are directed to further processing and to the customer's processing of the elements (slicing, trimming).... Based on the hazard analysis, the decision tree and the lack of complaints from customers in terms of metal particles, it has been determined that there is no need for a metal detector at this point, but the company plans to purchase the device. There have been no complaints about the presence of metal in the product. Employees have been trained in handling foreign bodies- 24.04.2023. The company is in the process of specifying the need for the purchase of a metal detector and plans to start metal detection. The company has developed Procedure PQ-17 Handling Glass, Wood Fragile Material (version 1 dated 20.01.2023) and List of Glass, Wood and Other Fragile Items (Appendix 1 to PQ-17 version 1 dated 01.03.2023). A Glass and Fragile Plastic Policy (appendix 3 to PQ-17), a Glass Record Register (appendix 4 to PQ-17), and an Incident Protocol for broken glass/brittle plastic/sharp metal damage (appendix 2 to PQ-17) were also developed. In order to minimize the risk of breakage, the plant has banned all glass objects from the production and storage areas. Employees wearing glasses or contact lenses inspect their condition each time before starting work and after finishing work In case of damage , fall they immediately report such situation to the manager. Employees of the quality control department during the daily pre-operational and intra-operational assessment check the technical condition of the equipment for compliance with the list , damage to wooden, glass and plastic components and employees in possession of watches, cell phones. All observed abnormalities in the documentation of Preoperative Inspection or Intraoperative Inspection. Checked: - Preoperative Control (Appendix 1 to IQ-10-02 version 1 dated 01/03/2023) dated 11/10/2023. The procedure described in the Procedure for dealing with breakage: stopping production, restricting movement, removing products and contaminants, changing clothing and footwear, transferring products for disposal. The Procedure also includes a List of glass and hard plastic by room.

N°	Reference	IFS requirement	Evaluation	Explanation
				Glass is protected from breakage with a specialized film. The fluorescent light bulbs used in the company do not pose a threat to the product - they are properly protected by covers. Supervision of knives is carried out. Knives are inspected for technical condition by the Foreman, Production Manager and Quality Control Department. Inspection of technical condition is carried out in accordance with the Instruction for supervision of tools and small equipment (IGMP-01-16 version 1 dated 01.03.2023), and records of inspections are carried out on the form of Inspection , replacement of tools and small equipment and quantity and technical condition (attachment to IGMP-01-16). Checked using the example of records dated 12.10.2023 for the cutting department. Change of knives to break (red knives) and after break (blue knives) is used. Collected knives are assigned to an employee and marked with a number. Knives collected and returned and their technical condition are inspected. Knives with breakable blades were not found, and a rule was adopted about not using such knives. The company has also developed rules to monitor the technical condition of other metal components that are used during production. Such equipment includes the cutting line, slaughter line. Inspection of knives is carried out before the start of work, during after the breakfast break - changing the color of the knife and after the end of work. In the last year, there were no complaints about the presence of foreign bodies. Screens are not used in production lines. Knives with breakable blades were not found and are not used. Staples, paper clips and pins are not used. Wooden items are under supervision and used only in the designated area - raw material and packaged product. An evaluation of pallets is conducted before they are allowed to be used in the area of the packaged product. Wooden pallets are used in production to collect the finished packaged product. The condition of wooden pallets is constantly monitored. The company has assessed the level of risk of product contamination from wooden pallets as low. Effective procedures have been implemented to prevent contamination of raw materials with packaging material. Packaging materials used in the company have the relevant approvals, approvals,

N°	Reference	IFS requirement	Evaluation	Explanation
				certificates AND migration tests. Irregularities in this regard were not found. Materials packed in transport packaging such as stretch film, cardboard boxes, cardboard corners, etc. are removed in the warehouse , and then transferred in usable condition to production areas (packaging department). There is no risk of product contamination with transport packaging material. Portable small equipment , e.g. pens, cell phones are under control, only issued by the plant. Pens detectable by a metal detector are used, without detachable parts. The use of correct pens in the production area - registered - was found.
144	4.12.3	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection in order to avoid subsequent contamination. Detectors shall be subjected to regular maintenance to avoid malfunction.	A	
145	4.12.4	The adequate accuracy of all equipment and methods designed to detect and/or eliminate foreign material, shall be specified. Functionality checks of such equipment and methods shall be carried out regularly. In case of malfunction or failure, corrective actions shall be defined, implemented and documented.	A	
146	4.12.5	Potentially contaminated products shall be isolated. Access and actions for the further handling or checking of these isolated products shall be carried out only by authorised personnel according to defined procedures. After this check, contaminated products shall be treated as non-conforming products.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
147	4.12.6	In areas where raw materials, semi-finished and finished products are handled, the use of glass and/or brittle materials shall be excluded; however where the presence of glass and/or brittle materials cannot be avoided, the risks shall be controlled and the glass and/or brittle materials shall be clean and pose no risks to product safety.	A	
148	4.12.7	Based on hazard analysis and assessment of associated risks, preventive measures shall be in place for the handling of glass packaging, glass containers or other kinds of containers in the production process (turn over, blow, rinse, etc.). After this process step there shall be no further contamination risks.	NA	The plant does not use glass packaging
149	4.12.8	Procedures shall be in place describing the measures to be taken in case of glass breakage and/or brittle material. Such measures shall include identifying the scope of goods to be isolated, specifying authorised personnel, cleaning the production environment and releasing the production line for continued production.	A	
150	4.12.9	Breakages of glass and brittle material shall be recorded. Exceptions shall be justified and documented.	A	
151	4.12.10	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.	NA	The company does not use optical inspection
152	4.12.11	In areas where raw materials, semi-finished and finished products are handled, the use of wood shall be excluded; however where the presence of wood cannot be avoided, the risks shall be controlled and the wood shall be clean and pose no risks to product safety.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
153	4.13.1	Site infrastructure and operations shall be designed and built to prevent pest infestation.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
154	4.13.2	The company shall have adequate pest control measures in place which shall be in compliance with local legal requirements and shall take into account, at a minimum: - factory environment (potential pests) - type of raw material/finished products - site plan with area for application (bait map) - constructional designs susceptible for pest activity, such as ceilings, cellars, pipes, corners - identification of the baits on site - responsibilities, in-house/ external - agents used and their instructions for use and safety - frequency of inspections - rented storage if applicable. The pest control measures shall be based on hazard analysis and assessment of associated risks.	A	Pest control was entrusted to an external specialized company Dezynfast Krystian Kuźmicki, which was contracted on 08.11.2020. The company developed a Pest Control Program and a hazard analysis, based on which the number of pest monitoring devices, their location and frequency of inspections were determined. Inspections by the inspector take place at a frequency of once a month. The last one took place on 29.09.2023. Approved preparations are used for monitoring devices, checked by example: - Safety Data Sheet for Muskil cube - ready-to-use rodenticide in the form of bait blocks - bromadiolone and difenacoum - version 10, dated 05.12.2022. A Plant Plan with marked locations for application of pest activity monitoring devices-approved 01.03.2023 (developed 08.11.2022) is available. Applied : - deratization feeders : zone I (fence) - 55 pieces, zone II (building perimeter) - 39 pieces - rodent traps- 16 pieces - sticky traps for running insects- 9 pieces - insecticide lamps with sticky cartridges- 14 pieces. DDD stations, pest catchers, insecticidal lamps are distributed properly. Chemicals - poisons are replenished as needed in the outdoor area. Insecticidal devices are located properly, Only sticky devices are used. Sticky insecticide lamps are replaced periodically. Fluorescent lamps are replaced 1 time per year. Plant coordinators for daily monitoring of devices have been appointed and trained : first training 07.03.2023 (2 people) and second training 17.04.2023 (additional 4 people). Protection against birds was recorded in the procedure : Prevention and control of other pests, where the threat was also analyzed. It was considered that the threat is low, no bird activity or incidents were recorded in this area. Annual trend analysis will be performed after the inspector's last visit in December 2023 for the entire 2023 period. The analysis for 2022 has not been carried out because the plant started production at the beginning of 2023. An analysis and observation of pest activity trends is being conducted on an ongoing basis with each inspector visit.

