IFS Progress Food

# IFS Progress Food Version 2 and 3 Checklists Comparison

APRIL 2023

ENGLISH

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# 1 Initial remarks

The IFS Progress Food version 3 Checklist reflects a different structure when compared to the IFS Progress Food version 2 Checklist while maintaining the respective nature of the protocol as a stepwise development program.

The following points summarize the overall changes applied to the checklist, thus facilitating the understanding of the comparison throughout this document and the respective relevant additional explanation/information:

- Alignment with the structure of the IFS Food Standard and the IFS Product and Process Approach.
- Coherent wording for easy comprehensibility with relevant elements being specifically addressed.
- Adaptation to new existing regulations and applicable food safety and product quality standards.
- Essential and implied/ inherent elements of food safety and quality processes have been made explicit or were newly added to the requirement to convey objectiveness and consistency.
- Relevant elements from the guidance document have been transferred to the requirement.
- Requirement levels adapted or split, when applicable, to fit with the individual level.
- Introduction of 15 new requirements which address compliance with legal requirements and essential fundamental topics.
- Risk-based implementation and further detailed documentation specified in intermediate level requirements.

***Note:*** *completely new requirements, specific relevant newly added elements to the requirements and consideration based on level (e.g., requirement divided or moved in between levels; risk-based implementation or more comprehensive documentation level required in intermediate level; etc.) are highlighted through the document.*

# 2 IFS Progress Food version 3 checklist compared with the Progress version 2 checklist

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| **1** | | **Governance and commitment** | | |
| **1.1** | | **Corporate structure and management responsibility** | | |
| 1.1.1 | Basic | All relevant information related to food safety, product quality and legality shall be communicated effectively and in a timely manner to the relevant personnel. | Implied in several requirements in version 2, such as:<br><br>B.A 1.5 Are changes to all specifications clearly communicated both internally and externally? Is the communication process regulated and known?<br><br>B.A 3 Incident management.<br><br>B.A 6 Management responsibility.<br><br>B.A 13.2 Are changes of existing contractual agreements documented and communicated between the contract partners? | Requirement specified to convey the essential implementation of consistent food safety and quality management practices and also introductory elements of food safety culture. |
| 1.1.2 | Basic | The senior management shall provide sufficient and appropriate resources to meet the product and process requirements. | B.A 6.1 Is there evidence that management is committed to provide the resources to implement and comply with their food safety and quality program including customer requirements? | Food safety and quality program now referred to as product and process requirements. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| ***1.1.3 NEW** | Basic | ***The senior management (or designated authorized person) shall ensure that the certification body / assessment service provider is informed of any changes that may affect the company's ability to conform with the assessment requirements. This shall include at a minimum of the following:***<br>• ***any legal entity name change***<br>• ***any production site location change.***<br><br>***For the following specific situations:***<br>• ***any product recall***<br>• ***any product recall and/or withdrawal decided by authorities for food safety and/or food fraud reasons***<br>• ***any visit from authorities which has resulted in mandatory action connected to food safety and/or food fraud***<br>***the certification body / assessment service provider shall be informed within three (3) working days.*** | | *Certification body and assessment service provider notification was already addressed in Part 1 and becomes a new specific requirement in version 3.* |
| 1.1.4 | Intermediate | The senior management shall ensure that employees are aware of their responsibilities related to food safety and product quality. | I.A 6.3 Are documented, clearly defined responsibilities regarding product safety, quality, and legality available and communicated to staff?<br><br>I.A 6.4 Are employees with influence on product requirements aware of their responsibilities, and are they able to demonstrate their understanding of their responsibilities? | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| 1.1.5 | Intermediate | ***The department responsible for food safety and quality management or the responsible person shall have a reporting relationship to the senior management.*** An organisational chart, showing the structure of the company, shall be documented and maintained. | I.A 6.2 Is an up-to-date organizational chart outlining the business' structure available? | ***Added:*** The department responsible for food safety and quality management or the responsible person shall have a reporting relationship to the senior management.<br><br>This conveys the essential implementation of a consistent food safety and quality management practices and to introductory elements of food safety culture. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| 1.1.6 | Intermediate | The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently. | Inherent in several requirements in version 2, such as:<br><br>I.A 6.3 Are documented, clearly defined responsibilities regarding product safety, quality and legality available and communicated to staff?<br><br>I.A 6.4 Are employees with influence on product requirements aware of their responsibilities, and are they able to demonstrate their understanding of their responsibilities?<br><br>I.A 10.1 Are detailed procedures developed and effectively implemented for all processes and operations that affect food safety, quality and legality?<br><br>I.A 10.2 Are procedures clearly communicated to relevant people? | Requirement specified to convey the essential implementation of consistent food safety and quality management practices and also introductory elements of food safety culture. |
| **1.1.7 NEW** | Intermediate | ***The senior management shall maintain a process 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.*** | | *New requirement introduced to convey consistency of food safety and quality management practices as essential implementation and to introductory elements of food safety culture.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| **1.1.8 NEW** | Intermediate | ***Based on the nature and size of the food business, senior management shall commit to and support elements of food safety culture implementation and maintenance by means of:***<br>• ***commitment and engagement***<br>• ***awareness to food safety management***<br>• ***open and clear communication***<br>• ***provision of sufficient resources***<br><br>***Local food safety culture regulations shall also be complied with.*** | | *New requirement introduced through baseline elements of food safety management and food safety culture, aligned to the introduction of European legal background.*<br><br>***Note:*** *elements of food safety culture are already inherent to IFS Progress programs, which become clearer, more detailed, and aligned to the nature of the program in version 3.* |
| **2** | | **Food safety and quality management** | | |
| **2.1** | | **Quality management** | | |
| **2.1.1** | | **Document management** | | |
| 2.1.1.1 | Intermediate | A procedure shall be documented, implemented and maintained to control documents and their amendments. All documents which are necessary for compliance with food safety, product quality, legality, authenticity and customer requirements shall be available in their latest version. Any amendments to documents, ***critical to those requirements,*** shall be recorded. | I.A 7.1 Is a written documentation procedure in place and effectively implemented?<br><br>I.A 10.1 Are detailed procedures developed and effectively implemented for all processes and operations that affect food safety, quality and legality?<br><br>I.A 10.2 Are procedures clearly communicated to relevant people? | Authenticity and customer requirements are explicit in the requirement to comprehensively encompass product compliance.<br><br>***Added:*** Tracking of amendments more oriented to critical changes in food safety, product quality, legality, authenticity, and customer requirements. |
| 2.1.1.2 | Intermediate | All documents shall be legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| **2.1.2** | | **Records and documented information** | | |
| 2.1.2.1 | Basic | Records and documented information shall be legible, properly completed and genuine. They shall be maintained in a way that subsequent revision or amendment is prohibited. If records are documented electronically, a process shall be maintained to ensure that only authorised personnel have access to create or amend those records (e.g., password protection). | B.A 7.1 Are records available to support the compliance of the business with the food safety and quality system which includes all regulatory, customer and food safety requirements that apply? | Essential detailed elements explicit to the requirement (e.g., subsequent amendment prohibition; electronically documented records; etc.). |
| 2.1.2.2 | Basic | All records and documented information shall be kept in accordance with legal and customer requirements. ***If no such requirements are defined, records and documented information shall be kept for a minimum of one year after the shelf life. For products which have no shelf life, the duration for which the records and documented information are kept shall be justified and this justification shall be documented.*** | B.A 7.2 Has the business set timescales for record retention which comply with regulatory or customer requirements? | ***Added:*** minimum retention timescales addressed (or a justification for products with no shelf life). |
| **2.1.2.3 NEW** | Basic | ***Records and documented information shall be securely stored and accessible.*** | | *New requirement introduced to convey consistency of food safety and quality management practices as essential implementation.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| **2.2** | | **Food safety management** | | |
| **2.2.1** | | **HACCP plan** | | |
| 2.2.1.1 | Intermediate | The basis of the company's food safety management shall be a fully implemented, systematic and comprehensive HACCP based plan, following the Codex Alimentarius principles, good manufacturing practices, good hygiene practices 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. | Implied in requirements B.C.1 (preliminary tasks) and I.C.3 (HACCP). | Introductory and essential HACCP requirements addressed in more specific and detailed requirements to ensure proper applicability of HACCP plan at intermediate level (e.g., product development process considered in the HACCP plan; changes management; detailed sources to support HACCP development; etc.). |
| 2.2.1.2 | Intermediate | 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. | Implied in requirements B.C.1 (preliminary tasks) and I.C.3 (HACCP), such as:<br><br>I.C 3.1 Principle 1: Is a hazard analysis conducted for each process step in the manufacturing of the food item? | |
| 2.2.1.3 | Intermediate | The HACCP plan shall be 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. | Implied in requirements B.C.1 (preliminary tasks) and I.C.3 (HACCP), such as:<br><br>I.C 3.2 Was the hazard analysis conducted by a competent team?<br><br>I.C 3.4 Principle 3: Are Critical Limits established for each CCP?<br><br>I.C 3.8 Principle 6: Are verification procedures established? | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| 2.2.1.4 | Intermediate | In the event of changes to raw materials, packaging materials, processing methods, infrastructure and/or equipment, the HACCP plan shall be reviewed to ensure that product safety requirements are complied with. | Implied in B.C.1 (preliminary tasks) and I.C.3 (HACCP) requirements, such as:<br><br>B.C 1.1 Has the business identified and complied with regulatory and customer requirements related to the product and product categories?<br><br>I.C 3.9 Are verification procedures effectively implemented? | |
| **2.3** | | **HACCP analysis** | | |
| **2.3.1** | | **HACCP team** | | |
| 2.3.1.1 | Basic | Assemble HACCP team: The HACCP team shall have the appropriate specific knowledge and expertise and be a multidisciplinary team which includes operational staff. | B.C 1.2 Has a team with different responsibilities for food safety undertaken the tasks described in this section of the checklist (Tasks 2-5)? | Detailed essential elements explicit in the requirement (e.g., operational staff). |
| 2.3.1.2 | Intermediate | Those responsible for the development and maintenance of the HACCP plan shall have an internal team leader and shall have received appropriate training in the application of the HACCP principles and specific knowledge of the product and processes. | I.A 9.4 Is a HACCP training program in place?<br><br>I.C 3.2 Was the hazard analysis conducted by a competent team? | Detailed essential elements explicit in the requirement (e.g., internal team leader; specific product and process knowledge). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| **2.3.2** | | **Product description** | | |
| 2.3.2.1 | Basic | A full description of the product shall be documented and maintained and shall contain all relevant information on product safety, which includes at minimum:<br>• composition<br>• physical, organoleptic, chemical and microbiological characteristics<br>• legal requirements for the food safety of the product<br>• methods of treatment, packaging, durability (shelf life)<br>• conditions for storage, method of transport and distribution. | B.C 1.3 Is there a complete product description available of the product/ product category including all ingredients including raw materials, packaging, finished product and conditions for stage and distribution? | Minimum essential elements detailed and addressed in the product description. |
