

Audit Report

Global Standard for Storage and Distribution Issue 3: August 2016

1. Audit Summary	
Company name	Distrifresh. B.V. BRC Site Code 9884029
Site name	Distrifresh. B.V.
Scope of audit	Storage and distribution of packed chilled and frozen food products and storage of packaging material. Contracted Services; contract packing and deep freezing of food products.
Exclusions from scope	none
Justification for exclusion	na
Audit Start Date	2020-04-09
Audit Finish Date	2020-04-10
Re-audit due date	2021-04-17

2. Audit Results					
Audit result	CERTIFICATED	Audit grade	AA	Audit type	Announced
Previous audit grade	A	Previous audit date	2019-03-19		

Number of non-conformities	Critical	0
	Major	0
	Minor	4

3. Product Characteristics	
Product categories	01 - Chilled and Frozen Food 03 - Packaging and packing materials

Lloyds Register 1 Trinity Park, Bickenhill Lane , Birmingham, B377ES

BRC S&D 3 Template issue 3 April 2019

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Auditor.



3. Product Characteristics	
	Select a product category Select a product category
Activities	01 - Storage 02 - Distribution 06 - Contracted Services Contract Packing Select an activity Select an activity Select an activity Select an activity Select an activity

4. Company Details			
Address	Van Salmstraat 64 Postcode 5281 Boxtel		
Country	The Netherlands	Site Telephone Number	0031-889954100
Commercial representative Name	Email		
Technical representative Name	Email		
Additional Locations			
Site Name	Address	Activities	
na			



5/Company Profile	
Plant/Warehouse size (metres square)	10-25K sq.m No. of employees 51-500 No. of Vehicles >25
Subcontracted processes	No
Other certificates held	Organic (Skal), BeterLevenKeurmerk , Chain of Custody (COC), ISO9001:2015 (multisite with Vion Food Nederland)
Regions exported to	Europe Choose a region Choose a region Choose a region Choose a region Choose a region
Major changes since last BRC audit	Since March 2020 no labelling food products. Since March 2020 freezing operation. Since March 2020 new QA officer.
Company Description	
<p>Distrifresh B.V. in Boxtel belongs to the Vion Food Group and is member of the multisite ISO9001:2015 certification of the group in The Netherlands.</p> <p>Distrifresh B.V. is since 2007 100% daughter of the Vion group. Distrifresh is specialized in storage, weighing and labeling, order picking and organizing all distribution of pre-packed meat and food products, all temperature controlled (mainly chilled or deep frozen). Activities are executed as a service to their clients. There is a local MT with 7 members (is also the HACCP-team). Most activities in contract for Vion. Routes of transport are planned and GPS controlled (Trimble). For intercompany and/or to the contracted retailers (groupage). Raw meat is packed in bins (e.g. packed pork parts). Also B to B and small consumer units for raw meat, meat products or other food products in retail packaging and labels are on site. An facility for washing of trailers by the drivers on site. There are about 115 (FTE) employees working in 1-3 shifts. Some temporary workers (ca 30 FTE) can be on site. One HACCP-study according to scope. Storage/operations facilities are about 14.000m2. Building is from year 1970, partly extended. The company is certificated for organic (Skal), BLK, CoC and ISO 9001:2015 (multisite certification by Vion Food Nederland). NVWA legal veterinary registration number is: NL607EG. Last visit by Dutch Food Safety Authority NVWA 30-1-2019 for GMP audit. Next visit by the NVWA is planned for 2020 but rescheduled related with COVID19, program announced QM system audit. More information see: www.distrifresh.com. The emergency number 0031-889954100.</p>	

6/Audit Duration Details	
On-site duration	12 man hours Duration auditing the site and vehicles 6 man hours
Reasons for deviation from typical or expected audit duration	Conform jobnote, 12 hours on site, 4 hours report. Next Visit audit duration will change in this.
Next audit type selected	Announced



Audit Duration Details	
Audit frequency	12 months

Audit Duration per Day		
Audit Days	Audit Start Time	Audit Finish Time
1	8.00	17.00
2	8.00	12.00

