IFS Food Version 8
April, 2023

Final IFS Audit Report

announced

Audited company: BAGNOLI GROUP Srl

GS1 GLN(s): 8001412000017

Sanitary legal authorisation number:

Legal authorisation number: i050ND03340 dated 1/7/2014 updated on 30.03.2015

Date of audit: 01.02.2024 - 02.02.2024

Name and address of certification body
KIWA CERMET ITALIA Spa
Via Cadriano, 23 40057 - GRANAROLO DELL'EMILIA (BO) EMILIA ROMAGNA Italiavv
Accreditation number of the certification body
069B

Audit overview
IFS Food Version 8, APRIL 2023

Audit details

Lead auditor/assessor: Vincenzo D'Annunzio	**Date/time of current audit** *01.02.2024 (08:00-13:00)* *01.02.2024 (14:00-19:00)* *02.02.2024 (08:00-13:00)* *02.02.2024 (14:00-19:00)*	**Date/time of previous audit**: **Certification body and auditor of previous audit**:
Reviewer: Daniele Fogliazza		

Name and address of the company (or head office): BAGNOLI GROUP Srl Via Statale 16 n°4 35048 Stanghella PD Italy		**Name and address of the audited site:** BAGNOLI GROUP Srl Via Statale 16 n°4 35048 Stanghella PD, Italy	
		COID: 85648	
		Contact person in case of emergency (e.g. recall): Paola Santi, 042595395, , paola@distilleriebagnoli.it	
Phone: 042595395	Fax:	Phone: 042595395	Fax:
Website: www.distilleriebagnoli.it	E-mail: paola@distilleriebagnoli.it	Website: www.distilleriebagnoli.it	E-mail: paola@distilleriebagnoli.it

Scope of the audit

Mixing and packaging of spirits, liqueurs and other alcoholic beverages in glass bottles. Mixing and packaging of semi-finished fruit-based products packed in plastic containers. Mixing and packaging of syrups (for granitas) packaged in plastic and glass containers. Packaging of extra virgin olive oil in glass bottles.
The company has own broker activities which are not IFS Broker/other GFSI recognised standard certified
Miscelazione e confezionamento distillati, liquori ed altre bevande alcoliche in bottiglia di vetro. Miscelazione e confezionamento di semilavorati a base frutta (liquidi – da impiegare per cocktail) Confezionate in taniche di plastica. Miscelazione e confezionamento di sciroppi (per realizzazione di granite) confezionati in contenitori plastici e di vetro. Confezionamento di olio Extra vergine di oliva in bottiglie di vetro.
"L'azienda ha proprie attività di commercializzazione che non sono certificate IFS Broker/altri standard di certificazione riconosciuti GFSI

Product scope(s): 8, 9
Technology scope(s): C, D, E, F

Additional information

Exclusions: No
Partly outsourced processes: No
Decentralised structure(s): No
Multi-location production sites: No

Final result of the audit

As a result of the audit performed on 01.02.2024 and 02.02.2024, "KIWA CERMET ITALIA Spa" found that the processing activities of BAGNOLI GROUP Srl for the above mentioned scope of audit comply with the requirements set out in the IFS Food Standard, Version 8, at Foundation level, with a score of 94.16%.	Recertification audit between 08.12.2024 and 16.02.2025 in case of announced audit and between 13.10.2024 and 16.02.2025 in case of unannounced audit.

Observations regarding non-conformities (D evaluation of KO requirements and Majors):

N/A

Description of follow-up on corrections and corrective actions from previous audit

N/A initial audit

Company profile
Company data
Year of construction of the audited site(s): 1977
If the site was fully reconstructed, enter the year:
Area of the production site: 2000m2
Number and description of buildings, floors and production lines (including decentralised structure(s), if applicable): Number of buildings: 1 Number of floors: 4 Number of production lines: 1
Maximum number of employees at peak season within a calendar year and explanation: 11 13 people full time, of which 7 in production area; one shift only (8.00-12.00; 14.00-18.00); no temporary staf 13 persone a tempo pieno, di cui 7 in area produttiva; un solo turno (8.00-12.00; 14.00-18.00); nessun personale temporaneo
Detailed description of product groups and products per scope produced in the company: Full view of the company's on-site processes: from raw materials receipt to finished products: There are essentially two categories of products: 1) drinks composed of (purpose product 8): spirits, liqueurs and other alcoholic drinks in glass bottles, syrups for making granitas and fruit-based semi-finished products (liquids - to be used for cocktails (these products have the star processing: mixing, filtration and packaging on the same line; based on market needs, some products can be packaged in 5 liter cans in the line next to the automatic one; 2) Extra virgin olive oil (scope 9 product): this reference is present in the company in very small quantities (about 50 liters of oil). In any case, during the audit, 12 liters of EVO oil was bottled (which was only manual) in 500 ml bottles. 98% of the products. processed and sold is represented by spirits, liqueurs and other alcoholic beverages in glass bottles Processes for category 1 of products (indicated above): Mixing (possibly also hot if needed to dissolve sugars for very sugary products), filtration (with cardboard filters), bottle packaging (98% of company turnover). Determinant process for category 2: manual insertion of oil inside the bottle. Process purposes: P4 (sugar concentration in the case of products such as syrups or semi-finished fruit-based products); P6 (the company has a cell to keep some products fresh for longer shelf life and not because they are perishable, e.g. concentrated juices, flavours); P10 filtration of both water (reverse osmosis) and filters with microns always greater than 10 microns (on average a few millimeters at 150); P 11 and P12 (mixing, bottling and manual packaging) PS: the company has not carried out distillation activities for many years; the old plant is decommissioned and is located in a building opposite the site subject to certification; Another small distillation plant is being designed within the certified site and will probably be completed by the end of next year. Vi sono essenzialmente due categorie di prodotti: 1) bevande composti da (prodotto scopo 8): distillati, liquori ed altre bevande alcoliche in bottiglia di vetro, sciroppi per realizzazione di granite e semilavorati a base frutta (liquidi – da impiegare per cocktail (questi prodotti hanno la stella lavorazione: miscelazione, filtrazione e confezionamento sulla stessa linea; alcuni prodotti in base alle esigenze di mercato possono essere confezionati in taniche da 5 litri nella linea a fianco di quella automatica; 2) Olio extra vergine di oliva (prodotto scopo 9): questa referenza è presente in azienda in piccolissime quantità (circa 50 litri circa di olio). In ogni caso durante l'audit è stato effettuato un imbottigliamento (che è solo manuale) di 12 litri di olio EVO in bottiglie da 500 ml. Il 98% dei prodotti. lavorati e venduti è rappresentato da distillati, liquori ed altre bevande alcoliche in bottiglia di vetro Processi per la categoria 1 di prodotti (sopra indicati): Miscelazione (eventualmente anche a caldo nel caso serva per sciogliere gli zuccheri per prodotti molto zuccherini), filtrazione (con filtri a cartone), confezionamento in bottiglia (98% del fatturato aziendale). Processo determinante per categoria 2: inserimento manuale di olio all'interno della bottiglia. Scopi di processo: P4 (concentrazione zuccherina nel caso di prodotti come sciroppi o semilavorati a base frutta); P6 (l'azienda ha una cella per mantenere freschi alcuni prodotti per questioni di maggiore conservazione e non perché deperibili, es. succhi concentrati, aromi); P10 filtrazione sia di acqua (osmosi inversa) che di filtri con micron sempre superiori a 10 micron (mediamente qualche millimetro a 150); P 11 e P12 (miscelazione, imbottigliamento e confezionamento manuale) PS: l'azienda da molti anni non effettua attività di distillazione; il vecchio impianto è dismesso e si trova di un edificio di fronte al sito oggetto di certificazione; è in fase di progettazione un altro piccolo impianto di distillazione all'interno del sito oggetto di certificazione che verrà completato verosimilmente entro la fine dell'anno prossimo.
Does the audited site have seasonal production? If "yes", provide description: No
If there are seasonal breaks in the production process for more than one week, specify the timeframe and provide explanation: No
Does the audited site have fully outsourced products in addition to the main processes/products?: No

Company profile
Does the audited site have traded products in addition to main processes/products?: Yes Guarana flower drink (Fi.Ga), branded by the supplier, producer Enrico Giotti SPA, IFS and BRC certified (COID 25288; site code BRC 1904280. The company has its own brokerage activities which are not IFS Broker certified/other GFSI recognized standards Bevanda ai fiori di guarana (Fi.Ga), a marchio del fornitore, producer Enrico Giotti SPA, IFS and BRC certified (COID 25288; site code BRC 1904280. La società ha attività di brokeraggio proprie che non sono certificate IFS Broker/altri standard riconosciuti da GFSI Certified against IFS 25288
Description about key investments made by the company related to the production and product safety and quality in the last 12 months (construction changes, machinery, etc.): compartmentalization of the processing and packaging area; carried out separations with the installation of two automatic doors compartimentazione dell'area di lavorazione e confezionamento; effettuate separazioni con l'installazione di due porte automatiche
Does the company fulfil the requirements about the use of the IFS Food Logo, as defined in the IFS Food Certification Protocol (Part 1)? If “no”, provide explanation: No NA; initial certification audit
Working language of the site and language in which the food safety and quality management system is written: Italian
If the site is certified for other standards, specify the name(s) of the standard(s): No
This audit/assessment was conducted as a combined audit/assessment with: BRCGS Food vers 9
Additional information:
Audit data
Language in which the IFS Food Audit was conducted: Italian
Audit duration (only for IFS Food Audit): 20:00 Hours (minimum calculated audit duration: 20:00 Hours)
In case of reduction/extension of audit duration, justify:
Which products were produced and which processes have been running during the on-site evaluation? Mixing and packaging of APE’ (liqueurs) in glass bottles 100 cl, lot L03224. Packaging of extra virgin olive oil in glass bottles lot 02624 500 ml. Filtration of Gin lot 02/24 Miscelazione e confezionamento di APE' (liquori) in bottiglie di vetro da 100 cl, lotto L03224. Confezionamento di olio extravergine di oliva in bottiglie di vetro lotto 02624 da 500 ml. Filtrazione del Gin lotto 02/24
Additional information:

IFS Audit Report

Summary table of all chapters and result (in percentage) per chapter

	Chapter 1	Chapter 2	Chapter 3	Chapter 4	Chapter 5
	Governance & commitment	Food safety and quality management system	Resource management	Operational processes	Measurements, analyses, improvements
KO non-con-formities	0	0	0	0	0
Major non-conformities	0	0	0	0	0

	Chapter 1	Chapter 2	Chapter 3	Chapter 4	Chapter 5
A	9	22	25	123	34
B	0	0	0	0	1
C	2	2	0	6	1
D	0	0	0	1	1
NA	0	3	0	2	0
Result per chapter (%)	86.36	93.75	100	95	89.86

Overall summary: Table of compulsory fields for specific defined IFS Food Audit Requirements and Key Elements