| **2.3.3** | | **Identify intended use and users of the product** | | |
| 2.3.3.1 | Basic | 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. | B.C 1.4 Has the intended use of the product been described and the target consumer been identified? | Vulnerable groups become explicit in the requirement. |
| **2.3.4** | | **Construct flow diagram** | | |
| 2.3.4.1 (B) | Basic | A flow diagram shall be documented and maintained for each product, or product group, and for all variations of the processes and sub-processes (including rework and reprocessing). It shall be dated, and updated, in the event of any changes. | B.C 1.5 Have all of the process steps taken to produce the product been described in a process flow diagram? | Detailed essential elements explicit in the requirement (e.g., rework and reprocessing). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| 2.3.4.1 (I) ☞ | Intermediate | The documented flow diagram shall identify every step and each control measure defined for a CCP. | | When implementing a comprehensive HACCP, a hazard analysis shall be undertaken to define CCPs, which is addressed at intermediate level, therefore the ***requirement is split and partly addressed at intermediate level requirement***, to convey consistency. |
| **2.3.5** | | **On-site confirmation of the flow diagram** | | |
| 2.3.5.1 | Intermediate | Representatives of the HACCP team shall verify the flow diagram through on-site verifications at all operation stages and shifts. Where appropriate, amendments to the diagram shall be made. | B.C 1.6 Has the process flow diagram(s) been compared to assure it accurately reflects the process? | Detailed essential elements explicit in the requirement (e.g., at all operation stages and shifts).<br><br>***Requirement shifted to intermediate level for consistency.*** |
| **2.3.6** | | **Conduct a hazard analysis for each step** | | |
| 2.3.6.1 (B) | Basic | Food Safety hazards shall be identified, documented and controlled through effective practices and measures. | Addressed in B.C.1 (preliminary tasks) and in general in several basic level requirements (e.g., B.B.4 Product contamination control). | Addressed as specific essential requirement to additionally convey consistency. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| 2.3.6.1 (I) ☞ | Intermediate | A hazard analysis shall be conducted for all possible and 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 as well as ***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 significant hazard. | I.C 3.1 Principle 1: Is a hazard analysis conducted for each process step in the manufacturing of the food item? | Detailed essential elements explicit in the requirement (e.g., significant hazards; likely occurrence of hazards and the severity, etc.).<br><br>***Added and specified for a comprehensive HACCP:***<br>• radiological hazards.<br>• hazards linked to elements in contact with food.<br>• hazards related to the work environment.<br><br>***Note:*** *consideration to hazards addressed in the guidance (e.g., raw materials, process aids, compressed air, food contact materials, etc).* |
| **2.3.7** | | **Determining critical control points and other control measures** | | |
| 2.3.7.1 | Intermediate | Determining whether the step at which a control measure is applied is a CCP in the HACCP plan shall be facilitated by the application of a decision tree or other tool(s), which demonstrates a logical reasoned approach. | I.C 3.3 Principle 2: If the hazard analysis indicates any significant hazards not minimised or eliminated by Good Manufacturing Practices (GMPs) that are present within the food manufacturing process, are they identified as Critical Control Points (CCPs)?<br><br>I.C 3.12 Has the business implemented specific control measures for all relevant steps not identified as CCPs? | CCP worded and addressed as control measure applied as a CCP.<br><br>Former control points (CP) worded and addressed as control measures, other than those defined for CCPs. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| **2.3.8** | | **Establish validated critical limits for each CCP** | | |
| 2.3.8.1 | Intermediate | For each CCP, critical limits shall be defined and validated to identify when a process is out of control. | I.C 3.4 Principle 3: Are Critical Limits established for each CCP? | Detailed essential elements explicit in the requirement (e.g., validation of critical limits). |
| **2.3.9** | | **Establish a monitoring system for each CCP** | | |
| *2.3.9.1 | Intermediate | Specific monitoring procedures in terms of method, frequency of measurement or observation and recording of results, shall be documented, implemented and maintained for each CCP to detect any loss of control at that CCP. Each defined CCP shall be under control. Evidence of monitoring and control of each CCP shall be demonstrated in the records. | I.C 3.5 Principle 4: Are monitoring procedures established for each CCP?<br><br>I.C 3.6 Are CCPs effectively implemented? | Detailed essential elements explicit in the requirement (e.g., method; frequency of measurement or observation; etc.). |
| 2.3.9.2 | Intermediate | Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period. | I.C 3.5 Principle 4: Are monitoring procedures established for each CCP?<br><br>I.C 3.6 Are CCPs effectively implemented? | Verification of CCP monitoring addressed as specific essential requirement. |
| 2.3.9.3 | Intermediate | The operative personnel in charge of the monitoring of control measures defined for CCPs and other control measures shall have received specific training/instruction. | I.A 9.4 Is a HACCP training program in place?<br><br>I.C 3.5 Principle 4: Are monitoring procedures established for each CCP?<br><br>I.C 3.6 Are CCPs effectively implemented? | The training of personnel in charge of monitoring control measures defined for CCPs and monitoring of other control measures addressed as a specific essential requirement. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| 2.3.9.4 | Intermediate | Control measures, other than those defined for CCPs, shall be monitored, recorded, and controlled by measurable or observable criteria. | I.C 3.12 Has the business implemented specific control measures for all relevant steps not identified as CCPs? | Monitoring of control measures other than those defined for CCPs become explicit and detailed in the requirement.<br><br>Detailed essential elements have been made explicit in the requirement (e.g., monitored, recorded, and controlled by measurable or observable criteria). |
| **2.3.10** | | **Establish corrective actions** | | |
| 2.3.10.1 | Intermediate | In the event that the monitoring indicates that a particular control measure defined for a CCP or other control measure is not under control, corrective actions shall be documented and implemented. Such corrective actions shall also take any action relating to non-conforming products into account and identify the root cause for the loss of control of CCPs. | I.C 3.7 Principle 5: Are corrective actions established for each CCP in the event critical limits are exceeded? | Detailed essential elements have been made explicit in the requirement (e.g., management of non-conforming products and identification of root cause), to be additionally consistent for the management of non-conforming products, deviations, non-conformities, corrections, and corrective action requirements. |
| **2.3.11** | | **Validate the HACCP plan and establish verification procedures** | | |
| 2.3.11.1 | Intermediate | Procedures for validation, including revalidation after any modification that can impact food safety have taken place, shall be documented, implemented and maintained to ensure that the HACCP plan is suitable to effectively control the identified hazards. | I.C 3.8 Principle 6: Are verification procedures established?<br><br>I.C 3.9 Are verification procedures effectively implemented? | The validation of the HACCP plan has been clarified and is separate from HACCP verification activities, explicitly addressed as an essential element to HACCP. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| 2.3.11.2 | Intermediate | Verification procedures shall be documented, implemented and maintained to confirm that the HACCP plan is working correctly. Verification activities of the HACCP plan include, for example:<br>• internal audits<br>• testing<br>• sampling<br>• deviations and non-conformities<br>• complaints shall be performed at least once within a 12-month period or whenever significant changes occur.<br><br>The results of this verification shall be recorded and when needed, incorporated into the HACCP plan. | I.C 3.8 Principle 6: Are verification procedures established?<br><br>I.C 3.9 Are verification procedures effectively implemented? | Examples of verification activities are addressed in the requirement.<br><br>Detailed essential elements explicit in the requirement (e.g., verification results to be incorporated into the HACCP plan when needed).<br><br>***Note:*** *internal audits are not required under IFS Progress Food but are exemplified in the requirement as a possible verification activity in the HACCP plan.* |
| **2.3.12** | | **Establish documentation and record keeping** | | |
| 2.3.12.1 | Intermediate | Documentation and records related to the HACCP plan, for example:<br>• hazard analysis<br>• determination of control measures defined for CCPs and other control measures<br>• determination of critical limits<br>• processes<br>• procedures<br>• outcome of control measures defined for CCPs and other control measures monitoring activities<br>• training records of the personnel in charge of the CCP monitoring<br>• observed deviations and non-conformities and implemented corrective actions<br>shall be available. | I.C 3.10 Principle 7: Are record keeping and documentation for HACCP procedures established?<br><br>I.C 3.11 Are all HACCP-related record-keeping and documentation procedures effectively implemented? | HACCP documentation and examples of records are addressed in the requirement. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| **3** | | **Resource management** | | |
| **3.1** | | **Human resources** | | |
| 3.1.1 | Basic | 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. | Addressed in B.A 9 Training requirements and implied in several requirements where the competency (in terms of, for example, education and work experience) of personnel performing food safety and quality processes is fundamental. | Addressed as a specific essential requirement, detailing elements of essential training and personnel competencies. |
| 3.1.2 | Intermediate | The responsibilities, competencies and job descriptions for all job titles, with an impact on food safety and product quality, shall be documented, implemented and maintained. | I.A 6.3 Are documented, clearly defined responsibilities regarding product safety, quality and legality available and communicated to staff?<br><br>I.A 6.4 Are employees with influence on product requirements aware of their responsibilities, and are they able to demonstrate their understanding of their responsibilities?<br><br>Also addressed in I.A 9 Training. | Detailed essential elements have been made explicit in the requirement (e.g., for all job titles, with an impact on food safety and product quality). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| **3.2** | | **Personal hygiene** | | |
| 3.2.1 (B) | Basic | Requirements related to personal hygiene shall be documented, implemented and maintained and shall include a minimum of the following areas:<br>• hair and beards<br>• protective clothing (including conditions of use in staff facilities)<br>• hand washing, disinfection and hygiene<br>• eating, drinking, smoking/ vaping or other use of tobacco<br>• actions to be taken in case of cuts or skin abrasions<br>• fingernails, jewellery, false nails/eyelashes and personal belongings (including medicine)<br>• notification of infectious diseases and conditions impacting food safety via a medical screening procedure.<br><br>Personal hygiene rules shall be compliant with legal requirements. | B.B 1.1 Are personal hygiene requirements in place and applicable to all relevant people, contractors and visitors?<br><br>B.B 1.2 Are personal hygiene requirements compliant with legal requirements, if applicable?<br><br>B.B 1.3 Are communication procedures in place for people, contractors and visitors addressing actions to be taken in the case of an infectious disease?<br><br>B.B 1.4 Is a qualified person responsible to decide if individuals with a suspect illness may enter food areas and how these individuals are controlled?<br><br>B.B 1.5 Are people, contractors and visitors aware of and complying with the personal hygiene requirements?<br><br>B.B 1.6 Are people, contractors and visitors aware of and complying with the requirements for the wearing and changing of protective clothing in specified work areas? | Personal hygiene requirements (from 3.2.1 to 3.2.5) addressed in more detail, with specific requirements, including essential elements (e.g., minimum personal hygiene requirements; adequate protective clothing in sufficient quantity; minimization of contamination risks; etc.). |
| 3.2.1 (I) ☞ | Intermediate | Requirements relating to personal hygiene shall be risk-based defined. | | Risk-based implementation addressed as a specific requirement at ***intermediate level.*** |
| 3.2.2 | Basic | The requirements for personal hygiene shall be understood and applied by all relevant personnel, contractors and visitors. | | |
| 3.2.3 | Basic | Compliance with personal hygiene requirements shall be monitored regularly. | | Essential elements referred to in detail in the requirement (e.g., compliance monitoring). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
