

Living the Food Safety Culture with IFS Food V7

IFS stands for delivering trusted products and brands. We believe that a truly robust food safety culture, deeply rooted in the corporate structure, is an essential and indispensable part of the commitment to safe and high-quality foods and products. We are convinced that understanding and living food safety culture is crucial for driving continuous improvement and, in turn, for lowering the risk of recalls.



Stephan Tromp, Managing Director of IFS

What is a food safety culture?

Food safety culture refers to shared values, beliefs, and norms that affect mindset and behaviour toward food safety in, across, and throughout an organisation. Senior management fostering a strong culture of food safety helps an organisation and its employees to prevent and detect deviations in any process impacting the safety, quality, and legality of their products. When achieved, employees become instinctively aware of the elements required to produce safe, quality products.

FOOD SAFETY CULTURE WITH IFS FOOD V7 THE BENEFITS FOR YOUR BUSINESS



Attain customer trust and recognition



Practice food safety to protect consumers



Grow employees trust and commitment and decrease staff turnover



Drive continuous improvement of your internal processes



Reduce recalls and customer complaints



Reduce liability insurance costs

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IFS is known for its high-level standards and thorough certification assessments. Food safety culture is addressed throughout the IFS Food Standard and is now included in two Version 7 requirements, following the addition of culture in GFSI Benchmarking Requirements Version 2020. IFS Food V7 certification means you have incorporated a food safety culture in your company.

Per definition in the new IFS Food V7, food safety culture shall be at least driven by the following elements:

- > Communication about food safety policies and responsibilities
- > Training
- > Employee feedback on food safety-related issues
- > Performance measurement

What questions you can expect during an IFS Assessment

- > Is food safety culture addressed in your corporate policy, and has it been communicated appropriately to all employees?
- > Has there been an implementation of proper communication, training, employee feedback on food safety-related issues, and performance measurements?
- > What are your company's specific objectives regarding food safety culture?
- > Does senior management review these objectives regularly?

Learn more about Food Safety Culture with IFS

To give you more insights and practical information, IFS has developed an E-Learning Module. It is available online through the IFS Academy.

[Register for our online module about Food and Product Safety Culture >](#)



HOW TO BUILD A FOOD SAFETY CULTURE

MAKE FOOD SAFETY CULTURE AN INTEGRAL PART OF THE CORPORATE POLICY

- > Get commitment from senior management
- > Set clear objectives and goals
- > Communicate the policy and expectations to everyone in the workforce
- > Implement appropriate staff training
- > Share relevant information with employees daily
- > Establish an employee feedback system on food safety-related issues
- > Measure performance and review your objectives periodically
- > Appreciate and celebrate successes



Further useful resources on food safety culture:

A Culture of Food Safety – A Position Paper from the Global Food Safety Initiative (GFSI) (V1.0 - 4/11/18)

<https://mygfsi.com/wp-content/uploads/2019/09/GFSI-Food-Safety-Culture-Full.pdf> >

IFS Management GmbH

Am Weidendamm 1 A | DE 10117 Berlin

Phone: +49 (0)30 726 10 53 74

E-mail: info@ifs-certification.com

www.ifs-certification.com

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