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Policy	1.1.1	Deviation: La politica non considera in maniera specifica sostenibilità. The policy does not specifically consider sustainability. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management has broken down measurable objectives for communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement for the relevant departments to meet the food safety and product quality needs. Product safety and quality culture plan The level of the culture at the site is identified through interviews for employees. Activites undertaken relating culture plan "Piano per la cultura della sicurezza alimentare- DOG BAG 02" rev 0 of 1.7.2023, updated on 9.1.2024 involving all sections of the site. The success of the plan is measured through specific performance indicators (both training and results in the field in terms of reduction of NC causes and complaints). Senior management were available to discuss the plan during the audit. The plan is ongoing. The review is quarterly. Date of the last review: 27.5.2023 Food safety and legality objectives Date of the corporate policy approval documented on DO BAG01 rev 00 of 22.12.2022 Date of the specific objectives: 9.1.2024 Identified several goals associated with food safety and quality with targets: number of complaints, product and system Non-Conformities, etc. The frequency of monitoring the objectives is quarterly carried out by the Quality Manager. Key findings (complaints, actually no compliant in the last year) or significant trends confirm that the company is performing well against its goals. La Direzione ha sviluppato, implementato e mantenuto una politica aziendale, prendendo in considerazione quanto segue: • la sicurezza alimentare, la qualità, la legalità e l'autenticità dei prodotti • l'attenzione al cliente • la cultura della sicurezza alimentare • la sostenibilità. Sulla base della politica aziendale, la Direzione ha ha definito obiettivi misurabili per la comunicazione delle politiche e delle responsabilità in materia di sicurezza alimentare, per la formazione, per il feedback dei dipendenti sulle tematiche relative alla sicurezza alimentare e per la misurazione delle prestazioni dei reparti interessati, al fine di soddisfare le esigenze di sicurezza alimentare e di qualità dei prodotti.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Corporate structure	1.2.1 KO 1	Based on the samples reviewed during the evaluation, the senior management provides sufficient resources to establish, implement, maintain, review and improve the food safety and product quality management system. Through the use of clear work instructions, an organisational chart and backup rules for staff, senior management ensures that employees are aware of their responsibilities. Monitoring is achieved through internal audits and site inspections among other measures. The company's management structure is documented in the "Company organization chart (name and function), rev 3 updated 18/9/2023"; defined responsibilities by function, company area, indication of the name of the person in charge of the role are identified and the substitutes for function are also identified, identified by name: Bangnoli Camillo (General manager), Quality office (Brandalese Angelica), Simone Boretto (Quality and HACCP manager), Borella Santino (Production manager) The Company has identified adequate human resources to maintain and continuously improve the IFS Standard. Employees are aware of their responsibilities for advertising the organization chart advertised on the company bulletin board. The descriptions of duties, roles, skills and responsibilities are documented: having regard to the document "Company Job description" for every roles documented on form DOCBAG03, seen eg HACCP Manager dated 4.10.2023. The roles of the quality manager and the quality control service, and the relative deputies, represent key elements for the safety, authenticity, legality and quality of the product. The current structure and reports are up to date and documents reflect the current structure. Sulla base dei campioni riesaminati durante la valutazione, la Direzione fornisce risorse sufficienti per stabilire, implementare, mantenere, riesaminare e migliorare il sistema di gestione della sicurezza alimentare e della qualità dei prodotti. Attraverso l'uso di chiare istruzioni di lavoro, di un organigramma e di regole di archiviazione per il personale, la Direzione si assicura che i dipendenti siano consapevoli delle loro responsabilità. Il monitoraggio avviene, tra l'altro, attraverso audit interni e ispezioni in sito.
	1.2.3	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained an organisational chart identifying the job functions and responsibilities of those employees whose activities affect food safety. The chart is up to date. The department responsible for quality and food safety management reports directly to the senior management. L'azienda ha documentato, implementato e mantenuto, sulla base del campione riesaminato durante la valutazione, un organigramma che identifica le funzioni e le responsabilità dei dipendenti le cui attività influiscono sulla sicurezza alimentare. L'organigramma è aggiornato. Il dipartimento responsabile della gestione della sicurezza alimentare e della qualità riferisce direttamente alla Direzione.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	1.2.5	Deviation: L'elenco delle normative non è ben dettagliato in merito alle normative specifiche del settore. The list of regulations is not well detailed regarding industry-specific regulations. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. Based on the samples reviewed during the evaluation, the senior management has implemented and applied an up-to-date system of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and is aware of factors that can influence food defence and food fraud risks. This applies to countries of production and destination. The company receives updates from internal sources (quality area) and other sources (consultant- Studio RSPP for HACCP and FRRR for quality system) regarding the legislative update; in addition, the company uses lawyers for the legal evaluation of the labels. The site uses external external knowledge, e.g. consultant relating HACCP team, Food Defense, Food Fraud and also in the development or maintenance of food safety systems, but there is an internal an internal member responsible for the day-today management of the food safety system Present List of updated laws and regulations dated: section 12 of HACCM manual rev 6 of December 2023 The quality manager directly takes care of updating the main company contacts (including purchasing office and management of purchase specifications). Training for key figures such as: production manager, raw material reception managers. Management ensures that all relevant information is made available to all responsible staff through also with monthly meetings. Sulla base dei campioni riesaminati durante la valutazione, la Direzione ha implementato e applicato un sistema aggiornato di tutta la legislazione pertinente, degli sviluppi scientifici e tecnologici, delle pratiche industriali, delle tematiche relative alla sicurezza alimentare e alla qualità dei prodotti, ed è consapevole dei fattori che possono influenzare la food defence e i rischi di frode alimentare. Questo vale per i Paesi di produzione e di destinazione.
	1.2.6	Name of the competent authorities: Name of the authorities: ULSS n° 6 Euganea Date and time of last visit: 6.2.2023 Last visit of the competent authorities (even if it occurred more than 12 months ago): 06.03.2023 Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?: No Name of the authorities: ULSS n° 6 Euganea Date and time of last visit: 6.2.2023
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Management review	1.3.1	Based on the samples reviewed during the evaluation, the corporate policy is communicated to all employees. Interviewed employees are aware of the corporate policy content and the policy has been applied consistently. Elements of food safety culture, including communication, training, feedback from employees and performance measurement on food safety are implemented. The senior management reviewed all elements of the food safety and product quality management system, including the HACCP plan within a 12 month period, to ensure their continuous suitability and effectiveness. The results of the annual Management Review are used to support the continuous improvement process. The management review is held annually, with the last management review meeting dated: 9.1.2023 Usually the Management, Quality Service and Managers participate in the meeting. The minutes are recorded with appropriate documentation and the actions are communicated to the competent personnel of the individual areas directly by the Management. Senior management were available to discuss the plan during the audit Sulla base dei campioni riesaminati durante la valutazione, la politica aziendale viene comunicata a tutti i dipendenti. I dipendenti intervistati sono a conoscenza dei contenuti della politica aziendale e la politica è stata applicata in modo coerente. Gli elementi della cultura della sicurezza alimentare, tra cui la comunicazione, la formazione, il feedback dei dipendenti e la misurazione delle prestazioni in materia di sicurezza alimentare, sono stati implementati. La Direzione ha riesaminato tutti gli elementi del sistema di gestione della sicurezza alimentare e della qualità dei prodotti, compreso il piano HACCP, entro un periodo di 12 mesi, per garantirne l'idoneità e l'efficacia continue. I risultati del riesame annuale della Direzione sono utilizzati per sostenere il processo di miglioramento continuo.
Document management	2.1.1.3	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements are available in the latest version. The reasons for any amendments to documents, critical for product requirements, are recorded. The implemented system demontrates effective control over all operations and processes related to food safety and product quality. L'azienda ha documentato, implementato e mantenuto, sulla base del campione riesaminato durante la valutazione, una procedura per il controllo dei documenti e delle loro modifiche. Tutti i documenti necessari per la conformità ai requisiti del prodotto sono disponibili nell'ultima versione. Le ragioni di eventuali modifiche ai documenti, critiche per i requisiti del prodotto, sono registrate. Il sistema implementato dimostra un controllo efficace su tutte le operazioni e i processi relativi alla sicurezza alimentare e alla qualità dei prodotti.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Records and documented information	2.1.2.2	Based on the samples reviewed during the evaluation, records and documented information are securely stored for the time period required to meet customer and legal requirements, or for a minimum of one year after the specified shelf-life of the food if customer or legal requirements are not available. The implemented system is effective and required records were available during the evaluation. Sulla base dei campioni riesaminati durante la valutazione, le registrazioni e le informazioni documentate sono conservati in modo sicuro per il periodo di tempo necessario a soddisfare i requisiti del cliente e legali, o per un minimo di un anno dopo la shelf life specificata dell'alimento, se i requisiti del cliente o legali non sono disponibili. Il sistema implementato è efficace e le registrazioni richieste erano disponibili durante la valutazione.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
HACCP plan	2.2.1.1	Based on the samples reviewed during the evaluation, the company's food safety management system is a fully implemented, systematic and comprehensive HACCP based plan that follows the Codex Alimentarius principles, good manufacturing practices and good hygiene practices. Legal requirements of the production and destination countries are followed. The HACCP plan is specific to the site and implemented, documented and maintained. The scope of the study includes the following key process steps: mixing and packaging, including receipt and handling, processing, storage and despatch and covers all the products produced at the site. It is systematic, comprehensive and fully implemented and maintained. There flow process diagram/s relating every product matrix, currently at version 27.5.2023 and last verified by the team on 4.10.2023. The process flow diagram/s cover/s the process steps, which are: ambient storage and refrigerated storage, mixing, filtering, intermediate storage, packaging, secondary packaging, storage and despatch. The flow diagram accurately reflects the production processes. Product descriptions are defined and also intended use is documented. There is no sub contracting of any part of the process. There are 2 HACCP study/ies (one for for alcoholic beverages, syrups and semi-finished fruit-based products and one for oil), currently at revision 06 and dated December 2023 Description for each product or group of products The scope of HACCP study and HACCP plan accurately reflects all products on site The company's food safety plan is based on Codex Alimentarius HACCP principles. The HACCP team is led by Simone Boretto who is trained by "Studio RSPP" on 22.11.2023 (3 hours of HACCP and method) and experienced within the industry. The HACCP team includes representatives from production (Borella Santino, Mititelu Josef), Verlic Luca and Adriano (storage) , quality and despatch and all are trained on 31.05.2023, external consultant (specialist of HACCP) Enrico bellini. A comprehensive pre-requisite programme is in place covering: personal hygiene, transport, allergens, pest control, foreign body controls, site/waste management, supplier approval/monitoring, hygiene and housekeeping. References to legislation have been made within the study relating to the beverage and drinks industry. The hazards considered specific to each stage of the process: physical (especially glass - bottling), chemical (heavy metals and pesticides, microbiological and allergen hazards have been considered within the study (eg types of micro-organism: toxin-producing molds (e.g. patulin). Allergens handled on site are sulphites. Sulla base dei campioni riesaminati durante la valutazione, il sistema di gestione della sicurezza alimentare dell'azienda è un piano completamente implementato, sistematico e completo basato sul sistema HACCP che segue i principi del Codex Alimentarius, le buone pratiche di fabbircazione e le buone pratiche igieniche. Vengono seguiti i requisiti legali dei Paesi di produzione e di destinazione. Il piano HACCP è specifico per il sito e viene implementato, documentato e mantenuto.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	2.2.1.2	Based on the samples reviewed during the evaluation, the HACCP plan covers all raw materials, packaging materials, products and every process from incoming goods up to the dispatch of finished products. Product development is covered in the HACCP plan. Sulla base dei campioni riesaminati durante la valutazione, il piano HACCP copre tutte le materie prime, i materiali di confezionamneto, i prodotti e tutti i processi, dalle merci in entrata fino alla spedizione dei prodotti finiti. Lo sviluppo del prodotto è contemplato nel piano HACCP.
HACCP system	2.3.8.1	CCPs in the company: 0 Based on the risk analysis no CCPs are implemented Sulla base dell'analisi dei rischi non è stato implementato alcun CCP
	2.3.9.1 KO 2	Based on the risk analysis no CCPs are implemented Sulla base dell'analisi dei rischi non è stato implementato alcun CCP
	2.3.11.2	Deviation: La verifica dell'HACCP non è adeguatamente documentato. The HACCP verification is not adequately documented. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. The HACCP plan is reviewed once within a 12 month period or whenever significant changes occur to raw materials, packaging materials, processing methods, infrastructure and equipment that impacts food safety. Il piano HACCP viene riesaminato una volta entro un periodo di 12 mesi o ogni volta si verifichino cambiamenti significativi per le materie prime, i materiali di confezionamento, i metodi di lavorazione, le infrastrutture e le attrezzature che hanno un impatto sulla sicurezza alimentare.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Personal hygiene	3.2.1	Based on the samples reviewed during the evaluation, documented personal hygiene standards are established, implemented and maintained to minimise food safety risks. In case of any health issue or infectious disease that may have an impact on food safety, the company is prepared to take actions, including medical screening procedures when applicable, in accordance with local legal requirements to minimise contamination risks. Personal hygiene standards, which meet clause requirements, are documented and covered during induction training and basic food hygiene training (carried out in house). Site hygiene policy dated IST BAG 6.1-1 rev 1 of 11.12.2023 documents the site rules and policies. In place procedures of hand cleaning including plaster control. The correct method of hand washing is clearly displayed; hand washing are available at the entrance to the production areas (including changing room and toilet). The use and storage of personal medicines is controlled by QC during the inspection programme There were no issues regarding compliance to the documented hygiene policies. Based on risk analysis blue plaster metal detectable not preset. Sulla base dei campioni riesaminati durante la valutazione, vengono stabiliti, implementati e mantenuti standard documentati di igiene personale per ridurre al minimo i rischi per la sicurezza alimentare. In caso di problemi di salute o di malattie infettive che possono avere un impatto sulla sicurezza alimentare, l'azienda è pronta a intraprendere azioni, comprese le procedure di screening medico, se applicabili, in conformità con i requisiti legali locali per ridurre al minimo i rischi di contaminazione.
	3.2.2 KO 3	Based on the samples reviewed during the evaluation, the requirements for personal hygiene are observed and applied by the relevant personnel, contractors and visitors. The verification, in addition to other aspects, takes place within the framework of internal audits and site inspections. Sulla base dei campioni riesaminati durante la valutazione, i requisiti di igiene personale sono osservati e applicati dal personale interessato, dagli appaltatori e dai visitatori. La verifica, oltre ad altri aspetti, avviene nell'ambito di audit interni e ispezioni in sito.
	3.2.8	Based on the samples reviewed during the evaluation, hygiene usage rules are implemented accordingly. Sulla base dei campioni riesaminati durante la valutazione, vengono forniti indumenti protettivi adeguati per ridurre al minimo i rischi per la sicurezza alimentare.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Training and instruction	3.3.1	Based on the samples reviewed during the evaluation, the company has documented and implemented a program to cover training and instruction with respect to the product and process requirements and the training needs of the employees, based on their job position. Based on the results of the inspection program, the training is defined and reviewed. Competences are reviewed in case of legal changes or new internal needs. The level of competence demonstrated through interviews with staff during the audit (e.g. for activities relating to control measures and CCP) appeared sufficient. Seen training 31.5.2023 and 22.11.2023 relating operator of storage and production and packaging area (HACCP and rules of hygiene, preoperative control, O PRP, allergen control, (carried out by Enrico Bellini external consultant included on HACCP team), methods of communication of food-borne diseases, recognition of signs of infestation(carried out by Enrico Bellini external consultant included on HACCP team), recognition of signs of infestation Seen training on food defense on 9.1.2024 all operators regarding: food defense, confidential reports, packaging control, Seen training of 22.11.2023 training of new HACCP team leader (Simone Boaretto) carried out by Studio RSPP (Dr Acquasanta Antonio accredited to provide training for food workers (includes 3 of HACCP) Sulla base dei campioni riesaminati durante la valutazione, l'azienda ha documentato e implementato un programma che copre la formazione e l'addestramento rispetto ai requisiti di prodotto e di processo e alle esigenze di formazione dei dipendenti, in base alla loro posizione lavorativa.
	3.3.2	Based on the samples reviewed during the evaluation, the company has implemented the necessary trainings to cover all personnel, seasonal and temporary workers and employees from external companies, employed in the respective work area. Sulla base dei campioni riesaminati durante la valutazione, l'azienda ha implementato la formazione necessaria a tutto il personale, i lavoratori stagionali e temporanei e i dipendenti di aziende esterne, impiegati nelle rispettive aree di lavoro.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Staff facilities	3.4.1	Based on the samples reviewed during the evaluation, the company provides suitable staff facilities including toilets, which are proportional in size, equipped for the number of personnel, designed and maintained to minimise food safety risks. Staff facilities of the premises are adapted to the type of production. In particular, the changing rooms are clean and proportionate to the number of staff (carefully inspected during the audit); appropriate break rooms canteens available, view the instructions in the refreshment areas on how to consume meals and snacks to prevent potential microbiological and allergen contamination hazards Clean toilets and not directly related to the processing areas An external smoking shelter is provided and staff must remove their protective clothing prior to using. Entrance back into production is via the changing and handwashing facilities. Sulla base dei campioni riesaminati durante la valutazione, l'azienda fornisce strutture adeguate al personale, compresi i servizi igienici, di dimensioni proporzionate, attrezzati per il numero di persone, progettati e mantenuti per ridurre al minimo i rischi per la sicurezza alimentare.
	3.4.5	Based on the samples reviewed during the evaluation, hand washing facilities are provided, designed and operated to minimise food safety risks. There two one main changing/locker room (one for man and one for woman), linearly located for personnel flow and access to production areas. There are no high risk/high care facilities (no sensitive area). The correct method of hand washing is clearly visible in all hand washing sinks and toilet areas; Hand washing is done every time people enter to production area, in the production area and in the toilet. Washing basins are intended exclusively for hand washing. Hand washing facilities are provited with appropriate equipment for hand drying, liquid and disinfectant. The production area is accessed with hands free hand washing facilities and suitable toilet facilities are provided, both of which meet clause requirements. Staff facilities are sufficient and maintained in good and clean condition. Outer wear/personal items and workwear are stored in in a special section at the top of the lockers and locked. No catering canteen facilities. Staff facilities of the premises are adapted to the type of production. In particular, the changing rooms are clean and proportionate to the number of staff (carefully inspected during the audit); appropriate break rooms canteens available, view the instructions in the refreshment areas on how to consume meals and snacks to prevent potential microbiological and allergen contamination hazards Clean toilets and not directly related to the processing areas An external smoking shelter is provided and staff must remove their protective clothing prior to using. Entrance back into production is via the changing and handwashing facilities. Sulla base ai campioni riesaminati durante la valutazione, i dispositivi per il lavaggio delle mani sono fornite, progettate e gestite in modo da ridurre al minimo i rischi per la sicurezza alimentare.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Customer focus and contract agreement	4.1.3 KO 4	Only company brand products are made. Only the product type and price are required Sono realizzati solo prodotti a marchio aziendale. Viene richiesto solo il tipo di prodotto e il prezzo
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Specifications/ finished products	4.2.1.1	The following finished product specifications (minimum 2) have been reviewed during the evaluation: DURING THE AUDIT ARE CHECKED THE FOLLOWING FINISHED PRODUCT SPECIFICATIONS: Spirits (vodka, grappa, rum), liqueurs with or without herbal infusions and other alcoholic beverages - Iceberg Vodka & Strawberry 21st in glass bottle 0.70 rev. 4 of 20.11.2023, (ingredients: water, sugar, strawberry juice, lemon juice, flavoring and coloring E124 - Cocktail drink "L'Apè aperitif liqueur 11° li 1 in glass bottle rev 4 of 28/7/2023 (sugar, alcohol 11°, infusions of vegetal substances, flavorings (including quinine, colorants E110 and E124, contains allergens (SO2 which does not contain gluten - there is no claim on the label but only in specification) - "L'Ape spritz time 15th aperitif liqueur, the only product also under the customer's brand, glass bottle 1 liter rev 03 of 13.2.2023 (reports microbiological characteristics, TBC, mold and bacteria), allergens; customer accepts company specifications (there are no customer specifications) - LIQUEUR Saruri Green Melon rev 4 of 20 November 2023 Flavored sugar-based syrups - Syrup "The desire for Peppermint 1 liter, HDPE plastic bottle, dated 20.11.2023 (sugar, water, alcohol, mint essential oil, mint flavour, mint green colour) - "The desire for Strawberry" 1 liter, HDPE plastic bottle, dated 20.11.2023 (sugar, water, citric acid, strawberry flavour) Products based on fruit juices and purees: - "La Frutteria Maracuja 1 liter, HDPE plastic bottle, dated 20.11.2023 (granulated sugar, passion fruit, apple puree, orange preparation, water, citric acid, thickener pectin, preservative: benzoate acid – sodium metabisulphite; coloring E 110 - "La Frutteria Cocco" 1.33 kg / 1 liter, HDPE plastic bottle, dated 20.11.2023 (refined sugar, coconut milk spray, potassium sorbate, citric acid (if any), preservative: benzoate acid. - EVO oil 0.50 cl company brand "Novio" dated 20.11.2023 No PL/retail brands) has agreed upon with the customers: at the moment there are no longer any product customer branded; the last one was carried out in 2023 (currently contract not renewed)Finished product specifications are generated by the company and are supplied to customers on the company's format or customer format. The specifications are agreed with the customers through specific contracts (commercial agreements) which report the products covered by the contract In reference to the customer's branded product (only an alcoholic product, last production of 2023) having regard to the contract with the customer H... B.. srl dated 6.5.2014 for the product l'Apè brand "Venezia" 15°, 1 liters (which establishes that for product specifications are accepted those of Bagnoli Group srl; the contract with H... B.. srl also includes two other Bagnoli brand products "Butterfly special dry gin 38° and an infusion-based liqueur l'Apè The following specifications were reviewed: alcohol level from internal laboratory analysis ; the specification reviewed are found to be compliant to requirement agreed with customers. The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers: No retail brand products Only company brand products are made. Only the product type and price are required
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
		Sono realizzati solo prodotti a marchio aziendale. Viene richiesto solo il tipo di prodotto e il prezzo
Specifications/ raw materials	4.2.1.3 KO 5	The following raw material specifications (minimum 5, based on the identified risks, more might be necessary) have been reviewed during the evaluation: During the audit checked the following raw material specification: - specific view of granulated sugar supplier Raded (broker), manufacturer Nordzucker (always specified on the big bag) dated 23.5.2022 - ascorbic acid from the supplier Giotti rev 3 of 28.9.2022 - Blue Pantent V 92 (colorant) from the supplier Giotti rev 4 dated 21.22.2022 - neutral ethyl alcohol from molasses from the supplier Silcompa rev 2 of 18.7.2023 - "Midori" aroma lot L22060-864 (Italian Aromi supplier) dated 2.3.2023 (also seen related allergen declaration dated 2.3.2023 - Tartrazine E 102 dye supplier "S.I.P.O srl lot 1020K specific view dated January 2021, E133 Brilliant Blue dye S.I.P.O srl lot 13302FR, technical data sheet view dated January 2021 (still valid) Intermediate in-house specification products (work in process) are not developed based on risk assessment (no impact on food safety, authenticity and legality and quality). Specifications for packaging materials - Glass bottles: specific view of the "Anfora" type bottle supplier Verallia, dated 12.12.2022 and related declaration of conformity dated 5.5.2023; Verallia FSSC 22000, approved Packaging materials information questionnaire rev 0 dl 4.6.2021 completed and signed by the supplier on 7.2.2023 - Glass bottle of the Bagnoli Omnia 700 ml bottle from the supplier Covim dated 5.11.2021 and related declaration of conformity dated 27.2.2023 - Alplast cap specific sheet code 38.05 in aluminum liner Epe sent 3.11.2021, seen related decalration of conformity dated 3.11.2021 - cap for glass bottle Starlight line 29x15/19.5 supplier Tapi dated 16.6.2021 and related declaration of conformity dated 16.6.2020; Tapì is not GFSI certified, seen questionnaire "Information questionnaire for packaging materials rev 0 dl 4.6.2021 completed and signed by the supplier on 8.6.2021 - 5 liter "BP5" HDPE supplier Blowpack specification rev 3 of 2019 sent dated 26.4.2023, seen declaration of conformity dated 24.01.2024 based on migration tests report n 16/00170992 by Chelab srl, seen questionnaire sent on 10.10.2022 The reviewed specifications were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the procedure to control the creation, approval and amendment of specifications. Le specifiche riesaminate sono risultate aggiornate, non ambigue, conformi ai requisiti legali e a quelli del cliente e sono state gestite in conformità alla procedura di controllo della creazione, approvazione e modifica delle specifiche.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Special claims/ statements	4.2.1.5	There are specific requirements from clients for claims: No There are specific requirements from clients that certain treatment or manufacturing methods are excluded (e.g. GMO, irradiation): No The company works with products that consist of, contain or are produced from GMOs: No Only company brand products are made. Only the product type and price are required Sono realizzati solo prodotti a marchio aziendale. Viene richiesto solo il tipo di prodotto e il prezzo
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product development	4.3.2	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. [If applicable] The company does not handle any bulk material There are limited new product variations other than change of pack size. Guidelines are in place which detail the following restriction(s) to the scope of any NPD: PRO BAG 7.3-4 rev 0 0 of 27.5.2023 (includes assessment fo allergens). An procedure of new products is in place (including changes to exisiting product, packaging and manufacturing processes) with HACCP a key part of the development procedure. HACCP team is involved: full development systems are in place based on a development checklist which needs to be followed prior to launch and includes a HACCP sign off. Documented recipe development and production trials are undertaken. A production test is carried out (small scale) and shelf life is determined and validated through lab analysis testing. Seen following shelf life analysis: - Tamarindo syrup lot 13523 analysis carried out at Eptanord (0282L) report 23LA0149709 dated 25.1.2024 for the research ph, Aw (0.768) SO2 (< 10), Gluten (not present) TBC 30 °C, yeasts and molds (also valid as initial shelf life test – step 1) - Strawberry fruit lot 21323 analysis carried out at Eptard (0282L) report 23LA0149711 dated 25.1.2024 for the search for pH, Aw (0.778) SO2 (< 10), Gluten (not present) TBC 30 °C, yeasts and molds (also valid as initial shelf life test – step 1) L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per assicurare che l'etichettatura sia conforme alla legislazione vigente del/i Paese/i di destinazione e ai requisiti del cliente. I prodotti finiti esaminati durante la valutazione sono etichettati in conformità alla legislazione vigente in materia di sicurezza alimentare nel/i Paese/i di destinazione e ai requisiti del cliente. [Se applicabile] L'azienda non gestisce alcun materiale sfuso
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	4.3.3	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a product and process development / modification process which results in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. The reviewed records related to product and process development / modification have been found compliant. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, un processo di sviluppo/modifica del prodotto e del processo che risulta in specifiche sulla formulazione, sui requisiti di confezionamento, sui processi di produzione e sui parametri di processo relativi al soddisfacimento dei requisiti del prodotto. I documenti riesaminati relativi allo sviluppo/modifica del prodotto e del processo sono risultati conformi.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Purchasing	4.4.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the evaluation and approval of all suppliers which have an effect on food safety and product quality. The procedure addresses purchasing in exceptional situations to ensure that all materials and services comply with the documented specified requirements. The procedure also covers the continuous monitoring of suppliers which have an effect on food safety and quality. Based on the samples reviewed during the evaluation, related records and where necessary follow-up actions have been reviewed and found compliant. A risk assessment of raw materials has been carried out, with products assessed for allergen, foreign body, chemical, microbiological and substitution/fraud risks documented on REGBAG 11 updated 27.5.2023 (approved on management review of 9.1.2024); example for (patulin on apple juice medium risk). Suppliers of products are approved and monitored by Quality Manager using procedure of supplier approval of raw material "Processo di valutazione fornitori materia prime rev 1 of 7.7.2023" and assessment of suppliers is based on risk, quality and historical compliance. Last assessment of supplier carried out dated: 27.5.2023 (approved on management review of 9.1.2024) An approved supplier list is in place dated 27.5.2023 Suppliers are approved by Quality Manager on the basis for risk assessment, deciding whether approval requires an audit, 3rd party certification (eg BRC) and/or a questionnaire. Only suppliers assessed as "low risk" are approved via a questionnaire alone. Based on the risk assessment, no high-risk suppliers were found Supplier questionnaires are issued (at least at the start of the qualification and every three years) and suppliers are required to notify the site of any significant changes in the meantime. Seen following questionnaire: - RADER (broker relating sugar) seen questionnaire sent of 24.1.2024 (produced Nordzucker FSSC certificated) - Blowpack, supplier of plastic container, not GFSI certificated, seen questionnaire 13.10.2022 Following BRCGS certificates were checked during the audit via the BRCGS database and found to be genuine and valid: - SIlcompa Spa supplier of ethyl alcohol, FSSC 22000 ceriticcated expiry date 23.6.2025, - Enrico Giotti supplier offlavourings, colorings and preservatives, and clear juices, IFS (Coid 25288) and BRCGS certificated (BRC site code 1904280) - Verallia Italia (supplier of glass bottles, FSSC 22000 certifcated expiry dated 23-9-2026) If Suppliers is not audited or certificated, receive a traceability tested on first approval and then at least every three years. Suppliers' traceability procedures have been assessed by Quality Manager at least annually: seen last of supplier of plastic container dated 24.1.2024 Agents and brokers are used. Information to enable the approval of the manufacturer/packer/consolidator has been requested/received; agent/broker is not certificated GFSI.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
		Ongoing monitoring of supplier performance is via the non-conforming product system, at least annually. Exceptions are covered under procedure of supplier approval and are subject to more stringent quality checking. The suppliers approval procedure appears suitable and effective. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la valutazione e l'approvazione di tutti i fornitori che hanno un impatto sulla sicurezza alimentare e sulla qualità dei prodotti. La procedura riguarda gli approvvigionamenti in situazioni eccezionali per garantire che tutti i materiali e i servizi siano conformi ai requisiti specifici documentati. La procedura riguarda anche il monitoraggio continuo dei fornitori che hanno un impatto sulla sicurezza alimentare e sulla qualità. Sulla base dei campioni riesaminati durante la valutazione, le relative registrazioni e ove necessario, le azioni di follow-up, sono state riesaminate e ritenute conformi.
	4.4.3	The reviewed specifications for purchased services were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the process to control the agreement, approval and change of purchased services. Le specifiche riesaminate per i servizi acquistati sono risultate aggiornate, non ambigue, conformi ai requisiti legali e a quelli del cliente e sono state gestite in conformità al processo per controllare l'accordo contrattuale, l'approvazione e la modifica dei servizi acquistati.
	4.4.4	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the management of outsourced processes with an effect on food safety and quality. Necessary measures have been identified and implemented. Related records, and where necessary, follow-up actions have been reviewed and found to be compliant. L'azienda ha documentato, implementato e mantenuto, sulla base del campione riesaminato durante la valutazione, una procedura per la gestione dei processi in outsourcing che hanno un impatto sulla sicurezza alimentare e sulla qualità. Le misure necessarie sono state identificate e implementate. Le relative registrazioni e, ove necessario, le azioni di follow-up sono state riesaminate e ritenute conformi.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product packaging	4.5.1	List the kind of food contact packaging materials used for finished products: • glass bottles and plastic containers (bottles and cans). Based on the evaluation process during supplier qualification and systematically request by quality office relating specification and declaration of conformity, the control measures are able to guarantee the suitability of the packaging materials, in particular for suitability for food contact Specifications for packaging materials (glass bottles and plastic containers (bottles and cans). - Glass bottles: specific view of the “Anfora” type bottle supplier Verallia, dated 12.12.2022 and related declaration of conformity dated 5.5.2023; Verallia FSSC 22000, approved Packaging materials information questionnaire rev 0 dl 4.6.2021 completed and signed by the supplier on 7.2.2023 - Glass bottle of the Bagnoli Omnia 700 ml bottle from the supplier Covim dated 5.11.2021 and related declaration of conformity dated 27.2.2023 - Alplast cap specific sheet code 38.05 in aluminum liner Epe sent 3.11.2021, seen related decalration of conformity dated 3.11.2021 - cap for glass bottle Starlight line 29x15/19.5 supplier Tapi dated 16.6.2021 and related declaration of conformity dated 16.6.2020; Tapì is not GFSI certified, seen questionnaire "Information questionnaire for packaging materials rev 0 dl 4.6.2021 completed and signed by the supplier on 8.6.2021 - 5 liter “BP5” HDPE supplier Blowpack specification rev 3 of 2019 sent dated 26.4.2023, seen declaration of conformity dated 24.01.2024 based on migration tests report n 16/00170992 by Chelab srl, seen questionnaire sent on 10.10.2022.
Factory location	4.6.1	The company investigated the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and / or quality is at risk, appropriate control measures have been implemented. Outside areas are, based on the samples reviewed during the evaluation, maintained to ensure food safety and product quality. L'azienda ha indagato in che misura l'ambiente circostante lo stabilimento (ad esempio, il suolo, l'aria) possa avere un impatto negativo sulla sicurezza alimentare e sulla qualità del prodotto. Laddove sia stato stabilito che la sicurezza del prodotto e/o la qualità sono a rischio, sono state implementate misure di controllo adeguate. Sulla base dei campioni riesaminati durante la valutazione, le aree esterne sono mantenute per garantire la sicurezza alimentare e la qualità dei prodotti.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Plant layout and process flow	4.8.2	Only to be filled in for animal slaughtering sites: This site is not a slaughterhouse Based on the samples reviewed during the evaluation, the layout, process flows and processes and procedures are designed, planned, implemented, constructed, maintained and suitable to mitigate all food safety risks. Cross contamination risks are minimized through effective measures for purchased materials, work in progress, rework, packaging and finished products. Sulla base dei campioni riesaminati durante la valutazione, il layout, i flussi di processo e i processi e le procedure sono progettati, pianificati, implementati, costruiti, mantenuti e adatti a ridurre tutti i rischi per la sicurezza alimentare. I rischi di contaminazione crociata sono ridotti al minimo attraverso misure efficaci per i materiali acquistati, le lavorazioni in corso, le rilavorazioni, il confezionameno e i prodotti finiti.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Constructional requirements	4.9.1.1	General summary of the conditions of the infrastructure: general condition, control measures, monitoring, what is the risk for product contamination, etc.: Internal fabrication is well maintained with wall/ceiling cladding to all production areas, doors in good condition, sufficient and suitable windows and lighting. Floors are coated non slip concrete and drains are located throughout with traps to collect product debris. No water pooling was noted. A drains plan is in place for all area where flushing water is used or drainage is required There are no suspended ceilings or roof voids. External windows are screened against insects. Internal windows are plastic and all lights are covered and protected. There are extraction systems in place and no evidence of excessive dust and/or condensation was noted. External doors are either key pad secured, alarmed (fire exits) or kept closed/screened except when in use for material movements. The standard of construction and condition of the property is good. There are no elevated walkways, access steps or mezzanines adjacent to or above the open product Plastic strip curtains were found to be suitable and in good condition. Internal fabrication is well maintained with wall/ceiling cladding to all production areas, doors in good condition, sufficient and suitable windows and lighting. Floors are coated non slip concrete and drains are located throughout with traps to collect product debris. No water pooling was noted. A drains plan is in place for all area where flushing water is used or drainage is required There are no suspended ceilings or roof voids. External windows are screened against insects. Internal windows are plastic and all lights are covered and protected. There are extraction systems in place and no evidence of excessive dust and/or condensation was noted. External doors are either key pad secured, alarmed (fire exits) or kept closed/screened except when in use for material movements. The standard of construction and condition of the property is good. There are no elevated walkways, access steps or mezzanines adjacent to or above the open product Plastic strip curtains were found to be suitable and in good condition.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Water supply	4.9.9.1	Origin of the potable water/used water: main municipal Own source: No Local water supplier: Yes Internal laboratory: No External laboratory: Yes Frequency of water analyses: every two years Performed analyses: • micro and chemical parameters Microbiological (parameters): • Microorganisms 22 °C, Coliform bacteria, E. Coli, Enterococci, Clostridium perfrigens. Chemical (parameters): • pH, sensory parameters, chlorides, ammonium ion, hardness, nitrate and nitrite, iron, aluminium, Water is the only utility used on site and is potable from main municipal supply as ingredients and cleaning An analysis plan is in place " Sampling Plan", and provides for analysis for water once a year for microbiological and chemical (routine); examples of analysis seen: There is a water analysis plan in place "Water sampling plan" re v00 dated 19.1.2023, which provides for an analysis every 2 years, the last one carried out on 6.10.2022. - View of analysis on post osmosis microbiological parameters carried out at Eptanord (0282L) report 22LA0121663 dated 10.19.2022 for the research Microorganisms 22 °C, Coliform bacteria, E. Coli, Enterococci, Clostridium perfrigens. - View of analysis on chemical parameters after osmosis treatment carried out at Eptanord (0282L) report 22LA0121664 of 10.19.2022 for the search for pH, sensory parameters, chlorides, ammonium ion, hardness, nitrate and nitrite, iron, aluminium, There is a plan of the water distribution system dated January 2023 which identifies sampling points. Ice and steam is not used
Compressed air and gases	4.9.10.1	Based on the samples reviewed during the evaluation, the quality of compressed air and other gases that comes in direct contact with food or primary packaging materials is monitored and is suitable for the intended use. The hazard analysis for the use of compressed air and gases has been completed: on December 2023 Do not use compressed air or gas in contact with product or primary packaging. Compressed air is used for machinery operation only Other gases are not used. Sulla base dei campioni riesaminati durante la valutazione, la qualità dell'aria compressa e degli altri gas che entrano in contatto diretto con gli alimenti o con i materiali di confezionamento primario è monitorata ed è adatta all'uso previsto.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Cleaning and disinfection	4.10.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained cleaning and disinfection schedules which are effective to minimise food safety risks. The effectiveness of the cleaning and disinfection measures is verified and justified by methods based on risk assessment. Cleaning activities do not represent a food safety risk. IN place procedure of cleaning "PRO BAG 14 rev 00 of 7.10.2022" The site and equipment were seen to be maintained in a clean and hygienic condition. Full and detailed cleaning procedures are in place for all areas and equipment. Cleaning is carried out every day at the end of shift with full machine strip down and surface washing by operatives (in-house). There are no CIP systems in place. Tank of storage cleaning recycling pump using "Voldar" product The bottling system is washed only with osmotic water at each product change. Record of cleaning recorded on MODBAG 7.10-8 (seen cleaning of 22.1.2024) For effective cleaning, carry out quick swabs "ALI TEST P Rapido" Start up hygiene checks are documented for all key processes and equipment. Full validation records are available to show that cleaning regimes are effective. Cleaning procedures and frequency have been validated with historical evaluation of the results of the swabs Limits of acceptable and unacceptable cleaning are defined by quality manager. During the audit, the level of cleanliness and hygiene of premises and equipment appeared to be good. Operational cleaning activities were observed during the audit (as required by the procedure). Cleaning methods appear adequate. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, programmi di pulizia e disinfezione efficaci per ridurre al minimo i rischi per la sicurezza alimentare. L'efficacia delle misure di pulizia e disinfezione è verificata e giustificata da metodi basati sulla valutazione del rischio. Le attività di pulizia non rappresentano un rischio per la sicurezza alimentare.
	4.10.4	Based on the samples reviewed during the evaluation, the company has competent personnel performing cleaning and disinfection and has implemented the necessary trainings for cleaning and disinfection schedules. Sulla base dei campioni riesaminati durante la valutazione, l'azienda dispone di personale competente che esegue la pulizia e la disinfezione e ha implementato la formazione necessaria per i programmi di pulizia e disinfezione.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	4.10.5	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination. I prodotti chimici per la pulizia e la disinfezione sono chiaramente etichettati, adatti all'uso previsto e vengono conservati e utilizzati in modo appropriato. Durante la visita al sito, è stato osservato che i prodotti chimici vengono maneggiati in modo da evitare la contaminazione.