N°	Reference	IFS requirement	Evaluation	Explanation
155	4.13.3	Where a company hires a third-party service provider for pest control, all requirements specified above shall be clearly defined in the service contract. A person at the company shall be appointed and trained to monitor the pest control measures. Even if the pest control service is outsourced, responsibilities for the necessary actions (including ongoing supervision of pest control activities) shall remain within the company.	A	
156	4.13.4	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken.	A	
157	4.13.5	Baits, traps and insect exterminators shall be fully functioning, sufficient in number, designed for purpose, placed in appropriate positions and used in a way that avoids any contamination risks.	A	
158	4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.	A	
159	4.13.7	The effectiveness of the pest control measures shall be monitored, including trend analysis, to allow timely appropriate actions. Records of this monitoring shall be available.	A	
160	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for conformity against specifications and a determined inspection plan. The inspection plan shall be justified by risk assessment. Records of those inspections shall be available.	A	IGMP-01-02, version 2, dated 01.06.2023: Instructions for the receipt and storage of auxiliary materials and packaging. IGMP-01-03, version 1 dated 01.03.2023: Instructions for purchasing and receiving poultry livestock.

N°	Reference	IFS requirement	Evaluation	Explanation
161	4.14.2	The storage conditions of raw materials, semi-finished, finished products and packaging materials shall correspond to product specification and shall not have any negative impact on other products.This shall be defined in an implemented and maintained system.	A	Storage of raw meat and products is carried out at reduced temperature. All warehouses, cold stores/freezers are designed for storage/storage of products in frozen form (temperature below (-18) deg C or chilled (< 4 deg C). There is no outdoor storage. Designated areas in the warehouse for storage of packaging and finished goods are used. Warehouses are suitable for the purpose and separated. Crossing paths of packaging materials are avoided. FIFO and FEFO principles are maintained. All storage areas are suitable for their intended use and are maintained in good repair and hygienic condition. An electronic temperature control record is maintained. During the audit, the auditor took temperature readings from control thermometers: - carton warehouse: +10°C - finished product warehouse CCP1: +2°C - refrigerated warehouse of fresh products: +2°C Refrigerated storage is supervised under CCP1, and freezer storage is supervised as CCP2. Records : - CCP1 monitoring sheet. Maintaining the temperature of refrigerated storage (Annex No. 2 to PQ-05 Issue 1 dated 01/03/2023) - records from 26-29/09/2023- day 26/09/2023 at 16:00 refrigerated storage No. 27 , temp. 1°C. - CCP2 monitoring sheet. Maintenance of storage temperature in the freezer. (Annex 3 to PQ-05, Issue 1, dated 01.03.2023)- records from days 22-27.09.2023- record from 22.09.2023 hour 18°C, temp. -23°C
162	4.14.3	Raw materials, packaging, semi -processed, finished products shall be stored so as to minimise the contamination risks or other negative impact.	A	
163	4.14.4	Appropriate storage facilities shall be available for the management and storage of working materials, process aids, and additives. The personnel responsible for the management of storage facilities shall be trained.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
164	4.14.5	All products shall be clearly identified. Use of products shall be undertaken in accordance with the principles of First In/ First Out and/ or First Expired/ First Out.	A	An electronic temperature control record is maintained. During the audit, the auditor took temperature readings from control thermometers: - carton warehouse: +10°C - finished product warehouse CCP1: +2°C - refrigerated warehouse of fresh products: +2°C Refrigerated storage is supervised under CCP1, and freezer storage is supervised as CCP2. Records : - CCP1 monitoring sheet. Maintaining the temperature of refrigerated storage (Annex No. 2 to PQ-05 Issue 1 dated 01/03/2023) - records from 26-29/09/2023- day 26/09/2023 at 16:00 refrigerated storage No. 27 , temp. 1°C. - CCP2 monitoring sheet. Maintenance of storage temperature in the freezer. (Annex 3 to PQ-05, Issue 1, dated 01.03.2023)- records from days 22-27.09.2023- record from 22.09.2023 hour 18°C, temp. -23°C
165	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified against IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own storage practices shall be fulfilled and this shall be clearly defined in the respective contract.	NA	Company does not use third-party storage services

N°	Reference	IFS requirement	Evaluation	Explanation
166	4.15.1	The conditions inside the vehicles, such as: - absence of strange smells - high dust load - adverse humidity - pests - mould shall be checked before loading and documented to ensure compliance with the specified conditions.	A	Transportation of finished products is carried out by rented cars or the recipient himself substitutes a specialized means of transport. The cars are adapted to transport food in refrigerated conditions. Transportation of raw material and packaging is carried out by suppliers. When taking delivery, the cleanliness of the car is controlled, the temperature of carriage in the case of raw meat, control for the absence of pests, foreign odors, identification of goods. Cars before loading the products are inspected for cleanliness, cooling down, absence of pests and foreign odors. After positive approval, the car is released for loading. Inspection of cars is documented. Service providers are aware of the applicable requirements for transporting food requiring refrigerated storage. The company has a documented instruction on the handling of transported goods, including the obligation to maintain the reduced temperature and keep a temperature register, to deal with transport malfunctions during the transportation of products-Instruction on storage and shipping of products (IGMP -01-13 version 1 dated 01.03.2023). The transport service provider is acquainted with the applicable rules. The product identification system during loading is provided. Checked: 1/ Monitoring sheet CP8- control of shipments and means of transportation (Annex 2 to IGMP-01-13) - record dated 09.10.2023- document number HDI 113, vehicle registration number WSI31244, loading time 20:21, driver's health certificate, technical and sanitary condition of the vehicle, temperature of the loading compartment (3°C), temperature of the shipped goods (1.5°C), quantity of goods issued, Records verified by quality control officer and attorney.
167	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
168	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be in place. Different categories of goods (food/ non-food) shall be taken into consideration, if applicable.	A	
169	4.15.4	Where goods are transported at certain temperatures, maintaining the adequate range of temperatures during transport shall be ensured and documented.	A	
170	4.15.5	Adequate hygiene requirements for all transport vehicles and equipment used for loading/unloading (e.g. hoses of silo installations) shall exist. Measures taken shall be recorded.	A	
171	4.15.6	The loading/unloading area shall be appropriate for its intended use. They shall be constructed in a way that: – the risks of pest intake is mitigated – products are protected from adverse weather conditions – accumulation of waste is avoided – condensation and growth of mould are prevented – cleaning can be easily undertaken.	A	
172	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be clearly defined in the respective contract.	NA	Company does not use third-party storage services