	Auditor(s) number(s)	Names and titles of others
Auditor Number		lead auditor
Second Auditor Number	N/A	

Key Personnel				
Name/Job Title	Present at Audit (x)			
	Opening Meeting	Site Inspection	Procedure Review	Closing Meeting
Note: the most senior operations manager on site should be listed first and be present at both opening & closing meetings (ref: clause 1.1.8)				
- Site manager	x		x	x
- (central) QA Manager	x	x	x	x
	x	x	x	x
- warehouse operations manager	x	x	x	x
- facility manager	x	x	x	x
- Head TD	x	x	x	x
- Human Resource manager	x	x	x	x
- supervisor reception	x	x	x	x
- Teamleader planning transport	x	x	x	x



- teamleader planning		X		
- supervisor packed food	x	x	x	x
- Logistic engineer	x	x		x
- employee repacking line		x		
- supervisor repacking		x		
- order picker packed food		x		



Storage and Distribution



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Non-Conformity Summary Sheet

Critical

No.	Requirement	Detail of Non-Conformity	Corrective Action/Findings	Actual Date of Completion

Major

No.	Requirement Ref.	Detail of Non-Conformity	Correction	Photocopied Evidence (Based on your analysis)	Evidence Provided (Photograph, Photograph, Video, etc)	Date received	Reviewed by

Minor



No.	Requirement ref.	Date of Non-Conformity	Correction	Proposed preventative action plan (based on root cause analysis)	Evidence provided (Document, Photograph, Video/Other)	Date reviewed	Reviewed by
1	2.6	Seen and verified the flow chart of the company in document F-DSF-NL-10013, version 3-3-2020. Relevant risks are assessed when products are kept in 'quarantine' or kept on hold (intermediate storage steps), but the flow chart does not clearly give the step when products are rejected during the picking process.	Step when rejected products are kept separate during picking added to the flowchart.	The risk was assessed, but forgotten to add to the flow chart. In the new version of the flow chart it's also added for the new cold store.	See attachment 1	2020-04-22	-
2	3.5.1.1	The new approved suppliers of services and are not evaluated last year.	The suppliers are assessed by the maintenance manager on 21 th april.	is small supplier who is only once per year onsite to kalibrate the thermometers. was a small supplier, but we will get more coolers in 2020. To avoid re-occurrence in the management review a note is added in the section 'changes'.	See attachment 2	2020-04-22	-
3	6.6.5	The overview of all pest control inspections by company is given in the internet	The pest control inspections have been assessed and the results are	In the previous management review a reference was made to the portal of the pest controller.	See attachment 3	2020-04-22	-



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4	8.1.2	<p>application of pest control inspections shall, on a regular basis, be assessed and analysed for trends. Trend analyses on these inspections is not reported by the company.</p> <p>HACCP team training of June 2019 is given to attendee HACCP/MT team member (HR). The training records to demonstrate that the training is appropriate is not reported.</p>	<p>described in the management review. The pest control was in control (no signs of pest in the production areas)</p>	<p>was planned in a training June 2019, but couldn't take part of the training due to circumstances. The first training is in June 2020.</p> <p>In the competition matrix the HACCP team is added, to make clear who took part of the HACCP training.</p>	<p>See attachment 4</p>	<p>2020-04-22</p>

Comments on non-conformities

Clearly follow up, in time. Seen and verified evidence. Delay in verification of the follow up due to bike accident at 2020-04-20. For 5 weeks I was not able to report, reporting final report date by auditor was 2020-05-25.

A lot of efforts are made to apply with BRC SD version 3 rules. Site is in good condition.