Waste management	4.11.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a waste and waste water management procedure to avoid cross contamination. In place procedure “Gestione smaltimento rifiuti” rev 0 of 27.5.2023 All waste is cleared regularly from the processing areas and stored in suitable and identified containers. Waste is collected from site by licensed contractors: e. g glass (municipal company S.E.S.A); paper and elastic by company Futura Recuperi. There are collections for recycled waste, cardboard and plastics and for general waste. Unsafe products/trademarked waste would be disposed of by specialist contractor and a disposal/condemnation note and evidence obtained. The waste from the areas with open product is removed at the end of processing by means of a flow defined on a specific plan (the containers are suitable for the waste, identified and closed in the areas with exposed product). No by-products/wastes are supplied as animal feed L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura di gestione dei rifiuti e delle acque reflue per evitare la contaminazione crociata.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Foreign material risk mitigation	4.12.1 KO 6	To control and mitigate the risk of foreign material contamination the company uses the following equipment and methods: • filters For foreign material detectors which are not defined as CCP, the following test pieces and sizes are used: • Iron: N/A • Non-iron: N/A • Stainless steel: N/A • Others: Filtration after mixing (one or two filtration passes) 5 types of filter Cardboard between 3,5 mm to 920 micron If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: • Filtration after mixing (one or two filtration passes) 5 types of filter Cardboard between 3,5 mm to 920 micron Following a documented assessment and documented on the HACCP study, the following types of foreign object detection/removal equipment are used: filter in cellulose and PA resin always after mixing (at least one filtering). Following HACCP study, it has been concluded that Metal detection equipment is not necessary. In place controls in place to minimise contamination from rigid containers (rinsing of glass bottles of alcoholic products and syrups in glass; visual checks and inversion relating semi-finished fruit-based products packed in plastic containers and EVO Oil in glass bottles). Based on risk analysis the company determined filter aperture size and the controls in place Filters are used and are checked/inspected for integrity, checked each production Filtration after mixing (one or two filtration passes) 5 types of filter Cardboard between 3,5 mm to 920 micron; monitoring carried out every assembly and mixing and recorded on working sheet (seen monitoring of 18.12.2023 relating product Bitter 25 ° Lot 318/23). In place controls in place to minimise contamination from rigid containers (rinsing of glass bottles of alcoholic products and syrups in glass; visual checks and inversion relating semi-finished fruit-based products packed in plastic containers and EVO Oil in glass bottles). Rinsing (verification at start of bottling), limit bar < 2, monitoring at start of botttling and recorded REG BAG 20 (seen record of 1.2.2024 durint the packaging of alcoholic drink "APE" lot 032/24. An appropriate glass breakage procedure is in place: IST BAG “Istruzione in caso di rottura vetro rev 0 del 27.5.2023. In place map (dated 4.11.2023) of identification of item. Monthly glass and brittle plastic audits are carried out by the QC documented on MODBAG 10 rev 00 of 27.5.2023 (seen check of
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
		4.9.2023) Breakage incidents have been recorded for the last 3 months (only on bottling phase). The window panes are protected (anti-fragmentation system also suitable for safety in the workplace). The products are packed in glass container: IST BAG "Istruzione in caso di rottura vetro rev 0 del 27.5.2023 (during the bottling phase (removal of glass with special identified and coded equipment, specific container, clean the line). Glass breakages are dealt with procedure of management in the event of breakage on line Records reviewed: breakages are recorded in each packaging on excel file REG BAG 20 (1 breakage was seen on 1.2.2024 during the audit, recorded, correctly recorded with post-breakage conditions restored). there is a statistical trend reported on an Excel sheet (currently set at 0.05%). Storage of glass container is separated and isolated from other storage, in pallets with plastic film
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Pest monitoring and pest control	4.13.2	External service provider: Yes Pest monitoring activities are carried out internally by own employees: No Description: 8 routine visits (for rodents, crawling and flying insects) Inspections include: • for rodents, crawling and flying insects Last inspection: 16.12.0024 The inspection reports show no particular pest activities inside facilities since the last IFS Audit: Yes The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained adequate pest control measures to prevent, monitor and control or eliminate the risks of pest infestation at the site which are in compliance with local legal requirements. Pest control is not undertaken in-house but is covered by external company; contract with RIPA Disinfestazioni dated 12.12.20211 consists of 8 routine visits (for rodents, crawling and flying insects) and inspections. Full records of pest control are maintained including site plan (dated 18.1.2012), data sheets, operative training records, records of inspections and treatments. The frequency of routine inspection and expert survey is determined by an assessment carried out by the external company at the start of the activity (by reconnaissance of experts, evaluation of the external areas of the site, presence of possible sources of pest control); this assessment is confirmed every year; the pest control plan appears suitable and actions are completed. The last visit to site was carried out on 16.1.2024, no issues identified. All baits are secured. All recommendations are completed by the company in a timely manner. External staff is trained and competent. Annual trend of pest control trend: last seen of 30.12.2023 In-depth surveillance by expert field biologist carried not available No evidence of infestation was found or has been identified during visits. No issues highlighted through trending reports. L'azienda ha documentato, implementato e, sulla base dei campioni riesaminati durante la valutazione, mantenuto adeguate misure di controllo degli infestanti per prevenire, monitorare e controllare o eliminare i rischi di infestazione nel sito, in conformità con i requisiti legali locali.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Receipt and storage of goods	4.14.1	The company has documented, implemented and, based on the samples reviewed during the evaluation, maintained a risk based inspection plan for all incoming goods, including packaging materials and labels. The inspection plan includes a check against specifications to ensure that only materials meeting the food safety and product quality requirements are accepted. In place procedure “Approvvigionamento” PROBAG 7.4. Raw materials are checked on intake for compliance with purchase orders and certificates of analysis/compliance are received. - seen control on arrival of raw material documented on “Modulo controllo merci in ingresso” MODBAG 7.4-7 of 27.5.2023 (seen control of 21-7-2023 related glass bottle supplier Verallia Italia) - seen control on arrival of raw material documented on “Modulo controllo merci in ingresso” MODBAG 7.4-7 of 27.5.2023 (seen control of 2.10.2023 related alcohol supplier Silcompa Spa: rinsing cleaning of tank, presence of seals (6), alcoholic level L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, un piano di ispezione basato sul rischio per tutte le merci in entrata, compresi i materiali di confezionamento e le etichette. Il piano di ispezione prevede un controllo rispetto alle specifiche per garantire che vengano accettati solo i materiali che soddisfano i requisiti di sicurezza alimentare e di qualità del prodotto.
	4.14.2	Based on the samples reviewed during the evaluation, the company has allocated storage areas and conditions for raw materials, semi-finished, finished products and packaging materials which are in compliance with specifications. During the site tour no negative impact on food safety and quality has been observed. The steps and control measures of the receipt and storage of goods are following: order control, vehicle cleanliness control, vehicle integrity control and temperature control (only for chilled and / or frozen raw materials). Refrigerated and storage is kept under control with temperature records. Temperature controlled storage areas are recorded ono REGBAG 29 (seen monitoring of 2.2.2024 with 3.5 °C) FIFO systems are used throughout the site to ensure the products are used/despatched in correct order. There are not electronic warehouse management system. The raw materials are stored in a dedicated and separate area; packaging materials is stored in warehouse in good condition. Adequate flow and adequate storage plan do not allow cross contamination. There is no controlled atmosphere or outside storage. Sulla base dei campioni riesaminati durante la valutazione, l'azienda ha assegnato aree e condizioni di stoccaggio per le materie prime, i semilavorati, i prodotti finiti e i materiali di confezionamento che sono conformi alle specifiche. Durante la visita al sito non è stato osservato alcun impatto negativo sulla sicurezza alimentare e sulla qualità.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	4.14.5	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a process to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, un processo per garantire che i materiali acquistati, i prodotti in corso di lavorazione e i prodotti finiti sono utilizzati nell'ordine corretto ed entro la shelf life definita.
Transport	4.15.1	Based on the samples reviewed during the evaluation, the company has implemented and maintained a process to ensure that all containers and vehicles used for the transportation of food products are designed and suitably constructed for the intended purpose to mitigate any food safety and quality risks. The steps and control measures of the receipt and storage of goods are following: order control, vehicle cleanliness control, vehicle integrity control and temperature control (only for chilled and / or frozen raw materials). Refrigerated and storage is kept under control with temperature records. Temperature controlled storage areas are recorded ono REGBAG 29 (seen monitoring of 2.2.2024 with 3.5 °C) FIFO systems are used throughout the site to ensure the products are used/despatched in correct order. There are not electronic warehouse management system. The raw materials are stored in a dedicated and separate area; packaging materials is stored in warehouse in good condition. Adequate flow and adequate storage plan do not allow cross contamination. There is no controlled atmosphere or outside storage. Sulla base dei campioni riesaminati durante la valutazione, l'azienda ha implementato e mantenuto un processo per garantire che tutti i container e i veicoli utilizzati per il trasporto di prodotti alimentari siano progettati e costruiti in modo adeguato allo scopo previsto per ridurre qualsiasi rischio per la sicurezza alimentare e la qualità.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Maintenance and repair	4.16.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained an adequate maintenance plan covering premises and equipment (including transport) to minimise food safety risks. Maintenance activities observed during the site tour did not represent a food safety risk. In place procedure of maintenance In place REGBAG 14 maintenance plan is inserted inside each piece of equipment, for example M7.16.x example M7.16.1 "Maintenance and intervention program for the "AVE" bottling machine rev 00 of 28.7.2022 (contains weekly and monthly maintenance instructions) seen last maintenance dated 10.13.2023 (lubrication and greasing). The engineering workshop is located well placed to avoid cross contamination. In place a maintenance plan for all equipment (this covers all plant, processing equipment and mobile equipment). Defined frequency of main checks, carried out both internal or external contractors. The on-site engineering team are responsible for day to day servicing and maintenance of equipment and plant. Preventive maintenance or condition-based monitoring programmes are reviewed only after major breakups. There have been no major breakups in the recent past. The schedule for maintenance is based on risk, historical information and manufacturers' recommendations. A purchasing brief available for new equipment includes a section for completion by maintenance. There are individual maintenance logs for each piece of equipment which record all repairs and scheduled maintenance. There is a daily hygiene/integrity check of all equipment, including conveyor belt condition 8 even if there is no contact with the food). Maintenance checks are completed following intrusive maintenance which includes sign off by engineering and production. Contractors are supervised on site and have separate signing in procedures which include references to prevention of foreign body contamination. All chemicals/lubricant used are suitable for food contact where applicable. No temporary repairs were noted. Temporary repairs are subject to recording on maintenance request logs. L'azienda ha documentato, implementato e mantenuto sulla base dei campioni riesaminati durante la valutazione, un piano di manutenzione adeguato per i locali e le attrezzature (compreso il trasporto) per ridurre al minimo i rischi per la sicurezza alimentare. Le attività di manutenzione osservate durante la visita del sito non hanno rappresentato un rischio per la sicurezza alimentare.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Equipment	4.17.1	Deviation: Non documentata procedura per garantire in base alla valutazione del rischio la sicurezza ed integrità degli alimenti durante l'installazione di nuova attrezzatura presso il sito. Risk-based commissioning procedure are not in place to ensure that food safety and integrity is maintained during the installation of new equipment to site. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. Based on the samples reviewed during the evaluation, the company is able to ensure that the equipment is suitably designed and specified for the intended use. During the site tour it has been observed that equipment is designed and used to minimise food safety risks. Equipment is in a condition that does not compromise food safety and product quality. Equipment on site consists of industry standard beverage industry (eg mixers, tanks, filtering machine bottling line) Equipment are suitable and designed for the food industry All machinery is well maintained and constructed of food grade stainless steel (SS316) and equipment can be stripped down for manual cleaning. A new equipment risk assessment and validation system is in place with engineering, technical and hygiene assessment prior to purchase. The machines have a good hygienic design in order to avoid possible contamination of the product Equipment in direct contact with food is provided with an appropriate declaration of conformity, sample checked during the audit: - connecting plastic pipes "Metalflex pipe from the manufacturer FITT with declaration of conformity reg 10/2011 of June 2018 - filtration materials (cardboard filters) manufacturer Industrial Filtro srl code A25 with declaration of conformity reg 1935/2004 dated 1.4.2023 A new equipment risk assessment and validation system is in place (documented on properly procedure) with engineering, technical and hygiene assessment prior to purchase. Equipment not in use is suitable and segregated in special rooms Mobile equipment and battery recharging equipment are in special dedicated areas in order to prevent potential risks for the product. Sulla base dei campioni riesaminati durante la valutazione, l'azienda è in grado di garantire che le attrezzature sono progettate in modo adeguato e specifiche per l'uso previsto. Durante la visita al sito è stato osservato che le attrezzature sono progettate e utilizzate per ridurre al minimo i rischi per la sicurezza alimentare. Le attrezzature sono in condizioni tali da non compromettere la sicurezza alimentare e la qualità del prodotto.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Traceability	4.18.1 KO 7	During the evaluation, the following traceability test was conducted as initiated by the auditor. Origin of the product sample: Selected on site by auditor Finished product: alcoholic drink named "Iceberg Vodka e Pesca" 21 °, company brand, shipped on 30.11.2023 with delivery note n° 3532 of 30.11.2023, quantity: 5x6=30 bottles, lot 29223 Based on the traceability sample that was used to verify upstream and downstream traceability (from delivered products to raw materials, and vice versa) the given time could be proven; including packaging and mass balance: 2 hours The following ingredients and packaging material specifications have been checked within the framework of the traceability test: - specific view of granulated sugar supplier Raded (broker), manufacturer Nordzucker (always specified on the big bag) dated 23.5.2022 - neutral ethyl alcohol from molasses from the supplier Silcompa rev 2 of 18.7.2023 - Glass bottles: specific view of the "Anfora" type bottle supplier Verallia, dated 12.12.2022 and related declaration of conformity dated 5.5.2023; Verallia FSSC 22000, approved Packaging materials information questionnaire rev 0 dl 4.6.2021 completed and signed by the supplier on 7.2.2023 The result of the traceability exercise during the evaluation has been found compliant: Yes The company has a documented, implemented and maintained traceability procedure, which enables the identification of product lots and their relation to batches of raw materials, packaging in direct contact with food, packaging intended or expected to be in direct contact with food. Based on the samples reviewed during the evaluation, traceability is ensured and documented until delivery to the customer. A recording system is in place with all raw materials, in process materials, packaging and finished product coded to allow for full traceability through the system and capable of meet to legal requirements in the country of sale or intended use In place a procedure of traceability section 7.18 of Quality manual rev. 00 of 1.2.2023. The traceability system is it is partly paper and partly computerized (ARC) and operates on a batch system with a unique batch code assigned. The batch code is recorded on finished goods labelling. The company carry out an annual traceability challenge including mass balance and this was undertaken on 18.10.2023 on product Eau D'Orange lot L26523 (from finished product to raw material). Vertical audit: a traceability challenge and mass balance was undertaken during the audit on "alcoholic drink named "Iceberg Vodka e Pesca" 21 °, company brand, shipped on 30.11.2023 with delivery note n° 3532 of 30.11.2023, quantity: 5x6=30 bottles, lot 29223 Seen related documentation: - date of production 17.10.2023 and packed on 19.10.2023 - seen list of customer and related quantities; - seen production sheet of 17.10.2023 n° 267/23, 5000 lt, with related control: alcoholic level, filtration verification, verification of colour (brightness) - bottling date : 19.10.2023 (4241 lt) lot L29223 and 20.10.2023 (750lt) lot L29323
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
		- seen labelling control of 19.10.2023 - seen receipt and related lot of raw material used: e.g caster sugar lot L070……1 (supplier Rader Spa), Alcool lot 2425-23 (supplier Silcompa Spa), clear apple and peach juices (lot 2023-10016- lot 2023-100 115), lot of bottles L 646…169, cap lot 29856 and fiter lot 321701 - seen control on arrival of raw material documented on "Modulo controllo merci in ingresso" MODBAG 7.4-7 of 27.5.2023 (seen control of 21-7-2023 related glass bottle supplier Verallia Italia) - seen control on arrival of raw material documented on "Modulo controllo merci in ingresso" MODBAG 7.4-7 of 27.5.2023 (seen control of 2.10.2023 related alcohol supplier Silcompa Spa: rinsing cleaning of tank, presence of seals (6), alcoholic level The exercise was completed in 2 hours, with positive result and and positive mass balance. Rework is limited to residual of preview production and recorded by Quality and HACCP Manger and traceability is maintained by excel file (DOC BAG 20), seen record during the audit on site of 1.2.2024. L'azienda dispone di una procedura di rintracciabilità documentata, implementata e mantenuta, che consente di identificare i lotti di prodotto e la loro relazione con i lotti di materie prime, materiali di confezionamento a diretto contatto con gli alimenti, destinati o che si prevede siano a diretto contatto con gli alimenti. Sulla base dei campioni riesaminati durante la valutazione, la rintracciabilità è garantita e documentata fino alla consegna al cliente.
	4.18.2	Deviation: Prova di rintracciabilità da materia prima a prodotto finito non è stata documentata (il software gestionale è comunque in grado di offrire il bilancio di massa delle materie prime in poco tempo). Traceability test from raw material to finished product has not been documented (the management software is however able to offer the mass balance of raw materials in a short time). La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Allergen risk mitigation	4.19.2	Allergens present at the site: • only sulphites. Mitigation measures in place: • cleaning procedure -a single process/packaging for each day Deviation: Non identificato chiaramente (es. coding colour) l'attrezzatura (paletta) per impiego di solfiti (metabisolfito di potassio). La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a process to control and mitigate the risks of allergen contamination. This includes a risk assessment of allergen cross contamination. The labelling of finished products reviewed during the evaluation is in compliance with relevant legislation in country/ies of destination. In place procedure There are no specific geographical legislative requirements for the raw materials, the country of production and/or the country of destination The following allergens are handled on site: only sulphites. Sulphites present (in caramel, concentrated lemon juice, potassium metabisulphite as an additive in certain recipes). the presence of sulphites is reported in alcoholic products. On other products (fruit base and syrups) sulphites are not listed on the label based on the risk assessment An allergen policy, procedure and allergen matrix is in place. All raw materials, products and the process have been risk assessed. Supplier declarations are obtained for raw materials. Risk assessment carried out, dated: 9.1.2024 Last allergen verification dated: 9.1.2024 Separate areas are dedicated for allergen use with co lour coded equipment and protective clothing. All allergens are identified with labels and stored in a dedicated area of the warehouse. Visitor questionnaires include questions relating to allergens. Rework is limited to residual of preview production and recorded by Quality and HACCP Manger and traceability is maintained by excel file (DOC BAG 20), seen record during the audit on site of 1.2.2024. Allergen warnings are not considered necessary because of the controls in place. Allergen cleaning methods have been validated annually by accredited lab analysis and are routinely verified by cleaning plan (and verified with lab analysys). No "free from" claims are made. No changeover during the audit. L'azienda ha documentato, implementato e mantenuto, sulla base del campione riesaminato durante la valutazione, un processo per
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
		controllare e ridurre i rischi di contaminazione da allergeni. Ciò include una valutazione del rischio di contaminazione crociata da allergeni. L'etichettatura dei prodotti finiti esaminati durante la valutazione è conforme alla legislazione vigente nei Paesi di destinazione.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Food fraud	4.20.2	Raw material groups/ product groups that were identified as risky in the vulnerability assessment • 1 Oils • Extra virgin olive oil • Degree of processing Criteria that were selected in the vulnerability assessment: Criteria used to evaluate the level of risk: History of product fraud incidents, Economic factors, Ease of fraudulent activity, Supply chain complexity Details of the vulneability assessment (dates, responsibilities, points of discussion, etc.): A risk assessment of raw materials has been carried out, with products assessed for allergen, foreign body, chemical, microbiological and substitution/fraud risks documented on REGBAG 11 updated 27.5.2023 (approved on management review of 9.1.2024); example for (patulin on apple juice medium risk). The individuals and team completing vulnerability assessments have the appropriate knowledge; in particular, all the staff of the quality department and raw material acceptance are trained and above all informed about vulnerability. Criteria used to evaluate the level of risk: History of product fraud incidents, Economic factors, Ease of fraudulent activity, Supply chain complexity Raw material vulnerable to food fraud: EVO Oil (false Extra virgin olive oil) Based on the risk assessment, a mitigation plan is implemented: only in case of purchase of EVO oil (if it happens; from the company's declaration probably no further bottling will take place) The food fraud team has validated risk assessment. Date of the last food fraud vulnerability assessment review: 9.1.2024. A risk assessment of raw materials has been carried out, with products assessed for allergen, foreign body, chemical, microbiological and substitution/fraud risks documented on REGBAG 11 updated 27.5.2023 (approved on management review of 9.1.2024); example for (patulin on apple juice medium risk). The individuals and team completing vulnerability assessments have the appropriate knowledge; in particular, all the staff of the quality department and raw material acceptance are trained and above all informed about vulnerability. Criteria used to evaluate the level of risk: History of product fraud incidents, Economic factors, Ease of fraudulent activity, Supply chain complexity Raw material vulnerable to food fraud: EVO Oil (false Extra virgin olive oil) Based on the risk assessment, a mitigation plan is implemented: only in case of purchase of EVO oil (if it happens; from the company's declaration probably no further bottling will take place) The food fraud team has validated risk assessment. Date of the last food fraud vulnerability assessment review: 9.1.2024.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	4.20.4	The food fraud mitigation plan is supported by the food safety and product quality management system and is subject to a review within a 12 month period or whenever significant changes occur. Based on the samples reviewed during the evaluation, the results from the supplier assessment are assessed once within a 12 months period. (last sentence can be modified if needed) Il piano di mitigazione della frode alimentare è supportato dal sistema di gestione della sicurezza alimentare e della qualità dei prodotti ed è soggetto a riesame entro un periodo di 12 mesi o ogni volta si verifichino cambiamenti significativi. Sulla base dei campioni riesaminati durante la valutazione, i risultati della valutazione dei fornitori sono valutati una volta entro un periodo di 12 mesi. (l'ultima frase può essere modificata se necessario)
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Food defence	4.21.2	A procedure for food defence has been documented and implemented. Based on the samples reviewed during the evaluation, the food defence mitigation plan has been developed, maintained and is reviewed appropriately. The food defence mitigation plan is supported by the food safety and product quality management system. Team of food defense (relating threat assessments and food defence plans development) is adequately competent. There is no legal requirement for the site to be registered. There is no legal requirement for training (e.g. training in food defense awareness) but individuals assigned to work at actionable process steps they have received training. Food defense plan is suitable and effective. No improvements since the last audit The site is enclosed with secure fencing with 24hr CCTV and a manned gatehouse. Entry doors to production are fitted with key code/fob systems. A documented security assessment has been carried out. Procedure of food defense plan dated: PROBAG 08 rev 0 of 4.9.2023 In place assessment of food defense Piano Food defensee" MOD BAG 01 rev 01 of 27.5.2023 A food defense review was carried out with annually frequency and the necessary controls are implemented with reporting to site for all visitors and contractors, last review: 27.5.2023 Test of food defense is carried out every year; date of the last test: Training and signs are in place to remind staff to identify and report any unauthorised personnel and signs of tampering was carried out on: Training on signs of tampering was carried out on: 4.9.2023 Threats considered: unwanted access, control of areas with unsealed liquid products, mixing areas, secondary ingredients area; control measures in place: training to block any unauthorized person, peer monitoring. È stata documentata e implementata una procedura per la food defence. Sulla base dei campioni riesaminati durante la valutazione, il piano di mitigazione della food defence è stato sviluppato, mantenuto e riesaminato in modo appropriato. Il piano di mitigazione della food defence è supportato dal sistema di gestione della sicurezza alimentare e della qualità dei prodotti.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Internal audits	5.1.1 KO 8	The company has documented, implemented and maintained an effective internal audit program which covers all requirements of the IFS Standard. Based on the company's risk assessment, all areas critical to food safety and product quality are internally audited once within a 12 month period. In place procedure documented on Quality manual section 8.1 rev 00 of 1.2.2023. IN place audit program rev 00 of 27.5.2023, based on risk assessment (critical area identified: HACCP area, with 2 audit each year). There is one trained internal auditors (Maria Contrini) based on site who are responsible for the site internal audits (seen certificate of auditor "Auditor interno" dated 5.7.2022 by AreaISO srl certificate n° ISO2022-07-05-06. The auditors on site cross audit departments to ensure independence from direct responsibility. The internal audit schedule is documented and covers all of the documentation and food safety and quality management system on site. Each area is audited with the frequency determined by risk assessment at least annually. Internal audits are carried out throughout the year, at least on 4 different dates. Internal audit records reviewed were comprehensive recording evidence of both conformity and non-conformity. Corrective actions and their timescales had been agreed and completion had been verified by Angelica Brandalese (quality office) During the audit seen the following audit report: - dated 4.11.2023 of HACCP and commercial area; no NC are detected; -7.8.2023 on senior management, on site production (structure and equipment), hygiene and rules, Quality control; detected 3 observation, 6 NCs (all closed based on root analysi, and follow up) L'azienda ha documentato, implementato e mantenuto un efficace programma di audit interno che copre tutti i requisiti dello Standard IFS. Sulla base della valutazione dei rischi dell'azienda, tutte le aree critiche per la sicurezza alimentare e la qualità dei prodotti vengono sottoposte a un audit interno una volta entro un periodo di 12 mesi.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Site factory inspections	5.2.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a programme for site inspections. The programme is suitable for the operations and designed to ensure food safety. Monthly hygiene/fabrication and GMP inspections are carried out, based on risk assessment relating inspections for factory environment and processing equipment Reports reviewed: of 7.8.2023 documented on "Verifica dello stato delgi ambienti di lavoro e dellell infrastrutture" MODBAG rev 8.2-10 of 27.5.2023 related hygiene/fabrication/GMP inspection reports). 3 NCs are detected and are managed as per the procedure (which provides for correction, management of corrective actions and verification - follow up). L'azienda ha documentato, implementato e, sulla base dei campioni riesaminati durante la valutazione, mantenuto un programma di ispezioni del sito. Il programma è adeguato alle operazioni e progettato per garantire la sicurezza alimentare.
Process validation and control	5.3.3	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained processes for all rework operations. During the site tour it has been observed that these processes are implemented to minimise food safety risks and ensure traceability. L'azienda ha documentato, implementato e mantuenuto, in base ai campioni riesaminati durante la valutazione, i processi per tutte le operazioni di rilavorazione. Durante la visita al sito è stato osservato che questi processi sono implementati per ridurre al minimo i rischi per la sicurezza alimentare e garantire la tracciabilità.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Measuring and monitoring devices	5.4.1	Based on the samples reviewed during the evaluation, the company maintains an up-to-date list of measuring and monitoring devices required to ensure compliance with food safety and product quality requirements. In place list of instruments and devise "Database Strumenti di misura REGBAG 7.17-18 rev 00 of 27.5.2023: - scale (2 production, 1 of ingredients and 1 for weigh control - Densimeter (Enopiave srl mod ALM 155 calculating alcohol strength) new of June 2022 Seen following record: - seen calibraion (homologation according to law) and calibration of the scale for end-of-line statistical weight serial number 34931298 od 8.11.2023 - calibration of scale dated 21.10.2022, serial number B163 (mixing area) expiry date october 2025 - calibration of scale of w 21.10.2022 for weight control of plastic container of 5 liter (manual packaging). Sulla base dei campioni riesaminati durante la valutazione, l'azienda mantiene un elenco aggiornato di dispositivi di misurazione e monitoraggio necessari per garantire la conformità ai requisiti di sicurezza alimentare e di qualità dei prodotti.
	5.4.2	All measuring devices reviewed during the evaluation are checked, adjusted and calibrated under a monitoring system, at specified intervals, in accordance with defined recognised standard / methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations are documented. Tutti i dispositivi di misura riesaminati durante la valutazione sono controllati, regolati e calibrati nell'ambito di un sistema di monitoraggio, a intervalli specifici, in conformità a standard / metodi riconosciuti ed entro i limiti pertinenti dei valori dei parametri di processo. I risultati dei controlli, delle regolazioni e delle calibrazioni sono documentati.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Quantity control monitoring	5.5.1	Frequency and methodology of quantity checking: Alcoholic products (in bottles) all have the "e" on the packaging. The control for these products is carried out using a scale approved according to law with a control unit according to law 690; the statistical control is carried out directly by the scale which archives the data for a month inside the device and is downloaded every month to the computer for archive purposes. Other products packaged in 5 liter cans (without "e") are in any case controlled by the HACCP and Quality manager during the production phase with an approved scale dedicated to the weight control of manually packaged products. During the audit, the statistical control of APE lot L03224 was viewed with a nominal volume of 1000 ml and an average value of 1074.31 ml. Company uses “℮” mark on packaging: Yes Alcoholic products (in bottles) all have the "e" on the packaging. The control for these products is carried out using a scale approved according to law with a control unit according to law 690; the statistical control is carried out directly by the scale which archives the data for a month inside the device and is downloaded every month to the computer for archive purposes. Other products packaged in 5 liter cans (without "e") are in any case controlled by the HACCP and Quality manager during the production phase with an approved scale dedicated to the weight control of manually packaged products. During the audit, the statistical control of APE lot L03224 was viewed with a nominal volume of 1000 ml and an average value of 1074.31 ml.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Product testing and environmental monitoring	5.6.1	Internally: the following analyses are performed: In place internal lab only to analyse alcohol strength. Externally: the following analyses are performed: for acolometric strength, SO2, gluten, yeasts and molds The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a testing plan for internal and external analyses. Appropriate testing and sampling methods are based on the applicable requirements of ISO/IEC 17025. All analytical results are verified by the quality service and at least by the competent HACCP member for the type of analysis requested; to this end it can be considered that the procedures in place are suitable for guaranteeing the reliability of the laboratory results In place internal lab only to analyse alcohol strength. In place control procedures to prevent product contamination Analysis plan in place "Analysis plan for finished products rev 27.5.2023" 5 finished product analyzes have been budgeted for the last year considering the risk analysis (matrix, quantity, validation of organoleptic parameters). Seen following test reports: - Iceberg Vodka & Cinnamon 22% vol. lot 08723 analysis carried out at Eptanord (0282L) report 23LA0149705 dated 31.1.2024 for the search for acolometric strength (22.8% - max tolerance 0.3), SO2 (< 10 ppm), brix (33.30), gluten - APE' 11% vol. lot 10923 analysis carried out at Eptanord (0282L) report 23LA0053596 dated 9.5.2023 for the search for gluten and SO2 (absent) - Tamarindo syrup lot 13523 analysis carried out at Eptanord (0282L) report 23LA0149709 dated 25.1.2024 for the research ph, Aw (0.768) SO2 (< 10), Gluten (not present) TBC 30 °C, yeasts and molds (also valid as initial shelf life test) - Strawberry fruit lot 21323 analysis carried out at Eptard (0282L) report 23LA0149711 dated 25.1.2024 for the search for pH, Aw (0.778) SO2 (< 10), Gluten (not present) TBC 30 °C, yeasts and molds (also valid as initial shelf life test) There is a water analysis plan in place "Water sampling plan" re v00 dated 19.1.2023, which provides for an analysis every 2 years, the last one carried out on 6.10.2022. - View of analysis on post osmosis microbiological parameters carried out at Eptanord (0282L) report 22LA0121663 dated 10.19.2022 for the research Microorganisms 22 °C, Coliform bacteria, E. Coli, Enterococci, Clostridium perfrigens. - View of analysis on chemical parameters after osmosis treatment carried out at Eptanord (0282L) report 22LA0121664 dated 10.19.2022 for the search for pH, sensory parameters, chlorides, ammonium ion, hardness, nitrate and nitrite, iron, aluminium, For the raw material, the strength of the alcohol on ethyl alcohol is carried out on a sample basis (unstructured frequency). - Seen report on Ethyl alcohol molasses 96.5 % volume lot 2425/23 report at Eptanord (0282L) n° 23LA0149719 dated 31.1.2024 for the search for alcohol content, SO2, optical residue, gluten, heavy metals. For effective cleaning, carry out quick swabs "ALI TEST P Rapido" Checking for fraud is expected in the case of the purchase of Evo oil L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni esaminati durante la valutazione, un piano di analisi per le
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
		analisi interne ed esterne. I metodi di prova e di campionamento appropriati si basano sui requisiti applicabili della norma ISO/IEC 17025.
	5.6.2	List of parameters of environmental monitoring program: • For effective cleaning, carry out quick swabs "ALI TEST P Rapido" presence of organic substance (specifically sugars and proteins) [Only for animal slaughtering sites to fill in:] There are defined post-slaughter time and temperature parameters in relation to the chilling or freezing of a product: N/A Based on risks, the company has documented and implemented a microbiological environmental monitoring program to reduce the risks of food contamination. Samples reviewed during the evaluation have been found to be compliant with the program. For effective cleaning, carry out quick swabs "ALI TEST P Rapido" presence of organic substance (specifically sugars and proteins) Sulla base dei rischi, l'azienda ha documentato e implementato un programma di monitoraggio microbiologico ambientale per ridurre i rischi di contaminazione alimentare. I campioni esaminati durante la valutazione sono risultati conformi al programma.
	5.6.3	Based on the samples reviewed during the evaluation, analyses that are relevant for food safety are performed by laboratories with approrpiate accedited programs/methods (ISO/IEC 17025) or by laboratories whose results are regularly verified by laboratories accredited on these programs/ methods (ISO/ IEC 17025). Sulla base dei campioni riesaminati durante la valutazione, le analisi rilevanti per la sicurezza alimentare sono eseguite da laboratori con programmi/metodi accreditati (ISO/IEC 17025) o da laboratori i cui risultati sono regolarmente verificati da laboratori accreditati su tali programmi/metodi (ISO/IEC 17025).
Product release	5.7.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for quarantine and release of products. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la quarantena e il rilascio dei prodotti.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Complaints management	5.8.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of product complaints, of any written notification from the competent authorities and any ordering action or measure to be taken when non-compliance is identified. The procedure includes registration, assessment by competent staff and appropriate actions when necessary. A system of complaint handling is implemented via complaint procedure PROBAG 07 rev 0 of 27.5.2023. All complaints are logged and investigated by the quality manager with full details kept of all actions taken. Complaints are trended by department/product/type and discussed monthly. Analysis of complaints viewed for the past 12 months indicate that the level of complaints is running below the target objective. Indicator of complaints raised by consumers, retailers and authorities separately. Only retailer complaints raised in the last year. Complaint target is set at max 5, with the current level at 1. Main reasons for complaints from consumers/retailers are: lack of a bottle in the carton box No complaints from foreign materials/bodies. During the audit reviewed following complaints: - only one complaint (dated 11.20.2023) from the customer "C..G.." for lack of a product inside the carton L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la gestione dei reclami sui prodotti, di qualsiasi notifica scritta da parte delle autorità competenti e di qualsiasi azione o misura di ordine da adottare quando viene identificata una non conformità. La procedura prevede la registrazione, la valutazione da parte di personale competente e l'adozione di azioni appropriate quando necessario.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
	5.8.2	Product complaints within 12 months Total: 1 From Consumers: 0 From Retailers / Customers: 1 From Authorities: 0 Main reasons for complaints from consumers / retailers: • lack of a bottle in the carton box Foreign body complaints (within 12 months): 0 Foreign materials with most frequent complaints: • N/A A system of complaint handling is implemented via complaint procedure PROBAG 07 rev 0 of 27.5.2023. All complaints are logged and investigated by the quality manager with full details kept of all actions taken. Complaints are trended by department/product/type and discussed monthly. Analysis of complaints viewed for the past 12 months indicate that the level of complaints is running below the target objective. Indicator of complaints raised by consumers, retailers and authorities separately. Only retailer complaints raised in the last year. Complaint target is set at max 5, with the current level at 1. Main reasons for complaints from consumers/retailers are: lack of a bottle in the carton box No complaints from foreign materials/bodies. During the audit reviewed following complaints: - only one complaint (dated 11.20.2023) from the customer "C..G.." for lack of a product inside the carton
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Withdrawal, recall, incidents	5.9.1 KO 9	Number of withdrawals performed since the last audit: 0 Number of recalls performed since the last audit: 0 Deviation: Non aggiornata procedura di gestione delle incidenti/recall per comunicazioni all'organismo di certificazione. Not updated incident/recall management procedure for communications to the certification. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. In place a procedure of incidents and recalls: in place operative instruction ISTBAG 8.9-8 rev 0 of 27.5.2023 (includes "Nota Ministeriale of 2016") Procedure is adequate for the type of business and in sufficient detail. There have been no recalls, incidents or withdrawals since the previous audit. The company has comprehensive procedures and an out of hours contact list for all key members of staff, customers and organisations (NC at the moment not included communication to Certification Body). The requirement to notify the Certification Body within three days of the decision to issue a recall is included. An annual challenge is undertaken by the company with the customer involved in the mock recall. The last challenge was undertaken on 10.20.2023 (APE' 11 ° lot L28523) complete and effective test (concluded within 4 hours)
	5.9.2	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of incidents and potential emergency situations with an impact on food safety, quality and legality. The procedure is tested for effectiveness once within a 12 month period. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la gestione degli incidenti e delle potenziali situazioni di emergenza con un impatto sulla sicurezza alimentare, sulla qualità e sulla legalità. La procedura viene testata per verificarne l'efficacia una volta entro un periodo di 12 mesi.
Management of nonconforming products	5.10.1	Deviation: La procedura di gestione delle NC non riporta in maniera dettagliata la gestione dei prodotti non conformi e dei resi. Non-conforming products and returns are not covered under procedure of NCs. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This procedure includes all requested topics. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la gestione di tutte le materie prime, i semilavorati, i prodotti finiti, le attrezzature di lavorazione e i materiali di confezionameno non conformi. Questa procedura include tutti gli argomenti richiesti.
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Part of the IFS Audit Report	N° of IFS Food V8 Requirement	Compulsory information to be added
Management of deviations, non-conformities, corrections and corrective actions	5.11.1	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions. Corrective action procedure is in place PROBAG 07 rev 0 of 27.5.2023 (corrective action and complaints) Non conformities that result in a risk to product safety, legality or quality are investigated and recorded in line with clause requirements. This includes the assessment of the consequences of the non conformity by quality manager according to the manager department, verification of corrective action by quality office (QC and quality manager), root cause analysis and the implementation of further corrective action to address the root cause, where this is necessary. In the last year (last 12 months detected 15 NCs, of which 1 complaint) 14 NC with related corrective action During the audit reviewed following corrective action: - NC 2 of 7.8.2023 due to the lack of compartmentalization of the processing and packaging area; seen corrective action (carried out separations with the installation of two automatic doors); closed with follow up - of 4.11.2023 lack of planimetry of finished product flows; floor plan implemented; verified during the audit program with follow up Corrective actions taken are recorded and discussed during the monthly meeting held. The corrective action management process appears suitable and effective. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la registrazione e l'analisi delle non conformità e dei prodotti non conformi, nonché di qualsiasi potenziale problema di sicurezza alimentare, con l'obiettivo di evitare recidive mediante azioni preventive e/o correttive.
	5.11.3 KO 10	Based on the samples reviewed during the evaluation corrective actions are clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions are clearly defined. Sulla base dei campioniri esaminati durante la valutazione, le azioni correttive sono chiaramente formulate, documentate e intraprese il prima possibile per evitare il verificarsi di ulteriori non conformità. Le responsabilità e i tempi delle azioni correttive sono chiaramente definiti.
If applicable, additional information		
Note: additional information can also be given for requirements not listed as a compulsory field or any other auditor remark.		