|---|---|---|---|---|
| 3.2.4 | Basic | Adequate protective clothing shall be provided in sufficient quantity for each employee. | | |
| 3.2.5 | Basic | 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. | B.B 1.3 Are communication procedures in place for people, contractors and visitors addressing actions to be taken in the case of an infectious disease?<br><br>B.B 1.4 Is a qualified person responsible to decide if individuals with a suspect illness may enter food areas and how these individuals are controlled? | |
| **3.3** | | **Training and instruction** | | |
| 3.3.1 (B) | Basic | Trainings and/or instruction activities shall be implemented with respect to the product and process requirements and the training needs of the employees, based on their job. | B.A 9.1 Have all new people been effectively trained?<br><br>B.A 9.2 Have all relevant people received refresher training?<br><br>Inherent to other requirements such as:<br><br>B.A 2 Traceability<br>B.A 3 Incident management<br>B.B 3 Cleaning & disinfection<br><br>and other related to intermediate level requirements. | Product and process requirements specified.<br><br>Requirement addressed in more detail and essential elements mentioned in the requirement (e.g., with respect to employee training needs based on their job). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 3.3.1 (I) ☞ | Intermediate | Documented training and/or instruction programs shall be implemented and include:<br>• training contents<br>• training frequency<br>• employee's task<br>• languages<br>• qualified trainer/tutor<br>• training effectiveness. | B.A 9.1 Have all new people been effectively trained?<br><br>B.A 9.2 Have all relevant people received refresher training?<br><br>I.A 9.3 Is a people training program, including refresher (update and repetition), in place and effectively implemented?<br><br>I.A 9.4 Is a HACCP training program in place?<br><br>I.A 10 Procedures.<br>I.C 4 Food defense. | More comprehensive training/instruction program and documentation addressed at ***intermediate level***. Specifies minimum requirements for training documentation.<br><br>***Note:*** *possible definition of training needs based on risks is addressed in the guidance.* |
| 3.3.2 | Basic | 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. | B.A 9.1 Have all new people been effectively trained?<br><br>B.A 9.2 Have all relevant people received refresher training? | Specifically addresses essential elements of training/ instruction programs (e.g., seasonal, and temporary workers; before commencing work; etc.). |
| 3.3.3 | Intermediate | Records of all training/ instruction events shall be available, stating:<br>• list of participants (including their signature)<br>• date<br>• duration<br>• contents of training<br>• name of trainer/tutor.<br>A procedure or program shall be documented, implemented and maintained, to prove the effectiveness of the training and/or instruction programs. | I.A 9.3 Is a people training program, including refresher (update and repetition), in place and effectively implemented?<br><br>I.A 9.4 Is a HACCP training program in place?<br><br>I.A 9.5 Are adequate training records available? | More comprehensive training/instruction programs (e.g., addresses essential elements such as effectiveness and review) and documentation are addressed at ***intermediate level***. Specifies the essential elements for training documentation/recording. |
| 3.3.4 | Intermediate | The contents of training and/or instruction shall be reviewed and updated when necessary. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **3.4** | | **Staff facilities** | | |
| 3.4.1 | Basic | Adequate staff facilities shall be provided, and shall be proportional in size, equipped for the number of personnel, designed and controlled to minimise food safety risks. Such facilities shall be maintained in a way to prevent contamination. | B.B 7.1 Are suitable changing rooms provided for staff?<br><br>B.B 7.2 Are toilets provided, operational, accessible and adequately segregated from processing and food handling areas?<br><br>B.B 7.3 Are suitable and sufficient hand-washing facilities provided and accessible?<br><br>B.B 7.4 Are separate lunch room facilities provided away from production, packaging and storage areas?<br><br>Partly addressed through:<br><br>B.B 2 Facility environment.<br>B.B 4 Product contamination control. | Requirements for staff facilities (from 3.4.1 to 3.4.7) addressed in more detail and divided into specific requirements, including essential elements (e.g., proportional in size, equipped for the number of personnel; maintained in a way to prevent contamination, etc.). |
| 3.4.2 | Basic | 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. | | |
| 3.4.3 | Basic | Changing rooms shall be located to allow direct access to the areas where unpacked products are handled. When infrastructure does not allow it, alternative measures shall be implemented and maintained to minimise product contamination risks. Outdoor clothing and protective clothing shall be stored separately unless alternative measures are implemented and maintained to prevent contamination risks. | B.B 7.1 Are suitable changing rooms provided for staff?<br><br>Partly addressed through:<br><br>B.B 2 Facility environment. | Essential elements explicit in the requirement (e.g., allow direct access; alternative measures; outdoor clothing; etc.). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 3.4.4 | Basic | Toilets shall neither have direct access nor pose contamination risks to an area where products are handled. Toilets shall be equipped with adequate hand washing facilities. The facilities shall have adequate natural or mechanical ventilation. Mechanical airflow from a contaminated area to a clean area shall be avoided. | B.B 7.2 Are toilets provided, operational, accessible, and adequately segregated from processing and food handling areas?<br><br>Partly addressed in:<br><br>B.B 2 Facility environment. | Essential elements now explicit in the requirement (e.g., no direct access; natural or mechanical ventilation; etc.). |
| 3.4.5 | Basic | Hand hygiene facilities shall be provided and shall address, a minimum of:<br>• adequate number of wash basins<br>• suitably located at access points to and/or within production areas<br>• designated for cleaning hands only. | B.B 7.3 Are suitable and sufficient hand-washing facilities provided and accessible?<br><br>Partly addressed in:<br><br>B.B 2 Facility environment. | Essential elements now explicit in the requirement (e.g., minimum requirements for hand hygiene facilities). |
| 3.4.6 | Basic | Hand hygiene facilities shall provide:<br>• running potable water **(or water that poses no risk of contamination according to applicable legal requirements)**, at an adequate temperature<br>• adequate cleaning and disinfection equipment<br>• adequate means for hand drying. | | ***Added:*** water that poses no risk of contamination according to applicable legal requirements (meaning water different from potable water standards which poses no risk, according to specific regulations, where applicable).<br><br>Essential elements have been made explicit in the requirement (e.g., minimum structure for hand hygiene facilities). |
| 3.4.7 | Basic | Where the processes require a higher hygiene control, the hand washing equipment shall in addition provide:<br>• hand contact-free fittings<br>• hand disinfection<br>• waste container with hand contact-free opening. | | Essential elements made explicit in the requirement (e.g., minimum structure for hand hygiene facilities where higher hygiene control is required). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| ***3.4.8 NEW*** | Basic | ***Where needed, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.*** | | *New requirement introduced to ensure consistent implementation of good manufacturing and hygiene practices.* |
| **4** | | **Operational processes** | | |
| **4.1** | | **Customer focus and contract agreement** | | |
| 4.1.1 | Basic | All requirements related to food safety and product quality, within the customer agreements and any revision of these clauses, shall be communicated to and implemented by each relevant department or ***responsible staff.*** | B.A 13.1 Are requirements which are defined between the contract partners established, agreed upon and reviewed concerning their acceptability before a supply agreement is concluded? Are all clauses related to quality and food safety known and communicated to each relevant department?<br><br>B.A 13.2 Are changes of existing contractual agreements documented and communicated between the contract partners? | ***Added:*** responsible staff for consistency. |
| *4.1.2 | Basic | Customer agreements related to the following shall be complied with:<br>• product recipe (including raw materials characteristics)<br>• process<br>• technological requirements<br>• testing and monitoring plans<br>• packaging<br>• labelling. | | Specifies topics which shall be considered for compliance with terms of customer agreement (e.g., product recipe; etc.). |
| **4.1.3 NEW** | Basic | ***In accordance with customer requirements, the senior management (or designated authorized person) shall inform their affected customers of any issue related to product safety or legality, including deviations and non-conformities identified by competent authorities, as soon as possible.*** | | *New requirement introduced to ensure the essential implementation of consistent food safety and quality management practices and also to address criticality based on customer requirements, in addition to incident management and non-conforming product specific requirements.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.2** | | **Specification and formulas** | | |
| **4.2.1** | | **Specifications** | | |
| *4.2.1.1 | Basic | Specifications for all finished products shall be documented and implemented. They shall be up-to-date, unambiguous and in compliance with legal and customer requirements. | B.A 1.1 Are specifications available for all product inputs (raw materials, ingredients, additives, packaging materials, rework) and finished products?<br><br>B.A 1.2 Are the available specifications compliant with relevant safety, legislative and customer requirements? Do they consider vulnerability to food fraud?<br><br>B.A 1.4 Are specifications up to date, unambiguous and available to relevant staff? | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.2.1.2 (B) | Basic | A process to control the creation, approval and amendment of specifications shall be implemented and maintained and shall include the acceptance of the customer(s), where required. Where required by customers, product specifications shall be formally agreed.<br><br>This process shall include the update of finished product specifications in case of any modification related to:<br>• raw materials<br>• formulas/recipes<br>• processes which impact the finished products<br>• packaging materials which impact the finished products. | B.A 1.2 Are the available specifications compliant with relevant safety, legislative and customer requirements? Do they consider vulnerability to food fraud?<br><br>B.A 1.5 Are changes to all specifications clearly communicated both internally and externally? Is the communication process regulated and known?<br><br>B.A 1.6 Is there a designated person with responsibility for controlling specifications?<br><br>B.A 1.7 Are recipes and formulas up to date, valid and in line with specifications?<br><br>B.A 13.1 Are requirements which are defined between the contract partners established, agreed upon and reviewed concerning their acceptability before a supply agreement is concluded? Are all clauses related to quality and food safety known and communicated to each relevant department?<br><br>B.A 13.2 Are changes of existing contractual agreements documented and communicated between the contract partners? | Essential elements explicitly detailed in the requirement (e.g., acceptance of customer; formal agreements; etc.).<br><br>Conditions explicitly addressed when specifications shall be updated due to modifications. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.2.1.2 (I) ☞ | Intermediate | A procedure controlling the creation, approval, update and amendment of specifications shall be documented. | I.A 7.1 Is a written documentation procedure in place and effectively implemented? | Specified to address specification control (as part of documentation control), becoming consistent to specification and document management.<br><br>More comprehensive documented procedure now better addressed at ***intermediate level***. |
| *4.2.1.3 | Basic | Specifications shall be documented and implemented for all raw materials (ingredients, additives, packaging materials, rework).<br><br>Specifications shall be up-to-date, unambiguous and in compliance with legal requirements and, if defined, with customer requirements. | B.A 1.1 Are specifications available for all product inputs (raw materials, ingredients, additives, packaging materials, rework) and finished products?<br><br>B.A 1.2 Are the available specifications compliant with relevant safety, legislative and customer requirements? Do they consider vulnerability to food fraud?<br><br>B.A 1.4 Are specifications up to date, unambiguous and available to relevant staff? | |
| 4.2.1.4 | Basic | Specifications and/or their contents shall be available on site for all relevant personnel. | B.A 1.4 Are specifications up to date, unambiguous and available to relevant staff? | |
| **4.2.1.5 NEW** | Intermediate | ***Where products are requested to be labelled and/or promoted with a claim, or where certain methods of treatment or production are excluded, measures shall be implemented to demonstrate compliance with such statement.*** | | *New requirement introduced to convey essential consistent implementation to ensure legal, food safety and product compliance.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.2.2** | | **Formulas/recipes** | | |