Detailed Audit Report

1. Senior Management Commitment

Summary	
<p>The plant manager Mr. _____ shows commitment to the implementation of BRC S&D, explained during the opening meeting. The plant manager _____ signed and published policy (P-DSF-NL-10005, version 5-3-2019). There is evidence that human and financial resources are budgeted. verified the X-matrix Vion Pork, version 2020. Evaluation date 7-4-2020. The objectives of 2019 were: implementation VOS, implementation CS, Safety Ladder score audit system, improve audit results. All objectives are defined in X-matrix, about; QA digital checks, E-CMR (data load), corporate strategy plan, trailer balance. The objectives are clear, measurable and monitored during MT meetings; All objectives are SMART, and evaluated 4 times per year, last review in 7-4-2020. The management review is carried 4 times per year; last update 7-4-2020. All required evaluations (conform the bullets of element 1.1.4) could be find in these records, including input from verification of the system. Meetings several times a year; f.e. MT/HACCP meetings every two weeks, verified reports 2020. There is an English original copy of the BRC SD version 3 and SD307 and SD308 available and present during the audit. The organogram (04.J.13 Distrifresh, version 2-4-2020) is changed, shown, levels Director/ District Manager/Warehouse Operations Manager/Supervisor Emballage/QA/PIO manager/Assistant Operations Manager/ Warehouse employees / Forklift drivers. Verified all these above mentioned function profiles during the interview HRM, date 7-4-2020 and found complete. Seen and verified F-DSF-NL-10014, version 28-5-2018 (Plattegrond met goederen- en personeelsstromen). The company is kept informed about relevant information, supplied by the QA Manager Vion Food Group.</p>	
N/A Clauses	
No.	Justification

2. Hazard and Risk Analysis

Summary
<p>A system, committed by senior management, carried out by a multi-disciplinary team (District Manager/Warehouse Operations Manager/Supervisor Emballage / QA / PIO manager) lead by the Plant Manager, is documented as a result of the risk analysis, based on the principles of the Codex A. Used was legislation, hygiene codes and branch information. Scope changes made related with Contracted Services; contract packing and deep freezing of food products, see chapter 11 and 13. The relevant Food Safety hazards are identified (P.VION.10000) and one CCP and 18 CP's are identified, documented, implemented and verified, seen Q1, Q2, Q3, Q4 verification reports in 2019 and 7-4-2020. E.g. for allergens, visitors, foreign body risks, storage temperatures, returned product inspection, shelf life, dispatch temperatures, pest control, damaged products and water for cleaning. A complete pre-requisite programme is recorded was part of the verification from 7-4-2020. The potential risks are assessed for food fraud and food defence in P-Food-10051, last version 11-3-2020, P-DSF-NL-10068, overview product and integrity, 25-3-2020. Verification or review was 25-3-2020 and reported in management review 7-4-2020 by QA manager.</p>



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4 minor NC were identified, so actions and evidence must be send within 28 days to the auditor. All NC's of previous audit did not reoccur during this audit.



The Risk Analyses are per process step (process steps covered under process flow) and per product group, from intake, storage, orderpick, evt. freezing, collection, dispatch; for physical, chemical, microbiological and allergens were mentioned and judged, well-motivated in the study. Product groups on this site; packed chilled, or frozen food stuff. Actual lay out and flows were shown; logical flow in process seen according to these documents. Seen and verified F-DSF-NL-10013, version 3-3-2020 (Plattegrond met goederen- en personeelsstromen).

One CCP is defined and monitored including CA according CCP overview and described in Corporate P.VION.10000, version date 29-9-2014, last reviewed 7-4-2020, no changes to be made related with the scope change, new site activity freezing. Also verified site Proces Beheersplan, F-DSF-NL-10017, version 15-6-2017, last yearly verification 7-4-2020, reported in MR 7-4-2020.

Temperature intake, chilled and frozen (critical limits depending on product; <-18/<3/<4/<7°C.

Temperature storage rooms is not an CCP but an CP, settings <1°C /-18,5 till -24,5 °C, seen with right alarm settings (delay 2 to 2,5 hour). Storage of packaging material is related with wrapping plastic, re-use plastic crates.CP is control on hygiene status crates at intake.

Incident reporting related to CCP, temperature intake, verified report food safety 7-4-2020. Last year 5 incidents are reported from which the status is found corrected.

Summarised, annually verification of the risk assessments is carried out of the hazard/risk analyses and prerequisite programmes, food defence and food fraud, dated 7-4-2020. The Dutch authorities (NVWA) has not visited the company last year.