Summary of all deviations and non-conformities found for each chapter and requirement

Chapter 1: Governance and commitment

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: • food safety, product quality, legality and authenticity • customer focus • food safety culture • sustainability. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments. Objectives about food safety culture shall include, at a minimum, communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement.	C	Deviation: La politica non considera in maniera specifica sostenibilità. The policy does not specifically consider sustainability. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management has broken down measurable objectives for communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement for the relevant departments to meet the food safety and product quality needs. Product safety and quality culture plan The level of the culture at the site is identified through interviews for employees. Activites undertaken relating culture plan “Piano per la cultura della sicurezza alimentare- DOG BAG 02” rev 0 of 1.7.2023, updated on 9.1.2024 involving all sections of the site. The success of the plan is measured through specific performance indicators (both training and results in the field in terms of reduction of NC causes and complaints). Senior management were available to discuss the plan during the audit. The plan is ongoing. The review is quarterly. Date of the last review: 27.5.2023 Food safety and legality objectives Date of the corporate policy approval documented on DO BAG01 rev 00 of 22.12.2022 Date of the specific objectives: 9.1.2024 Identified several goals associated with food safety and quality with targets: number of complaints, product and system Non-Conformities, etc. The frequency of monitoring the objectives is quarterly carried out by the Quality Manager. Key findings (complaints, actually no compliant in the last year) or significant trends confirm that the company is performing well against its goals. La Direzione ha sviluppato, implementato e mantenuto una politica aziendale, prendendo in considerazione quanto segue: • la sicurezza alimentare, la qualità, la legalità e l’autenticità dei prodotti • l’attenzione al cliente • la cultura della sicurezza alimentare • la sostenibilità. Sulla base della politica aziendale, la Direzione ha ha definito obiettivi misurabili per la comunicazione delle politiche e delle responsabilità in materia di sicurezza alimentare, per la formazione, per il feedback dei dipendenti sulle tematiche relative alla sicurezza alimentare e per la misurazione delle prestazioni dei reparti interessati, al fine di soddisfare le esigenze di sicurezza alimentare e di qualità dei prodotti.

N°	Reference	IFS requirement	Evaluation	Explanation
2	1.2.5	The senior management shall maintain a system 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.	C	Deviation: L'elenco delle normative non è ben dettagliato in merito alle normative specifiche del settore. The list of regulations is not well detailed regarding industry-specific regulations. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. Based on the samples reviewed during the evaluation, the senior management has implemented and applied an up-to-date system of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and is aware of factors that can influence food defence and food fraud risks. This applies to countries of production and destination. The company receives updates from internal sources (quality area) and other sources (consultant- Studio RSPP for HACCP and FRRR for quality system) regarding the legislative update; in addition, the company uses lawyers for the legal evaluation of the labels. The site uses external external knowledge, e.g. consultant relating HACCP team, Food Defense, Food Fraud and also in the development or maintenance of food safety systems, but there is an internal an internal member responsible for the day-today management of the food safety system Present List of updated laws and regulations dated: section 12 of HACCM manual rev 6 of December 2023 The quality manager directly takes care of updating the main company contacts (including purchasing office and management of purchase specifications). Training for key figures such as: production manager, raw material reception managers. Management ensures that all relevant information is made available to all responsible staff through also with monthly meetings. Sulla base dei campioni riesaminati durante la valutazione, la Direzione ha implementato e applicato un sistema aggiornato di tutta la legislazione pertinente, degli sviluppi scientifici e tecnologici, delle pratiche industriali, delle tematiche relative alla sicurezza alimentare e alla qualità dei prodotti, ed è consapevole dei fattori che possono influenzare la food defence e i rischi di frode alimentare. Questo vale per i Paesi di produzione e di destinazione.

Chapter 2: Food safety and quality management system

N°	Reference	IFS requirement	Evaluation	Explanation
3	2.3.4.1	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). The flow diagram shall identify every step and each control measure defined for CCPs and other control measures. It shall be dated, and in the event of any change, shall be updated.	C	Nel diagramma di flusso non è prevista la eventuale rilavorazione (che è gestita a livello operativo). The flow diagram does not foresee any rework (which is managed at an operational level). La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
4	2.3.11.2	Procedures of verification shall be documented, implemented and maintained to confirm that the HACCP plan is working correctly. Verification activities of the HACCP plan, for example: • internal audits • testing • sampling • deviations and non-conformities • complaints shall be performed at least once within a 12-month period or whenever significant changes occur. The results of this verification shall be recorded and incorporated into the HACCP plan.	C	Deviation: La verifica dell'HACCP non è adeguatamente documentato. The HACCP verification is not adequately documented. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. The HACCP plan is reviewed once within a 12 month period or whenever significant changes occur to raw materials, packaging materials, processing methods, infrastructure and equipment that impacts food safety. Il piano HACCP viene riesaminato una volta entro un periodo di 12 mesi o ogni volta si verifichino cambiamenti significativi per le materie prime, i materiali di confezionamento, i metodi di lavorazione, le infrastrutture e le attrezzature che hanno un impatto sulla sicurezza alimentare.

Chapter 3: Resource management

N°	Reference	IFS requirement	Evaluation	Explanation

Chapter 4: Operational processes

N°	Reference	IFS requirement	Evaluation	Explanation
5	4.3.4	Shelf life tests 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.	C	Non adeguatamente definito un programma shelf life per le valutazioni sensoriali. A shelf life program for sensory evaluations is not adequately defined. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
6	4.10.3	Cleaning and disinfection activities shall be documented and such records shall be verified by a responsible designated person in the company.	C	Controlli (esempio di start up) per verifica stato della pulizia non documentati. Check (e.g. start-up checks) to verify cleaning status not documented. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
7	4.13.5	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.	C	Esche rodenticide esterne non adeguatamente fissate. External rodenticide baits not adequately fixed. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
8	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be defined in the respective contract.	D	Non presente capitolato con la società di trasporto "Barone" . There are no specifications with the "Barone" transport company. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.

N°	Reference	IFS requirement	Evaluation	Explanation
9	4.17.1	Equipment shall be suitably designed and defined for the intended use. Before commissioning new equipment, compliance with food safety, product quality, legality, authenticity and customer requirements shall be validated.	C	Deviation: Non documentata procedura per garantire in base alla valutazione del rischio la sicurezza ed integrità degli alimenti durante l'installazione di nuova attrezzatura presso il sito. Risk-based commissioning procedure are not in place to ensure that food safety and integrity is maintained during the installation of new equipment to site. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. Based on the samples reviewed during the evaluation, the company is able to ensure that the equipment is suitably designed and specified for the intended use. During the site tour it has been observed that equipment is designed and used to minimise food safety risks. Equipment is in a condition that does not compromise food safety and product quality. Equipment on site consists of industry standard beverage industry (eg mixers, tanks, filtering machine bottling line) Equipment are suitable and designed for the food industry All machinery is well maintained and constructed of food grade stainless steel (SS316) and equipment can be stripped down for manual cleaning. A new equipment risk assessment and validation system is in place with engineering, technical and hygiene assessment prior to purchase. The machines have a good hygienic design in order to avoid possible contamination of the product Equipment in direct contact with food is provided with an appropriate declaration of conformity, sample checked during the audit: - connecting plastic pipes "Metalflex pipe from the manufacturer FITT with declaration of conformity reg 10/2011 of June 2018 - filtration materials (cardboard filters) manufacturer Industrial Filtro srl code A25 with declaration of conformity reg 1935/2004 dated 1.4.2023 A new equipment risk assessment and validation system is in place (documented on properly procedure) with engineering, technical and hygiene assessment prior to purchase. Equipment not in use is suitable and segregated in special rooms Mobile equipment and battery recharging equipment are in special dedicated areas in order to prevent potential risks for the product. Sulla base dei campioni riesaminati durante la valutazione, l'azienda è in grado di garantire che le attrezzature sono progettate in modo adeguato e specifiche per l'uso previsto. Durante la visita al sito è stato osservato che le attrezzature sono progettate e utilizzate per ridurre al minimo i rischi per la sicurezza alimentare. Le attrezzature sono in condizioni tali da non compromettere la sicurezza alimentare e la qualità del prodotto.

N°	Reference	IFS requirement	Evaluation	Explanation
10	4.18.2	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 reflect 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).	C	Deviation: Prova di rintracciabilità da materia prima a prodotto finito non è stata documentata (il software gestionale è comunque in grado di offrire il bilancio di massa delle materie prime in poco tempo). Traceability test from raw material to finished product has not been documented (the management software is however able to offer the mass balance of raw materials in a short time). La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.

N°	Reference	IFS requirement	Evaluation	Explanation
11	4.19.2	Risk-based measures shall be 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, related to, at a minimum: • environment • transport • storage • raw materials • personnel (including contractors and visitors). Implemented measures shall be monitored.	C	Allergens present at the site: • only sulphites. Mitigation measures in place: • cleaning procedure -a single process/packaging for each day Deviation: Non identificato chiaramente (es. coding colour) l'attrezzatura (paletta) per impiego di solfiti (metabisolfito di potassio). La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a process to control and mitigate the risks of allergen contamination. This includes a risk assessment of allergen cross contamination. The labelling of finished products reviewed during the evaluation is in compliance with relevant legislation in country/ies of destination. In place procedure There are no specific geographical legislative requirements for the raw materials, the country of production and/or the country of destination The following allergens are handled on site: only sulphites. Sulphites present (in caramel, concentrated lemon juice, potassium metabisulphite as an additive in certain recipes). the presence of sulphites is reported in alcoholic products. On other products (fruit base and syrups) sulphites are not listed on the label based on the risk assessment An allergen policy, procedure and allergen matrix is in place. All raw materials, products and the process have been risk assessed. Supplier declarations are obtained for raw materials. Risk assessment carried out, dated: 9.1.2024 Last allergen verification dated: 9.1.2024 Separate areas are dedicated for allergen use with co lour coded equipment and protective clothing. All allergens are identified with labels and stored in a dedicated area of the warehouse. Visitor questionnaires include questions relating to allergens. Rework is limited to residual of preview production and recorded by Quality and HACCP Manger and traceability is maintained by excel file (DOC BAG 20), seen record during the audit on site of 1.2.2024. Allergen warnings are not considered necessary because of the controls in place.

N°	Reference	IFS requirement	Evaluation	Explanation
				Allergen cleaning methods have been validated annually by accredited lab analysis and are routinely verified by cleaning plan (and verified with lab analysys). No “free from” claims are made. No changeover during the audit. L'azienda ha documentato, implementato e mantenuto, sulla base del campione riesaminato durante la valutazione, un processo per controllare e ridurre i rischi di contaminazione da allergeni. Ciò include una valutazione del rischio di contaminazione crociata da allergeni. L'etichettatura dei prodotti finiti esaminati durante la valutazione è conforme alla legislazione vigente nei Paesi di destinazione.