N°	Reference	IFS requirement	Evaluation	Explanation
173	4.16.1	An adequate maintenance plan shall be in place, maintained and documented, that covers all critical equipment (including transport) for compliance with product requirements. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates.	A	Schedules for inspection and servicing of machinery and equipment have been developed . A list of machines and equipment is prepared for each department , and a separate schedule functions for each machine in the department. PQ 06 Procedure for supervision of machinery and equipment (version 1 dated 20.01.2023)
174	4.16.2	Product requirements and prevention of contamination shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	A	
175	4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.	A	
176	4.16.4	Failures and malfunctions of plant and equipment (including transport) that are essential for food safety and quality, shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan.	A	
177	4.16.5	Temporary repairs shall be carried out not to compromise food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	A	
178	4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company specified requirements regarding material, equipment and operational rules shall be clearly defined, documented and maintained in the service contract, to prevent any product contamination.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
179	4.17.1	Equipment shall be suitably designed and specified for the intended use. Before commissioning, it shall be verified that the product requirements are complied with.	A	Equipment intended for food contact has the appropriate declarations stating that it is intended for food contact. Checked: 1/ Equipment: conveyor belt PT-04/5.8, No. 22/02/04/23 - manufacturer's declaration of compliance with the requirements for machinery and equipment for food industry and food contact. 2/ CRC lubricant for direct food contact (class 3H and H1)- Direct Contact Food Lube
180	4.17.2	For all equipment and utensils with direct food contact, a certificate of conformity shall be in place, which confirms compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, such as: - certificate of conformity - technical specifications - manufacturer’s self-declaration to demonstrate that they are suitable for the intended use.	A	
181	4.17.3	Equipment shall be located to allow effective cleaning and maintenance operations.	A	
182	4.17.4	The company shall ensure that all product equipment is in a condition that shall not compromise food safety and product quality.	A	
183	4.17.5	The company shall ensure that in the event of changes to equipment, the process characteristics are reviewed in order to assure that the product requirements, as agreed with customers, are complied with.	A	
184	4.18.1	KO N° 7: A traceability system shall be in place that enables the identification of product lots and their relation to batches of raw materials and primary packaging materials. The traceability system shall incorporate all relevant records of: - receipt - processing	A	PQ 04 Procedure identification and traceability system (version 1 dated 20.01.2023). The procedure describes in detail the system of identification of raw material, identification of packaging and finished products. Identification includes: identification of livestock, food chain, health certificates, feedback to supplier, slaughter, cutting, records from carcass chilling, cold storage, possibly freezer,

N°	Reference	IFS requirement	Evaluation	Explanation
		- use of rework - distribution. Traceability shall be ensured and documented until delivery to the customer.		identification of packaging and auxiliary materials, identification of finished products for all stages and levels of production, date of cutting, production and packaging. Assignment of batch number responsible planning department. It contains data : year of production (4 numbers), day of the year (3 digits - production day), order number identifying the supplier (2 digits) , chicken house number (2 digits). During the audit, a traceability test was carried out for which an assortment was selected from sales invoices (fresh product) - chicken fillet single class A bulk, lot number 2023/164/15/6 , production date 13.06.2023, best-before date 20.06.2023- Product traceability protocol (appendix 1 to PQ-14 version 1 dated 01.03.2023). Test duration 3.5 h. Weight balance: - weight of accepted raw material/livestock: 119319 kg - yield from cutting 73.6% : 87810 kg (normal) - chicken fillet single class A bulk: 11370 kg - stock : 0 kg - sales: 11370 kg Weight balance confirmed and proven . Settlement of production: - date of cutting - 13.06.2023 - dissection - obtained elements - 87810 kg (Slaughter report dated 13.06.2023 , appendix 3 to IGMP-01-03) - poultry house : K6 (Krystian Stefaniuk) - waste : intestines, paws, heads - 11340 kg+ 8580 kg, feathers 8200 kg (DH No. 22 -24/06/2023 dated 13.06.2023) Supporting materials: - 15 micron plastic bags, batch FV/242/2023 - EC mark label (batch S13516/23)+ Bizerba label (batch S14512/23) Records of food safety and quality control/GMP/GHP, among others: - CP1, CP2, CP3 CP4, CP5, CP6 inspection records, - CCP1 monitoring records, - Washing and disinfection report - List of items to be inspected for condition - metal items - pre-operational inspection - report of fallen pieces - control of scales of containers with raw material - Register of control of scales indications Sale of finished product: - HDI No. MWG/86/6/2023, No. MWG/89/6/2023, No. MWG/93/6/2023, No. MWG/95/6/2023 dated 13.06.2023.-

N°	Reference	IFS requirement	Evaluation	Explanation
				quantity 11370 kg (100%).
185	4.18.2	The traceability system shall be tested on a periodic basis, at least annually and each time the traceability system changes. The test samples shall represent the complexity of the company´s product range. The test records shall verify upstream and downstream traceability (from delivered products to raw materials, and vice versa). The traceability of the finished product shall be performed within four (4) hours maximum.	A	Traceability test testing procedure : test date 20.10.2023, test duration 3.5 h. Identified was livestock, batch number 2023/289/24/1. Mass balance was carried out and proved . All documentation attached to the test .
186	4.18.3	Test results, including the timeframe for obtaining the information, shall be recorded and where necessary appropriate actions shall be taken. Timeframe objectives shall be defined and be in compliance with customer requirements.	A	
187	4.18.4	The traceability system shall identify the relationship between batches of final products and their labels.	A	
188	4.18.5	Traceability shall be ensured at all stages, including work in progress, post treatment and rework.	A	
189	4.18.6	Labelling of semi-finished or finished product lots shall be made at the time when the goods are directly packed to ensure a clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific lot labelling. Shelf life (e.g. best before date) of labelled goods shall be established using the original production batch.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
190	4.18.7	If required by the customer, identified representative samples of the manufacturing lot or batch number shall be stored appropriately and kept until expiration of the “Use by” or “Best before” date of the finished product and if necessary, for a determined period beyond this date.	A	
191	4.19.1	Raw material specifications that identify allergens requiring declarations relevant to the country of sale of the finished products shall be available. The company shall maintain a continuously up-to-date listing of all raw materials containing allergens used on the premises. This shall also identify all blends and formulas to which such raw materials containing allergens are added.	A	
192	4.19.2	Based on hazard analysis and assessment of associated risk, preventive and control measures shall be in place from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks related to: - environment - transport - storage - raw materials shall be considered. Control measures shall be verified.	A	The company has developed procedure PQ-09 Procedure for handling allergens and GMOs (version 1 dated 20.01.2023). An assessment of raw materials was carried out with regard to allergens . The risk analysis of allergen risks is described in the Risk Analysis of Raw Materials (Food Safety and Quality Book, Section 2.4.1) and in the Risk Analysis - Personnel and Environment (Section 2.4.3). Raw material specifications were reviewed for allergen content. The company complies with the requirements for allergens and their identification and labeling on finished products are in accordance with EU 1169/ 2011. In order to comply with the labeling requirements, it uses government websites for information. Employees are trained to be aware of allergens and how to behave, among other things: when using the canteen and eating there : training 24.04.2023. There are no allergens in the company. During the audit no raw materials or products containing allergens were observed (label check).