2.6 Seen and verified the flow chart of the company in document F-DSF-NL-10013, version 3-3-2020. Relevant risks are assessed when products are kept in 'quarantaine' or kept on hold (intermediate storage steps), but the flow chart does not clearly give the step when products are rejected during the picking process.

N/A Clauses

No.	Justification

3. Quality Management

Summary

The management system is completely documented (last version 7-4-2020) and available for the staff via Intranet containing procedures, additionally with working instructions. All documented in a handbook available for all staff, per function/department.

Documents are controlled conform (P-VION-10007, version 24-11-2012). The period of retention (3 years) is enough. According to the schedule for 2018 and procedure V005 every process has been audited at least once a year and internal audits (f.e. expedition Jan 2020, TD 27-5-2019, Sales April 2020) are carried out by the trained auditors. (f.e.) Audits foresee reporting of conformity and non-conformity, seen in audit reports about the whole processing including CCP' s. In addition, weekly inspections are carried out for hygiene/premises/glass; f.e. SSOP rounds week 1-11, eg. 8-4-2020 (auditor/inspector).

Corrective/preventive actions are monitored and process related procedures and required actions.

Action list was seen regarding to complaints in 2019 with attention for root cause. Complaints are reported by Customer Services, seen trend 2019 in management review 7-4-2020.

Customer requirements based on product items (temperature conditions) and delivery performance are defined under responsibility of the site and implemented in work instructions for operations.

A tracing system/procedure is implemented. Both were tested and reported. A procedure to manage site incidents is designed, controlled and yearly tested. P-VION-10015, crisis management version 3-5-2019.



Companies recall test was done on 5-12-2019. Product , client , possible contamination with batch production 010-26, supplier , location The Netherlands, timeline given in report, started 11.05 till 14.10 hrs, 720 csu, 161 kg, art code supplier 73004, received article at 20-11-2019, and 144 csu, 32 kg on 22-11-2019. Mass Balance total received is 864 csu. Delivered from 21-11-2019 till 2-12-2019 total 864 csu (on batch pallet code 524529400). Action undertaken shops are informed, labels BLK are removed. The recall test was closed by at 5-12-2019. Conclusion recall test succeed, procedure verified and found complete.

During the audit some vertical audits of transports of trailers HA0108 and HA094, e.g. HA0108. Verified the intake of IO1387, temperature at intake by 3,9C, product at 10.30. delivery date 9-4-2020. Several articles are labelled via WMS system, seen and verified label control on form FDSF-NL-10001, including label control during batch. Client is retailer

During the audit there is done some vertical audits of dispatch unit number e.g. IO397, repacking order number on line 1, product , order 40 cartons x 20 cu, into 25 crates with 32 cu. Delivery date 10-4-2020, start up records found on FDSF-NL-10001 version date 12-2-2019, check date 10-4-2020 by handheld scanner, staff BW. Several articles are labelled via WMS system, seen and verified label control on form FDSF-NL-10001, including label control during batch IO397. Client is retailer

During the audit an vertical audit is performed. Verified freezing order in EQMS Portal, client cart client number 42196, Vion vrh China, kop heel zonder oorpit, art 11-11-2019, version V15-Boxtel), DS2 + KR-ZKBL 4 stuks, pallet TC3 35 cartons, THT +540, label check EG61NL, 19,3 kg caught weight, artcode 64393. Klanten kaart. Temperature specified for this product on <7C (CCP temp intake), freezing -18C (according F-DSF-1000, 3 dec 2019), instructions for measurement temperature HACCP en derde landen 2020, april 2020. Weighting after freezing on pallet scale (internal weight check for max loading).

There is a good control for sub-contractors. E.g. for Pest control cleaning , equipment and personnel (Agencies). In case of blocked batches/products they are only released by the QA manager with a motivation and (new) destination. Purchase and supplier evaluation according to the Standard. Services providers are evaluated, year 2019. No outsourced processes under scope.

Traceability is recorded in the WMS; a unique system number is generated for products at intake, used from storage till dispatch. All used from intake, storage till dispatch. Tested once a year; with good results/records. A fast tracing (vertical traceability checklist), forwards/backwards was possible with WMS / records. Results seen from intake, storage/dispatch. The authorities (NVWA) and CB will be informed according to the procedure. No recalls in the period last audit until now.

