

# IP FOOD IN BRIEF

## A NORDIC QUALITY ASSURANCE STANDARD FOR FOOD SAFETY

IP Food is a quality assurance standard for all types of food businesses, both processors, packers, wholesalers, and slaughterhouses, as well as restaurant and others. The production requirements are based on EU food legislation.

The standard was launched in 2008 and approximately 1200 companies in Sweden are certified today and has the highest number of certified food companies in Sweden. The Standard is owned by Sigill Kvalitetssystem AB which is an affiliate to the Federation of Swedish Farmers. The standard is developed in cooperation with a Swedish stakeholder group made up of food producers, retailers, and NGO's.

The largest Scandinavian food retailers such as ICA, Coop, Lidl and Axfood recommend IP Food as the preferred way for small and medium sized food companies and suppliers to fulfil demands on food safety posed by retailers.

### Production requirements

IP Food contains Prerequisite programs, HACCP-systems, and other requirements such as management of documents, vulnerability analysis and microbiological and chemical sampling.

### Prerequisite programs

- knowledge/competence and training among the staff about food safety, hygiene, and labelling
- condition of premises and equipment
- cleaning
- waste management and vermin control
- routines for storage and handling of food
- management of possible allergens
- goods reception, supplier control and transport routines
- labelling
- traceability and recall routines and routines for dealing with non-conformities and complaints.

### HACCP-system

- HACCP management i.e., hazard analysis, risk assessment and HACCP-plan verification and validation.

You can download and read the complete manual for IP Food here: <https://www.sigill.se/omraden-och-regler/livsmedel/regelhandbok/>

### Third party audits

IP Food is a third-party certification system where the annual external audits are performed by independent certification bodies accredited by SWEDAC (Swedish Board for Accreditation and Conformity Assessment). Announced on site audits are carried out at least every year, the first three years and then every other year. Those years when an audit is not conducted on site a random sample of 10% of the companies have scheduled announced audits. If the company have too many non-conformances, extra audits are carried out. There is also a possibility to have on site audits every year if the company wants or if it is required by the buyer.

The audit includes inspection of documentation and the production process and is executed together with representatives from the company. The auditors check if the company is adhering to the production requirements and record any non-conformity. The non-conformities must be addressed before a certificate is issued.

### Self-assessment

A self-assessment must be conducted every year. This involves going through the current handbook and any non-compliances should be noted in an action-plan. Those years when an audit is not conducted on site, the self-assessment is checked by the certification body, also called an administrative audit.

### Overall difference to GFSI

IP Food contains the most important and similar requirements regarding food safety as the GFSI standard requires. The largest difference between IP Food and a GFSI recognized standard is that IP Food does not require a quality management system, IP Food is a product standard based on ISO 17067 and is more adapted to a small and middle-sized company where requirements regarding management and organization are not always necessary.

IP Food is a Nordic standard, and the requirements are adapted to a Nordic company regarding legislation and social structure. Compared to GFSI where the requirements need to be adapted for companies all around the world.

IP Food also has a different audit model as described above but with a possibility to have more often on-site audits.

Please read more on our website [www.sigill.se](http://www.sigill.se) or contact us for more information: 010-184 42 24.