N°	Reference	IFS requirement	Evaluation	Explanation
193	4.19.3	Finished products containing allergens that require declaration shall be declared in accordance with legal requirements. Accidental or technically unavoidable cross-contaminations of legally declared allergens and traces shall be labelled. The decision shall be based on a hazard analysis and assessment of associated risks. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.	A	
194	4.20.1	The responsibilities for a food fraud vulnerability assessment and mitigation plan shall be clearly defined. The responsible person(s) shall have the appropriate specific knowledge and have the full commitment from the senior management.	A	
195	4.20.2	A documented food fraud vulnerability assessment shall be undertaken on all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity in relation to substitution, mislabelling, adulteration or counterfeiting. The criteria considered within the vulnerability assessment shall be defined.	A	The company conducted a vulnerability assessment: Yes Raw material groups/ product groups identified: 3 Meat Poultry Species Claim Specific / regional claim 15 Others Others: packaging Description why the identified raw materials are vulnerable to food fraud: The company has developed Procedure PQ-19 Implementation and Maintenance of the Product Fraud Reduction Plan (version 1 dated 24.01.2023) and: - Categories of adulteration (Annex1 to PQ -19) - version dated 01.03.2023 - Product fraud analysis (attachment2 to PQ-19, version 1 as of 01.03.2023) - Food fraud mitigation plan (attachment3 to PQ-19 version 1 as of 01.03.2023) - Risk analysis of adulteration or substitution of raw materials (Annex 4 to PQ-19 version 1, dated 01.03.2023) All raw materials were evaluated: poultry livestock, packaging materials. Based on the risk assessment, it was concluded that raw materials are not prone to adulteration. It was concluded that poultry meat and packaging are not at risk of adulteration. Suppliers provide an HDI document for each delivery, the origin

N°	Reference	IFS requirement	Evaluation	Explanation
				of the raw material is known. The company works with qualified suppliers who have certified systems, including BRC/IFS. Explanation which criteria were selected: The company has current access to scientific knowledge, keeps abreast of information on risks in the food market, also taking into account historical data on situations involving adulteration of raw materials The risk assessment took into account: historical data, economic background, ease of access to raw material, nature of raw material, possibility of testing/testing. Details of the assessment: A product fraud assessment team has been established (Order No. 6/2023 dated 01/03/2023. The team is multidisciplinary (employees of the trade department, quality control, operations director, quality and technology officer) , which has relevant knowledge and experience. The plant uses a system of traceability, identification and segregation of raw materials, semi-finished and finished products in order to maintain , "product identity" at all stages of the manufacture of this product. The company has developed Procedure PQ-19 Implementing and Maintaining the Product Fraud Reduction Plan (version 1 dated 24.01.2023) and: - Categories of adulteration (Appendix 1 to PQ-19) - version dated 01.03.2023 - Product fraud analysis (attachment2 to PQ-19, version 1 as of 01.03.2023) - Food fraud mitigation plan (attachment3 to PQ-19 version 1 as of 01.03.2023) - Risk analysis of adulteration or substitution of raw materials (Annex 4 to PQ-19 version 1, dated 01.03.2023) Further explanation: .

N°	Reference	IFS requirement	Evaluation	Explanation
196	4.20.3	A documented food fraud mitigation plan shall be developed, with reference to the vulnerability assessment, and implemented to control any identified risks. The methods of control and monitoring shall be defined and implemented.	A	The company has developed Procedure PQ-19 Implementation and Maintenance of the Product Fraud Reduction Plan (version 1 dated 24.01.2023) and: - Categories of adulteration (Annex1 to PQ -19) - version dated 01.03.2023 - Product fraud analysis (attachment2 to PQ-19, version 1 as of 01.03.2023) - Food fraud mitigation plan (attachment3 to PQ-19 version 1 as of 01.03.2023) - Risk analysis of adulteration or substitution of raw materials (Annex 4 to PQ-19 version 1, dated 01.03.2023)
197	4.20.4	The food fraud vulnerability assessment shall be regularly reviewed, at least annually, and/or in the event of increased risks. If necessary, the food fraud mitigation plan shall be revised/updated accordingly.	A	- Product fraud analysis (attachment2 to PQ-19, version 1)- 01.03.2023

N°	Reference	IFS requirement	Evaluation	Explanation
198	5.1.1	KO N° 8: The company shall have an effective internal audit program in place which shall cover at least all the requirements of the IFS Standard. Scope and frequency of internal audits shall be determined and justified by risk assessment. The internal audit program shall also apply to off-site storage locations owned or rented by the company.	A	PQ 03 Verification procedure food safety system, quality objectives, reviews, internal audits (version 1 dated 01/03/2023). Developed Annual Internal Audit Plan for 2023 (Annex 1 to PQ 03). The plan calls for audits in various areas : top management involvement, quality system management control and testing, work environment monitoring, production execution, etc. Overall, 7 audits are scheduled on different dates . Up to the date of the audit, 2 audits have been held: 1/ Internal audit No. 1/2023 dated 14.06.2023 - internal audit protocol. Slaughter department area. Non-conformities were found: a/ Non-compliance sheet No. 1/2023 . Description of nonconformities: hygienic condition - feather residue on the plucking machine after the washing and disinfection process conducted before the start of production, technical condition - worn individual fingers on the plucking machines, hygienic condition of employees - during production one of the employees had a cap applied incorrectly, keeping and maintaining records - monitoring sheet CP2 Control of parameters and effectiveness of deafening - deafening parameters (value) and frequency carried out in one column (illegible record). Corrective actions taken : re-washing and disinfecting the plucking machines before production, replacing worn fingers, admonishing the employee (the employee put on the cap correctly), introducing another form of records. Actions taken necessary to eliminate the causes of nonconformity : training of employees. Confirmation of the implementation of corrective actions- performed and verified (signatures). 2/ Internal audit protocol No. 2/2023 dated 26.07.2023 Area: chemical warehouse. Discrepancies found : illegible expiration date on chemical agent packaging. a/ Non-compliance sheet No. 2/2023 dated 26.07.2023. Corrective actions : the quality certificate was checked and the expiration date was added based on the documents.
199	5.1.2	Internal audits of activities, which are critical to food safety and product quality, shall be carried out at least once a year.	A	Based on the risk analysis, no critical areas were designated for auditing.