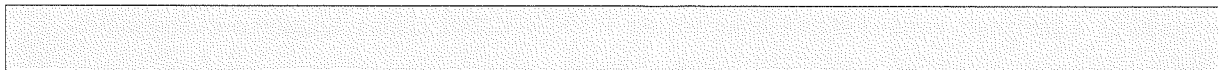
Measures for contingency could be explained by the District Manager during the audit, conform the manual. Non-conforming product/damages/returns are stored according to procedure; marked and blocked in the system WMS.

3.5.1.1 The new approved suppliers of services Thermoking and Testo are not evaluated last year.

N/A Clauses

No.	Justification
3.5.2	No subcontracting under scope.

4. Site and Building Standards





Summary

Suitable located, about 40 years old building, still suitable maintained; making a logical and safe way of processing possible. No negative influence from the industrial surroundings. The second building is rented by another company for cleaning crates. No outside storage of goods seen.

Site security; risks are identified; a system for reporting is available. Site security is mentioned in the company rules, training of staff regarding to site security is demonstrable. A risk analysis was performed as part of the Food defence plan; 25-3-2020. Seen a reception for visitors, a secured entrance to the sheds for the drivers and camera surveillance. Site plan F-DFS-10014, 3 April 2019.

Good lay out seen in practice, including a good segregation. A modern digital order picking system is implemented and if needed repacking of final packed consumer products is executed over packing tables and lines. Equipment is installed 10 years ago and maintained by the company. Identified critical areas for access security is the whole site including storage rooms. Doors are kept closed. Visitors are registered and instructed. During the COVID19 extra measurements are taken and implemented, like 2 metre distance between people, disinfection hands. A good process flow diagram is made. Separated area's for bulk, consumer packages, labelling and order /route preparation. Also separated storage for returned products.

The entrance to production area's is situated in good order and hand wash facilities with disinfection are present. Staff facilities are well designed, maintained and clean. There is a canteen, changing rooms and modern sanitation facilities. Battery charging areas segregated from storage food. Suitable utensils for cleaning present.

Monitoring carried out by the Assistant Operations Manager and weekly check rounds; f.e. week 1-8 YTD. All loading is done via covered dock shelters. Canteen area is present, no catering facilities. Smoking only allowed outside the building.

N/A Clauses

No.	Justification
4.1.5	No external storage
4.3.6	No cleaning facilities like f.e. tray-washer
4.5.1	No open food

5. Vehicle Operating Standards

Summary

All trailers (about 180) are managed under own responsibility, are hired from
The road trucks (ca 70) are subcontracted from 4 transport companies (e.g. . All the Distribution activities are managed by Distrifresh BV, in cooperation with the Vion Food Group and clients. Contracts or agreements are made. The relevant Dutch Transport codes are applicable. Assessed were trailers HA0108 and HA094, date F gassen 15-1-2020. ST9134 date 9-1-2020, work order thermoking, temperature control. Also the GPS system . Temperature assessment on ST0413 and ST9134 (dated 13-1-2020). Transport can be partly Ex-works. Vehicles are inspection when arrived with goods. Also before loading of final ordered goods. Vehicles temperature controls are done, is monitored and recorded. Also GPS-system. Temperature assessment on HA0108 date 15-1-2020, RDW OP-13-PX, date 24-2-2020, ST0413. Verified reporting system on incidents. Carrier and thermoking. Distribution of packaging material is managed by clients, because they decide which type. The companies QC on hygiene aspects is an CP at intake. Dirty crates are kept separate from the once which are used.

N/A Clauses

No.	Justification
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5.1.7	No bulk transport is applicable.
5.1.8	No bulk transport is applicable.

