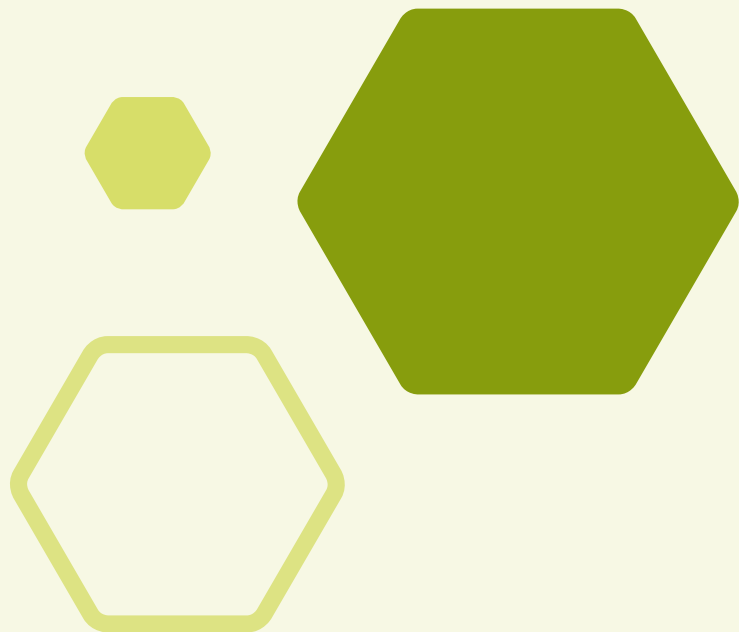




# IFS Wholesale/ Cash & Carry Version 2

Erratum Version 1



## Aim of the document

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The aim of this document is to provide corrections on mistakes which have been identified in the IFS Wholesale/Cash & Carry Standard, version 2, April 2016.

This document is linked to the IFS Wholesale/Cash & Carry Standard version 2, April 2016 and shall be considered as a full part of it.

# PART 1

## Audit Protocol

N°	Text in current version	Text corrected	What has been modified
4.1 (page 19)	IFS Wholesale/Cash & Carry is not applicable for following activities: [...] Processing activities of food products listed in ANNEX 6, Part 1, where the amount does <b>not</b> exceed 2,5 to/week [...]	IFS Wholesale/Cash & Carry is not applicable for following activities: [...] Processing activities of food products listed in ANNEX 6, Part 1, where the amount does exceed 2,5 to/week [...]	Deletion of "not"
5.3 (page 24)	At least one third of the audit duration shall be spent in those areas of the location, where the audited processes (storage, transport, treatment, etc.) are being carried out.  <b>Note:</b> In case of auditing multi-location companies [...]	At least one third of the audit duration shall be spent in those areas of the location, where the audited processes (storage, transport, treatment, etc.) are being carried out.  <b>Note: for packing companies and wholesalers, the minimum audit duration can be reduced to min. one (1) audit day (8 hours), if only one, max. two products are treated on-site.</b>  <b>Note:</b> In case of auditing multi-location companies [...]	Addition of <b>"Note: for packing companies and wholesalers, the minimum audit duration can be reduced to one (1) audit day (8 hours), if only one, max. two products are treated on-site."</b>

# PART 1

## ANNEX

In the following Annex, modifications are marked in **bold, underlined and cursive** letters.

**Table 4: Technology scopes (abstract from the IFS Food Standard version 6, April 2014)**

**Note:** applicable IFS Wholesale/Cash & Carry Technology Scopes are marked in bold. Grey colored technology scopes are not applicable for this Standard. Table 5 is specifying the activities, which are applicable per scope.

IFS tech scope	IFS processing step including processing/treating/manipulation/storing	Technology oriented classification which takes also into consideration product risks
<b>A</b>	<b>P1</b> Sterilisation (e.g. cans)	<b>Sterilisation (in final packaging) with the purpose to destroy pathogens</b> Sterilised (e.g. autoclaved) products in final packaging.
<b>B</b>	<b>P2</b> Thermal pasteurisation, UHT/aseptic filling, hot fillingisation, microwave	<b>Pasteurisation with the purpose to reduce food safety hazards (and UHT process)</b> Other pasteurisation techniques e.g. high pressure pasteur
<b>C</b>	<b>P3</b> Irradiation of food	<b>Processed products: Treatment with purpose to modify product and/or extend the shelf life and/or reduce food safety hazards by preservation techniques and other processing techniques</b> <b>Note—exception:</b> Irradiation is attributed to this category although aimed at the destruction of microorganisms.
	<b>P4</b> Preserving: salting, marinating, sugaring, acidifying/pickling, curing, smoking, etc. fermentation, acidification	
	<b>P5</b> Evaporation/dehydration, vacuum filtration, freeze drying, microfiltration (less than 10 µ mesh size)	

