

Living the Food Safety Culture with IFS Food

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, IFS Managing Director

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 BENEFICIAL 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 audits. To drive a food safety culture in your company and comply with the IFS Requirements, you will need to define and document objectives regarding:

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

What questions you can expect during an IFS Audit

- > Is food safety culture addressed in your corporate policy, and are all employees aware of it?
- > Have you set specific objectives regarding food safety, product quality, legality and authenticity, customer focus, food safety culture?
- > Does senior management review these objectives regularly?
- > How do you ensure the commitment within the company to safe production and distribution as part of the food safety culture?
- > How do you ensure adequate communication, staff training and employee feedback on food safety issues and performance measurements?

Learn more about Food Safety Culture with IFS

IFS has developed an e-learning module to give you more insights and practical information. 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> >

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