6. Facility Management

Summary

Yearly inspections for fork lift trucks, contracted by . e.g. pallet lift dates June 2019 and July 2019 including BMWT- test, date 1-3-2020 of the new racking of the freezing cell. Racking yearly tested by GMP round, seen 8-4-2020 and by BMWT 1-3-2020. Pallets are monitored during processing. Results of the maintenance year programme is shown in an Excel- overview 2019. Condensers are cleaned conform the frequency of the cleaning program P-DSF-10045, dated nov 2019, which is approved by QA by taking AGAR tests after (15-3-2020). negative. No lubricants used which can come into contact with products (used grease). Assessed is: cooling equipment; internal transport systems; site maintenance; calibrations; water distribution, air pressure equipment; Ventilation; weight control of balances; calibration . E.g.: A calibration plan is well designed (e.g. for the 10) and relevant instruments are identified and controlled, calibration date 15-8-2019. Cleaning plan (including disinfection) is implemented and efficiency verification is demonstrable. Verified agreement, implementation, records of cleaning company 2018.

Waste is minimised and collected in good order to prevent contamination. Separation of waste is organized. Waste containers are cleaned on a regular base. Waste of veterinary sources Cat 3 is controlled conform legislation and removed from site by a licensed company.

Calibration sensors of storage areas, carried out on 15-8-2019. In general, within the limit of 1 °C. Exception for Expedition 1; differs 3,5 °C. CO2 ammoniak system is calibrated by 5-2-2020.

Adequate systems for collection and disposal of waste, via or incidental category 3 waste via . Trademarked materials are destroyed in cooperation with the customer.

There is pest control company . The minimum frequency for pest control inspection visits is 8 visits yearly. E.g. for rodents, flying and crawling insects. Also site preventive inspections are done. Actions to prevent/eliminate some pest are taken if needed and seems to be effective. No-tox is used, Placebo. Verified 12-5-2019 in-depth inspection, no trends. There is no pest problem, no infestation last year. Last visit 7-04-2020, 28-3-2020 and 10-3-2020 pest fighter 1 (license 8-5-2022), site map changed related with new situation freezer v19-3-2018 into v12-2-2020. Trends are analysed via internet reported in Management Review; nearly infestations.

Document 'Werkvergunning P-Food NL-10010' is used for documentation all third-party contractors and engineers to make them aware of the site's operating Standards.

6.6.5 The overview of all pest control inspections by compnay is given in the internet application of Results of pest control inspections shall, on a regular basis, be assessed and analysed for trends. Trend analyses on these inpections is not reported by the company.

N/A Clauses

No.	Justification
6.1.3	No diesel powered equipment is used (forklift truck run on electric)
6.2.6	No open food products are stored, handled or transported
6.4.3	There are no CIP cleaning systems in place



7. Good Operating Practices

Summary	
<p>Goods are received and inspected at intake; f.e. visual (damaged packaging, Q, pests), amounts, codes and temperature; CCP and loading department of the truck. The way of handling seen, including CCP 1 (temperature intake) during intake of 509073900, , art code 907091. Temperature at intake 2,3C. Temp limits for products were explained (by the Operations Manager). Personnel are trained in carefully handling of the products, per customer order and details via Assistant Operations Manager. Related to environmental control there is a CP about maintaining temperature in storage areas. At random checks history was seen for chilled rooms. Temperature storage rooms, settings 0/7 °C, seen with right alarm settings (delay 2 to 2,5 hour). Alarm and test was challenged by 4-3-2019, TD. The new equipment is tested by the TD, verified records March 2020. Settings could only be changed by authorised TD. In general, suitable facilities to avoid contamination of products. Glass/brittle procedures are present; weekly checks by the staff and weekly check rounds; f.e. 8-4-2020. Allergens have been taken into account as the products are packed. All of the legal allergens are present but are only packed present at the storage. Stock level checked at random, according to WMS seen for f.e. 68991, vega kruimgehakt. Stock rotation nearly applicable. The customer orders which products/ batches should be dispatched. The company is certificated for organic (Skal), BLK, COC and ISO 9001:2015 in a multisite certification by Vion Food Nederland. Registration number for the Dutch Authority NVWA: legal veterinary registration number as: NL607EG.</p>	
N/A Clauses	
No.	Justification
7.6.1. and 7.6.2	There is no positive release needed.