Chapter 5: Measurements, analyses, improvements

N°	Reference	IFS requirement	Evaluation	Explanation
12	5.3.1	The criteria for process validation and control shall be defined.	C	La validazione delle misure di controllo non è adeguatamente documentato. The validation of control measures is not adequately documented. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
13	5.9.1	KO N° 9: 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, at a minimum: • the assignment of responsibilities • the training of the responsible persons • the decision-making process • the nomination of a person, authorised by the company and permanently available, to initiate the necessary process in a timely manner • an up-to-date alert contact list including customer information, sources of legal advice, available contacts • a communication plan including customers, authorities and where applicable, consumers.	B	Number of withdrawals performed since the last audit: 0 Number of recalls performed since the last audit: 0 Deviation: Non aggiornata procedura di gestione delle incidenti/recall per comunicazioni all'organismo di certificazione. Not updated incident/recall management procedure for communications to the certification. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. In place a procedure of incidents and recalls: in place operative instruction ISTBAG 8.9-8 rev 0 of 27.5.2023 (includes "Nota Ministeriale of 2016") Procedure is adequate for the type of business and in sufficient detail. There have been no recalls, incidents or withdrawals since the previous audit. The company has comprehensive procedures and an out of hours contact list for all key members of staff, customers and organisations (NC at the moment not included communication to Certification Body). The requirement to notify the Certification Body within three days of the decision to issue a recall is included. An annual challenge is undertaken by the company with the customer involved in the mock recall. The last challenge was undertaken on 10.20.2023 (APE' 11 ° lot L28523) complete and effective test (concluded within 4 hours)

N°	Reference	IFS requirement	Evaluation	Explanation
14	5.10.1	A procedure shall be documented, 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, at a minimum: • defined responsibilities • isolation/quarantine procedures • risk assessment • identification including labelling • decision about the further usage like release, rework/reprocessing, blocking, quarantine, rejection/ disposal.	D	Deviation: La procedura di gestione delle NC non riporta in maniera dettagliata la gestione dei prodotti non conformi e dei resi. Non-conforming products and returns are not covered under procedure of NCs. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This procedure includes all requested topics. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la gestione di tutte le materie prime, i semilavorati, i prodotti finiti, le attrezzature di lavorazione e i materiali di confezionameno non conformi. Questa procedura include tutti gli argomenti richiesti.

Summary of all requirements considered as not-applicable (N/A)

N°	Reference	IFS requirement	Evaluation	Explanation
1	2.3.8.1	For each CCP, critical limits shall be defined and validated to identify when a process is out of control.	NA	CCPs in the company: 0 Based on the risk analysis no CCPs are implemented Sulla base dell'analisi dei rischi non è stato implementato alcun CCP
2	2.3.9.1	KO N° 2: 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. Monitoring and control of each CCP shall be demonstrated by records.	NA	Based on the risk analysis no CCPs are implemented Sulla base dell'analisi dei rischi non è stato implementato alcun CCP
3	2.3.9.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	NA	Based on the risk analysis no CCPs are implemented
4	4.1.3	KO N° 4: Where there are customer agreements related to: • product recipe (including raw materials characteristics) • process • technological requirements • testing and monitoring plans • packaging • labelling these shall be complied with.	NA	Only company brand products are made. Only the product type and price are required Sono realizzati solo prodotti a marchio aziendale. Viene richiesto solo il tipo di prodotto e il prezzo
5	4.2.1.5	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 a statement.	NA	There are specific requirements from clients for claims: No There are specific requirements from clients that certain treatment or manufacturing methods are excluded (e.g. GMO, irradiation): No The company works with products that consist of, contain or are produced from GMOs: No Only company brand products are made. Only the product type and price are required Sono realizzati solo prodotti a marchio aziendale. Viene richiesto solo il tipo di prodotto e il prezzo

N°	Reference	IFS requirement	Evaluation	Explanation
1	1.1.1	The senior management shall develop, implement and maintain a corporate policy, which shall include, at a minimum: • food safety, product quality, legality and authenticity • customer focus • food safety culture • sustainability. This corporate policy shall be communicated to all employees and shall be broken down into specific objectives for the relevant departments. Objectives about food safety culture shall include, at a minimum, communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement.	C	Deviation: La politica non considera in maniera specifica sostenibilità. The policy does not specifically consider sustainability. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. Senior management has developed, implemented and maintained a corporate policy, taking the following into consideration: - food safety, product quality, legality and authenticity - customer focus - food safety culture - sustainability. Based on the corporate policy, the senior management has broken down measurable objectives for communication about food safety policies and responsibilities, training, employee feedback on food safety related issues and performance measurement for the relevant departments to meet the food safety and product quality needs. Product safety and quality culture plan The level of the culture at the site is identified through interviews for employees. Activites undertaken relating culture plan “Piano per la cultura della sicurezza alimentare- DOG BAG 02” rev 0 of 1.7.2023, updated on 9.1.2024 involving all sections of the site. The success of the plan is measured through specific performance indicators (both training and results in the field in terms of reduction of NC causes and complaints). Senior management were available to discuss the plan during the audit. The plan is ongoing. The review is quarterly. Date of the last review: 27.5.2023 Food safety and legality objectives Date of the corporate policy approval documented on DO BAG01 rev 00 of 22.12.2022 Date of the specific objectives: 9.1.2024 Identified several goals associated with food safety and quality with targets: number of complaints, product and system Non-Conformities, etc. The frequency of monitoring the objectives is quarterly carried out by the Quality Manager. Key findings (complaints, actually no compliant in the last year) or significant trends confirm that the company is performing well against its goals. La Direzione ha sviluppato, implementato e mantenuto una politica aziendale, prendendo in considerazione quanto segue: • la sicurezza alimentare, la qualità, la legalità e l’autenticità dei prodotti • l’attenzione al cliente • la cultura della sicurezza alimentare • la sostenibilità. Sulla base della politica aziendale, la Direzione ha ha definito obiettivi misurabili per la comunicazione delle politiche e delle responsabilità in materia di sicurezza alimentare, per la formazione, per il feedback dei dipendenti sulle tematiche relative alla sicurezza alimentare e per la misurazione delle prestazioni dei reparti interessati,

N°	Reference	IFS requirement	Evaluation	Explanation
				al fine di soddisfare le esigenze di sicurezza alimentare e di qualità dei prodotti.
2	1.1.2	All relevant information related to food safety, product quality, legality and authenticity shall be communicated effectively and in a timely manner to the relevant personnel.	A	
3	1.2.1	KO N° 1: The senior management shall ensure that employees are aware of their responsibilities related to food safety and product quality and that mechanisms are implemented to monitor the effectiveness of their operation. Such mechanisms shall be identified and documented.	A	Based on the samples reviewed during the evaluation, the senior management provides sufficient resources to establish, implement, maintain, review and improve the food safety and product quality management system. Through the use of clear work instructions, an organisational chart and backup rules for staff, senior management ensures that employees are aware of their responsibilities. Monitoring is achieved through internal audits and site inspections among other measures. The company's management structure is documented in the “Company organization chart (name and function), rev 3 updated 18/9/2023"; defined responsibilities by function, company area, indication of the name of the person in charge of the role are identified and the substitutes for function are also identified, identified by name: Bangnoli Camillo (General manager), Quality office (Brandalese Angelica), Simone Boretto (Quality and HACCP manager), Borella Santino (Production manager) The Company has identified adequate human resources to maintain and continuously improve the IFS Standard. Employees are aware of their responsibilities for advertising the organization chart advertised on the company bulletin board. The descriptions of duties, roles, skills and responsibilities are documented: having regard to the document “Company Job description” for every roles documented on form DOCBAG03, seen eg HACCP Manager dated 4.10.2023. The roles of the quality manager and the quality control service, and the relative deputies, represent key elements for the safety, authenticity, legality and quality of the product. The current structure and reports are up to date and documents reflect the current structure. Sulla base dei campioni riesaminati durante la valutazione, la Direzione fornisce risorse sufficienti per stabilire, implementare, mantenere, riesaminare e migliorare il sistema di gestione della sicurezza alimentare e della qualità dei prodotti. Attraverso l'uso di chiare istruzioni di lavoro, di un organigramma e di regole di archiviazione per il personale, la Direzione si assicura che i dipendenti siano consapevoli delle loro responsabilità. Il monitoraggio avviene, tra l'altro, attraverso audit interni e ispezioni in sito.

N°	Reference	IFS requirement	Evaluation	Explanation
4	1.2.2	The senior management shall provide sufficient and appropriate resources to meet the product and process requirements.	A	
5	1.2.3	The department responsible for food safety and quality management shall have a direct reporting relationship to the senior management. An organisational chart, showing the structure of the company, shall be documented and maintained.	A	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained an organisational chart identifying the job functions and responsibilities of those employees whose activities affect food safety. The chart is up to date. The department responsible for quality and food safety management reports directly to the senior management. L'azienda ha documentato, implementato e mantenuto, sulla base del campione riesaminato durante la valutazione, un organigramma che identifica le funzioni e le responsabilità dei dipendenti le cui attività influiscono sulla sicurezza alimentare. L'organigramma è aggiornato. Il dipartimento responsabile della gestione della sicurezza alimentare e della qualità riferisce direttamente alla Direzione.
6	1.2.4	The senior management shall ensure that all processes (documented and undocumented) are known by the relevant personnel and are applied consistently.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
7	1.2.5	The senior management shall maintain a system 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.	C	Deviation: L'elenco delle normative non è ben dettagliato in merito alle normative specifiche del settore. The list of regulations is not well detailed regarding industry-specific regulations. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. Based on the samples reviewed during the evaluation, the senior management has implemented and applied an up-to-date system of all relevant legislation, scientific and technical developments, industry codes of practice, food safety and product quality issues, and is aware of factors that can influence food defence and food fraud risks. This applies to countries of production and destination. The company receives updates from internal sources (quality area) and other sources (consultant- Studio RSPP for HACCP and FRRR for quality system) regarding the legislative update; in addition, the company uses lawyers for the legal evaluation of the labels. The site uses external external knowledge, e.g. consultant relating HACCP team, Food Defense, Food Fraud and also in the development or maintenance of food safety systems, but there is an internal an internal member responsible for the day-today management of the food safety system Present List of updated laws and regulations dated: section 12 of HACCM manual rev 6 of December 2023 The quality manager directly takes care of updating the main company contacts (including purchasing office and management of purchase specifications). Training for key figures such as: production manager, raw material reception managers. Management ensures that all relevant information is made available to all responsible staff through also with monthly meetings. Sulla base dei campioni riesaminati durante la valutazione, la Direzione ha implementato e applicato un sistema aggiornato di tutta la legislazione pertinente, degli sviluppi scientifici e tecnologici, delle pratiche industriali, delle tematiche relative alla sicurezza alimentare e alla qualità dei prodotti, ed è consapevole dei fattori che possono influenzare la food defence e i rischi di frode alimentare. Questo vale per i Paesi di produzione e di destinazione.

N°	Reference	IFS requirement	Evaluation	Explanation
8	1.2.6	The senior management shall ensure that the certification body is informed of any changes that may affect the company's ability to conform to the certification requirements. This shall include, at a minimum: • any legal entity name change • any production site location change. For the following specific situations: • any product recall • any product recall and/or withdrawal decided by authorities for food safety and/or food fraud reasons • any visit from authorities which results in mandatory action connected to food safety, and/or food fraud the certification body shall be informed within three (3) working days.	A	Name of the competent authorities: Name of the authorities: ULSS n° 6 Euganea Date and time of last visit: 6.2.2023 Last visit of the competent authorities (even if it occurred more than 12 months ago): 06.03.2023 Have there been any mandatory actions connected to food safety, food fraud and/or legality of the product(s)?: No Name of the authorities: ULSS n° 6 Euganea Date and time of last visit: 6.2.2023

N°	Reference	IFS requirement	Evaluation	Explanation
9	1.3.1	The senior management shall ensure that the food safety and quality management system is reviewed. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. Such reviews shall include, at a minimum: • a review of objectives and policies including elements of food safety culture • results of audits and site inspections • positive and negative customer feedback • process compliance • food fraud assessment outcome • food defence assessment outcome • compliance issues • status of corrections and corrective actions • notifications from authorities.	A	Based on the samples reviewed during the evaluation, the corporate policy is communicated to all employees. Interviewed employees are aware of the corporate policy content and the policy has been applied consistently. Elements of food safety culture, including communication, training, feedback from employees and performance measurement on food safety are implemented. The senior management reviewed all elements of the food safety and product quality management system, including the HACCP plan within a 12 month period, to ensure their continuous suitability and effectiveness. The results of the annual Management Review are used to support the continuous improvement process. The management review is held annually, with the last management review meeting dated: 9.1.2023 Usually the Management, Quality Service and Managers participate in the meeting. The minutes are recorded with appropriate documentation and the actions are communicated to the competent personnel of the individual areas directly by the Management. Senior management were available to discuss the plan during the audit Sulla base dei campioni riesaminati durante la valutazione, la politica aziendale viene comunicata a tutti i dipendenti. I dipendenti intervistati sono a conoscenza dei contenuti della politica aziendale e la politica è stata applicata in modo coerente. Gli elementi della cultura della sicurezza alimentare, tra cui la comunicazione, la formazione, il feedback dei dipendenti e la misurazione delle prestazioni in materia di sicurezza alimentare, sono stati implementati. La Direzione ha riesaminato tutti gli elementi del sistema di gestione della sicurezza alimentare e della qualità dei prodotti, compreso il piano HACCP, entro un periodo di 12 mesi, per garantirne l'idoneità e l'efficacia continue. I risultati del riesame annuale della Direzione sono utilizzati per sostenere il processo di miglioramento continuo.
10	1.3.2	Actions from the management review shall be aimed at supporting improvement. The management review shall assess follow-up actions from previous management reviews and any change that could affect the food safety and quality management system. The management review shall be fully documented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
11	1.3.3	The senior management shall identify and review (e.g. by internal audits or on-site inspections) the infrastructure and work environment needed to ensure food safety, product quality, legality and authenticity, at least once within a 12-month period, or whenever significant changes occur. This shall include, at a minimum: • buildings • supply systems • machines and equipment • transport • staff facilities • environmental conditions • hygienic conditions • workplace design • external influences (e.g. noise, vibration). Based on risks, the results of the review shall be considered for investment planning.	A	
12	2.1.1.1	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. The reason for any amendments to documents, critical to those requirements, shall be recorded.	A	
13	2.1.1.2	The food safety and quality management system shall be documented, implemented and maintained and shall be kept in one secure location. This applies to both physical and/or digital documented systems.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
14	2.1.1.3	All documents shall be legible, unambiguous and comprehensive. They shall be available to the relevant personnel at all times.	A	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the control of documents and their amendments. All documents which are necessary for compliance with the product requirements are available in the latest version. The reasons for any amendments to documents, critical for product requirements, are recorded. The implemented system demontrates effective control over all operations and processes related to food safety and product quality. L'azienda ha documentato, implementato e mantenuto, sulla base del campione riesaminato durante la valutazione, una procedura per il controllo dei documenti e delle loro modifiche. Tutti i documenti necessari per la conformità ai requisiti del prodotto sono disponibili nell'ultima versione. Le ragioni di eventuali modifiche ai documenti, critiche per i requisiti del prodotto, sono registrate. Il sistema implementato dimostra un controllo efficace su tutte le operazioni e i processi relativi alla sicurezza alimentare e alla qualità dei prodotti.
15	2.1.2.1	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 system shall be maintained to ensure that only authorised personnel have access to create or amend those records (e.g. password protection).	A	
16	2.1.2.2	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 of record and documented information keeping shall be justified and this justification shall be documented.	A	Based on the samples reviewed during the evaluation, records and documented information are securely stored for the time period required to meet customer and legal requirements, or for a minimum of one year after the specified shelf-life of the food if customer or legal requirements are not available. The implemented system is effective and required records were available during the evaluation. Sulla base dei campioni riesaminati durante la valutazione, le registrazioni e le informazioni documentate sono conservati in modo sicuro per il periodo di tempo necessario a soddisfare i requisiti del cliente e legali, o per un minimo di un anno dopo la shelf life specificata dell'alimento, se i requisiti del cliente o legali non sono disponibili. Il sistema implementato è efficace e le registrazioni richieste erano disponibili durante la valutazione.
17	2.1.2.3	Records and documented information shall be securely stored and easily accessible.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
18	2.2.1.1	The basis of the company's food safety management system 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.	A	Based on the samples reviewed during the evaluation, the company's food safety management system is a fully implemented, systematic and comprehensive HACCP based plan that follows the Codex Alimentarius principles, good manufacturing practices and good hygiene practices. Legal requirements of the production and destination countries are followed. The HACCP plan is specific to the site and implemented, documented and maintained. The scope of the study includes the following key process steps: mixing and packaging, including receipt and handling, processing, storage and despatch and covers all the products produced at the site. It is systematic, comprehensive and fully implemented and maintained. There flow process diagram/s relating every product matrix, currently at version 27.5.2023 and last verified by the team on 4.10.2023. The process flow diagram/s cover/s the process steps, which are: ambient storage and refrigerated storage, mixing, filtering, intermediate storage, packaging, secondary packaging, storage and despatch. The flow diagram accurately reflects the production processes. Product descriptions are defined and also intended use is documented. There is no sub contracting of any part of the process. There are 2 HACCP study/ies (one for for alcoholic beverages, syrups and semi-finished fruit-based products and one for oil), currently at revision 06 and dated December 2023 Description for each product or group of products The scope of HACCP study and HACCP plan accurately reflects all products on site The company's food safety plan is based on Codex Alimentarius HACCP principles. The HACCP team is led by Simone Boretto who is trained by "Studio RSPP" on 22.11.2023 (3 hours of HACCP and method) and experienced within the industry. The HACCP team includes representatives from production (Borella Santino, Mititelu Josef), Verlic Luca and Adriano (storage) , quality and despatch and all are trained on 31.05.2023, external consultant (specialist of HACCP) Enrico bellini. A comprehensive pre-requisite programme is in place covering: personal hygiene, transport, allergens, pest control, foreign body controls, site/waste management, supplier approval/monitoring, hygiene and housekeeping. References to legislation have been made within the study relating to the beverage and drinks industry. The hazards considered specific to each stage of the process: physical (especially glass - bottling), chemical (heavy metals and pesticides,

N°	Reference	IFS requirement	Evaluation	Explanation
				microbiological and allergen hazards have been considered within the study (eg types of micro-organism: toxin-producing molds (e.g. patulin). Allergens handled on site are sulphites. Sulla base dei campioni riesaminati durante la valutazione, il sistema di gestione della sicurezza alimentare dell'azienda è un piano completamente implementato, sistematico e completo basato sul sistema HACCP che segue i principi del Codex Alimentarius, le buone pratiche di fabbircazione e le buone pratiche igieniche. Vengono seguiti i requisiti legali dei Paesi di produzione e di destinazione. Il piano HACCP è specifico per il sito e viene implementato, documentato e mantenuto.
19	2.2.1.2	The HACCP plan shall cover all raw materials, packaging materials, products or product groups, as well as every process from incoming goods up to the dispatch of finished products, including product development.	A	Based on the samples reviewed during the evaluation, the HACCP plan covers all raw materials, packaging materials, products and every process from incoming goods up to the dispatch of finished products. Product development is covered in the HACCP plan. Sulla base dei campioni riesaminati durante la valutazione, il piano HACCP copre tutte le materie prime, i materiali di confezionamneto, i prodotti e tutti i processi, dalle merci in entrata fino alla spedizione dei prodotti finiti. Lo sviluppo del prodotto è contemplato nel piano HACCP.
20	2.2.1.3	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 authorities. This information shall be maintained in line with any new technical process development.	A	
21	2.2.1.4	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.	A	
22	2.3.1.1	Assemble HACCP team: The HACCP team shall have the appropriate specific knowledge and expertise and be a multidisciplinary team which includes operational staff.	A	
23	2.3.1.2	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 products and processes.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
24	2.3.2.1	A full description of the product shall be documented and maintained and shall contain all relevant information on product safety, which includes, at a minimum: • composition • physical, organoleptic, chemical and microbiological characteristics • legal requirements for the food safety of the product • methods of treatment, packaging, durability (shelf life) • conditions for storage, method of transport and distribution.	A	
25	2.3.3.1	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.	A	
26	2.3.4.1	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). The flow diagram shall identify every step and each control measure defined for CCPs and other control measures. It shall be dated, and in the event of any change, shall be updated.	C	Nel diagramma di flusso non è prevista la eventuale rilavorazione (che è gestita a livello operativo). The flow diagram does not foresee any rework (which is managed at an operational level). La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
27	2.3.5.1	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.	A	
28	2.3.6.1	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.	A	
29	2.3.7.1	Determining whether the step at which a control measure is applied is a CCP in the HACCP system shall be facilitated by using a decision tree or other tool(s), which demonstrates a logical reasoned approach.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
30	2.3.8.1	For each CCP, critical limits shall be defined and validated to identify when a process is out of control.	NA	CCPs in the company: 0 Based on the risk analysis no CCPs are implemented Sulla base dell'analisi dei rischi non è stato implementato alcun CCP
31	2.3.9.1	KO N° 2: 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. Monitoring and control of each CCP shall be demonstrated by records.	NA	Based on the risk analysis no CCPs are implemented Sulla base dell'analisi dei rischi non è stato implementato alcun CCP
32	2.3.9.2	Records of CCP monitoring shall be verified by a responsible person within the company and maintained for a relevant period.	NA	Based on the risk analysis no CCPs are implemented
33	2.3.9.3	The operative personnel in charge of the monitoring of control measures defined for CCPs and other control measures shall have received specific training/instruction.	A	
34	2.3.9.4	Control measures, other than those defined for CCPs, shall be monitored, recorded and controlled by measurable or observable criteria.	A	Hazard analysis and CCP identification has been based on a likelihood and severity basis. No CCPs have been identified but only 2 Op. PRP: - Filtration after mixing (one or two filtration passes) 5 types of filter Cardboard between 3,5 mm fino a 920 micron; monitoring carried out every assembly and mixing and recorded on working sheet (seen monitoring of 18.12.2023 relating product Bitter 25 ° Lot 318/23) - rinsing pressure (verification at start of bottling),limit bar < 2, monitoring at start of botttling and recorded REG BAG 20 (seen record of 1.2.2024 durint the packaging of alcoholic drink "APE" lot 032/24
35	2.3.10.1	In the event that the monitoring indicates that a particular control measure defined for a CCP or any 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.	A	
36	2.3.11.1	Procedures of validation, including revalidation after any modification that can impact food safety, shall be documented, implemented and maintained to ensure that the HACCP plan is suitable to effectively control the identified hazards.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
37	2.3.11.2	Procedures of verification shall be documented, implemented and maintained to confirm that the HACCP plan is working correctly. Verification activities of the HACCP plan, for example: • internal audits • testing • sampling • deviations and non-conformities • complaints shall be performed at least once within a 12-month period or whenever significant changes occur. The results of this verification shall be recorded and incorporated into the HACCP plan.	C	Deviation: La verifica dell'HACCP non è adeguatamente documentato. The HACCP verification is not adequately documented. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. The HACCP plan is reviewed once within a 12 month period or whenever significant changes occur to raw materials, packaging materials, processing methods, infrastructure and equipment that impacts food safety. Il piano HACCP viene riesaminato una volta entro un periodo di 12 mesi o ogni volta si verifichino cambiamenti significativi per le materie prime, i materiali di confezionamento, i metodi di lavorazione, le infrastrutture e le attrezzature che hanno un impatto sulla sicurezza alimentare.
38	2.3.12.1	Documentation and records related to the HACCP plan, for example: • hazard analysis • determination of control measures defined for CCPs and other control measures • determination of critical limits • processes • procedures • outcome of control measures defined for CCPs and other control measure monitoring activities • training records of the personnel in charge of the CCP monitoring • observed deviations and non-conformities and implemented corrective actions shall be available.	A	
39	3.1.1	All personnel performing work that affects product safety, quality, legality and authenticity shall have the required competence, appropriate to their role, as a result of education, work experience and/or training.	A	
40	3.1.2	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. Assignment of key roles shall be defined.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
41	3.2.1	Risk-based requirements relating to personal hygiene shall be documented, implemented and maintained and shall include, at a minimum, the following areas: • hair and beards • protective clothing (including their conditions of use in staff facilities) • hand washing, disinfection and hygiene • eating, drinking, smoking/vaping or other use of tobacco • actions to be taken in case of cuts or skin abrasions • fingernails, jewellery, false nails/eyelashes and personal belongings (including medicines) • notification of infectious diseases and conditions impacting food safety via a medical screening procedure.	A	Based on the samples reviewed during the evaluation, documented personal hygiene standards are established, implemented and maintained to minimise food safety risks. In case of any health issue or infectious disease that may have an impact on food safety, the company is prepared to take actions, including medical screening procedures when applicable, in accordance with local legal requirements to minimise contamination risks. Personal hygiene standards, which meet clause requirements, are documented and covered during induction training and basic food hygiene training (carried out in house). Site hygiene policy dated IST BAG 6.1-1 rev 1 of 11.12.2023 documents the site rules and policies. In place procedures of hand cleaning including plaster control. The correct method of hand washing is clearly displayed; hand washing are available at the entrance to the production areas (including changing room and toilet). The use and storage of personal medicines is controlled by QC during the inspection programme There were no issues regarding compliance to the documented hygiene policies. Based on risk analysis blue plaster metal detectable not preset. Sulla base dei campioni riesaminati durante la valutazione, vengono stabiliti, implementati e mantenuti standard documentati di igiene personale per ridurre al minimo i rischi per la sicurezza alimentare. In caso di problemi di salute o di malattie infettive che possono avere un impatto sulla sicurezza alimentare, l'azienda è pronta a intraprendere azioni, comprese le procedure di screening medico, se applicabili, in conformità con i requisiti legali locali per ridurre al minimo i rischi di contaminazione.
42	3.2.2	KO N° 3: The requirements for personal hygiene shall be understood and applied by all relevant personnel, contractors and visitors.	A	Based on the samples reviewed during the evaluation, the requirements for personal hygiene are observed and applied by the relevant personnel, contractors and visitors. The verification, in addition to other aspects, takes place within the framework of internal audits and site inspections. Sulla base dei campioni riesaminati durante la valutazione, i requisiti di igiene personale sono osservati e applicati dal personale interessato, dagli appaltatori e dai visitatori. La verifica, oltre ad altri aspetti, avviene nell'ambito di audit interni e ispezioni in sito.