IFS tech scope	IFS processing step including processing/treating/manipulation/storing	Technology oriented classification which takes also into consideration product risks
D	P6 Freezing (at least –18°C/0°F) including storage quick freezing, cooling, chilling processes and respective cool storing	<b>Systems, treatments to maintain product integrity and or safety</b> Treatment with purpose to maintain the quality and/or integrity of the products including treatments to remove contamination and/or prevent contamination. <b>Systems, treatments to prevent product contamination</b> Processes to prevent product contamination especially microbiological contamination, by means of high hygiene control and/or <b>specific infrastructure</b> during handling, treatment and/or processing and or packaging (e.g. MAP).
	P7 Antimicrobial dipping/spraying, fumigation	
E	P8 Packing MAP, <b><u>packing under vacuum</u></b>	
	P9 Processes to prevent product contamination esp. microbiological contamination, by means of high hygiene control and/or specific infrastructure during handling, treatment and/or processing e.g. clean room technology, „white room“, controlled working room temperature for food safety purpose, disinfection after cleaning, positive air pressure systems (e.g. filtration below 10 µ, disinfection after cleaning)	
	P10 Specific separation techniques: e.g. filtration like reverse osmoses, use of active charcoal	
IFS tech scope	IFS processing step – including processing/treating/manipulation/storing	Technology oriented classification which takes also into consideration product risks
F	P11 Cooking, baking, bottling, brewing, fermentation (e.g. wine), drying, frying, roasting, extrusion	Any other manipulation, treatment, processing not being listed in A, B, C, D, E
	P12 Coating, breading, battering, cutting, slicing, dicing, dismembering, mixing/ blending, stuffing, slaughtering, sorting, manipulation storing under controlled conditions (atmosphere) except temperature	
	P13 Distillation, purification, steaming, damping, hydrogenating, milling	

## ANNEX 6

# Applicable treatment and/or processing activities for IFS Wholesale/Cash & Carry “plus” modules

In the following Annex, modifications are marked in **bold, underlined and cursive** letters.

IFS Food version 6 product scopes	Module Wholesale “plus”	Module Cash & Carry “plus” (* quantity limit 2,5 to/week per product)
1.1 Red and white meat, poultry and meat products	sorting, freezing (block-frozen), packaging, thawing, labelling	freezing, thawing, <b><u>cutting*</u></b> , weighing, sorting, <b><u>ripening*</u></b> , labelling, <b><u>preserving*</u></b>
1.2 Fish and fish products	sorting, freezing (block-frozen), thawing, packaging, labelling	freezing, thawing, <b><u>cutting*</u></b> , packaging, weighing, sorting, <b><u>ripening*</u></b> , labelling, <b><u>preserving*</u></b> , <b><u>slaughtering of living fish*</u></b>
1.3 Egg and egg products	sorting, labelling, packaging,	sorting, cooking, packaging, labelling
1.4 Dairy products	sorting, freezing (block-frozen), labelling thawing	cutting, packaging, labelling
1.5 Fruit and vegetables	sorting, freezing (block-frozen), packaging, thawing, weighing, labelling, confectioning, ripening, washing, removing stems, packaging	freezing, thawing, cutting, weighing, sorting, ripening, labelling, preserving
1.6 Grain products, cereals, industrial bakery and pastry, confectionary, snacks	sorting, freezing (block-frozen), thawing, labelling, cleaning (seeds: foreign materials), filling, bagging	filling, baking, bagging, packaging, labelling
1.7 Combined products	labelling	X
1.8 Beverages	sorting, labelling	X
1.9 Oils and fats	freezing (block-frozen), thawing, labelling	X
1.10 Dry goods, other ingredients and supplements	<b><u>packaging, bagging,</u></b> labelling	X
1.11 Pet food	labelling	X

## PART 2

### List of audit requirements

#### Module Wholesale

N°	Column/text in current version	Text corrected	What has been modified
<b>4.6.6</b>	<b>Lightning</b>	<b>Lighting</b>	Replacement of "lightning" by "lighting"
<b>4.6.6.1</b>	All working areas shall have adequate lightning.	All working areas shall have adequate lighting.	Replacement of "lightning" by "lighting"
<b>4.6.6.2</b>	In areas where open products are handled, lightning equipment and lightning traps shall be secured with shatter protection and installed, to minimize the risk of breakage.	In areas where open products are handled, lighting equipment and lightning traps shall be secured with shatter protection and installed, to minimize the risk of breakage.	Replacement of "lightning" by "lighting"

#### Module Cash & Carry

N°	Column/text in current version	Text corrected	What has been modified
<b>4.3</b>	<b>Recipies for own production</b>	<b>Recipes for own production</b>	Replacement of "recipies" by "recipes"
<b>4.3.1</b>	For self-produced products, recipies shall be available and complied with.	For self-produced products, recipes shall be available and complied with.	Replacement of "recipies" by "recipes"
<b>4.7.6</b>	<b>Lightning</b>	<b>Lighting</b>	Replacement of "lightning" by "lighting"
<b>4.7.6.1</b>	All working areas shall have adequate lightning.	All working areas shall have adequate lighting.	Replacement of "lightning" by "lighting"
<b>4.7.6.2</b>	In areas where open products are handled, lightning equipment and lightning traps shall be secured with shatter protection and installed, to minimize the risk of breakage.	In areas where open products are handled, lighting equipment and lightning traps shall be secured with shatter protection and installed, to minimize the risk of breakage.	Replacement of "lightning" by "lighting"