| 4.2.2.1 | Basic | Recipes and formulas shall be up-to-date, valid and in line with specifications, and available on site to the relevant personnel. | B.A 1.4 Are specifications up to date, unambiguous and available to relevant staff?<br><br>B.A 1.7 Are recipes and formulas up to date, valid and in line with specifications? | |
| **4.3** | | **Product development / product modification / modification of production processes** | | |
| **4.3.1 NEW** | Basic | ***A process shall be implemented and maintained to ensure that labelling complies with current legislation in the destination country/ies and customer requirements.*** | | *New requirement introduced to convey essential consistent implementation to ensure legal, food safety and product compliance.* |
| **4.3.2 NEW** | Basic | ***Shelf-life tests, studies or appropriate validation through microbiological, chemical and organoleptic evaluation, shall be carried out and consideration shall be given to product formulation, packaging, manufacturing and declared conditions. The shelf life shall be defined in accordance with this evaluation and customer and legal requirements.*** | | *New requirement introduced to convey essential consistent implementation to ensure legal, food safety and product compliance.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.4** | | **Purchasing** | | |
| *4.4.1 | Basic | The company shall set written contractual or service agreements and control purchasing, services and outsourced processes.<br>It shall be ensured that all of the following with an impact on food safety and product quality, will conform to defined and agreed requirements and specifications:<br>• all externally sourced raw materials, semi-finished products, packaging materials<br>• services<br>• outsourced processes. | B.A 13.1 Are requirements which are defined between the contract partners established, agreed upon and reviewed concerning their acceptability before a supply agreement is concluded?<br><br>B.A 13.2 Are changes of existing contractual agreements documented and communicated between the contract partners?<br><br>Also partly addressed in I.A 13.3 and I.A 13.4 at intermediate level. | ***Baseline implementation shifted to basic level requirement***, as the objective of the requirement becomes more clear, detailing materials, products, outsourced processes, and services which shall be covered and controlled under contractual agreements.<br><br>***Note:*** *requirement connected to chapter 2.3.3 Outsourced processes and IFS Progress Food Assessment Scope - in Part 1.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.4.2 | Intermediate | A procedure for the sourcing of raw materials, semi- finished products and packaging materials and the approval and monitoring of suppliers (internal and external) shall be documented, implemented and maintained.<br>This procedure shall contain a minimum of the following:<br>• raw materials and/or supplier risks<br>• required standards (e.g., certification, origin, etc.)<br>• exceptional situations (e.g. emergency purchase)<br>and, based on risks, additional criteria, for example:<br>• audits/assessments performed by an experienced and competent person<br>• testing results<br>• supplier reliability<br>• complaints<br>• supplier questionnaire. | I.A 13.3 Is the control of outsourced process that impact food safety and quality ensured? Is control of such outsourced processes identified and documented within the food safety and quality management system?<br><br>I.A 13.4 Do purchased products and services meet current specifications and contractual agreements?<br><br>I.A 14.1 Is a documented supplier approval program in place and effectively implemented?<br><br>I.A 14.2 Is a documented supplier monitoring program in place and effectively implemented? | ***All intermediate level purchasing requirements are clearly aligned to the risk-based implementation.***<br><br>Minimum elements to be addressed in the procedure for the sourcing of raw materials, semi-finished products and packaging materials and the approval and monitoring of suppliers are mentioned.<br><br>Detailed essential elements made explicit in the requirement (e.g., emergency purchase).<br><br>Risk-based criteria specifically addressed. |
| **4.4.3** | Intermediate | The purchased materials shall be assessed, based on risks and suppliers' status, for food safety, product quality, legality, and authenticity. The results shall be the basis for testing and monitoring plans. | | Specifies risk-based assessment to safety, product quality, legality, and authenticity requirements and introduces the need to consider assessment results as input to testing and monitoring plans. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.4.4 | Intermediate | The purchasing services, which have been shown to have, based on risks, an impact on food safety and product quality shall be evaluated to ensure they comply with defined requirements.<br>This shall take into account a minimum of the following:<br>• the service requirements<br>• the supplier's status (according to its assessment)<br>• the impact of the service on the finished product. | | Minimum elements to be addressed in the process of service purchasing and control, to those which, based on risks, may have an impact on food safety and product quality, are mentioned. |
| 4.4.5 | Intermediate | Where a part of the product processing and/or primary packing and/or labelling is outsourced, this shall be documented in the food safety and quality management procedures and such processes shall be controlled to guarantee that food safety, product quality, legality and authenticity are not compromised. Control of such outsourced processes shall be identified and documented. There shall be evidence that customers have been informed and have agreed to such outsourced process. | | Addresses and specifies partly outsourced processes.<br><br>Customer notifications and agreements about outsourced processes have been introduced to the requirement as an essential element in line with customer agreement requirements.<br><br>***Note:*** *requirement connected to chapter 2.3.3 Outsourced processes and IFS Progress Food Assessment Scope - in Part.* |
| 4.4.6 | Intermediate | The sourcing of materials and supplier assessments shall be reviewed regularly and the review shall be risk-based. Records of the reviews and the consequential actions of assessment shall be documented. | | Specifies that the sourcing of materials and supplier assessments shall be risk-based and reviewed, and essential details documented (e.g., records of actions). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.5** | | **Product packaging** | | |
| 4.5.1 | Basic | Where required by regulation, for all packaging materials which could have an impact on products, declarations of compliance which attest compliance with legal requirements shall be documented. Otherwise, evidence shall be maintained to ensure packaging materials continuously comply with respective regulations of destination countries and/or are suitable for use. This applies to packaging materials which could have an influence on raw materials, semi-finished and finished products. | B.A 1.3 Does for all packaging material which could have an influence on products, certificates of conformity exist, which comply with current legal requirements? Is there evidence available to demonstrate that packaging material is suitable for use, in the event that no specific legal requirements are applicable? Does this apply for packaging material which could have an influence on raw materials, semi-processed and finished products? | |
| 4.5.2 | Basic | Used packaging and labelling shall correspond to the product being packed and shall comply with agreed customer product specifications. Labelling information shall be legible and indelible. This shall be monitored regularly and recorded. | B.A 1.1 Are specifications available for all product inputs (raw materials, ingredients, additives, packaging materials, rework) and finished products?<br><br>B.A 2.4 Are there clear labelling procedures that ensure continuous identification of the product through all stages of production and delivery?<br><br>B.C 1.1 Has the business identified and complied with regulatory and customer requirements related to the product and product categories? | Addressed as specific essential requirement for product compliance (out of traceability and specification compliance requirements).<br><br>Detailed essential elements made explicit in the requirement (e.g., corresponding product; monitoring and recording of labelling process). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.5.3 NEW** | Intermediate | ***Based on risks and intended use, key parameters for the packaging materials shall be defined in detailed specifications complying with the current relevant legislation and other relevant hazards or risks. Based on the set parameters, the suitability of the food contact packaging materials shall be monitored and demonstrated by test/ analysis, for example:***<br>• ***organoleptic tests***<br>• ***storage tests***<br>• ***chemical analyses***<br>• ***migration test results.*** | | *New requirement introduced to convey essential consistent implementation to ensure legal, food safety and product compliance.*<br><br>*Risk-based specifically addressed.* |
| **4.6** | | **Factory location** | | |
| 4.6.1 | Basic | Potential adverse impact on food safety and/or product quality from the factory environment (e.g., ground, air) shall be investigated. Where risks have been identified (e.g., extremely dusty air, strong smells), measures shall be implemented, recorded and regularly reviewed for effectiveness. | B.B 2.1 Is the facility located, designed, constructed, and maintained to ensure product safety, legality and quality? | Specifies investigation of potential adverse impact and clearly addresses measures where risks are identified. Such essential elements are now more evident in the requirement. |
| **4.7** | | **Factory exterior** | | |
| 4.7.1 | Basic | All external areas of the factory shall be clean, tidy, designed and maintained in a way to prevent contamination. Where natural drainage is inadequate, an adequate drainage system shall be installed. | B.B 2.1 Is the facility located, designed, constructed, and maintained to ensure product safety, legality and quality?<br><br>B.B 2.6 Are the grounds and surrounding areas of the facility maintained and kept free of waste and accumulated debris? | Specifies essential requirements for factory exterior. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.7.2 | Basic | Outdoor storage shall be kept to a minimum. Where goods are stored outside, it shall be ensured that there are no contamination risks or adverse effects on food safety and quality. | B.B 2.6 Are the grounds and surrounding areas of the facility maintained and kept free of waste and accumulated debris? | Specifies essential requirements for outdoor storage. |
| **4.8** | | **Plant layout and process flow** | | |
| 4.8.1 | Basic | A site plan(s) covering all buildings shall be documented and maintained, and describe the process flow of the following, at minimum:<br>• finished products<br>• semi-finished products, including rework<br>• packaging materials<br>• raw materials<br>• personnel<br>• waste<br>• water. | Addressed thought several requirements, such as:<br><br>B.B 2.1 Is the facility located, designed, constructed and maintained to ensure product safety, legality and quality?<br><br>B.B 2.2 Is the facility effectively maintained, cleaned and disinfected to prevent physical, chemical and microbiological product contamination? | Requirements have been made more specific, addressing relevant essential elements for contamination control with emphasis on plant layout and process flow (e.g., site plan; proper process flow to avoid contamination; implementation of measures, etc.). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.8.2 | Basic | The process flow, from receipt of goods to dispatch, shall be implemented, maintained, reviewed and where necessary, modified to ensure that the microbiological, chemical and physical contamination risks of raw materials, packaging materials, semi-finished and finished products are avoided. The cross-contamination risks shall be minimised through the implementation of effective measures. | B.B 4.1 Are physical barriers or effective procedures in place to reduce and avoid the risk of any potential physical, chemical or microbio-logical contamination?<br><br>B.B 4.2 Are working systems in place to reduce the risk of any potential physical, chemical or microbiological contamination?<br><br>B.B 9.1 Are there adequate facilities for the storage of food and ingredients?<br><br>B.B 9.2 Are the food storage facilities constructed to effectively protect materials and finished product from contamination during storage? | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.9** | | **Production and storage premises** | | |
| **4.9.1** | | **Constructional requirements** | | |
| 4.9.1.1 | Basic | Premises where food products are prepared, treated, processed and stored shall be designed, constructed and maintained to ensure food safety. | B.B 2.1 Is the facility located, designed, constructed and maintained to ensure product safety, legality and quality?<br>B.B 2.2 Is the facility effectively maintained, cleaned and disinfected to prevent physical, chemical and microbiological product contamination?<br>B.B 2.3 Is the lighting of the appropriate intensity and design to ensure that food safety and quality practice is effective?<br>B.B 2.4 Are structures, surfaces and materials, particularly those in contact with food, easy to maintain, clean and, where appropriate, disinfected?<br>B.B 2.5 Is the equipment positioned to ensure that there is no compromise to food safety, legality and quality from waste water or drainage?<br>B.B 2.6 Are the grounds and surrounding areas of the facility maintained and kept free of waste and accumulated debris?<br>B.B 9.1 Are there adequate facilities for the storage of food and ingredients?<br>B.B 9.2 Are the food storage facilities constructed to effectively protect materials and finished product from contamination during storage? | All constructional requirements (from 4.9.1 to 4.9.8 are divided and properly detailed, addressing essential elements. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.9.2** | | **Walls** | | |