N°	Reference	IFS requirement	Evaluation	Explanation
200	5.1.3	The auditors shall be competent and independent from the audited department.	A	
201	5.1.4	Internal audit results shall be communicated to the senior management and to persons responsible for the concerned activities. Necessary corrective actions and a schedule for implementation shall be determined, documented and communicated to the relevant person. All corrective actions resulting from the internal audits shall be verified.	A	
202	5.2.1	Site and factory inspections shall be planned and carried out for topics such as: - constructional status of production and storage premises - external areas - product control during processing - hygiene during processing and within the infrastructure - foreign material hazards - personnel hygiene. The frequency of inspections shall be justified by risk assessment and be based on the history of previous experience.	A	scheduled inspections of the plant are carried out on the basis of the Instruction for control of the working environment (IQ-10-02 version 1 dated 01.03.2023). Inspections are carried out daily before the start of production, pre-operational inspection , intra-operational inspection. In addition, an inspection of the plant environment and the condition of the buildings is carried out once a month. 1/ Pre-operational inspection (Annex No. 1 to IQ- 10-02 version 1 dated 01.03.2023)- records dated 25.10.2023. Observations were found: the presence of feathers on the floor. It was recommended to wash the floor again. 2/ Inspection report of the plant's surroundings and external parts of the buildings (Annex No. 1 to PQ-21 version 1 dated 01.03.2023). - Report dated 27.09.2023. no non-compliance. Remarks: 4 wooden pallets were found at the emergency exit at the dismantling
203	5.3.1	The criteria for process and working environment validation and control shall be clearly defined. Where the control of process and working environment parameters (temperature, time, pressure, chemical properties, etc.) are essential to ensure the food safety and product quality requirements, such parameters shall be monitored and recorded continuously and/ or at appropriate intervals.	A	Environmental Monitoring is based on risk and the requirements of Polish law. The frequency of testing according to the approved testing schedule for 2023 is described, and describes the pathogens to be tested, the testing method, recording and evaluation of results. Clean swabs of machine surfaces and other working surfaces , packaging machines and small equipment have been scheduled. The company has set microbiological limits, which are described in the 2023 Testing Schedule. OLD 0-10 cfu/cm2 was set for product contact surfaces, Salmonella nb per cfu/cm2. , number of Enterobacteriaceae- nb. presence of Listeria monocytogenes- nb. (discussed in section 4.11). Critical limits and possible

N°	Reference	IFS requirement	Evaluation	Explanation
				corrective actions in case of an increase in positive results were determined. Test schedules for 2023 were reviewed, approval date 2023.01.22. The following tests are being conducted according to the schedules: -Testing of the production environment: from each area and, in addition, swabs from employees' hands and clothing (microbiology: total microbial count, Enterobacteriaceae). -Monitoring for the presence of Listeria spp in the environment - twice a year in each department from areas in and out of contact with the product. -Air testing - quarterly (total microbial count, mold count, yeast count). -Water testing: 4 times a year microbiological and physicochemical tests -Testing for Listeria monocytogenes: once a week finished products - Testing of turkey skins and necks: once a week carcasses after refrigeration. During the audit, the results of surface swabs were reviewed : - test report No. 84/10/23 dated 02/10/2023 Sample: surface swabs (diaphragm opener, steakhouse, gizzard cleaning table, weight binder belt, chicken cutting line stirrup, chicken fillet conveyor, clean E2 container, cymber). Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²). - Test report No. 85/10/23 dated 02/10/2023 Sample: surface swabs (slaughter knife blade, chicken carcass separation knife blade, staff knife blade). Tested parameters: number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²). - Test report No. 80/10/23 dated 02/10/2023 Sample : surface swabs (worker's hands). Tested parameters: number of Enterobacteriaceae (result <1 cfu/cm²), total number of microorganisms (result <1 cfu/cm²). - Test report No. 5950/09/23 dated 20.09.2023 Sample: swab from surface (carcass binder tape, slaughter knife, filleting table top. Tested parameters: presence of Listeria monocytogenes- result not detected. - Test report No. 5949/09/23 dated 20.09.2023. Sample: swab from surface (slaughter knife blade, trailer, filleting table top). Tested parameters: presence of Salmonella spp - result not detected. - Test report No. 5946/09/23 dated 20.09.2023. Sample: swab from surface (work clothes) . Tested parameters:

N°	Reference	IFS requirement	Evaluation	Explanation
				number of Enterobacteriaceae (result < 1 cfu/cm²), total microbial count (result <1 cfu/cm²). When the result is exceeded, re-washing and disinfection is performed. The water used for production processes is tested. The schedule strictly defines the frequency of testing. Environmental monitoring is carried out according to the established schedule at least once a year and in case of changes in processing conditions, new scientific reports, product problems, bad test results. The plant uses its own (deep wells) and municipal water intake - emergency. Water tests are performed 4 times a year. The company specified the inspection of the condition of the livestock before slaughter as part of the pre-slaughter inspection for the suitability of the raw material for human consumption, which is carried out under the supervision of a veterinarian. Post-slaughter inspection is also carried out. As part of CP and CCP point control, the time and temperature for cooling poultry carcasses to the designated temperature (described elsewhere in the standard's requirements) is monitored. The plant has established parameters for cooling down poultry carcasses and offal after slaughter as part of CP5 point monitoring, where the cooling down temperature is controlled over a specified period of time. The temperature in the center of the breast muscle of the chicken carcass is measured. The limit is to reach a temperature of 4°C for the poultry carcass and 3°C for the offal in up to 8 hours. If the required temperature is not reached, the carcass or offal is sent for further cooling.
204	5.3.2	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	NA	The company does not use rework.
205	5.3.3	Procedures shall be in place for prompt notification, recording and monitoring of equipment malfunction and process deviations.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
206	5.3.4	Process validation shall be performed using the collected data that is relevant for food safety and the processes. If substantial modifications occur, a re-validation shall be carried out.	A	
207	5.4.1	The company shall identify and record the measuring and monitoring devices required to ensure compliance with food safety and product quality requirements. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved if required by legislation.	A	The company has developed procedure PQ-07 Supervision of inspection and measurement equipment (version 1 dated 20.01.2023). In the plant is available: - List of control-measuring equipment - scales (appendix 1 to PQ-07)- 20 scales and one weight standard of 1kg. - List of control and measuring equipment - thermometers (appendix 2 to PQ-07)- 23 items (thermometers, sensors, pyrometers) and a pH meter. The plant uses thermometers of various types (electronic, liquid wall, temperature sensors), pH meter, pyrometer, scales , mass standard.