N°	Reference	IFS requirement	Evaluation	Explanation
43	3.2.3	Compliance with personal hygiene requirements shall be monitored with a frequency based on risks, but at least once within a 3-month period.	A	
44	3.2.4	A risk-based program shall be implemented and maintained to control the effectiveness of hand hygiene.	A	
45	3.2.5	Visible jewellery (including piercing) and watches shall not be worn. Any exceptions shall have been comprehensively evaluated based on risks and shall be effectively managed.	A	
46	3.2.6	Cuts and skin abrasions shall be covered with a plaster/bandage that shall not pose contamination risks. Plasters/bandages shall be waterproof and coloured differently from the product colour. Where appropriate: • plasters/bandages shall contain a metal strip • single use gloves shall be worn.	A	
47	3.2.7	In work areas where wearing headgear and/or beard snood (coverings) is required, the hair shall be covered completely to prevent product contamination.	A	
48	3.2.8	Usage rules shall be implemented for work areas/activities where it is required to wear gloves (coloured differently from the product colour).	A	Based on the samples reviewed during the evaluation, hygiene usage rules are implemented accordingly. Sulla base dei campioni riesaminati durante la valutazione, vengono forniti indumenti protettivi adeguati per ridurre al minimo i rischi per la sicurezza alimentare.
49	3.2.9	Adequate protective clothing shall be provided in sufficient quantity for each employee.	A	
50	3.2.10	All protective clothing shall be thoroughly and regularly laundered in-house, by approved contractors or by employees. This decision shall be documented and based on risks. Requirements related to laundry shall ensure a minimum of the following: • sufficient segregation between dirty and clean clothing at all times • laundering conditions on water temperature and detergent dosage • avoidance of contamination until use. The effectiveness of the laundering shall be monitored..	A	
51	3.2.11	In case of any health issue or infectious disease that may have an impact on food safety, actions shall be taken to minimise contamination risks.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
52	3.3.1	Documented training and/or instruction programs shall be implemented with respect to the product and process requirements and the training needs of the employees, based on their job, and shall include: • training contents • training frequency • employee tasks • languages • qualified trainer/tutor • evaluation of training effectiveness.	A	Based on the samples reviewed during the evaluation, the company has documented and implemented a program to cover training and instruction with respect to the product and process requirements and the training needs of the employees, based on their job position. Based on the results of the inspection program, the training is defined and reviewed. Competences are reviewed in case of legal changes or new internal needs. The level of competence demonstrated through interviews with staff during the audit (e.g. for activities relating to control measures and CCP) appeared sufficient. Seen training 31.5.2023 and 22.11.2023 relating operator of storage and production and packaging area (HACCP and rules of hygiene, preoperative control, O PRP, allergen control, (carried out by Enrico Bellini external consultant included on HACCP team), methods of communication of food-borne diseases, recognition of signs of infestation(carried out by Enrico Bellini external consultant included on HACCP team), recognition of signs of infestation Seen training on food defense on 9.1.2024 all operators regarding: food defense, confidential reports, packaging control, Seen training of 22.11.2023 training of new HACCP team leader (Simone Boaretto) carried out by Studio RSPP (Dr Acquasanta Antonio accredited to provide training for food workers (includes 3 of HACCP) Sulla base dei campioni riesaminati durante la valutazione, l'azienda ha documentato e implementato un programma che copre la formazione e l'addestramento rispetto ai requisiti di prodotto e di processo e alle esigenze di formazione dei dipendenti, in base alla loro posizione lavorativa.
53	3.3.2	The documented training and/or instruction programs 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 in accordance with the documented training/instruction programs.	A	Based on the samples reviewed during the evaluation, the company has implemented the necessary trainings to cover all personnel, seasonal and temporary workers and employees from external companies, employed in the respective work area. Sulla base dei campioni riesaminati durante la valutazione, l'azienda ha implementato la formazione necessaria a tutto il personale, i lavoratori stagionali e temporanei e i dipendenti di aziende esterne, impiegati nelle rispettive aree di lavoro.

N°	Reference	IFS requirement	Evaluation	Explanation
54	3.3.3	Records of all training/instruction events shall be available, stating: • list of participants (including their signature) • date • duration • contents of training • name of trainer/tutor. A procedure or program shall be documented, implemented and maintained to prove the effectiveness of the training and/or instruction programs.	A	
55	3.3.4	The contents of training and/or instruction shall be reviewed and updated when necessary. Special consideration shall be given to these specific issues, at a minimum: • food safety • product authenticity, including food fraud • product quality • food defence • food related legal requirements • product/process modifications • feedback from the previous documented training/instruction programs.	A	
56	3.4.1	Adequate staff facilities shall be provided and shall be proportional in size, equipped for the number of personnel, and designed and controlled to minimise food safety risks. Such facilities shall be maintained in a way to prevent contamination.	A	Based on the samples reviewed during the evaluation, the company provides suitable staff facilities including toilets, which are proportional in size, equipped for the number of personnel, designed and maintained to minimise food safety risks. Staff facilities of the premises are adapted to the type of production. In particular, the changing rooms are clean and proportionate to the number of staff (carefully inspected during the audit); appropriate break rooms canteens available, view the instructions in the refreshment areas on how to consume meals and snacks to prevent potential microbiological and allergen contamination hazards Clean toilets and not directly related to the processing areas An external smoking shelter is provided and staff must remove their protective clothing prior to using. Entrance back into production is via the changing and handwashing facilities. Sulla base dei campioni riesaminati durante la valutazione, l'azienda fornisce strutture adeguate al personale, compresi i servizi igienici, di dimensioni proporzionate, attrezzati per il numero di persone, progettati e mantenuti per ridurre al minimo i rischi per la sicurezza alimentare.

N°	Reference	IFS requirement	Evaluation	Explanation
57	3.4.2	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.	A	
58	3.4.3	Changing rooms shall be located to allow direct access to the areas where unpacked food 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.	A	
59	3.4.4	Toilets shall neither have direct access nor pose contamination risks to areas 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.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
60	3.4.5	Hand hygiene facilities shall be provided and shall address, at a minimum: • adequate number of wash basins • suitably located at access points to and/or within production areas • designated for cleaning hands only. The necessity of similar equipment in further areas (e.g. packing area) shall be based on risks.	A	Based on the samples reviewed during the evaluation, hand washing facilities are provided, designed and operated to minimise food safety risks. There two one main changing/locker room (one for man and one for woman), linearly located for personnel flow and access to production areas. There are no high risk/high care facilities (no sensitive area). The correct method of hand washing is clearly visible in all hand washing sinks and toilet areas; Hand washing is done every time people enter to production area, in the production area and in the toilet. Washing basins are intended exclusively for hand washing. Hand washing facilities are provited with appropriate equipment for hand drying, liquid and disinfectant. The production area is accessed with hands free hand washing facilities and suitable toilet facilities are provided, both of which meet clause requirements. Staff facilities are sufficient and maintained in good and clean condition. Outer wear/personal items and workwear are stored in in a special section at the top of the lockers and locked. No catering canteen facilities. Staff facilities of the premises are adapted to the type of production. In particular, the changing rooms are clean and proportionate to the number of staff (carefully inspected during the audit); appropriate break rooms canteens available, view the instructions in the refreshment areas on how to consume meals and snacks to prevent potential microbiological and allergen contamination hazards Clean toilets and not directly related to the processing areas An external smoking shelter is provided and staff must remove their protective clothing prior to using. Entrance back into production is via the changing and handwashing facilities. Sulla base ai campioni riesaminati durante la valutazione, i dispositivi per il lavaggio delle mani sono fornite, progettate e gestite in modo da ridurre al minimo i rischi per la sicurezza alimentare.
61	3.4.6	Hand hygiene facilities shall provide: • running potable water at an adequate temperature • adequate cleaning and disinfection equipment • adequate means for hand drying.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
62	3.4.7	Where the processes require a higher hygiene control, the hand washing equipment shall provide in addition: • hand contact-free fittings • hand disinfection • waste container with hand contact-free opening.	A	
63	3.4.8	Where needed, cleaning and disinfection facilities shall be available and used for boots, shoes and further protective clothing.	A	
64	4.1.1	A procedure shall be implemented and maintained to identify fundamental needs and expectations of customers. The feedback from this process shall be used as input for the company's continuous improvement.	A	
65	4.1.2	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.	A	
66	4.1.3	KO N° 4: Where there are customer agreements related to: • product recipe (including raw materials characteristics) • process • technological requirements • testing and monitoring plans • packaging • labelling these shall be complied with.	NA	Only company brand products are made. Only the product type and price are required Sono realizzati solo prodotti a marchio aziendale. Viene richiesto solo il tipo di prodotto e il prezzo
67	4.1.4	In accordance with customer requirements, the senior management shall inform their affected customers, as soon as possible, of any issue related to product safety or legality, including deviations and non-conformities identified by competent authorities.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
68	4.2.1.1	Specifications shall be documented and implemented for all finished products. They shall be up to date, unambiguous and in compliance with legal and customer requirements.	A	The following finished product specifications (minimum 2) have been reviewed during the evaluation: DURING THE AUDIT ARE CHECKED THE FOLLOWING FINISHED PRODUCT SPECIFICATIONS: Spirits (vodka, grappa, rum), liqueurs with or without herbal infusions and other alcoholic beverages - Iceberg Vodka & Strawberry 21st in glass bottle 0.70 rev. 4 of 20.11.2023, (ingredients: water, sugar, strawberry juice, lemon juice, flavoring and coloring E124 - Cocktail drink "L'Apè aperitif liqueur 11° li 1 in glass bottle rev 4 of 28/7/2023 (sugar, alcohol 11°, infusions of vegetal substances, flavorings (including quinine, colorants E110 and E124, contains allergens (SO2 which does not contain gluten - there is no claim on the label but only in specification) - "L'Ape spritz time 15th aperitif liqueur, the only product also under the customer's brand, glass bottle 1 liter rev 03 of 13.2.2023 (reports microbiological characteristics, TBC, mold and bacteria), allergens; customer accepts company specifications (there are no customer specifications) - LIQUEUR Saruri Green Melon rev 4 of 20 November 2023 Flavored sugar-based syrups - Syrup "The desire for Peppermint 1 liter, HDPE plastic bottle, dated 20.11.2023 (sugar, water, alcohol, mint essential oil, mint flavour, mint green colour) - "The desire for Strawberry" 1 liter, HDPE plastic bottle, dated 20.11.2023 (sugar, water, citric acid, strawberry flavour) Products based on fruit juices and purees: - "La Frutteria Maracuja 1 liter, HDPE plastic bottle, dated 20.11.2023 (granulated sugar, passion fruit, apple puree, orange preparation, water, citric acid, thickener pectin, preservative: benzoate acid – sodium metabisulphite; coloring E 110 - "La Frutteria Cocco" 1.33 kg / 1 liter, HDPE plastic bottle, dated 20.11.2023 (refined sugar, coconut milk spray, potassium sorbate, citric acid (if any), preservative: benzoate acid. - EVO oil 0.50 cl company brand "Novio" dated 20.11.2023 No PL/retail brands) has agreed upon with the customers: at the moment there are no longer any product customer branded; the last one was carried out in 2023 (currently contract not renewed)Finished product specifications are generated by the company and are supplied to customers on the company's format or customer format. The specifications are agreed with the customers through specific contracts (commercial agreements) which report the products covered by the contract In reference to the customer's branded product (only an alcoholic product, last production of 2023) having regard to the contract with the customer H... B.. srl dated 6.5.2014 for the product l'Apè

N°	Reference	IFS requirement	Evaluation	Explanation
				brand “Venezia” 15°, 1 liters (which establishes that for product specifications are accepted those of Bagnoli Group srl; the contract with H... B.. srl also includes two other Bagnoli brand products "Butterfly special dry gin 38° and an infusion-based liqueur l'Apè The following specifications were reviewed: alcohol level from internal laboratory analysis ; the specification reviewed are found to be compliant to requirement agreed with customers. The finished product specification for retail brands which have been reviewed during the evaluation have been agreed upon with the customers: No retail brand products Only company brand products are made. Only the product type and price are required Sono realizzati solo prodotti a marchio aziendale. Viene richiesto solo il tipo di prodotto e il prezzo
69	4.2.1.2	A procedure to control the creation, approval and amendment of specifications shall be documented, implemented and maintained and shall include, where required, the acceptance of the customer(s). Where required by customers, product specifications shall be formally agreed. This procedure shall include the update of finished product specifications in case of any modification related to: • raw materials • formulas/recipes • processes which impact the finished products • packaging materials which impact the finished products.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
70	4.2.1.3	KO N° 5: Specifications shall be documented and implemented for all raw materials (ingredients, additives, packaging materials, rework). Specifications shall be up to date, unambiguous and in compliance with legal requirements and, if defined, with customer requirements.	A	The following raw material specifications (minimum 5, based on the identified risks, more might be necessary) have been reviewed during the evaluation: During the audit checked the following raw material specification: - specific view of granulated sugar supplier Raded (broker), manufacturer Nordzucker (always specified on the big bag) dated 23.5.2022 - ascorbic acid from the supplier Giotti rev 3 of 28.9.2022 - Blue Pantent V 92 (colorant) from the supplier Giotti rev 4 dated 21.22.2022 - neutral ethyl alcohol from molasses from the supplier Silcompa rev 2 of 18.7.2023 - “Midori” aroma lot L22060-864 (Italian Aromi supplier) dated 2.3.2023 (also seen related allergen declaration dated 2.3.2023 - Tartrazine E 102 dye supplier “S.I.P.O srl lot 1020K specific view dated January 2021, E133 Brilliant Blue dye S.I.P.O srl lot 13302FR, technical data sheet view dated January 2021 (still valid) Intermediate in-house specification products (work in process) are not developed based on risk assessment (no impact on food safety, authenticity and legality and quality). Specifications for packaging materials - Glass bottles: specific view of the “Anfora” type bottle supplier Verallia, dated 12.12.2022 and related declaration of conformity dated 5.5.2023; Verallia FSSC 22000, approved Packaging materials information questionnaire rev 0 dl 4.6.2021 completed and signed by the supplier on 7.2.2023 - Glass bottle of the Bagnoli Omnia 700 ml bottle from the supplier Covim dated 5.11.2021 and related declaration of conformity dated 27.2.2023 - Alplast cap specific sheet code 38.05 in aluminum liner Epe sent 3.11.2021, seen related decalration of conformity dated 3.11.2021 - cap for glass bottle Starlight line 29x15/19.5 supplier Tapi dated 16.6.2021 and related declaration of conformity dated 16.6.2020; Tapì is not GFSI certified, seen questionnaire "Information questionnaire for packaging materials rev 0 dl 4.6.2021 completed and signed by the supplier on 8.6.2021 - 5 liter “BP5” HDPE supplier Blowpack specification rev 3 of 2019 sent dated 26.4.2023, seen declaration of conformity dated 24.01.2024 based on migration tests report n 16/00170992 by Chelab srl, seen questionnaire sent on 10.10.2022 The reviewed specifications were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the procedure to control the creation, approval and amendment of specifications. Le specifiche riesaminate sono risultate aggiornate, non ambigue, conformi ai requisiti legali e a quelli del cliente e sono state gestite in conformità alla procedura di controllo della creazione, approvazione e modifica delle specifiche.

N°	Reference	IFS requirement	Evaluation	Explanation
71	4.2.1.4	Specifications and/or their contents shall be available on site for all relevant personnel.	A	
72	4.2.1.5	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 a statement.	NA	There are specific requirements from clients for claims: No There are specific requirements from clients that certain treatment or manufacturing methods are excluded (e.g. GMO, irradiation): No The company works with products that consist of, contain or are produced from GMOs: No Only company brand products are made. Only the product type and price are required Sono realizzati solo prodotti a marchio aziendale. Viene richiesto solo il tipo di prodotto e il prezzo
73	4.3.1	A procedure for the development or modification of products and/or processes shall be documented, implemented and maintained and shall include, at a minimum, a hazard analysis and assessment of associated risks.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
74	4.3.2	The procedure shall ensure that labelling complies with current legislation of the destination country/ies and customer requirements.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure to ensure that labelling complies with current legislation of the destination country / ies and customer requirements. Finished products reviewed during the evaluation are labelled in compliance with the applicable food safety legislation in the country / ies of destination and customer requirements. [If applicable] The company does not handle any bulk material There are limited new product variations other than change of pack size. Guidelines are in place which detail the following restriction(s) to the scope of any NPD: PRO BAG 7.3-4 rev 0 0 of 27.5.2023 (includes assessment fo allergens). An procedure of new products is in place (including changes to exisiting product, packaging and manufacturing processes) with HACCP a key part of the development procedure. HACCP team is involved: full development systems are in place based on a development checklist which needs to be followed prior to launch and includes a HACCP sign off. Documented recipe development and production trials are undertaken. A production test is carried out (small scale) and shelf life is determined and validated through lab analysis testing. Seen following shelf life analysis: - Tamarindo syrup lot 13523 analysis carried out at Eptanord (0282L) report 23LA0149709 dated 25.1.2024 for the research ph, Aw (0.768) SO2 (< 10), Gluten (not present) TBC 30 °C, yeasts and molds (also valid as initial shelf life test – step 1) - Strawberry fruit lot 21323 analysis carried out at Eptard (0282L) report 23LA0149711 dated 25.1.2024 for the search for pH, Aw (0.778) SO2 (< 10), Gluten (not present) TBC 30 °C, yeasts and molds (also valid as initial shelf life test – step 1) L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per assicurare che l'etichettatura sia conforme alla legislazione vigente del/i Paese/i di destinazione e ai requisiti del cliente. I prodotti finiti esaminati durante la valutazione sono etichettati in conformità alla legislazione vigente in materia di sicurezza alimentare nel/i Paese/i di destinazione e ai requisiti del cliente. [Se applicabile] L'azienda non gestisce alcun materiale sfuso

N°	Reference	IFS requirement	Evaluation	Explanation
75	4.3.3	The development and/or modification process shall result in specifications about formulation, rework, packaging materials, manufacturing processes and comply with food safety, product quality, legality, authenticity and customer requirements. This includes factory trials, product testing and process monitoring. The progress and results of product development/modification shall be recorded.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a product and process development / modification process which results in specifications about formulation, packaging requirements, manufacturing processes and process parameters related to the fulfilment of product requirements. The reviewed records related to product and process development / modification have been found compliant. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, un processo di sviluppo/modifica del prodotto e del processo che risulta in specifiche sulla formulazione, sui requisiti di confezionamento, sui processi di produzione e sui parametri di processo relativi al soddisfacimento dei requisiti del prodotto. I documenti riesaminati relativi allo sviluppo/modifica del prodotto e del processo sono risultati conformi.
76	4.3.4	Shelf life tests 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.	C	Non adeguatamente definito un programma shelf life per le valutazioni sensoriali. A shelf life program for sensory evaluations is not adequately defined. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
77	4.3.5	Recommendations for preparation and/or instructions for use of food products related to food safety and/or product quality shall be validated and documented.	A	
78	4.3.6	Nutritional information or claims which are declared on labelling shall be validated through studies and/or tests throughout the shelf life of the products.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
79	4.4.1	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. This procedure shall contain, at a minimum: • raw materials and/or suppliers' risks • required performance standards (e.g., certification, origin, etc.) • exceptional situations (e.g. emergency purchase) and, based on risks, additional criteria, for example: • audits performed by an experienced and competent person • testing results • supplier reliability • complaints • supplier questionnaire.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the evaluation and approval of all suppliers which have an effect on food safety and product quality. The procedure addresses purchasing in exceptional situations to ensure that all materials and services comply with the documented specified requirements. The procedure also covers the continuous monitoring of suppliers which have an effect on food safety and quality. Based on the samples reviewed during the evaluation, related records and where necessary follow-up actions have been reviewed and found compliant. A risk assessment of raw materials has been carried out, with products assessed for allergen, foreign body, chemical, microbiological and substitution/fraud risks documented on REGBAG 11 updated 27.5.2023 (approved on management review of 9.1.2024); example for (patulin on apple juice medium risk). Suppliers of products are approved and monitored by Quality Manager using procedure of supplier approval of raw material "Processo di valutazione fornitori materia prime rev 1 of 7.7.2023" and assessment of suppliers is based on risk, quality and historical compliance. Last assessment of supplier carried out dated: 27.5.2023 (approved on management review of 9.1.2024) An approved supplier list is in place dated 27.5.2023 Suppliers are approved by Quality Manager on the basis for risk assessment, deciding whether approval requires an audit, 3rd party certification (eg BRC) and/or a questionnaire. Only suppliers assessed as "low risk" are approved via a questionnaire alone. Based on the risk assessment, no high-risk suppliers were found Supplier questionnaires are issued (at least at the start of the qualification and every three years) and suppliers are required to notify the site of any significant changes in the meantime. Seen following questionnaire: - RADER (broker relating sugar) seen questionnaire sent of 24.1.2024 (produced Nordzucker FSSC certificated) - Blowpack, supplier of plastic container, not GFSI certificated, seen questionnaire 13.10.2022 Following BRCGS certificates were checked during the audit via the BRCGS database and found to be genuine and valid: - SIlcompa Spa supplier of ethyl alcohol, FSSC 22000 ceriticcated expiry date 23.6.2025, - Enrico Giotti supplier offlavourings, colorings and preservatives, and clear juices, IFS (Coid 25288) and BRCGS certificated (BRC site code 1904280)

N°	Reference	IFS requirement	Evaluation	Explanation
				- Verallia Italia (supplier of glass bottles, FSSC 22000 certifcated expiry dated 23-9-2026) If Suppliers is not audited or certificated, receive a traceability tested on first approval and then at least every three years. Suppliers' traceability procedures have been assessed by Quality Manager at least annually: seen last of supplier of plastic container dated 24.1.2024 Agents and brokers are used. Information to enable the approval of the manufacturer/packer/consolidator has been requested/received; agent/broker is not certificated GFSI. Ongoing monitoring of supplier performance is via the non-conforming product system, at least annually. Exceptions are covered under procedure of supplier approval and are subject to more stringent quality checking. The suppliers approval procedure appears suitable and effective. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la valutazione e l'approvazione di tutti i fornitori che hanno un impatto sulla sicurezza alimentare e sulla qualità dei prodotti. La procedura riguarda gli approvvigionamenti in situazioni eccezionali per garantire che tutti i materiali e i servizi siano conformi ai requisiti specifici documentati. La procedura riguarda anche il monitoraggio continuo dei fornitori che hanno un impatto sulla sicurezza alimentare e sulla qualità. Sulla base dei campioni riesaminati durante la valutazione, le relative registrazioni e ove necessario, le azioni di follow-up, sono state riesaminate e ritenute conformi.
80	4.4.2	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 the testing and monitoring plans.	A	
81	4.4.3	The purchasing services, which have, based on risks, an impact on food safety and product quality, shall be evaluated to ensure they comply with defined requirements. This shall take into account, at a minimum: • the service requirements • the supplier's status (according to its assessment) • the impact of the service on the finished products.	A	The reviewed specifications for purchased services were found to be up to date, unambiguous, in compliance with legal and with customer requirements, and were handled in accordance with the process to control the agreement, approval and change of purchased services. Le specifiche riesaminate per i servizi acquistati sono risultate aggiornate, non ambigue, conformi ai requisiti legali e a quelli del cliente e sono state gestite in conformità al processo per controllare l'accordo contrattuale, l'approvazione e la modifica dei servizi acquistati.