| 4.9.2.1 | Basic | Walls shall be designed and constructed to meet production requirements in a way to prevent contamination, reduce condensation and mould growth, facilitate cleaning, and if necessary, disinfection. | | |
| 4.9.2.2 | Basic | The surfaces of walls shall be maintained in a way to prevent contamination and be easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks. | | |
| 4.9.2.3 | Basic | The junctions between walls, floors and ceilings shall be designed to facilitate cleaning and if necessary, disinfection. | | |
| **4.9.3** | | Floors | | |
| 4.9.3.1 | Basic | Floor covering shall be designed and constructed to meet production requirements and be maintained in a way to prevent contamination and facilitate cleaning and if necessary, disinfection. Surfaces shall be impervious and wear-resistant. | | |
| 4.9.3.2 | Basic | The hygienic disposal of water and other liquids shall be ensured. Drainage systems shall be designed, constructed and maintained in a way to minimise product contamination risks (e.g. entry of pests, areas sensitive to transmission of odour or contaminants) and shall be easy to clean. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.9.3.3 | Basic | In food handling areas, machinery and piping shall be arranged to allow waste water to flow, if possible, directly into a drain. Water or other liquids shall reach drainage using appropriate measures without difficulty. Stagnation of puddles shall be avoided. | | |
| **4.9.4** | | **Ceilings/overheads** | | |
| 4.9.4.1 | Basic | Ceilings (or, where no ceilings exist, the inside of roofs) and overhead fixtures (including piping, cableway, lamps etc.) shall be designed, constructed and maintained to minimise the accumulation of dirt and condensation and shall not pose any physical and/or microbiological contamination risks. | | |
| 4.9.4.2 | Basic | Where false ceilings are used, access to the vacant area shall be provided in order to facilitate cleaning, maintenance and inspections for pest control. | | |
| **4.9.5** | | **Windows and other openings** | | |
| 4.9.5.1 | Basic | Windows and other openings shall be designed and constructed to avoid the accumulation of dirt and shall be maintained in a way to prevent contamination. | | |
| 4.9.5.2 | Basic | Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production. | | |
| 4.9.5.3 | Basic | Where windows and roof glazing are designed to be opened for ventilation purposes, they shall be fitted with easy to clean pest screens or other measures to prevent any contamination. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.9.5.4 | Basic | In areas where unpackaged products are handled, windows shall be protected against breakage. | | |
| **4.9.6** | | **Doors and gates** | | |
| 4.9.6.1 | Basic | Doors and gates shall be in a way to prevent contamination and be easy to clean. They shall be designed and constructed of non-absorbent materials to avoid:<br>• splintering parts<br>• flaking paint<br>• corrosion. | | |
| 4.9.6.2 | Basic | External doors and gates shall be constructed to prevent the access of pests. | | |
| **4.9.6.3 NEW** | Basic | ***Plastic strip curtains, separating areas shall be maintained in a way to prevent contamination and be easy to clean.*** | | *New requirement introduced to ensure consistent implementation of good manufacturing and hygiene practices.* |
| **4.9.7** | | **Lighting** | | |
| 4.9.7.1 | Basic | All production, storage, receipt and dispatch areas shall have adequate levels of light. | | |
| **4.9.8** | | **Air conditioning/ventilation** | | |
| 4.9.8.1 | Basic | Adequate natural and/or artificial ventilation shall be designed, constructed and maintained in all areas. | | |
| 4.9.8.2 | Basic | If ventilation equipment is installed, filters and other components shall be easily accessible and monitored, cleaned or replaced, as necessary. | | |
| 4.9.8.3 | Basic | Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.9.8.4 | Basic | Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated. | | |
| **4.9.9** | | **Water** | | |
| *4.9.9.1 | Basic | Water which is used for hand washing, cleaning and disinfection, or as an ingredient in the production process, shall be of potable quality ***or pose no risk of contamination according to applicable legal requirements, at the point of use*** and supplied in sufficient quantity; this also applies to recycled water, steam and ice. | B.B 6.1 Are documented procedures in place to ensure that the quality of water, steam and ice does not compromise the food safety of the finished product?<br><br>Partly addressed through B.B 2 Facility environment. | ***Added:***<br>• at the point of use.<br>• pose no risk of contamination according to applicable legal requirements (meaning water different from potability standards which poses no risk, according to specific regulations, where applicable). |
| 4.9.9.2 (B) | Basic | The quality of water (including recycled water), steam or ice shall be monitored following a sampling plan. | | |
| 4.9.9.2 (I) ☞ | Intermediate | The sampling plan shall be risk-based. | | Risk-based implementation addressed as a specific requirement at ***intermediate level***. |
| 4.9.9.3 | Basic | Recycled water, which is used in the process, shall not pose a contamination risk. | | |
| 4.9.9.4 | Basic | Non-potable water shall be transported using separate, properly marked piping. Such piping shall neither be connected to the potable water system, nor allow the possibility of reflux in order to prevent contamination of potable water sources or factory environment. | B.B 6.2 Are documented procedures in place to prevent the cross-contamination of potable water by non-potable water?<br><br>Partly addressed through B.B 2 Facility environment. | Detailed essential elements explicit in the requirement (e.g., separate, properly marked piping; no connection to potable water system; etc.). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.10** | | **Cleaning and disinfection** | | |
| 4.10.1 (B) | Basic | Cleaning and disinfection schedules shall be **validated**, documented and implemented. These shall specify:<br>• objectives<br>• responsibilities<br>• the products used and their instructions for use<br>• dosage of cleaning and disinfection chemicals<br>• the areas and timeslots for cleaning and disinfection activities<br>• cleaning and disinfection frequency<br>• ***Cleaning In Place (CIP) criteria, if applicable***<br>• documentation requirements<br>• hazard symbols (if necessary). | B.B 3.1 Are documented cleaning and disinfection procedures in place and effective, including verification activities, to ensure the cleanliness of the facility, utilities and equipment?<br><br>B.B 3.2 Are cleaning equipment, utensils and chemicals clearly marked, stored in a segregated area away from product, equipment, packaging and suitable for intended use?<br><br>B.B 3.3 Are qualified, trained people used for cleaning and disinfection? | Cleaning and disinfection addressed in more detail (from 4.10.1 to 4.10.8), with specific requirements, including essential elements (e.g., verification activities examples).<br><br>***Added:***<br>• cleaning and disinfection processes validation.<br>• cleaning In Place (CIP).<br><br>***Note:*** *third party service providers addressed in the guidance, connected to 4.4 Purchasing requirements.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.10.1 (I) ☞ | Intermediate | Cleaning and disinfection schedules shall be ***risk-based*** and documented. | B.C 2.4 Are procedures relating to the cleaning and sanitation of product contact surfaces in place and effective to remove all potential allergens from food contact surfaces?<br><br>Partly addressed through other requirements such as:<br><br>B.B.2 Facility environment; B.B 4 Product contamination control; B.B.9 and Storage and transport. | ***Added:*** Risk-based implementation addressed as a specific requirement at ***intermediate level***.<br><br>More comprehensive documentation addressed at ***intermediate level***. |
| 4.10.2 | Basic | Cleaning and disinfection activities shall be implemented and shall result in effectively cleaned premises, facilities and equipment. | | |
| 4.10.3 | Basic | Cleaning and disinfection activities shall be documented and such records shall be verified by a responsible designated person in the company. | | Clarifies verification of cleaning and disinfection records (instead of monitoring activities). |
| 4.10.4 | Basic | Only competent personnel shall perform cleaning and disinfection activities. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules. | | |
| 4.10.5 | Basic | The intended use of cleaning and disinfection equipment shall be clearly specified. It shall be used and stored in a way to avoid contamination. | | |
| 4.10.6 | Basic | Safety Data Sheets and instructions for use shall be available on-site for cleaning and disinfection chemicals. Personnel responsible for cleaning and disinfection activities shall be able to demonstrate their knowledge of such instructions. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.10.7 (B) | Basic | The effectiveness of the cleaning and disinfection measures shall be verified. The verification shall rely on an appropriate sampling schedule, considering one or several actions, such as for example:<br>• visual inspection<br>• rapid testing<br>• analytical testing methods<br><br>Resultant actions shall be documented. | | Addresses verification of the effectiveness of cleaning and disinfection measures as a specific requirement, including essential elements and examples of verification activities. |
| 4.10.7 (I) ☞ | Intermediate | The effectiveness verification shall rely on a ***risk-based*** sampling schedule. | | ***Added:*** Risk-based implementation addressed as a specific requirement at ***intermediate level***. |
| 4.10.8 | Basic | Cleaning and disinfection schedules shall be reviewed and modified, in the event that changes occur to products, processes or cleaning and disinfection equipment, if necessary. | | Addresses the review of cleaning and disinfection schedules as a specific requirement, including essential elements. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.11** | | **Waste management** | | |
| 4.11.1 (B) | Basic | A waste management process shall be implemented and maintained to prevent cross contamination. | B.B 8.1 Are suitable provisions in place for the storage and removal of waste?<br><br>B.B 8.2 Are containers designated for inedible products, waste or by-products clearly marked and properly utilised?<br><br>Partly addressed through other requirements such as:<br><br>B.B.2 Facility environment; B.B 5 Pest control. | Waste management addressed in more detail (from 4.11.1 to 4.11.4), with specific requirements, including essential elements (e.g., removal as quick as possible; local requirements compliance, etc.). |
| 4.11.1 (I) ☞ | Intermediate | A waste management procedure shall be documented. | | More comprehensive documentation addressed at ***intermediate level***. |
| 4.11.2 | Basic | All local legal requirements for waste disposal shall be met. | | |
| 4.11.3 | Basic | 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. | | |
| 4.11.4 | Basic | Waste collection containers shall be marked, suitably designed and maintained, easy to clean, and where necessary, disinfected. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.12** | | **Foreign material and chemical risk mitigation** | | |
| *4.12.1 (B) | Basic | Measures shall be documented, implemented and maintained to prevent contamination with foreign materials. Contaminated products shall be treated as non-conforming products. | B.B 4.1 Are physical barriers or effective procedures in place to reduce and avoid the risk of any potential physical, chemical or microbiological contamination?<br><br>B.B 4.2 Are working systems in place to reduce the risk of any potential physical, chemical or microbiological contamination?<br><br>Inherent to:<br><br>B.A 4 Control of non-conforming product.<br>B.A 5 Corrective action.<br>B.A 8/ I.A 8 Control of measuring & monitoring devices.<br>B.C.1 (Preliminary tasks).<br><br>Also inherent as outcome from HACCP implementation in intermediate level. | Foreign material risk mitigation requirements have become more specific (from 4.12.1 to 4.12.5) addressing relevant essential elements (e.g., product protection; breakages of glass and brittle material; contaminated products managed as non-conforming products; measures for prevention and its respective components; etc.). |
| 4.12.1 (I) ☞ | Intermediate | Procedure(s) to prevent contamination with foreign materials shall be defined based on risks and documented. | | Risk-based implementation addressed as a specific requirement at **intermediate level**.<br><br>More comprehensive documentation addressed at ***intermediate level***. |
| 4.12.2 | Basic | The products being processed shall be protected against physical contamination. | | |
| 4.12.3 | Basic | All chemicals within the facility shall be fit for purpose, labelled, stored and handled in a way not to pose contamination risks. | Addressed in:<br><br>B.B 3 Cleaning & disinfection.<br>B.B 4 Product contamination control.<br>B.B 9 Storage and transport. | Chemical risk mitigation placed alongside foreign material risk mitigation. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.12.4 | Basic | Measures shall be documented, implemented and maintained in case of glass breakage and/or brittle materials. Such measures shall include; identifying the scope of goods to be isolated, specifying authorised personnel, cleaning and if necessary, disinfection of the production environment and releasing the production line for continued production. | B.B 4.1 Are physical barriers or effective procedures in place to reduce and avoid the risk of any potential physical, chemical or microbiological contamination?<br><br>B.B 4.2 Are working systems in place to reduce the risk of any potential physical, chemical or microbiological contamination? | Detailed essential elements related to breakages are now explicit in the requirement (e.g., isolation, cleaning, release, etc.). |