N°	Reference	IFS requirement	Evaluation	Explanation
208	5.4.2	All measuring devices shall be checked, adjusted and calibrated at specified intervals, with a monitoring system. This system shall be in accordance with defined, recognised standard/ methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations shall be documented.	A	Scales used for weighing products, final scales are calibrated and checked every day before starting work and during work with a standard weight. A record of this activity is created on the Weighing Scales Indication Inspection Register form (Appendix 4 to PQ-07). The records of 07.09.2023 and 06.09.2023 were examined. Thermometers are calibrated once a month using a reference thermometer. Records are created on the Thermometer Checking Register form (Appendix 3 to PQ -07). The record dated 07.09.2023 was checked. Checking of the pH meter is done quarterly. Checked: 1/ Calibration certificate No. 6.WZ7.22.37 dated 20.04.2022 - mass standard M1 No. 252 2/ Certificate of re-legalization for Radwag electronic balance serial number 466269 dated 22.02.2023 - valid until 22.03.2025 3/ Calibration Certificate No. 0841/A/2023 dated 23.02.2023 for reference thermometer Testo 104 factory no. 46484918. The test and measurement equipment is labeled (have internal factory markings according to the list), properly used, protected from damage. In case of damage or non-compliance with the indications of the standard, corrective action is taken, corrective action is taken, and the goods that were produced at that time are secured for analysis. The corrective actions taken in the case of nonconformity of the work of control and measuring equipment are documented and maintained in the Nonconformity Card.
209	5.4.3	All measuring devices shall be used exclusively for their defined purpose. Where the results of measurements or the status of the device indicate a malfunction, the device in question shall be immediately repaired or replaced. Where necessary, corrections and corrective actions on processes and products shall be carried out.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
210	5.5.1	The company shall define compliance criteria to control lot quantity. A frequent and methodological strategy for quantity control shall be in place to meet legal requirements of the destination country/ies and customer specifications.	A	Weight control is in accordance with legal and customer requirements. 100% of packaged goods are inspected. Records of inspection are maintained. There are no bulk products. The scales used for inspection are subject to legalization and control check with standards according to the established frequency . The company does not use the "e" mark.
211	5.5.2	Checks shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. Results of these checks shall be compliant with defined criteria for all products ready to be delivered.	A	
212	5.6.1	Testing plans, for internal and external analysis shall be justified by risk assessment to ensure that product safety, quality, safety, legal and specific customer requirements are met. The plans shall cover topics, such as: - raw materials - semi-finished products, - finished products - packaging materials - contact surfaces of processing equipment - relevant parameters for environmental monitoring. All test results shall be recorded.	A	The company, based on a risk analysis, has developed test sampling schedules for 2023: 1/ Testing sampling schedule- physicochemistry meat/poultry offal- perfluoroalkyl substances (according to regulation 2022/2388)-frequency: once a year 2/ Test sampling schedule- physicochemistry poultry meat- radionuclides CEZ 137 (limit 200Bq/kg), Strontium 90 (limit 20Bq/kg) - frequency : once a year 3/ Sampling schedule for testing- physicochemistry for poultry liver-total dioxins and polychlorinated biphenyls (ICES6 - 40ng/g fat, WHO PCDD/F PCB TQ- 10pg/g fat, WHO PCDD/PCB TQ- 4.5pg/g fat), cadmium (limit 0.5mg/kg weight), lead (limit 0.5 mg/kg weight)- frequency : once a year 4/ Sampling schedule for testing- poultry neck peels- Salmonella spp (limit absent in 25g bulk sample)- frequency: once a week - bulk sample 5/ Sampling schedule for testing- campylobacter- limit 1000 cfu/g- frequency: once a week 6/ Sampling schedule for testing- poultry element- Salmonella Typhimurium and Salmonella Enteritidis (limit- absent in 25g). Test results were reviewed: Ad 1/ Test report No. Ł/0/06/2023/1926/F/1 dated 28.06.2023- chicken breast fillet batch number 2023/165/16/1 Ad 2/ Test report no. 54153/2023 dated 29.09.2023- chicken liver , lot number

N°	Reference	IFS requirement	Evaluation	Explanation
				2023/237/47/12 Re 3/ Test report no. 415/09/23 dated 04.09.2023- chicken liver, batch number 2023/237/47/12 Re 4/ Test report no 6045/10/23 dated 19.10.2023- chicken neck skins , lot number 2023/286/22/2 Re 5/ Test report no 6046/10/23 dated 19.10.2023- chicken breast fillet , lot number 2023/286/22/2 Each batch of goods before shipment to the customer is visually evaluated for the absence of foreign odors, organoleptic characteristics in accordance with the product specifications: Finished product evaluation sheet: temperature, appearance, smell, color, impurities - foreign, dirt, blood residues; frost burn. Laboratory test results are recorded and analyzed to determine trends. If the results do not conform to specifications, the company will take immediate corrective and remedial action. There were no nonconforming results according to customer and specification requirements. There have been no complaints about nonconforming test results. Tests were performed at external laboratories: - Biochemist - PCA AB400 - Central Laboratory for Radiological Protection - PCA AB1215 - GBA Poland - PCA AB 1095 Storage testing: - Schedule for storage sampling for 2023- criteria: Salmonella spp and Listeria monocytogenes (limit absent in 25g), E. coli count (limit 50 cfu/g), OLD (limit not more than $5x10^6$), campylobacter (not more than 1000 cfu/g). Frequency: once a year for assortment (quarter, filet, wing, carcass, offal). - Test report No. 6091/10/23 dated 17.10.2023 - chicken breast fillet, storage test after 8 days, lot number 2023/271/52/2.