N°	Reference	IFS requirement	Evaluation	Explanation
82	4.4.4	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 system 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. When required by the customer, there shall be evidence that they have been informed and have agreed to such outsourced process.	A	The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a procedure for the management of outsourced processes with an effect on food safety and quality. Necessary measures have been identified and implemented. Related records, and where necessary, follow-up actions have been reviewed and found to be compliant. L'azienda ha documentato, implementato e mantenuto, sulla base del campione riesaminato durante la valutazione, una procedura per la gestione dei processi in outsourcing che hanno un impatto sulla sicurezza alimentare e sulla qualità. Le misure necessarie sono state identificate e implementate. Le relative registrazioni e, ove necessario, le azioni di follow-up sono state riesaminate e ritenute conformi.
83	4.4.5	An agreement shall be documented and implemented, covering the outsourced processes and describing any arrangements made in connection with it, including in-process controls, testing and monitoring plans.	A	
84	4.4.6	Suppliers of the outsourced processes shall be approved through: • certification to IFS Food or other GFSI recognised food safety certification standard, or • documented supplier audit, performed by an experienced and competent person, which shall include, at a minimum, requirements for food safety, product quality, legality and authenticity.	A	
85	4.4.7	The sourcing of materials and supplier assessments shall be reviewed at least once within a 12-month period or whenever significant changes occur. Records of the reviews and the consequential actions of the assessment shall be documented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
86	4.5.1	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. Suitability of the food contact packaging materials and existence of functional barrier(s) shall be validated for each relevant product. It shall be monitored and demonstrated by test/analysis, for example: • organoleptic tests • storage tests • chemical analyses • migration test results.	A	List the kind of food contact packaging materials used for finished products: • glass bottles and plastic containers (bottles and cans). Based on the evaluation process during supplier qualification and systematically request by quality office relating specification and declaration of conformity, the control measures are able to guarantee the suitability of the packaging materials, in particular for suitability for food contact Specifications for packaging materials (glass bottles and plastic containers (bottles and cans). - Glass bottles: specific view of the "Anfora" type bottle supplier Verallia, dated 12.12.2022 and related declaration of conformity dated 5.5.2023; Verallia FSSC 22000, approved Packaging materials information questionnaire rev 0 dl 4.6.2021 completed and signed by the supplier on 7.2.2023 - Glass bottle of the Bagnoli Omnia 700 ml bottle from the supplier Covim dated 5.11.2021 and related declaration of conformity dated 27.2.2023 - Alplast cap specific sheet code 38.05 in aluminum liner Epe sent 3.11.2021, seen related decalration of conformity dated 3.11.2021 - cap for glass bottle Starlight line 29x15/19.5 supplier Tapi dated 16.6.2021 and related declaration of conformity dated 16.6.2020; Tapì is not GFSI certified, seen questionnaire "Information questionnaire for packaging materials rev 0 dl 4.6.2021 completed and signed by the supplier on 8.6.2021 - 5 liter "BP5" HDPE supplier Blowpack specification rev 3 of 2019 sent dated 26.4.2023, seen declaration of conformity dated 24.01.2024 based on migration tests report n 16/00170992 by Chelab srl, seen questionnaire sent on 10.10.2022.
87	4.5.2	For all packaging materials which could have an impact on products, declarations of compliance, which attest compliance with legal requirements shall be documented. In the event that no specific legal requirements are applicable, evidence shall be maintained to ensure that packaging materials are suitable for use. This applies for packaging materials which could have an influence on raw materials, semi-finished and finished products.	A	
88	4.5.3	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 and documented at least at the start and end of a production run as well as at every product changeover.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
89	4.6.1	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 documented, implemented and reviewed for effectiveness at least once within a 12-month period or whenever significant changes occur.	A	The company investigated the extent to which the factory environment (e.g. ground, air) may have an adverse impact on food safety and product quality. Where it is established that product safety and / or quality is at risk, appropriate control measures have been implemented. Outside areas are, based on the samples reviewed during the evaluation, maintained to ensure food safety and product quality. L'azienda ha indagato in che misura l'ambiente circostante lo stabilimento (ad esempio, il suolo, l'aria) possa avere un impatto negativo sulla sicurezza alimentare e sulla qualità del prodotto. Laddove sia stato stabilito che la sicurezza del prodotto e/o la qualità sono a rischio, sono state implementate misure di controllo adeguate. Sulla base dei campioni riesaminati durante la valutazione, le aree esterne sono mantenute per garantire la sicurezza alimentare e la qualità dei prodotti.
90	4.7.1	All external areas of the factory shall be clean, tidy, designed and maintained in a way to prevent contamination. Where natural drainage is inadequate, a suitable drainage system shall be installed.	A	
91	4.7.2	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	A	
92	4.8.1	A site plan covering all buildings shall be documented and maintained and shall describe, at a minimum, the process flow of: • finished products • semi-finished products, including rework • packaging materials • raw materials • personnel • waste • water.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
93	4.8.2	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 effective measures.	A	Only to be filled in for animal slaughtering sites: This site is not a slaughterhouse Based on the samples reviewed during the evaluation, the layout, process flows and processes and procedures are designed, planned, implemented, constructed, maintained and suitable to mitigate all food safety risks. Cross contamination risks are minimized through effective measures for purchased materials, work in progress, rework, packaging and finished products. Sulla base dei campioni riesaminati durante la valutazione, il layout, i flussi di processo e i processi e le procedure sono progettati, pianificati, implementati, costruiti, mantenuti e adatti a ridurre tutti i rischi per la sicurezza alimentare. I rischi di contaminazione crociata sono ridotti al minimo attraverso misure efficaci per i materiali acquistati, le lavorazioni in corso, le rilavorazioni, il confezionameno e i prodotti finiti.
94	4.8.3	In the case where areas sensitive to microbiological, chemical and physical risks, have been identified, they shall be designed and operated to ensure product safety is not compromised.	A	
95	4.8.4	Laboratory facilities and in-process controls shall not affect product safety.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
96	4.9.1.1	Premises where food products are prepared, treated, processed and stored shall be designed, constructed and maintained to ensure food safety.	A	General summary of the conditions of the infrastructure: general condition, control measures, monitoring, what is the risk for product contamination, etc.: Internal fabrication is well maintained with wall/ceiling cladding to all production areas, doors in good condition, sufficient and suitable windows and lighting. Floors are coated non slip concrete and drains are located throughout with traps to collect product debris. No water pooling was noted. A drains plan is in place for all area where flushing water is used or drainage is required There are no suspended ceilings or roof voids. External windows are screened against insects. Internal windows are plastic and all lights are covered and protected. There are extraction systems in place and no evidence of excessive dust and/or condensation was noted. External doors are either key pad secured, alarmed (fire exits) or kept closed/screened except when in use for material movements. The standard of construction and condition of the property is good. There are no elevated walkways, access steps or mezzanines adjacent to or above the open product Plastic strip curtains were found to be suitable and in good condition. Internal fabrication is well maintained with wall/ceiling cladding to all production areas, doors in good condition, sufficient and suitable windows and lighting. Floors are coated non slip concrete and drains are located throughout with traps to collect product debris. No water pooling was noted. A drains plan is in place for all area where flushing water is used or drainage is required There are no suspended ceilings or roof voids. External windows are screened against insects. Internal windows are plastic and all lights are covered and protected. There are extraction systems in place and no evidence of excessive dust and/or condensation was noted. External doors are either key pad secured, alarmed (fire exits) or kept closed/screened except when in use for material movements. The standard of construction and condition of the property is good. There are no elevated walkways, access steps or mezzanines adjacent to or above the open product

N°	Reference	IFS requirement	Evaluation	Explanation
				Plastic strip curtains were found to be suitable and in good condition.
97	4.9.2.1	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.	A	
98	4.9.2.2	The surfaces of walls shall be maintained in a way to prevent contamination and easy to clean; they shall be impervious and wear-resistant to minimise product contamination risks.	A	
99	4.9.2.3	The junctions between walls, floors and ceilings shall be designed to facilitate cleaning and if necessary, disinfection.	A	
100	4.9.3.1	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.	A	
101	4.9.3.2	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.	A	
102	4.9.3.3	In food handling areas, machinery and piping shall be arranged to allow waste water, if possible, to flow directly into a drain. Water and other liquids shall reach drainage using appropriate measures without difficulty. Stagnation of puddles shall be avoided.	A	
103	4.9.4.1	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.	A	
104	4.9.4.2	Where false ceilings are used, access to the vacant area shall be provided to facilitate cleaning, maintenance and inspection for pest control.	A	
105	4.9.5.1	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.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
106	4.9.5.2	Where there are contamination risks, windows and roof glazing shall remain closed and fixed during production.	A	
107	4.9.5.3	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.	A	
108	4.9.5.4	In areas where unpackaged products are handled, windows shall be protected against breakage.	A	
109	4.9.6.1	Doors and gates shall be maintained in a way to prevent contamination and be easy to clean. They shall be designed and constructed of non-absorbent materials to avoid: • splintering parts • flaking paint • corrosion.	A	
110	4.9.6.2	External doors and gates shall be constructured to prevent the access of pests.	A	
111	4.9.6.3	Plastic strip curtains separating areas shall be maintained in a way to prevent contamination and be easy to clean.	A	
112	4.9.7.1	All production, storage, receipt and dispatch areas shall have adequate levels of light.	A	
113	4.9.8.1	Adequate natural and/or artificial ventilation shall be designed, constructed and maintained in all areas.	A	
114	4.9.8.2	If ventilation equipment is installed, filters and other components shall be easily accessible and monitored, cleaned or replaced as necessary.	A	
115	4.9.8.3	Air conditioning equipment and artificially generated airflow shall not compromise product safety and quality.	A	
116	4.9.8.4	Dust extraction equipment shall be designed, constructed and maintained in areas where considerable amounts of dust are generated.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
117	4.9.9.1	Water which is used for hand washing, cleaning and disinfection, or as an ingredient in the production process shall be of potable quality at the point of use and supplied in sufficient quantities.	A	Origin of the potable water/used water: main municipal Own source: No Local water supplier: Yes Internal laboratory: No External laboratory: Yes Frequency of water analyses: every two years Performed analyses: • micro and chemical parameters Microbiological (parameters): • Microorganisms 22 °C, Coliform bacteria, E. Coli, Enterococci, Clostridium perfrigens. Chemical (parameters): • pH, sensory parameters, chlorides, ammonium ion, hardness, nitrate and nitrite, iron, aluminium, Water is the only utility used on site and is potable from main municipal supply as ingredients and cleaning An analysis plan is in place " Sampling Plan", and provides for analysis for water once a year for microbiological and chemical (routine); examples of analysis seen: There is a water analysis plan in place "Water sampling plan" re v00 dated 19.1.2023, which provides for an analysis every 2 years, the last one carried out on 6.10.2022. - View of analysis on post osmosis microbiological parameters carried out at Eptanord (0282L) report 22LA0121663 dated 10.19.2022 for the research Microorganisms 22 °C, Coliform bacteria, E. Coli, Enterococci, Clostridium perfrigens. - View of analysis on chemical parameters after osmosis treatment carried out at Eptanord (0282L) report 22LA0121664 of 10.19.2022 for the search for pH, sensory parameters, chlorides, ammonium ion, hardness, nitrate and nitrite, iron, aluminium, There is a plan of the water distribution system dated January 2023 which identifies sampling points. Ice and steam is not used
118	4.9.9.2	The quality of water (including recycled water), steam or ice shall be monitored following a riskbased sampling plan.	A	
119	4.9.9.3	Recycled water, which is used in the process, shall not pose contamination risks.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
120	4.9.9.4	Non-potable water shall be transported in separate, properly marked piping. Such piping shall neither be connected to the potable water system nor allow the possibility of reflux, to prevent contamination of potable water sources or factory environment.	A	
121	4.9.10.1	The quality of compressed air that comes in direct contact with food or food contact materials shall be monitored based on risks. Compressed air shall not pose contamination risks.	A	Based on the samples reviewed during the evaluation, the quality of compressed air and other gases that comes in direct contact with food or primary packaging materials is monitored and is suitable for the intended use. The hazard analysis for the use of compressed air and gases has been completed: on December 2023 Do not use compressed air or gas in contact with product or primary packaging. Compressed air is used for machinery operation only Other gases are not used. Sulla base dei campioni riesaminati durante la valutazione, la qualità dell'aria compressa e degli altri gas che entrano in contatto diretto con gli alimenti o con i materiali di confezionamento primario è monitorata ed è adatta all'uso previsto.
122	4.9.10.2	Gases that come in direct contact with food or food contact materials, shall demonstrate safety and quality for the intended use.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
123	4.10.1	Risk-based cleaning and disinfection schedules shall be validated, documented and implemented. These shall specify: • objectives • responsibilities • the products used and their instructions for use • dosage of cleaning and disinfection chemicals • the areas and timeslots for cleaning and disinfection activities • cleaning and disinfection frequency • Cleaning In Place (CIP) criteria, if applicable • documentation requirements • hazard symbols (if necessary).	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained cleaning and disinfection schedules which are effective to minimise food safety risks. The effectiveness of the cleaning and disinfection measures is verified and justified by methods based on risk assessment. Cleaning activities do not represent a food safety risk. IN place procedure of cleaning “PRO BAG 14 rev 00 of 7.10.2022” The site and equipment were seen to be maintained in a clean and hygienic condition. Full and detailed cleaning procedures are in place for all areas and equipment. Cleaning is carried out every day at the end of shift with full machine strip down and surface washing by operatives (in-house). There are no CIP systems in place. Tank of storage cleaning recycling pump using "Voldar" product The bottling system is washed only with osmotic water at each product change. Record of cleaning recorded on MODBAG 7.10-8 (seen cleaning of 22.1.2024) For effective cleaning, carry out quick swabs "ALI TEST P Rapido" Start up hygiene checks are documented for all key processes and equipment. Full validation records are available to show that cleaning regimes are effective. Cleaning procedures and frequency have been validated with historical evaluation of the results of the swabs Limits of acceptable and unacceptable cleaning are defined by quality manager. During the audit, the level of cleanliness and hygiene of premises and equipment appeared to be good. Operational cleaning activities were observed during the audit (as required by the procedure). Cleaning methods appear adequate. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, programmi di pulizia e disinfezione efficaci per ridurre al minimo i rischi per la sicurezza alimentare. L'efficacia delle misure di pulizia e disinfezione è verificata e giustificata da metodi basati sulla valutazione del rischio. Le attività di pulizia non rappresentano un rischio per la sicurezza alimentare.

N°	Reference	IFS requirement	Evaluation	Explanation
124	4.10.2	Cleaning and disinfection activities shall be implemented and shall result in effectively cleaned premises, facilities and equipment.	A	
125	4.10.3	Cleaning and disinfection activities shall be documented and such records shall be verified by a responsible designated person in the company.	C	Controlli (esempio di start up) per verifica stato della pulizia non documentati. Check (e.g. start-up checks) to verify cleaning status not documented. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
126	4.10.4	Only competent personnel shall perform cleaning and disinfection activities. The personnel shall be trained and retrained to carry out the cleaning and disinfection schedules.	A	Based on the samples reviewed during the evaluation, the company has competent personnel performing cleaning and disinfection and has implemented the necessary trainings for cleaning and disinfection schedules. Sulla base dei campioni riesaminati durante la valutazione, l'azienda dispone di personale competente che esegue la pulizia e la disinfezione e ha implementato la formazione necessaria per i programmi di pulizia e disinfezione.
127	4.10.5	The intended use of cleaning and disinfection equipment shall be clearly specified. It shall be used and stored in a way to avoid contamination.	A	Cleaning and disinfection chemicals are clearly labelled, suitable for their intended use and are stored and used appropriately. During the site tour, it has been observed that chemicals are handled in a way that avoids contamination. I prodotti chimici per la pulizia e la disinfezione sono chiaramente etichettati, adatti all'uso previsto e vengono conservati e utilizzati in modo appropriato. Durante la visita al sito, è stato osservato che i prodotti chimici vengono maneggiati in modo da evitare la contaminazione.
128	4.10.6	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.	A	
129	4.10.7	The effectiveness of the cleaning and disinfection measures shall be verified. The verification shall rely on a risk-based sampling schedule and shall consider, one or several actions, for example: • visual inspection • rapid testing • analytical testing methods. Resultant actions shall be documented.	A	
130	4.10.8	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.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
131	4.10.9	Where a company hires a third-party service provider for cleaning and disinfection activities in production areas, all above-mentioned requirements shall be documented in the service contract.	A	
132	4.11.1	A waste management procedure shall be documented, implemented and maintained to prevent cross contamination.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a waste and waste water management procedure to avoid cross contamination. In place procedure “Gestione smaltimento rifiuti” rev 0 of 27.5.2023 All waste is cleared regularly from the processing areas and stored in suitable and identified containers. Waste is collected from site by licensed contractors: e. g glass (municipal company S.E.S.A); paper and elastic by company Futura Recuperi. There are collections for recycled waste, cardboard and plastics and for general waste. Unsafe products/trademarked waste would be disposed of by specialist contractor and a disposal/condemnation note and evidence obtained. The waste from the areas with open product is removed at the end of processing by means of a flow defined on a specific plan (the containers are suitable for the waste, identified and closed in the areas with exposed product). No by-products/wastes are supplied as animal feed L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura di gestione dei rifiuti e delle acque reflue per evitare la contaminazione crociata.
133	4.11.2	All local legal requirements for waste disposal shall be met.	A	
134	4.11.3	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.	A	
135	4.11.4	Waste collection containers shall be clearly marked, suitably designed and maintained, easy to clean, and where necessary, disinfected.	A	
136	4.11.5	If a company decides to separate food waste and to reintroduce it into the feed supply chain, measures or procedures shall be implemented to prevent contamination or deterioration of this material	A	

N°	Reference	IFS requirement	Evaluation	Explanation
137	4.11.6	Waste shall be collected in separate containers in accordance with the intended means of disposal. Such waste shall be disposed by authorised third-parties only. Records of waste disposal shall be kept by the company.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
138	4.12.1	KO N° 6: Based on risks, procedures shall be documented, implemented and maintained to prevent contamination with foreign materials. Contaminated products shall be treated as non-conforming products.	A	To control and mitigate the risk of foreign material contamination the company uses the following equipment and methods: • filters For foreign material detectors which are not defined as CCP, the following test pieces and sizes are used: • Iron: N/A • Non-iron: N/A • Stainless steel: N/A • Others: Filtration after mixing (one or two filtration passes) 5 types of filter Cardboard between 3,5 mm to 920 micron If no foreign material detection equipment is available. The following preventive measures to mitigate the risk of foreign material contamination have been implemented: • Filtration after mixing (one or two filtration passes) 5 types of filter Cardboard between 3,5 mm to 920 micron Following a documented assessment and documented on the HACCP study, the following types of foreign object detection/removal equipment are used: filter in cellulose and PA resin always after mixing (at least one filtering). Following HACCP study, it has been concluded that Metal detection equipment is not necessary. In place controls in place to minimise contamination from rigid containers (rinsing of glass bottles of alcoholic products and syrups in glass; visual checks and inversion relating semi-finished fruit-based products packed in plastic containers and EVO Oil in glass bottles). Based on risk analysis the company determined filter aperture size and the controls in place Filters are used and are checked/inspected for integrity, checked each production Filtration after mixing (one or two filtration passes) 5 types of filter Cardboard between 3,5 mm to 920 micron; monitoring carried out every assembly and mixing and recorded on working sheet (seen monitoring of 18.12.2023 relating product Bitter 25 ° Lot 318/23). In place controls in place to minimise contamination from rigid containers (rinsing of glass bottles of alcoholic products and syrups in glass; visual checks and inversion relating semi-finished fruit-based products packed in plastic containers and EVO Oil in glass bottles). Rinsing (verification at start of bottling), limit bar < 2, monitoring at start of botttling and recorded

N°	Reference	IFS requirement	Evaluation	Explanation
				REG BAG 20 (seen record of 1.2.2024 durint the packaging of alcoholic drink "APE" lot 032/24. An appropriate glass breakage procedure is in place: IST BAG "Istruzione in caso di rottura vetro rev 0 del 27.5.2023. In place map (dated 4.11.2023) of identification of item. Monthly glass and brittle plastic audits are carried out by the QC documented on MODBAG 10 rev 00 of 27.5.2023 (seen check of 4.9.2023) Breakage incidents have been recorded for the last 3 months (only on bottling phase). The window panes are protected (anti-fragmentation system also suitable for safety in the workplace). The products are packed in glass container: IST BAG "Istruzione in caso di rottura vetro rev 0 del 27.5.2023 (during the bottling phase (removal of glass with special identified and coded equipment, specific container, clean the line). Glass breakages are dealt with procedure of management in the event of breakage on line Records reviewed: breakages are recorded in each packaging on excel file REG BAG 20 (1 breakage was seen on 1.2.2024 during the audit, recorded, correctly recorded with post-breakage conditions restored). there is a statistical trend reported on an Excel sheet (currently set at 0.05%). Storage of glass container is separated and isolated from other storage, in pallets with plastic film
139	4.12.2	The products being processed shall be protected against physical contamination, which includes but is not limited to: • environmental contaminants • oils or dripping liquids from machinery • dust spills. Special consideration shall also be given to product contamination risks caused by: • equipment and utensils • pipes • walkways • platforms • ladders. If, for technological characteristics and/or needs, it is not possible to protect the products, appropriate control measures shall be implemented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
140	4.12.3	All chemicals within the site shall be fit for purpose, labelled, stored and handled in a way not to pose contamination risks.	A	
141	4.12.4	Where metal and/or other foreign material detectors are required, they shall be installed to ensure maximum efficiency of detection to prevent subsequent contamination. Detectors shall be subjected to maintenance to avoid malfunction at least once within a 12-month period, or whenever significant changes occur.	A	
142	4.12.5	The accuracy of all equipment and methods designed to detect and/or eliminate foreign materials shall be specified. Functionality tests of such equipment and methods shall be carried out on a risk-based frequency. In case of malfunction or failure, the impact on products and processes shall be assessed.	A	
143	4.12.6	Potentially contaminated products shall be isolated. Access and actions for the further handling or testing of these isolated products shall only be carried out by authorised personnel.	A	
144	4.12.7	In areas where raw materials, semi-finished and finished products are handled, the use of glass and/or brittle materials shall be excluded; however, where the presence of glass and/or brittle materials cannot be avoided, the risks shall be controlled and the glass and/or brittle materials shall be clean and pose no risks to product safety.	A	
145	4.12.8	Risk-based measures shall be implemented and maintained for the handling of glass packaging, glass containers or other kinds of containers in the production process (turn over, blow, rinse, etc.). After this process step, there shall be no further contamination risks.	A	
146	4.12.9	Procedure(s) shall be documented, implemented and maintained describing the measures to be taken 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.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
147	4.12.10	Breakages of glass and brittle materials shall be recorded. Exceptions shall be justified and documented.	A	
148	4.12.11	Where visual inspection is used to detect foreign materials, the employees shall be trained and operative changes shall be performed at an appropriate frequency to maximise the effectiveness of the process.	A	
149	4.12.12	In areas where raw materials, semi-finished and finished products are handled, the use of wood shall be excluded; however, where the presence of wood cannot be avoided, the risks shall be controlled and the wood shall be clean and pose no risks to product safety.	A	
150	4.13.1	Site premises and equipment shall be designed, built and maintained to prevent pest infestation.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
151	4.13.2	Risk-based pest control measures shall be documented, implemented and maintained. They shall comply with local legal requirements and shall take into account, at a minimum: • factory environment (potential and targeted pests) • type of raw material/finished products • site plan with area for application (bait map) • constructional designs susceptible for pest activity, for example ceilings, cellars, pipes, corners • identification of the baits on-site • responsibilities, in-house/external • agents used and their instructions for use and safety • frequency of inspections • rented storage if applicable.	A	External service provider: Yes Pest monitoring activities are carried out internally by own employees: No Description: 8 routine visits (for rodents, crawling and flying insects) Inspections include: • for rodents, crawling and flying insects Last inspection: 16.12.0024 The inspection reports show no particular pest activities inside facilities since the last IFS Audit: Yes The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained adequate pest control measures to prevent, monitor and control or eliminate the risks of pest infestation at the site which are in compliance with local legal requirements. Pest control is not undertaken in-house but is covered by external company; contract with RIPA Disinfestazioni dated 12.12.20211 consists of 8 routine visits (for rodents, crawling and flying insects) and inspections. Full records of pest control are maintained including site plan (dated 18.1.2012), data sheets, operative training records, records of inspections and treatments. The frequency of routine inspection and expert survey is determined by an assessment carried out by the external company at the start of the activity (by reconnaissance of experts, evaluation of the external areas of the site, presence of possible sources of pest control); this assessment is confirmed every year; the pest control plan appears suitable and actions are completed. The last visit to site was carried out on 16.1.2024, no issues identified. All baits are secured. All recommendations are completed by the company in a timely manner. External staff is trained and competent. Annual trend of pest control trend: last seen of 30.12.2023 In-depth surveillance by expert field biologist carried not available No evidence of infestation was found or has been identified during visits. No issues highlighted through trending reports. L'azienda ha documentato, implementato e, sulla base dei campioni riesaminati durante la valutazione, mantenuto adeguate misure di controllo degli infestanti per prevenire, monitorare e controllare o eliminare i rischi di infestazione nel sito, in conformità con i requisiti legali locali.

N°	Reference	IFS requirement	Evaluation	Explanation
152	4.13.3	Where a company hires a third-party service provider for pest control, all above-mentioned requirements shall be documented in the service contract. A competent person at the company shall be appointed to monitor the pest control activities. Even if the pest control service is outsourced, responsibilities for the necessary actions (including ongoing supervision of pest control activities) shall remain within the company.	A	
153	4.13.4	Pest control inspections and resulting actions shall be documented. Implementation of actions shall be monitored and recorded. Any infestation shall be documented and control measures taken.	A	
154	4.13.5	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.	C	Esche rodenticide esterne non adeguatamente fissate. External rodenticide baits not adequately fixed. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
155	4.13.6	Incoming deliveries shall be inspected on arrival for the presence of pests. Any findings shall be recorded.	A	
156	4.13.7	The effectiveness of the pest control measures shall be monitored, including trend analysis, to allow timely appropriate actions. Records of this monitoring shall be available.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
157	4.14.1	All incoming goods, including packaging materials and labels, shall be checked for compliance with specifications and a determined risk-based monitoring plan. The monitoring plan shall be justified by risk assessment. Records of those inspections shall be available.	A	The company has documented, implemented and, based on the samples reviewed during the evaluation, maintained a risk based inspection plan for all incoming goods, including packaging materials and labels. The inspection plan includes a check against specifications to ensure that only materials meeting the food safety and product quality requirements are accepted. In place procedure “Approvvigionamento” PROBAG 7.4. Raw materials are checked on intake for compliance with purchase orders and certificates of analysis/compliance are received. - seen control on arrival of raw material documented on “Modulo controllo merci in ingresso” MODBAG 7.4-7 of 27.5.2023 (seen control of 21-7-2023 related glass bottle supplier Verallia Italia) - seen control on arrival of raw material documented on “Modulo controllo merci in ingresso” MODBAG 7.4-7 of 27.5.2023 (seen control of 2.10.2023 related alcohol supplier Silcompa Spa: rinsing cleaning of tank, presence of seals (6), alcoholic level L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, un piano di ispezione basato sul rischio per tutte le merci in entrata, compresi i materiali di confezionamento e le etichette. Il piano di ispezione prevede un controllo rispetto alle specifiche per garantire che vengano accettati solo i materiali che soddisfano i requisiti di sicurezza alimentare e di qualità del prodotto.