| 4.12.5 | Basic | Breakages of glass and brittle material shall be recorded. ***Exceptions shall be justified and documented.*** | | ***Added:*** Exceptions shall be justified and documented. |
| **4.13** | | **Pest monitoring and control** | | |
| 4.13.1 | Basic | Site premises and equipment shall be designed, built and maintained to prevent pest infestation. | B.B 2 Facility environment requirements.<br>B.B 5 Pest control.<br>B.B 8 Waste management requirements.<br>B.B 9 Storage and transport. | Pest monitoring and control addressed in more detail (from 4.13.1 to 4.13.5), with specific requirements, including essential elements (e.g., facility design; local legal requirements; minimum elements to pest control measures; responsibilities; monitoring; contamination prevention; infestation occurrences documented; etc.). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| *4.13.2 (B) | Basic | Pest control measures shall be documented, implemented and maintained. They shall comply with local legal requirements and take a minimum of the following into account:<br>• factory environment (potential and targeted pests)<br>• type of raw material/ finished products<br>• site plan with area for application (bait map)<br>• constructional designs susceptible to pest activity, for example, ceilings, cellars, pipes, corners<br>• identification of the baits on site<br>• responsibilities, in-house/ external<br>• agents used and instructions for use and safety<br>• frequency of inspections<br>• rented storage, if applicable. | B.B 5.1 Is an effective pest control program in place?<br><br>B.B 5.2 Are the controls appropriate in relation to the product, raw material and facility?<br><br>B.B 5.3 Is the inspection program undertaken by a competent person at an appropriate frequency and are findings addressed?<br><br>Partly addressed through:<br><br>B.B 4 Product contamination control.<br>B.B 9 Storage and transport. | ***Note:*** *third party service providers addressed in the guidance, connected to 4.4 Purchasing requirements.* |
| 4.13.2 (I) ☞ | Intermediate | Pest control measures shall be ***risk-based*** and documented. | | ***Added:*** Risk-based implementation addressed as specific requirement at ***intermediate level***.<br><br>More comprehensive documentation addressed at ***intermediate level***. |
| 4.13.3 | Basic | Pest control inspections and resulting actions shall be documented/recorded. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.13.4 | Basic | Baits, traps and insect exterminators shall be fully functioning, sufficient in number, designed for purpose, placed in appropriate positions and used in a way to avoid contamination. | | |
| **4.13.5 NEW** | Basic | ***The effectiveness of the pest control measures shall be monitored including data analysis, to allow timely appropriate actions. Records of this monitoring shall be available.*** | | *New requirement introduced to ensure the essential implementation of consistent food safety and quality management practices.* |
| **4.14** | | **Receipt and storage of goods** | | |
| 4.14.1 (B) | Basic | All incoming goods, including packaging materials and labels, shall be checked for compliance with specifications and a defined monitoring plan. Records of those inspections shall be available. | B.A 4.1 Is a documented procedure in place to identify and manage all non-conforming raw materials, product inputs, semi-finished and finished products, processing equipment and packaging materials?<br><br>B.B 5.2 Are the controls appropriate in relation to the product, raw material and facility?<br><br>Inherent to B.A 1.8 Product release. | Incoming goods control specifically addressed as an essential requirement through a monitoring plan. |
| 4.14.1 (I) ☞ | Intermediate | The monitoring plan of incoming goods shall be ***risk-based***. | | ***Added:*** Risk-based implementation addressed as a specific requirement at **intermediate level.** |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.14.2 | Basic | A process shall be implemented and maintained to ensure storage conditions of raw materials, semi- finished, finished products and packaging materials correspond to product specifications and do not have any negative impact on other products. | B.B 9.1 Are there adequate facilities for the storage of food and ingredients?<br><br>B.B 9.2 Are the food storage facilities constructed to effectively protect materials and finished product from contamination during storage?<br><br>B.B 9.3 Is the food transport appropriate to minimize deterioration of food (e.g. by temperature and humidity control). | Detailed essential elements now explicit in the requirement (e.g., storage conditions corresponding to product specifications, etc.).<br><br>***Note***: third party service providers addressed in the guidance, connected to 4.4 Purchasing requirements. |
| 4.14.3 | Basic | Raw materials, packaging materials, semi-processed and finished products shall be stored to minimise the contamination risks or other negative impacts. | | |
| 4.14.4 | Basic | Adequate storage facilities shall be available for the management and storage of working materials, process aids, and additives. | Partly addressed through:<br><br>B.A 1 Specifications including product release.<br>B.A 9 Training requirements.<br>B.B.2 Facility environment.<br>B.B 3 Cleaning & disinfection.<br>B.C 1 Preliminary tasks. | Specifically addresses storage of working materials, aids, and additives, incorporated as an essential element. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.15** | | **Transport** | | |
| 4.15.1 | Basic | The conditions inside the vehicles, related to absence of, for example:<br>• strange smells<br>• high dust load<br>• adverse humidity<br>• pests<br>• mould<br>shall be checked before loading and documented to ensure compliance with the defined conditions. | B.B 9.3 Is the food transport appropriate to minimize deterioration of food (e.g. by temperature and humidity control).<br><br>I.B 9.4 Is there a product transport procedure and is it effectively implemented?<br><br>I.B 9.5 Is there a transport vehicle procedure and is it effectively implemented?<br><br>I.B 9.6 Are there documented maintenance and hygiene procedures for vehicles and equipment used for loading and unloading? Are very effectively implemented?<br><br>Partly addressed through:<br><br>B.B.2 Facility environment.<br>B.B 4 Product contamination control. | Transport requirements reviewed and reworded (from 4.15.1 to 4.15.6) to be distinct from storage requirements. Requirements are addressed more specifically and include essential elements.<br><br>***Most transport requirements are shifted to basic level requirements***, as they convey basic food safety and product quality implementation. |
| 4.15.2 | Basic | Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading. | | ***Note:*** *third party service providers addressed in the guidance, connected to 4.4 Purchasing requirements.* |
| 4.15.3 | Basic | Processes to prevent contamination during transport, including loading and unloading, shall be implemented and maintained. Different categories of goods (food / non-food) shall be taken into consideration, if applicable. | | |
| 4.15.4 | Basic | Hygiene requirements for all transport vehicles and equipment used for loading/ unloading (e.g., hoses of silo installations) shall be implemented. Measures taken shall be recorded. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.15.5 | Basic | The loading/unloading area shall be appropriate for intended use. It shall be constructed in a way that:<br>• the risks of pest intake is mitigated<br>• products are protected from adverse weather conditions<br>• accumulation of waste is avoided<br>• condensation and growth of mould are prevented<br>• cleaning and if necessary, disinfection can be easily undertaken. | | |
| 4.15.6 | Intermediate | Where goods are transported at certain temperatures, maintaining the appropriate range of temperature during transport shall be ensured. | I.B 9.4 Is there a product transport procedure and is it effectively implemented?<br><br>I.B 9.5 Is there a transport vehicle procedure and is it effectively implemented? | Specifically addresses temperature control during transportation. |
| **4.16** | | **Maintenance and repair** | | |
| 4.16.1 | Basic | All materials used for maintenance and repair shall be fit for intended use and shall not pose a contamination risk. | I.B 10.5 Are all materials used for maintenance and repair appropriate for their intended use? | Requirement ***shifted to basic level.***<br><br>Detailed essential elements now explicit in the requirement (e.g., contamination). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.16.2 | Intermediate | A maintenance plan shall be documented, implemented and maintained covering production and storage premises and all critical equipment (including transport) to ensure food safety, product quality and legality. This applies both to internal maintenance activities and service providers. The plan shall include responsibilities, priorities and due dates. | I.B 9.3 Are there documented maintenance and hygiene procedures for vehicles and equipment used for loading and unloading? Are very effectively implemented?<br><br>I.B 10.1 Is a documented maintenance program established? | Detailed essential elements now explicit in the requirement (e.g., production and storage premises; critical equipment; assurance of food safety; product quality and legality; responsibilities; priorities and due dates; etc.).<br><br>***Note:*** *third party service providers addressed in the guidance, connected to 4.4 Purchasing requirements.* |
| 4.16.3 | Intermediate | Food safety, product quality and legality shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept. | I.B 10.2 Is an effective maintenance program implemented?<br><br>I.B 10.3 Is a documented hygiene and clearance procedure in place for all maintenance activities?<br><br>I.B 10.4 Are effective hygiene procedures implemented for maintenance activities? | Specifically addresses food safety, quality and legality assurance and essential implementation related to the maintenance plan. |
| 4.16.4 | Intermediate | Failures and malfunctions on premises and of equipment (including transport) that are essential for food safety and product quality, shall be identified, documented and reviewed to enable prompt actions and to improve the maintenance plan. | | Specifically addresses failures and malfunctions management enabling prompt actions, as essential part of a maintenance plan. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.17** | | **Equipment** | | |
| 4.17.1 | Basic | Equipment shall be located to allow effective cleaning, disinfection, inspection and maintenance operations. | B.B 2.1 Is the facility located, designed, constructed and maintained to ensure product safety, legality and quality?<br><br>B.B 2.4 Are structures, surfaces and materials, particularly those in contact with food, easy to maintain, clean and, where appropriate, disinfected?<br><br>B.B 2.5 Is the equipment positioned to ensure that there is no compromise to food safety, legality and quality from waste water or drainage?<br><br>Partly addressed through:<br><br>B.B 2 Facility environment.<br>B.B 4 Product contamination control.<br><br>B.B.9 Storage and transport requirements. | Equipment requirements are addressed specifically in their own chapter (not being under constructional requirements and maintenance), with detailed essential elements explicit in the requirement (e.g., allow effective cleaning, disinfection, inspection, and maintenance; no risks to food safety and product quality; etc.). |
| 4.17.2 | Basic | All product equipment shall be in a condition that does not compromise food safety and product quality. | | |
| 4.17.3 | Intermediate | Equipment shall be suitably designed and defined for intended use. Before commissioning new equipment, it shall be ensured that food safety, product quality, legality and customer requirements are complied with. | B.B 2.4 Are structures, surfaces, and materials, particularly those in contact with food, easy to maintain, clean and, where appropriate, disinfected? | ***Requirement shifted to intermediate level,*** specifically addressing equipment design and commissioning checks to ensure food safety, product quality, legality, and compliance with customer requirements. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.18** | | **Traceability** | | |
| *4.18.1 (B) | Basic | A traceability process shall be implemented and maintained that enables the identification of product lots and their relation to batches of raw materials and food contact packaging materials and/or materials carrying legal and/or relevant food safety information. The traceability process shall incorporate all relevant records of:<br>• receipt<br>• processing at all steps<br>• use of rework<br>• work in progress<br>• distribution.<br>Traceability shall be ensured and recorded until delivery to the customer. | B.A 2.1 Is a documented traceability system in place that meets regulatory and customers' requirements for every product?<br><br>B.A 2.2 Is the traceability system, including work in progress, post-treatment and rework, fully operational and effective?<br><br>B.A 2.3 Are records enabling product identification available through all production stages: stock / inventory, work in progress, post processing and rework. Are records available from purchase through production and to immediate destination for all raw materials and packaging materials?<br><br>B.A 2.4 Are there clear labelling procedures that ensure continuous identification of the product through all stages of production and delivery? | Traceability addressed in more detail (from 4.18.1 to 4.18.5), with specific requirements, including essential elements (e.g., labelling when goods are directly packed to ensure clear traceability; definition of shelf life based on original lot; etc.).<br><br>Packaging materials concerned in traceability process clarified as food contact packaging materials. |