N°	Reference	IFS requirement	Evaluation	Explanation
213	5.6.2	Analyses, which are relevant for food safety, shall preferably be performed by laboratories with appropriate accredited programs/ methods (ISO/IEC 17025). If the analyses are performed internally or by a laboratory without the appropriate accredited programs/ methods, the results shall be verified on a regular basis by laboratories accredited to these programs/ methods (ISO/IEC 17025).	A	Tests were performed at external laboratories: - Biochemist - PCA AB400 - Central Laboratory for Radiological Protection - PCA AB1215 - GBA Poland - PCA AB 1095
214	5.6.3	Procedures shall exist which ensure the reliability of the internal analyses results, based on officially recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests.	NA	The plant does not have an internal laboratory
215	5.6.4	Results of analyses shall be evaluated promptly by competent personnel. Appropriate corrective actions shall be undertaken for any unsatisfactory results. The analytical results shall be reviewed regularly in order to identify trends and, when necessary, corrective actions shall be taken.	A	
216	5.6.5	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures by trained and approved personnel, in defined areas or laboratories, using appropriate equipment.	NA	The plant does not have an internal laboratory
217	5.6.6	For verification of the quality of the finished product, internal organoleptic tests shall be carried out regularly. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristics. The results of these tests shall be documented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
218	5.6.7	The testing plan shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality or legality.	A	
219	5.7.1	A procedure for quarantine (blocking/hold) shall be in place that is justified by risk assessment. The procedure shall ensure that only raw materials, semi-finished and finished products and packaging materials conforming to product requirements, are processed and dispatched.	A	IGMP-01-12 version 1, dated 01.03.2023: Sales and distribution instructions. IGMP-01-13 version 1 dated 01.03.2023: Instruction for storage and shipment of the product
220	5.8.1	A procedure shall be in place for the management of product complaints and of any written notification from the competent authorities –within the framework of official controls-, any ordering action or measure to be taken when non-compliance is indetified.	A	PQ 08 Procedure for handling complaints. Complaint register (Appendix 2 to PQ 08)- register in 2023 - 14 complaints accepted and unacknowledged were recorded. The main reasons for complaints: qualitative (incorrect processing, too much feather residue on the wingtips, discoloration) , logistical (overweight or underweight goods, mistake in ordering). No official complaints. No complaints directly from consumers. No complaints about the presence of foreign bodies.
221	5.8.2	All complaints shall be registered, readily available and assessed by competent staff. Where it is justified, appropriate actions shall be taken immediately.	A	Complaint protocol No. 14/2023 dated 25.09.2023 Reason for complaint: the customer reported non-compliance - broken, compacted and red wings. Complained quantity of 30 kg out of 1200kg. Analysis of the causes of nonconformity: the nonconformity may have arisen during slaughtering and post-slaughter processing resulting from different sizes of the chicken carcass. The classifier allowed reddened wings and broken ailerons, as these are allowed in the production specifications. Complaint accepted due to good cooperation with the customer. The complaint was received by email, and the advertised quantity was sorted throughout the batch. Complaint analysis is done on the basis of the complaint statement and the cause of the complaint is analyzed.

N°	Reference	IFS requirement	Evaluation	Explanation
222	5.8.3	Complaints shall be analysed with a view to implementing appropriate actions to avoid the recurrence of the non-conformity.	A	
223	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.	A	
224	5.9.1	A procedure shall be implemented and maintained for management of incidents and potential emergency situations with an impact on food safety, quality and legality. It shall include, at a minimum: - the decision making process - the nomination of a person, authorised by the company and permanently available, to initiate the incident management process in a timely manner - the nomination and training of an incident management team, - an up to date alert contact list including customer information, sources of legal advice, contacts availability, - a communication plan including authorities.	A	Procedure PQ 14 : Management of product recalls and returns (version 1 dated 01.03.2023)
225	5.9.2	KO N° 9: An effective procedure for the withdrawal and/or the recall of all products shall be in place. This procedure shall include a clear assignment of responsibilities and a comprehensive information policy for customers and consumers.	A	Number of withdrawals: 0 Number of recalls: 0 Further explanation: The recall test is done in conjunction with the traceability test. The tests are performed at least once a year. The last tests were done together with the traceability test on 01.06.2023 for the raw material : broiler chicken, lot number 2023/152/41/3 and on 13.06.2023 for the product : single chicken fillet class A bulk , lot number 2023/164/15/6 . According to the statement of the Quality Management Supervisor, since the beginning of the year there has been no need to withdraw nonconforming products from the market

N°	Reference	IFS requirement	Evaluation	Explanation
226	5.9.3	The procedures for management of incidents and product withdrawal/recall, shall be subject to regular internal testing, at least once a year. This test shall be carried out to ensure the effective implementation and operation of the full procedure and shall include the verification of the updated contact data.	A	
227	5.10.1	A procedure shall be in place for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This shall include, at a minimum: - defined responsibilities - isolation/ quarantine procedures - risk assessment - identification including labelling - decision about the further usage like release, rework/post treatment, blocking, quarantine, rejection/disposal.	A	Procedure PQ15 Surveillance of nonconforming product and handling of nonconforming product (version 1 dated 20.01.2023).
228	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	A	
229	5.10.3	Where non-conformities are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.	A	
230	5.10.4	Finished products (including packaging) that are out of specifications shall not be placed on the market under the corresponding label, unless a written approval of the brand owner is available.	A	
231	5.11.1	A procedure shall be in place for the recording and analysis of non-conformities and non-conforming products, with the objective to avoid recurrences by preventive and/or corrective actions. This may include a root cause analysis.	A	Procedure PQ 10 Corrective and preventive actions (version 1 of 01.03.2023)

N°	Reference	IFS requirement	Evaluation	Explanation
232	5.11.2	KO N° 10: Corrective actions shall be clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions shall be clearly defined.	A	1/ Internal audit No. 1/2023 dated 14.06.2023 - internal audit report. Slaughter department area. Non-conformities found: a/ Non-compliance sheet No. 1/2023 . Description of nonconformities: hygienic condition - feather residue on the plucking machine after the washing and disinfection process conducted before the start of production, technical condition - worn individual fingers on the plucking machines, hygienic condition of employees - during production one of the employees had a cap applied incorrectly, keeping and maintaining records - monitoring sheet CP2 Control of parameters and effectiveness of deafening - deafening parameters (value) and frequency carried out in one column (illegible record). Corrective actions taken : re-washing and disinfecting the plucking machines before production, replacing worn fingers, admonishing the employee (the employee put on the cap correctly), introducing another form of records. Actions taken necessary to eliminate the causes of nonconformity : training of employees. Confirmation of the implementation of corrective actions- performed and verified (signatures). A full analysis of nonconformities and their root causes is carried out in the company. It takes place each time by designated persons, there is a schedule of work, a designated person for correction, checking the effectiveness. An analysis of trends from nonconformities is carried out, assessing whether the nonconformity threatens product safety, threatens nonconformity with the law or nonconformity concerning product quality.
233	5.11.3	The effectiveness of the implemented corrective actions shall be assessed and the results of the assessment documented.	A	
234	6.1	The responsibility for the food defence plan shall be clearly defined. Those responsible shall have the appropriate specific knowledge and training, and have full commitment from the senior management.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
235	6.2	A food defence plan and procedure shall be developed based on probability and be implemented in relation to assessed threats. This shall include: - legal requirements - identification of critical areas and/or practices and policy of access by employees - visitors and contractors - all other appropriate control measures. The food defence plan shall be reviewed at least annually, and updated when appropriate.	A	Procedure PQ 21 Plant security and food defense program (version 1 dated 01.03.2023). The procedure includes a threat analysis - Food Defense Threat Analysis (Annex 4 to PQ 21) where the analysis is divided into 2 areas: external security (physical security- entry of outsiders into the plant , supply security- confusion, intentional substitution of supply, finished product shipping security), internal security (general security- crossing of clean and dirty routes, intentional contamination of product, poor technical condition of equipment, storage area- damage to packaging, water and additive security, chemical and harmful agent security, information security, employee security, visitor security). Testing , verification of Food Defense system established once a year- security assessment test and threat simulation was conducted on 10/10/2023 Review of the food defense plan - last date 10.10.2023.
236	6.3	The test on the effectiveness of the food defence plan and the related control measures shall be included in the internal audit and the inspection plan.	A	
237	6.4	A documented procedure shall exist for managing external inspections and regulatory visits. Relevant personnel shall be trained to execute the procedure.	A	