## PART 3

# Requirements for Accreditation Bodies, Certification Bodies and Auditors

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N°	Text in current version	Text corrected	What has been modified
2.4 <b>Certification bodies' requirements for IFS trainers and IFS auditors (page 118)</b>	The certification body shall state the date, the name of the audited company where the on-site witness audit took place and the name of the observer in the IFS examination application file. The minutes of the on-site witness audit of an auditor applying for IFS examination shall comply with the same requirements as the trainers (see chapter 2.5) or he/she shall be an IFS Food, IFS Wholesale/Cash & Carry or an IFS PACsecure auditor	The certification body shall state the date, the name of the audited company where the on-site witness audit took place and the name of the observer in the IFS examination application file. The minutes of the on-site witness audit <b>shall be provided in English, French or German language, if requested. The observer</b> of an auditor applying for IFS examination shall comply with the same requirements as the trainers (see chapter 2.5) or he/she shall be an IFS Food, IFS Wholesale/Cash & Carry or an IFS PACsecure auditor	Include "shall be provided in English, French or German language, if requested. The observer"



In the following chart, modifications are marked in **bold, underlined and cursive** letters.

**Chart N° 3: Required auditor qualifications for IFS Wholesale/Cash & Carry scopes**

Certification scope	Type of products	Required auditor qualification
Wholesale “classic” (without treatment activities)	all	IFS Food approval for Tech Scope D and for at least one (1) <b><u>handled</u></b> IFS Food Product Scope + Attendance at the IFS Wholesale/Cash & Carry training course <u>or</u> Pure IFS Wholesale/Cash & Carry approval
Cash & Carry “classic” (without <b><u>treatment</u></b> <b><u>and/or</u></b> processing activities)	all	IFS Food approval for Tech Scope D and for at least one (1) <b><u>handled</u></b> IFS Food Product Scope + Attendance at the IFS Wholesale/Cash & Carry training course <u>or</u> Pure IFS Wholesale/Cash & Carry approval
Wholesale “classic” (without treatment activities)	<b><u>HPC products</u></b> <b><u>and/or</u></b> <b><u>packaging</u></b> <b><u>materials only</u></b>	<b><u>IFS HPC or IFS PACsecure approval for at least one (1)</u></b> <b><u>IFS HPC or IFS PACsecure Product Scope</u></b> <b><u>+ Attendance at the IFS Wholesale/Cash &amp; Carry training course</u></b>
Cash & Carry “classic” (without <b><u>treatment</u></b> <b><u>and/or</u></b> processing activities)	<b><u>HPC products or</u></b> <b><u>packaging</u></b> <b><u>materials only</u></b>	<b><u>IFS HPC or IFS PACsecure approval for at least one (1)</u></b> <b><u>IFS HPC or IFS PACsecure Product Scope</u></b> <b><u>+ Attendance at the IFS Wholesale/Cash &amp; Carry training course</u></b>
Wholesale “plus” (with treatment activities)	Food from animal origin	IFS Food approval for <b><u>at least</u></b> one of the <b><u>treated</u></b> product Scopes <b><u>or</u></b> min. IFS Food PS1* or PS2* and Tech Scopes (min. D and F) + Attendance at IFS Wholesale/Cash & Carry training course <u>or</u> Pure IFS Wholesale/Cash & Carry approval
	Food from no animal origin	IFS Food approval for <b><u>at least</u></b> one of the <b><u>treated</u></b> product Scopes <b><u>or</u></b> min. IFS Food <b><u>PS4 or</u></b> PS5* or PS6* and Tech Scopes (min. D and F) + Attendance at IFS Wholesale/Cash & Carry training course <u>or</u> Pure IFS Wholesale/Cash & Carry approval
	both	IFS Food approval for at least one of the treated product Scopes or min. IFS Food PS1* or PS2* and Tech Scopes (min. F and D) + Attendance at IFS Wholesale/Cash & Carry training course <u>or</u> Pure IFS Wholesale/Cash & Carry approval

Cash & Carry “plus” (with <b><u>treatment</u></b> <b><u>and/or</u></b> processing activities)	Food from animal origin	IFS Food approval for the company specific <b><u>treated/processed</u></b> product scopes <b><u>or</u></b> min. IFS Food PS1* or PS2* and Tech Scopes (min. <b><u>F and</u></b> D) + Attendance at IFS Wholesale/Cash & Carry training course <b><u>or</u></b> Pure IFS Wholesale/Cash & Carry approval
	Food from no animal origin	IFS Food approval for the company specific <b><u>treated/processed</u></b> product scopes <b><u>or</u></b> (min. IFS Food PS5* or PS6* and Tech Scopes (min. <b><u>F and</u></b> D) + Attendance at IFS Wholesale/Cash & Carry training course <b><u>or</u></b> Pure IFS Wholesale/Cash & Carry approval
	both	IFS Food approval for the company specific product scopes or min. IFS Food PS1* or PS2* and Tech Scopes (min. F <b><u>and</u></b> D) <b><u>or</u></b> Pure IFS Wholesale/Cash & Carry approval