| 4.18.1 (I) ☞ | Intermediate | The traceability system shall be documented. | | Traceability processes addressed more comprehensively as a system alongside more comprehensive documentation at ***intermediate level.*** |
| 4.18.2 | Basic | Labelling/identification of semi-finished or finished product batches/lot shall be made at the time when the goods are directly packed to ensure clear traceability of goods. Where goods are labelled at a later time, the temporarily stored goods shall have a specific batch/lot labelling. Shelf life (e.g., best before date) of labelled goods shall be defined using the original production batch/lot. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| *4.18.3 | Intermediate | The traceability system, including ***mass balance***, shall be tested at least once within a 12-month period ***or whenever significant changes occur***. The test samples shall verify the complexity of the company´s product range. The test records shall demonstrate upstream and downstream traceability (from delivered products to raw materials, and vice versa). | I.A 2.5 Is the traceability system tested at least annually? Is the system updated as necessary and records maintained? | Essential elements explicit in the requirement (e.g., complexity of the company's product range; upstream and downstream traceability, etc.).<br><br>***Added:***<br>• mass balance.<br>• whenever significant changes occur. |
| 4.18.4 | Intermediate | Test results, including the timeframe for obtaining the information, shall be recorded and where necessary improvements/actions shall be taken. Timeframe objectives shall be defined and comply with legal and customer requirements. | | Essential elements explicit in the requirement (e.g., timeframe objectives according to both regulatory and customer requirements; etc.). |
| 4.18.5 | Intermediate | 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. | I.A 2.6 If required by customer, are identified samples representative for the manufacturing lot 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? | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.19** | | **Allergen risk mitigation** | | |
| 4.19.1 | Basic | For all raw materials, the company shall identify allergens requiring declarations, including unintentional or technically unavoidable cross- contaminations of legally declared allergens and traces. This information shall be available and relevant to the country/ies of sale of the finished products and shall be documented and maintained for all raw materials. A continuously up-to-date listing of all raw materials containing allergens used on the premises shall be maintained. This shall also identify all blends and formulas to which such raw materials containing allergens are added. | B.C 2.1 Is a documented program in place to control allergens and prevent cross-contamination of product through all stages of production?<br><br>B.C 2.2 Were regulations and appropriate customer requirements addressed in the development of the allergen control program?<br><br>B.C 2.3 Are potential causes of cross contamination identified and procedures established for the handling of raw materials, intermediate and finished products to avoid cross contamination?<br><br>B.C 2.4 Are procedures relating to the cleaning and sanitation of product contact surfaces in place and effective to remove all potential allergens from food contact surfaces?<br><br>B.C 2.5 Is a clear labelling system in place ensuring continuous identification of the product through all stages of production and delivery? | Essential elements explicit in the requirement (e.g., unintentional, or technically unavoidable cross- contamination; traces; countries of sale; lists considering blends and formulas, etc.). |
| *4.19.2 | Basic | Measures shall be documented, implemented and maintained from receipt to dispatch, to ensure that potential cross contamination of products by allergens is minimised. The potential cross contamination risks shall be considered in a minimum of the following areas:<br>• processing<br>• environment<br>• transport<br>• storage<br>• raw materials<br>• personnel (including contractors and visitors)<br>Implemented measures shall be monitored. | | Essential elements explicit in the requirement (e.g., monitoring of measures, etc.). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 4.19.3 | Basic | Finished products containing allergens that require declaration shall be declared in accordance with legal requirements. Unintentional or technically unavoidable cross-contamination of legally declared allergens and traces shall be labelled. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label. | B.C 1.1 Has the business identified and complied with regulatory and customer requirements related to the product and product categories?<br><br>B.C 1.3 Is there a complete product description available of the product / product category including all ingredients including raw materials, packaging, finished product and conditions for storage and distribution?<br><br>Partly addressed through:<br><br>B.A 1 Specifications and formulas.<br>B.B 4 Product contamination control. | Essential elements explicit in the requirement (e.g., unintentional, or technically unavoidable cross-contamination; traces; cross-contamination with allergens from raw materials, etc.). |
| 4.19.4 | Intermediate | Identification of allergens requiring declarations for all raw materials, measures to ensure that potential cross contamination of products by allergens is minimised and labelling decisions of finish products in regard to allergens shall be risk-based. | | Risk-based implementation addressed as a specific requirement at **intermediate level.** |
| **4.20** | | **Food fraud** | | |
| 4.20.1 | Intermediate | A food fraud vulnerability assessment, including assessment criteria, shall be documented, implemented and maintained. The scope of the assessment shall cover all raw materials, ingredients, packaging materials and outsourced processes, to determine the risks of fraudulent activity. | B.A 1.2 Are the available specifications compliant with relevant safety, legislative and customer requirements? Do they consider vulnerability to food fraud? | ***Food fraud elements shifted from specification requirements and guidance to specific food fraud requirements at intermediate level.***<br><br>Essential food fraud requirements made more evident (e.g., vulnerability assessment, risks definition, mitigation plan, etc.). |
| 4.20.2 | Intermediate | A food fraud mitigation plan shall be documented, implemented and maintained, with reference to the vulnerability assessment, and shall include the testing and monitoring methods. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **4.21** | | **Food defence** | | |
| 4.21.1 | Intermediate | The responsibilities for food defence shall be defined. The responsible person(s) shall have the appropriate specific knowledge and training. | I.C 4.1 Have the threats to the product as a result of intentional product tampering or intentional contamination been assessed?<br><br>I.C 4.2 Have those points in the process which are vulnerable to intentional product tampering/ intentional contamination been identified and subjected to additional access control?<br><br>I.C 4.3 Are measures in place to address what to do with the product, if prohibited access took place and the product may have been tampered with or intentionally contaminated?<br><br>Partially addressed in I.A 9 Training | Responsibilities, knowledge, and training now explicit in the requirement as an essential element. |
| 4.21.2 | Intermediate | A food defence procedure and plan shall be developed to identify potential threats and define food defence measures. This shall include a minimum of:<br>• legal and customer requirements<br>• identification of critical areas and/or practices and policy of access by employees<br>• visitors and contractors<br>• any other appropriate control measures. | | Specifically addresses minimum essential elements of food defense procedure and plan. |
| 4.21.3 | Intermediate | The food defence plan shall be tested for effectiveness. | | Essential implementation of effectiveness testing made into an explicit requirement. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **5** | | **Measurements, analyses, improvements** | | |
| **5.1** | | **Site factory inspections** | | |
| **5.1.1 NEW** | Intermediate | ***Site and factory inspections shall be planned and carried out for certain topics, like for example:***<br>• ***constructional status of production and storage premises***<br>• ***external areas***<br>• ***product control during processing***<br>• ***product protection***<br>• ***hygiene during processing and within the infrastructure***<br>• ***foreign material hazards***<br>• ***personnel hygiene.***<br><br>***The frequency of inspections shall be determined based on risks and on the history of previous results.*** | | *New requirement introduced to ensure the essential implementation of consistent food safety and quality management practices.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **5.2** | | **Process control** | | |
| 5.2.1 | Intermediate | The criteria for process control shall be defined. | Process criteria, parameters and control is inherent to manufacturing operations, to IFS product and process approach, to any food safety and quality processes.<br><br>Inherent to different requirements in version 2 such as:<br><br>I.A 10.1 Are detailed procedures developed and effectively implemented for all processes and operations that affect food safety, quality and legality?<br><br>I.C 3.5 Principle 4: Are monitoring procedures established for each CCP? | Requirements explicitly addressed once they are essential to food safety and quality processes implementation. |
| 5.2.2 | Intermediate | Process parameters (temperature, time, pressure, chemical properties, etc.) which are essential to ensure food safety and product quality shall be monitored and recorded continuously and/or at appropriate intervals. | | |
| **5.3** | | **Calibration, adjustment and checking of measuring and monitoring devices** | | |
| 5.3.1 | Basic | Measuring and monitoring devices required to ensure compliance with food safety and product quality requirements shall be identified and recorded. Their calibration status shall be recorded. Measuring and monitoring devices shall be legally approved if required by current relevant legislation. | B.A 8.1 Are measuring and monitoring devices critical to food safety, quality (including customer requirements) and regulatory requirements reliable? | Requirements aligned to the needs of the respective level and addressed objectively with more details, including essential elements (e.g., measuring and monitoring devices identified and recorded; legally approved if required by current relevant legislation, etc.). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 5.3.2 | Intermediate | All measuring and monitoring devices shall be checked, monitored, adjusted and calibrated at defined intervals in accordance with recognised standard/ methods and within relevant limits of the process parameter values. The results shall be documented. | I.A 8.2 Are measuring and monitoring devices critical to food safety, quality (including customer requirements) and legality identified, calibrated and traceable to recognised standards and are they effectively controlled? | Essential elements now explicit in the requirement (e.g., at defined intervals; within relevant limits of the process parameter values, etc.). |
| 5.3.3 | Intermediate | All measuring and monitoring 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 a malfunction has been identified, the impact on processes and products shall be assessed to identify whether non-conforming products have been processed. | I.A 8.3 Are actions taken and recorded when measuring and monitoring devices are found to be outside of specified limits?<br><br>Inherent to:<br><br>B.A 4 Control of non-conforming product.<br>B.A 5 Corrective actions. | ***Added:*** used exclusively for their defined purpose.<br><br>Addresses needed actions more specifically (such as immediate actions, repair, replacement, assessment of impact on product and process, etc.) in terms of results outside of specified limits or identified malfunctions). |
| **5.4** | | **Quantity control monitoring** | | |
| **5.4.1 NEW** | Basic | ***Compliance criteria to control lot quantity shall be defined. The frequency and methodology for quantity control shall be implemented and maintained to meet the legal requirements of the destination country/ies and customer specifications.*** | | *New requirement introduced to convey essential implementation to ensure consistent legal and product compliance.* |
| **5.4.2 NEW** | Basic | ***Quantity control monitoring shall be implemented and recorded, according to a sampling plan which ensures a proper representation of the manufacturing lot. The results from the monitoring shall be compliant with defined criteria for all products ready to be delivered.*** | | *New requirement introduced to convey essential implementation to ensure consistent legal and product compliance.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **5.5** | | **Product testing and environment monitoring** | | |
| 5.5.1 (B) | Basic | Testing and monitoring plans for internal and external analysis shall be implemented to ensure that product safety, quality, safety, legality and specific customer requirements are met. The plans shall cover a minimum of:<br>• raw materials<br>• semi-finished products (if applicable)<br>• finished products<br>• packaging materials<br>• contact surfaces and environmental tests<br>All test results shall be recorded. | B.A 12.1 Is a test plan available for internal and external analysis to ensure that all specified product requirements are met, including legal requirements and customer specifications throughout the whole shelf life? Are the test results documented? | Product analysis comprehensively addressed as testing and monitoring plans.<br><br>Testing and monitoring plans addressed in more detail (from 5.5.1 to 5.5.4), into specific requirements, including essential elements (e.g., compliance with food safety, product quality, legality, and customer requirements; test plan minimum coverage; results comprehensive analysis, etc.).<br><br>Essential contact surfaces and environmental tests specified in the requirement. |