8. Personnel

Summary	
<p>Employees are trained, instructed according to QMS work instructions and CCP, temperature intake. Records that demonstrate appropriate and effective training/competence. Verified the list attendees, dated 29-1-2019 for e.g. New training is rescheduled related with COVID19, next June 2020. 14% COVID illness, Also seen CCP training for 4-12-2019 (Monitoring CCP temperature version 3-12-2019). Seen training hygiene rules version 5, 2018. Next CCP training is planned for 2019. No handling with open food. Hygiene rules suitable for the activities, were shown. No special protective clothing needed, only thermo clothes, work wear is provided and used, including safety shoes. Smoking is only allowed outdoors or in a separate area. A separate canteen is available.</p>	
8.1.2	HACCP team training of June 2019 is given to attendee HACCP/MT team member (HR). The training records to demonstrate that the training is appropriate is not reported.



N/A Clauses	
No.	Justification
8.2.4	There is no open food stored , handled or distributed.
8.2.5/ 8.2.6/ 8.2.7	No (disposable) protective clothing needed/worn
8.2.9	Normal plasters as result of the carried out risk assessment

WHOLESALE MODULE

9. Purchasing – branded products

N/A Clauses	
No.	Justification

10. Requirements for the purchasing and management of a wholesale own label products and Wholesaler exclusive brands

N/A Clauses	
No.	Justification



CONTRACTED SERVICES MODULES

11. Contractual Arrangements

Summary	
There are contracted services for repacking of packed consumer units and freezing of food products. In total there are 3 repacking lines and one freezing cell, with 3 x 26 pallet places for freezing. Both services are under the Vion group, meaning no contractual orders from other companies than Vion (intercompany). Verified contract for repacking of Vion retail NL, and Vion retail Groenlo. Orders are scanned and pre-programmed in the computer. Line labelling is checked by operators. Also to distribute other foods, besides the meat products.	
N/A Clauses	
No.	Justification

12. Product Inspection

Summary	
N/A Clauses	
No.	Justification

13. Contract Packing (Repacking, Assembly Packing)

Summary	
Verified contract with 'P' during the audit, see chapter 1. A quality control procedure is present and tested; PR version 1, 22-9-2017. Measures for contingency could be explained by the Manager during the audit, conform the manual. A contracted service for repacking is executed. There are contracted services for repacking. 3 lines. Product codes are scanned and labels are pre-programmed in the computer. Line labelling is checked by operators. Also to distribute other foods, besides the meat products. Control of several kind of emballage. During the audit there is done some vertical audits of dispatch unit number e.g. IO397, repacking order number on line 1, product varkenshaas, order 40 cartons x 20 cu, into 25 crates with 32 cu. Delivery date 10-4-2020, start up records found on FDSF-NL-10001 version date 12-2-2019, check date 10-4-2020 by handheld scanner, staff Several articles are labelled via WMS system, seen and verified label control on form FDSF-NL-10001, including label control during batch IO397. Client is retailer	



N/A Clauses	
No.	Justification
13.8	There is no rework.

14. Quantity Control Inspections

Summary	
N/A Clauses	
No.	Justification

15. Contract chilling/freezing/tempering/defrost and high-pressure process operations

Summary	
Freezing operation is new for the site since March 2020. This is validated by the HACCP team, 7-4-2020. During the audit an vertical audit is performed. Verified freezing order in EQMS Portal, client cart client number 42196, Vion vrh China, kop heel zonder oorpit, art 11-11-2019, version V15-Boxtel), DS2 + KR-ZKBL 4 stuks, pallet TC3 35 cartons, THT +540, label check EG61NL, 19,3 kg caught weight, artcode 64393. Klanten kaart. Temperature specified for this product on <7C (CCP temp intake), freezing -18C (according F-DSF-1000, 3 dec 2019), instructions for measurement temperature HACCP en derde landen 2020, april 2020. Weighting after freezing on pallet scale (internal weight check for max loading).	
N/A Clauses	
No.	Justification

16. Contact Cleaning of baskets, roll cages and other distribution containers

Summary	



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N/A Clauses	
No.	Justification



17. Waste recovery and recycling

Summary	
N/A Clauses	
No.	Justification