ANNEX to the IFS Assessment report

List of key participants:

Assessment participants					
Name	**Position**	**Opening meeting**	**On-site assessment**	**Documenta-tion review**	**Closing meeting**
Krystian Stefaniuk	CEO	☑	☐	☐	☑
Katarzyna Zawistowska	General director	☑	☑	☐	☑
Marzena Góral	Plenipotentiary for Quality and technology	☑	☑	☑	☑
Piotr Wojtyra	slaughter manager	☐	☑	☑	☐
Tomasz Szczeć	warehouseman	☐	☑	☑	☐
Aneta Korzeniowska	cutting foreman	☐	☑	☑	☐
Mariusz Góral	head of maintenance	☐	☐	☑	☐
Natalia Gęsina	Quality control specialist	☐	☑	☑	☐

Product scopes

IFS Food product scopes	
1.	Red and white meat, poultry and meat products
2.	Fish and fish products
3.	Egg and egg products
4.	Dairy products
5.	Fruit and vegetables
6.	Grain products, cereals, industrial bakery and pastry, confectionary, snacks
7.	Combined products
8.	Beverages
9.	Oils and fats
10.	Dry goods, other ingredients and supplements
11.	Pet food

Technology scopes

IFS technology scope	IFS processing step – including processing/treating/manipulation/ storing		Technology oriented classification which also takes product risks into consideration
A	**P1**	Sterilisation (e.g. cans)	**Sterilisation (in final packaging) with the purpose to destroy pathogens** Sterilised (e.g. autoclaved) products in final packaging
B	**P2**	Thermal pasteurisation, UHT/aseptic filling, hot filling Other pasteurisation techniques e.g. high pressure pasteurisation, microwave	**Pasteurisation with the purpose to reduce food safety hazards (and UHT process)**
C	**P3**	Irradiation of food	**Processed products: treatment with purpose to modify products and/or extend the shelf life and/or reduce food safety hazards by preservation techniques and other processing techniques**
	P4	Preserving: salting, marinating, sugaring, acidifying/pickling, curing, smoking, etc. Fermentation, acidification	
	P5	Evaporation/dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 µ mesh size)	Note—exception: Irradiation is attributed to this category although aimed for the destruction of microorganisms
D	**P6**	Freezing (at least –18°C/0°F) including storage quick freezing, cooling, chilling processes and respective cool storing	Systems, treatments to maintain product integrity and/or safety
	P7	Antimicrobial dipping/spraying, fumigation	Treatment with purpose to maintain the quality and/or integrity of the products including treatments to remove contamination and/or prevent contamination

IFS technology scope	IFS processing step – including processing/treating/manipulation/ storing		Technology oriented classification which also takes product risks into consideration
E	**P8**	Packing MAP, packing under vacuum	**Systems, treatments to prevent product contamination**
	P9	Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and specific infrastructure during handling, treatment and/or processing e.g. clean room technology, “white room”, controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (e.g. filtration below 10 µ)	P9 is applicable in any case when there are at least 2 procedures/methods implemented in a company to guarantee product safety/product hygiene e.g.: • disinfection of equipment + chilled room temperature (e.g. dissection of meat) • disinfection + special hygiene equipment for employees (e.g. hygiene sluice) • room with over-pressure + special hygiene equipment for employees (e.g. hygiene sluice), • air filtration + room with over-pressure
	P10	Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal	
F	**P11**	Cooking, baking, bottling, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion, churning	**Any other manipulation, treatment, processing not being listed in A, B, C, D, E and not controlled as a CCP or as a control measure.**
	P12	Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/blending, stuffing, slaughtering, sorting, manipulation, packing, storing under controlled conditions (atmosphere) except temperature, labelling	
	P13	Distillation, purification, steaming, damping, hydrogenating, milling	

IFS Scoring System

Result	Explanation	Points
A	Full compliance.	20 points
B (point of attention)	Point of attention as it may lead to a future deviation.	15 points
C (deviation)	Part of the requirement is not implemented.	5 points
D (deviation)	The requirement is not implemented.	-20 points
Major (non-conformity)	A Major non-conformity can be given to any regular requirement (which is not defined as a KO requirement). Reasons for Major rating are: • There is a substantial failure to meet the requirements of the standard, which includes but is not limited to food safety and/or the legal requirements of the production and/or destination countries. • A process is out of control which might have an impact on food safety.	Major non-conformity will subtract 15% of the possible total amount; the certificate cannot be issued.
KO requirement scored with a D (non-conformity)	The requirement is not implemented.	KO non-conformity will subtract 50% of the possible total amount; the certificate cannot be issued.

Scoring and issue of certificate

Assessment result	Status	Action company	Report form	Certificate
Total score is ≥ 95%	Passed at IFS Food higher level following the receipt of the action plan	Send completed action plan within four (4) weeks of receiving the provisonal report.	Report including action plan provides status	Yes, certificate at higher level, 12-month validity. The certificate shall only be issued when the corrections are closed.
Total score is ≥ 75% and < 95%	Passed at IFS Food foundation level after receipt of the action plan	Send completed action plan within four (4) weeks of receiving the provisional report.	Report including action plan provides status	Yes, certificate at foundation level, 12 -month validity. The certificate shall only be issued when the corrections are closed.
Total score is < 75%	Not passed	Actions and new initial Assessment to be agreed upon (no earlier than six (6) weeks after the Assessment where the final score was <75%).	Report provides status	No
Maximum one Major and total score is ≥75%	Not passed unless further actions taken and validated after follow-up Assessment	Send completed action plan within four (4) weeks of receiving the provisional report. Follow-up Assessment maximum six (6) months after the Assessment date.	Report including action plan provides status	Certificate at foundation level, if the Major non-conformity is finally solved during the follow-up Assessment. The certificate shall only be issued when the corrections are closed.
> one Major and/or total score is < 75%	Not passed	Actions and new initial Assessment to be agreed upon	Report provides status	No
At least one KO requirement scored with D	Not passed	Actions and new initial Assessment to be agreed upon	Report provides status	No