| 5.5.1 (I) ☞ | Intermediate | Testing and monitoring plans for internal and external analyses shall be risk-based. | I.A 12.2 Are analysis procedures in place to ensure that all specified product requirements are met, including legal requirements and customer specifications throughout the whole shelf life? | Risk-based implementation addressed as specific requirement at ***intermediate level***.<br><br>***Note:*** *authenticity compliance addressed thought the guidance.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 5.5.2 | Intermediate | 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 cross-checked on a regular basis with test results from laboratories accredited to these programs/methods (ISO/IEC 17025). | I.A 12.2 Are analysis procedures in place to ensure that all specified product requirements are met, including legal requirements and customer specifications throughout the whole shelf life?<br><br>I.A 12.3 Are methods, relevant for food safety, used to provide valid results (e.g., by procedures set forth in ISO 17025 and/or industry recognised methods)? | Requirements addressed objectively in more details and including essential elements (e.g. Laboratory accreditation: analysis performed internally; reliability of the results; etc.). |
| 5.5.3 | Intermediate | Procedures shall be documented, implemented and maintained to ensure the reliability of the results from internal analyses, based on officially recognised analysis methods. This shall be demonstrated by ring tests or other proficiency tests. | | |
| 5.5.4 | Basic | Results of analyses shall be evaluated in a timely manner by competent personnel. Immediate corrections shall be implemented for any unsatisfactory results. The analytical results shall be comprehensively and regularly reviewed. When unsatisfactory results are identified, the impact on processes and products as well as the need for actions shall be assessed. | B.A 12.1 Is a test plan available for internal and external analysis to ensure that all specified product requirements are met, including legal requirements and customer specifications throughout the whole shelf life? Are the test results documented?<br><br>Inherent to:<br><br>B.A 1.1 and B.A 1.8 Specifications including product release.<br>B.A 4 Control of non-conforming product.<br>B.A 5 Corrective actions. | Comprehensive and regular assessment of analysis results addressed as specific essential requirement with focus on implementing actions according to criticality, improvement needs, etc.). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **5.6** | | **Product release** | | |
| 5.6.1 (B) | Basic | A process for product release/ quarantine (blocking/hold) shall be implemented and maintained to ensure that only raw materials, semi- finished, finished products and packaging materials complying with food safety, product quality, legality and customer requirements are processed and dispatched. | B.A 1.8 Is there a documented product release procedure in place? Does it effectively ensure that the final product (incl. packaging and label) meets the specification, meaning internal requirements, customer specification (incl. agreed formulas) and legislation of destination country?<br><br>Inherent to:<br><br>B.A 1.1 Specifications including product release.<br>B.A 4 Control of non-conforming product.<br>B.A 5 Corrective actions. | Essential elements now explicit in the requirement (e.g., quarantine, compliance with food safety, product quality, legality, and customer requirements, etc.). |
| 5.6.1 (I) ☞ | Intermediate | A procedure for product release/quarantine (blocking/ hold) shall be documented. | | More comprehensive documentation addressed at ***intermediate level***.<br><br>***Note:*** *authenticity compliance addressed in the guidance.* |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **5.7** | | **Management of complaints from authorities and customers** | | |
| 5.7.1 (B) | Basic | A process shall be implemented and maintained 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 identified. | B.A 11.1 Is a documented complaint management program in place and effectively implemented?<br><br>B.A 11.2 Are records of all customer and consumer complaints, investigations and corrective actions maintained?<br><br>Inherent to:<br><br>B.A 4 Control of non-conforming product.<br>B.A 5.1, B.A.5.2 Corrective actions.<br>B.A 6.1 Management responsibility (in terms of data analysis). | Management of complaints addressed in more details (from 5.7.1 to 5.7.4), with specific requirements, including essential elements (e.g., actions or measures when non-compliances are identified).<br><br>***Added:*** any written notification from the competent authorities – within the framework of official controls. |
| 5.7.1 (I) ☞ | Intermediate | A procedure for management of product complaints and of any written notification from the competent authorities shall be documented. | | More comprehensive documentation addressed at ***intermediate level***. |
| 5.7.2 | Basic | All complaints shall be recorded, be readily available and assessed by competent staff. Where it is justified, actions shall be taken immediately. | | Essential elements now explicit in the requirement (e.g., readily available and assessed; immediate actions, etc.). |
| 5.7.3 | Basic | Complaints shall be analysed with a view to implementing actions to avoid the recurrence of the deviations and or non-conformities. | | Complaint data analysis now addressed as specific essential requirement with focus on implementing actions and being addressed to relevant responsible persons. |
| 5.7.4 | Basic | The results of complaint data analysis shall be made available to the relevant responsible persons. | | |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| **5.8** | | **Management of product recalls, product withdrawals and incidents** | | |
| *5.8.1 | Basic | The company shall demonstrate the ability to withdraw and recall affected products, contact relevant parties and keep records of these incidents. | B.A 3.1 Can the business withdraw and recall affected product?<br><br>B.A 3.2 Are records of incidents maintained? | |
| 5.8.2 | Intermediate | An effective procedure shall be documented, implemented and maintained for the management of recalls, withdrawals, incidents and potential emergency situations with an impact on food safety, product quality, legality and authenticity. It shall include a minimum of:<br>• the assignment of responsibilities<br>• the training of responsible persons<br>• the decision-making process<br>• the nomination of a person, authorised by the company and permanently available, to initiate the necessary process in a timely manner<br>• an up/to/date alert contact list including customer information, sources of legal advice, contacts availability<br>• a communication plan including customers, authorities, and where applicable, consumers. | I.A 3.3 Is a documented incident management system in place that addresses incident reporting, product withdrawal and product recall?<br><br>I.A 3.4 Is an effective communication plan in place with a designated, responsible person identified to provide information to customers, consumers, and regulatory authorities?<br><br>I.A 3.6 Are all incidents recorded and assessed to establish their severity and consumer risk? | Requirement addressed in more comprehensive detail, specifying impact on food safety, product quality, legality, and authenticity.<br><br>Essential elements explicit in the requirement (e.g., minimum elements of incident management such as responsibilities, training, contact alert list, communication, etc.). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 5.8.3 | Intermediate | The procedure shall be subject to internal testing for recall/ withdrawal, by covering the end-to-end process. This activity shall be planned within a 12 month period and its ***execution shall not exceed 15 months***. The outcome of the test shall be reviewed for continuous improvement. | I.A 3.5 Is the incident management system reviewed, tested and verified at least once a year? | ***Added:*** execution shall not exceed 15 months.<br><br>Essential elements explicit in the requirement (e.g., end-to-end process; consideration for continuous improvement, etc.). |
| **5.9** | | **Management of non-conforming products** | | |
| 5.9.1 (B) | Basic | A process shall be implemented and maintained for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This shall include a minimum of:<br>• defined responsibilities<br>• isolation/quarantine processes<br>• identification including labelling<br>• decision about the further usage like release, rework/ reprocessing, blocking, quarantine, rejection/ disposal. | B.A 4.1 Is a documented procedure in place to identify and manage all non-conforming raw materials, product inputs, semi-finished and finished products, processing equipment and packaging materials? | Management of non-conforming products addressed in more detail (from 5.9.1 to 5.9.3), into specific requirements, including essential elements (e.g., addresses minimum elements to process implementation such as responsibilities, isolation, further usage, etc.). |
| 5.9.1 (I) ☞ | Intermediate | A procedure for the management of all non- conforming raw materials, semi-finished products, finished products, processing equipment and packaging material shall be documented ***(including risk assessments, when applicable).*** | | More comprehensive documentation addressed at ***intermediate level***.<br><br>***Added:*** documented risk assessments (e.g., for decision making) when applicable. |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 5.9.2 | Basic | The process for the management of non- conforming products shall be understood and applied by all relevant employees. | B.A 4.2 Is the control of non-conforming product managed by competent people? | |
| 5.9.3 | Basic | Where non-conforming products are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with. | Inherent to B.A 5.1 and B.A 5.2 Corrective actions. | Immediate actions addressed as specific essential requirement (precising promptness and criticality for food safety and product quality compliance). |
| **5.10** | | **Management of deviations, non-conformities, corrections and corrective actions** | | |
| 5.10.1 (B) | Basic | A process for the management of corrections and corrective actions shall be implemented and maintained for the recording, analysis and communication to the relevant persons of deviations, non-conformities and non-conforming products with the objective to close the non-compliances and avoid recurrences by corrections and/or corrective actions. This shall include a root cause analysis for at least the deviations and non- conformities related to ***safety and legality.*** | B.A 5.1 Is a documented corrective action procedure in place to analyse any complaints and investigate non-conformities to prevent recurrence? Are responsibilities and the timescales for corrective action clearly defined? Is the documentation securely stored, and easily accessible?<br><br>B.A 5.2 Are corrective actions (i.e. release, rework, quarantine, rejection/disposal) identified and effectively implemented to eliminate the cause of a detected deviation or non-conformity or other undesirable situation?<br><br>Inherent to other requirements such as:<br><br>B.A 4 Control of non-conforming product. | Management of deviations, non-conformities, corrections, and corrective actions addressed in more detail (from 5.10.1 to 5.10.4), with specific requirements, including essential elements (e.g., recording, analysis, communication; etc).<br><br>Corrections and corrective actions addressed specifically according to their specific application and definitions.<br><br>Requirements aligned to IFS wording (deviations, non-conformities, etc.).<br><br>Root cause analysis shifted into the requirement, addressing minimum expectation (***Added:*** at least the deviations and non-conformities related to safety and legality). |

| Req. | Level | IFS Progress Food version 3 Requirement | IFS Progress Food version 2 reference requirement(s) | Comparison (relevant additional explanation/information) |
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| 5.10.1 (I) ☞ | Intermediate | The procedure for the management of corrections and corrective actions shall be documented. | B.A 11 Complaint handling.<br>B.B 3 Cleaning & disinfection.<br>B.B 4 Product contamination control.<br>B.B 5 Pest control.<br><br>And other related to intermediate level requirements. | More comprehensive documentation addressed at ***intermediate level.*** |
| 5.10.2 | Basic | Where deviations and non-conformities are identified, corrections shall be implemented. | | Implementation of corrections addressed as a specific requirement (in order to be consistent with a default action plan approach and the IFS wording in terms of corrective actions and corrections). |
| 5.10.3 | Basic | Corrective actions shall be clearly formulated, recorded and implemented as soon as possible to avoid the further occurrence of deviations and non-conformities. The responsibilities and the timescales for corrective actions shall be defined. | | Essential elements explicit in the requirement (e.g., clearly formulated, recorded, and implemented as soon as possible, etc.). |
| 5.10.4 | Basic | The effectiveness of the implemented corrections and corrective actions shall be assessed and the results of the assessment documented. | | Recorded assessment of effectiveness of correction and corrective actions addressed as specific essential requirement. |

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