N°	Reference	IFS requirement	Evaluation	Explanation
158	4.14.2	A system 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.	A	Based on the samples reviewed during the evaluation, the company has allocated storage areas and conditions for raw materials, semi-finished, finished products and packaging materials which are in compliance with specifications. During the site tour no negative impact on food safety and quality has been observed. The steps and control measures of the receipt and storage of goods are following: order control, vehicle cleanliness control, vehicle integrity control and temperature control (only for chilled and / or frozen raw materials). Refrigerated and storage is kept under control with temperature records. Temperature controlled storage areas are recorded ono REGBAG 29 (seen monitoring of 2.2.2024 with 3.5 °C) FIFO systems are used throughout the site to ensure the products are used/despatched in correct order. There are not electronic warehouse management system. The raw materials are stored in a dedicated and separate area; packaging materials is stored in warehouse in good condition. Adequate flow and adequate storage plan do not allow cross contamination. There is no controlled atmosphere or outside storage. Sulla base dei campioni riesaminati durante la valutazione, l'azienda ha assegnato aree e condizioni di stoccaggio per le materie prime, i semilavorati, i prodotti finiti e i materiali di confezionamento che sono conformi alle specifiche. Durante la visita al sito non è stato osservato alcun impatto negativo sulla sicurezza alimentare e sulla qualità.
159	4.14.3	Raw materials, packaging materials, semi-finished and finished products shall be stored to minimise contamination risks or any other negative impact.	A	
160	4.14.4	Adequate storage facilities shall be available for the management and storage of working materials, process aids and additives. The personnel responsible for the management of storage facilities shall be trained.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
161	4.14.5	All products shall be identified. Use of products shall be undertaken in accordance with the principles of First In/First Out and/or First Expired/First Out.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a process to ensure that purchased materials, work in progress and finished products are used in the correct order, and within the allocated shelf life. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, un processo per garantire che i materiali acquistati, i prodotti in corso di lavorazione e i prodotti finiti sono utilizzati nell'ordine corretto ed entro la shelf life definita.
162	4.14.6	Where a company hires a third-party storage service provider, the service provider shall be certified to IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own storage practices shall be fulfilled and this shall be defined in the respective contract.	A	
163	4.15.1	The conditions inside the vehicles related to the absence of, for example: • strange smells • high dust load • adverse humidity • pests • mould shall be checked before loading and documented to ensure compliance with the defined conditions.	A	Based on the samples reviewed during the evaluation, the company has implemented and maintained a process to ensure that all containers and vehicles used for the transportation of food products are designed and suitably constructed for the intended purpose to mitigate any food safety and quality risks. The steps and control measures of the receipt and storage of goods are following: order control, vehicle cleanliness control, vehicle integrity control and temperature control (only for chilled and / or frozen raw materials). Refrigerated and storage is kept under control with temperature records. Temperature controlled storage areas are recorded ono REGBAG 29 (seen monitoring of 2.2.2024 with 3.5 °C) FIFO systems are used throughout the site to ensure the products are used/despatched in correct order. There are not electronic warehouse management system. The raw materials are stored in a dedicated and separate area; packaging materials is stored in warehouse in good condition. Adequate flow and adequate storage plan do not allow cross contamination. There is no controlled atmosphere or outside storage. Sulla base dei campioni riesaminati durante la valutazione, l'azienda ha implementato e mantenuto un processo per garantire che tutti i container e i veicoli utilizzati per il trasporto di prodotti alimentari siano progettati e costruiti in modo adeguato allo scopo previsto per ridurre qualsiasi rischio per la sicurezza alimentare e la qualità.

N°	Reference	IFS requirement	Evaluation	Explanation
164	4.15.2	Where goods are transported at certain temperatures, the temperature inside the vehicles shall be checked and documented before loading.	A	
165	4.15.3	Procedures to prevent contamination during transport, including loading and unloading, shall be documented, implemented and maintained. Different categories of goods (food/non-food) shall be taken into consideration, if applicable.	A	
166	4.15.4	Where goods are transported at certain temperatures, maintaining the appropriate range of temperatures during transport shall be ensured and documented.	A	
167	4.15.5	Risk-based 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.	A	
168	4.15.6	The loading/unloading areas shall be appropriate for their intended use. They shall be constructed in a way that: • the risks of pest intake are mitigated • products are protected from adverse weather conditions • accumulation of waste is avoided • condensation and growth of mould are prevented • cleaning and if necessary, disinfection can be easily undertaken.	A	
169	4.15.7	Where a company hires a third-party transport service provider, the service provider shall be certified for IFS Logistics or any other GFSI recognised certification standard covering the respective scope of activity. If not, all relevant requirements equivalent to the company's own transport practices shall be fulfilled and this shall be defined in the respective contract.	D	Non presente capitolato con la società di trasporto "Barone" . There are no specifications with the "Barone" transport company. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.

N°	Reference	IFS requirement	Evaluation	Explanation
170	4.16.1	A maintenance plan shall be documented, implemented and maintained, that covers all critical equipment (including transport and storage premises) 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.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained an adequate maintenance plan covering premises and equipment (including transport) to minimise food safety risks. Maintenance activities observed during the site tour did not represent a food safety risk. In place procedure of maintenance In place REGBAG 14 maintenance plan is inserted inside each piece of equipment, for example M7.16.x example M7.16.1 "Maintenance and intervention program for the "AVE" bottling machine rev 00 of 28.7.2022 (contains weekly and monthly maintenance instructions) seen last maintenance dated 10.13.2023 (lubrication and greasing). The engineering workshop is located well placed to avoid cross contamination. In place a maintenance plan for all equipment (this covers all plant, processing equipment and mobile equipment). Defined frequency of main checks, carried out both internal or external contractors. The on-site engineering team are responsible for day to day servicing and maintenance of equipment and plant. Preventive maintenance or condition-based monitoring programmes are reviewed only after major breakups. There have been no major breakups in the recent past. The schedule for maintenance is based on risk, historical information and manufacturers' recommendations. A purchasing brief available for new equipment includes a section for completion by maintenance. There are individual maintenance logs for each piece of equipment which record all repairs and scheduled maintenance. There is a daily hygiene/integrity check of all equipment, including conveyor belt condition 8 even if there is no contact with the food). Maintenance checks are completed following intrusive maintenance which includes sign off by engineering and production. Contractors are supervised on site and have separate signing in procedures which include references to prevention of foreign body contamination. All chemicals/lubricant used are suitable for food contact where applicable. No temporary repairs were noted. Temporary repairs are subject to recording on maintenance request logs. L'azienda ha documentato, implementato e mantenuto sulla base dei campioni riesaminati durante la valutazione, un piano di manutenzione adeguato per i locali e le attrezzature (compreso il trasporto) per ridurre al minimo i rischi per la

N°	Reference	IFS requirement	Evaluation	Explanation
				sicurezza alimentare. Le attività di manutenzione osservate durante la visita del sito non hanno rappresentato un rischio per la sicurezza alimentare.
171	4.16.2	Food safety, product quality, legality and authenticity shall be ensured during and after maintenance and repair work. Records of maintenance and repair work shall be kept.	A	
172	4.16.3	All materials used for maintenance and repair shall be fit for the intended use and shall not pose contamination risks.	A	
173	4.16.4	Failures and malfunctions of premises and 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.	A	
174	4.16.5	Temporary repairs shall be carried out to avoid compromising food safety and product quality. Such work shall be documented and a short-term deadline set for eliminating the issue.	A	
175	4.16.6	Where a company hires a third-party maintenance and repair service provider, all the company requirements regarding material, equipment and operational rules shall be defined, documented and maintained in the service contract, to prevent any product contamination.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
176	4.17.1	Equipment shall be suitably designed and defined for the intended use. Before commissioning new equipment, compliance with food safety, product quality, legality, authenticity and customer requirements shall be validated.	C	Deviation: Non documentata procedura per garantire in base alla valutazione del rischio la sicurezza ed integrità degli alimenti durante l'installazione di nuova attrezzatura presso il sito. Risk-based commissioning procedure are not in place to ensure that food safety and integrity is maintained during the installation of new equipment to site. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. Based on the samples reviewed during the evaluation, the company is able to ensure that the equipment is suitably designed and specified for the intended use. During the site tour it has been observed that equipment is designed and used to minimise food safety risks. Equipment is in a condition that does not compromise food safety and product quality. Equipment on site consists of industry standard beverage industry (eg mixers, tanks, filtering machine bottling line) Equipment are suitable and designed for the food industry All machinery is well maintained and constructed of food grade stainless steel (SS316) and equipment can be stripped down for manual cleaning. A new equipment risk assessment and validation system is in place with engineering, technical and hygiene assessment prior to purchase. The machines have a good hygienic design in order to avoid possible contamination of the product Equipment in direct contact with food is provided with an appropriate declaration of conformity, sample checked during the audit: - connecting plastic pipes "Metalflex pipe from the manufacturer FITT with declaration of conformity reg 10/2011 of June 2018 - filtration materials (cardboard filters) manufacturer Industrial Filtro srl code A25 with declaration of conformity reg 1935/2004 dated 1.4.2023 A new equipment risk assessment and validation system is in place (documented on properly procedure) with engineering, technical and hygiene assessment prior to purchase. Equipment not in use is suitable and segregated in special rooms Mobile equipment and battery recharging equipment are in special dedicated areas in order to prevent potential risks for the product. Sulla base dei campioni riesaminati durante la valutazione, l'azienda è in grado di garantire che le attrezzature sono progettate in modo adeguato e specifiche per l'uso previsto. Durante la visita al sito è stato osservato che le attrezzature sono progettate e utilizzate per ridurre al minimo i rischi per la sicurezza alimentare. Le attrezzature sono in

N°	Reference	IFS requirement	Evaluation	Explanation
				condizioni tali da non compromettere la sicurezza alimentare e la qualità del prodotto.
177	4.17.2	For all equipment and utensils which could have an impact on the product, evidence shall be documented to demonstrate compliance with legal requirements. In case no specific legal requirements are in place, evidence shall be available, for example: • certificate of conformity • technical specifications • manufacturer's self-declaration to demonstrate that they are suitable for the intended use.	A	
178	4.17.3	Equipment shall be located to allow effective cleaning, disinfection and maintenance operations.	A	
179	4.17.4	All product equipment shall be in a condition that does not compromise food safety and product quality.	A	
180	4.17.5	In the event of changes to equipment, the process characteristics shall be reviewed to ensure that food safety, product quality, legality, authenticity and customer requirements are complied with.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
181	4.18.1	KO N° 7: A traceability system shall be documented, 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 system shall incorporate all relevant records of: • receipt • processing at all steps • use of rework • distribution. Traceability shall be ensured and documented until delivery to the customer.	A	During the evaluation, the following traceability test was conducted as initiated by the auditor. Origin of the product sample: Selected on site by auditor Finished product: alcoholic drink named “Iceberg Vodka e Pesca” 21 °, company brand, shipped on 30.11.2023 with delivery note n° 3532 of 30.11.2023, quantity: 5x6=30 bottles, lot 29223 Based on the traceability sample that was used to verify upstream and downstream traceability (from delivered products to raw materials, and vice versa) the given time could be proven; including packaging and mass balance: 2 hours The following ingredients and packaging material specifications have been checked within the framework of the traceability test: - specific view of granulated sugar supplier Raded (broker), manufacturer Nordzucker (always specified on the big bag) dated 23.5.2022 - neutral ethyl alcohol from molasses from the supplier Silcompa rev 2 of 18.7.2023 - Glass bottles: specific view of the “Anfora” type bottle supplier Verallia, dated 12.12.2022 and related declaration of conformity dated 5.5.2023; Verallia FSSC 22000, approved Packaging materials information questionnaire rev 0 dl 4.6.2021 completed and signed by the supplier on 7.2.2023 The result of the traceability exercise during the evaluation has been found compliant: Yes The company has a documented, implemented and maintained traceability procedure, which enables the identification of product lots and their relation to batches of raw materials, packaging in direct contact with food, packaging intended or expected to be in direct contact with food. Based on the samples reviewed during the evaluation, traceability is ensured and documented until delivery to the customer. A recording system is in place with all raw materials, in process materials, packaging and finished product coded to allow for full traceability through the system and capable of meet to legal requirements in the country of sale or intended use In place a procedure of traceability section 7.18 of Quality manual rev. 00 of 1.2.2023. The traceability system is it is partly paper and partly computerized (ARC) and operates on a batch system with a unique batch code assigned. The batch code is recorded on finished goods labelling. The company carry out an annual traceability challenge including mass balance and this was undertaken on 18.10.2023 on product Eau D’Orange lot L26523 (from finished product to raw material). Vertical audit: a traceability challenge and mass balance was undertaken during the audit on “alcoholic drink named “Iceberg Vodka e Pesca” 21

N°	Reference	IFS requirement	Evaluation	Explanation
				°, company brand, shipped on 30.11.2023 with delivery note n° 3532 of 30.11.2023, quantity: 5x6=30 bottles, lot 29223 Seen related documentation: - date of production 17.10.2023 and packed on 19.10.2023 - seen list of customer and related quantities; - seen production sheet of 17.10.2023 n° 267/23, 5000 lt, with related control: alcoholic level, filtration verification, verification of colour (brightness) - bottling date : 19.10.2023 (4241 lt) lot L29223 and 20.10.2023 (750lt) lot L29323 - seen labelling control of 19.10.2023 - seen receipt and related lot of raw material used: e.g caster sugar lot L070……1 (supplier Rader Spa), Alcool lot 2425-23 (supplier Silcompa Spa), clear apple and peach juices (lot 2023-10016- lot 2023-100 115), lot of bottles L 646…169, cap lot 29856 and fiter lot 321701 - seen control on arrival of raw material documented on "Modulo controllo merci in ingresso" MODBAG 7.4-7 of 27.5.2023 (seen control of 21-7-2023 related glass bottle supplier Verallia Italia) - seen control on arrival of raw material documented on "Modulo controllo merci in ingresso" MODBAG 7.4-7 of 27.5.2023 (seen control of 2.10.2023 related alcohol supplier Silcompa Spa: rinsing cleaning of tank, presence of seals (6), alcoholic level The exercise was completed in 2 hours, with positive result and and positive mass balance. Rework is limited to residual of preview production and recorded by Quality and HACCP Manger and traceability is maintained by excel file (DOC BAG 20), seen record during the audit on site of 1.2.2024. L'azienda dispone di una procedura di rintracciabilità documentata, implementata e mantenuta, che consente di identificare i lotti di prodotto e la loro relazione con i lotti di materie prime, materiali di confezionamento a diretto contatto con gli alimenti, destinati o che si prevede siano a diretto contatto con gli alimenti. Sulla base dei campioni riesaminati durante la valutazione, la rintracciabilità è garantita e documentata fino alla consegna al cliente.
182	4.18.2	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 reflect 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).	C	Deviation: Prova di rintracciabilità da materia prima a prodotto finito non è stata documentata (il software gestionale è comunque in grado di offrire il bilancio di massa delle materie prime in poco tempo). Traceability test from raw material to finished product has not been documented (the management software is however able to offer the mass balance of raw materials in a short time). La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.

N°	Reference	IFS requirement	Evaluation	Explanation
183	4.18.3	The traceability from the finished products to the raw materials and to the customers shall be performed within four (4) hours maximum. Test results, including the timeframe for obtaining the information, shall be recorded and, where necessary, actions shall be taken. Timeframe objectives shall be in compliance with customer requirements, if less than four (4) hours are required.	A	
184	4.18.4	Labelling of semi-finished or finished product lots 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 lot labelling. Shelf life (e.g. best before date) of labelled goods shall be defined using the original production batch.	A	
185	4.18.5	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 products and, if necessary, for a determined period beyond this date.	A	
186	4.19.1	For all raw materials, a risk assessment shall be performed to identify allergens requiring declarations, including accidental 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.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
187	4.19.2	Risk-based measures shall be 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, related to, at a minimum: • environment • transport • storage • raw materials • personnel (including contractors and visitors). Implemented measures shall be monitored.	C	Allergens present at the site: • only sulphites. Mitigation measures in place: • cleaning procedure -a single process/packaging for each day Deviation: Non identificato chiaramente (es. coding colour) l'attrezzatura (paletta) per impiego di solfiti (metabisolfito di potassio). La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. The company has documented, implemented, and based on the sample reviewed during the evaluation, maintained a process to control and mitigate the risks of allergen contamination. This includes a risk assessment of allergen cross contamination. The labelling of finished products reviewed during the evaluation is in compliance with relevant legislation in country/ies of destination. In place procedure There are no specific geographical legislative requirements for the raw materials, the country of production and/or the country of destination The following allergens are handled on site: only sulphites. Sulphites present (in caramel, concentrated lemon juice, potassium metabisulphite as an additive in certain recipes). the presence of sulphites is reported in alcoholic products. On other products (fruit base and syrups) sulphites are not listed on the label based on the risk assessment An allergen policy, procedure and allergen matrix is in place. All raw materials, products and the process have been risk assessed. Supplier declarations are obtained for raw materials. Risk assessment carried out, dated: 9.1.2024 Last allergen verification dated: 9.1.2024 Separate areas are dedicated for allergen use with co lour coded equipment and protective clothing. All allergens are identified with labels and stored in a dedicated area of the warehouse. Visitor questionnaires include questions relating to allergens. Rework is limited to residual of preview production and recorded by Quality and HACCP Manger and traceability is maintained by excel file (DOC BAG 20), seen record during the audit on site of 1.2.2024.

N°	Reference	IFS requirement	Evaluation	Explanation
				Allergen warnings are not considered necessary because of the controls in place. Allergen cleaning methods have been validated annually by accredited lab analysis and are routinely verified by cleaning plan (and verified with lab analysys). No “free from” claims are made. No changeover during the audit. L'azienda ha documentato, implementato e mantenuto, sulla base del campione riesaminato durante la valutazione, un processo per controllare e ridurre i rischi di contaminazione da allergeni. Ciò include una valutazione del rischio di contaminazione crociata da allergeni. L'etichettatura dei prodotti finiti esaminati durante la valutazione è conforme alla legislazione vigente nei Paesi di destinazione.
188	4.19.3	Finished products containing allergens that require declarations shall be declared in accordance with legal requirements. Accidental or technically unavoidable cross-contaminations of legally declared allergens and traces shall be labelled. The decision shall be risk-based. The potential cross-contamination with allergens from raw materials processed in the company shall also be taken into account on the product label.	A	
189	4.20.1	The responsibilities for a food fraud vulnerability assessment and mitigation plan shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
190	4.20.2	A documented 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 in relation to substitution, mislabelling, adulteration or counterfeiting.	A	Raw material groups/ product groups that were identified as risky in the vulnerability assessment • 1 Oils • Extra virgin olive oil • Degree of processing Criteria that were selected in the vulnerability assessment: Criteria used to evaluate the level of risk: History of product fraud incidents, Economic factors, Ease of fraudulent activity, Supply chain complexity Details of the vulneability assessment (dates, responsibilities, points of discussion, etc.): A risk assessment of raw materials has been carried out, with products assessed for allergen, foreign body, chemical, microbiological and substitution/fraud risks documented on REGBAG 11 updated 27.5.2023 (approved on management review of 9.1.2024); example for (patulin on apple juice medium risk). The individuals and team completing vulnerability assessments have the appropriate knowledge; in particular, all the staff of the quality department and raw material acceptance are trained and above all informed about vulnerability. Criteria used to evaluate the level of risk: History of product fraud incidents, Economic factors, Ease of fraudulent activity, Supply chain complexity Raw material vulnerable to food fraud: EVO Oil (false Extra virgin olive oil) Based on the risk assessment, a mitigation plan is implemented: only in case of purchase of EVO oil (if it happens; from the company's declaration probably no further bottling will take place) The food fraud team has validated risk assessment. Date of the last food fraud vulnerability assessment review: 9.1.2024. A risk assessment of raw materials has been carried out, with products assessed for allergen, foreign body, chemical, microbiological and substitution/fraud risks documented on REGBAG 11 updated 27.5.2023 (approved on management review of 9.1.2024); example for (patulin on apple juice medium risk). The individuals and team completing vulnerability assessments have the appropriate knowledge; in particular, all the staff of the quality department and raw material acceptance are trained and above all informed about vulnerability. Criteria used to evaluate the level of risk: History of product fraud incidents, Economic factors, Ease of fraudulent activity, Supply chain complexity Raw material vulnerable to food fraud: EVO Oil (false Extra virgin olive oil)

N°	Reference	IFS requirement	Evaluation	Explanation
				Based on the risk assessment, a mitigation plan is implemented: only in case of purchase of EVO oil (if it happens; from the company's declaration probably no further bottling will take place) The food fraud team has validated risk assessment. Date of the last food fraud vulnerability assessment review: 9.1.2024.
191	4.20.3	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.	A	
192	4.20.4	The food fraud vulnerability assessment shall be reviewed, at least once within a 12-month period or whenever significant changes occur. If necessary, the food fraud mitigation plan shall be revised/ updated accordingly	A	The food fraud mitigation plan is supported by the food safety and product quality management system and is subject to a review within a 12 month period or whenever significant changes occur. Based on the samples reviewed during the evaluation, the results from the supplier assessment are assessed once within a 12 months period. (last sentence can be modified if needed) Il piano di mitigazione della frode alimentare è supportato dal sistema di gestione della sicurezza alimentare e della qualità dei prodotti ed è soggetto a riesame entro un periodo di 12 mesi o ogni volta si verifichino cambiamenti significativi. Sulla base dei campioni riesaminati durante la valutazione, i risultati della valutazione dei fornitori sono valutati una volta entro un periodo di 12 mesi. (l'ultima frase può essere modificata se necessario)
193	4.21.1	The responsibilities for food defence shall be defined. The responsible person(s) shall have the appropriate specific knowledge.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
194	4.21.2	A food defence procedure and plan shall be documented, implemented and maintained to identify potential threats and define food defence measures. This shall include, at a minimum: • legal requirements • identification of critical areas and/or practices and policy of access by employees • visitors and contractors • how to manage external inspections and regulatory visits • any other appropriate control measures.	A	A procedure for food defence has been documented and implemented. Based on the samples reviewed during the evaluation, the food defence mitigation plan has been developed, maintained and is reviewed appropriately. The food defence mitigation plan is supported by the food safety and product quality management system. Team of food defense (relating threat assessments and food defence plans development) is adequately competent. There is no legal requirement for the site to be registered. There is no legal requirement for training (e.g. training in food defense awareness) but individuals assigned to work at actionable process steps they have received training. Food defense plan is suitable and effective. No improvements since the last audit The site is enclosed with secure fencing with 24hr CCTV and a manned gatehouse. Entry doors to production are fitted with key code/fob systems. A documented security assessment has been carried out. Procedure of food defense plan dated: PROBAG 08 rev 0 of 4.9.2023 In place assessment of food defense Piano Food defensee" MOD BAG 01 rev 01 of 27.5.2023 A food defense review was carried out with annually frequency and the necessary controls are implemented with reporting to site for all visitors and contractors, last review: 27.5.2023 Test of food defense is carried out every year; date of the last test: Training and signs are in place to remind staff to identify and report any unauthorised personnel and signs of tampering was carried out on: Training on signs of tampering was carried out on: 4.9.2023 Threats considered: unwanted access, control of areas with unsealed liquid products, mixing areas, secondary ingredients area; control measures in place: training to block any unauthorized person, peer monitoring. È stata documentata e implementata una procedura per la food defence. Sulla base dei campioni riesaminati durante la valutazione, il piano di mitigazione della food defence è stato sviluppato, mantenuto e riesaminato in modo appropriato. Il piano di mitigazione della food defence è supportato dal sistema di gestione della sicurezza alimentare e della qualità dei prodotti.
195	4.21.3	The food defence plan shall be tested for effectiveness and reviewed at least once within a 12-month period or whenever significant changes occur.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
196	5.1.1	KO N° 8: An effective internal audit program shall be documented, implemented and maintained and shall ensure, at a minimum, that all the requirements of the IFS Standard are audited. This activity shall be planned within a 12-month period and its execution shall not exceed 15 months. The company shall have a risk assessment in place where activities, which are critical to food safety and product quality shall be audited more frequently. It shall also apply to off-site storage locations owned or rented by the company.	A	The company has documented, implemented and maintained an effective internal audit program which covers all requirements of the IFS Standard. Based on the company's risk assessment, all areas critical to food safety and product quality are internally audited once within a 12 month period. In place procedure documented on Quality manual section 8.1 rev 00 of 1.2.2023. IN place audit program rev 00 of 27.5.2023, based on risk assessment (critical area identified: HACCP area, with 2 audit each year). There is one trained internal auditors (Maria Contrini) based on site who are responsible for the site internal audits (seen certificate of auditor "Auditor interno" dated 5.7.2022 by AreaISO srl certificate n° ISO2022-07-05-06. The auditors on site cross audit departments to ensure independence from direct responsibility. The internal audit schedule is documented and covers all of the documentation and food safety and quality management system on site. Each area is audited with the frequency determined by risk assessment at least annually. Internal audits are carried out throughout the year, at least on 4 different dates. Internal audit records reviewed were comprehensive recording evidence of both conformity and non-conformity. Corrective actions and their timescales had been agreed and completion had been verified by Angelica Brandalese (quality office) During the audit seen the following audit report: - dated 4.11.2023 of HACCP and commercial area; no NC are detected; -7.8.2023 on senior management, on site production (structure and equipment), hygiene and rules, Quality control; detected 3 observation, 6 NCs (all closed based on root analysi, and follow up) L'azienda ha documentato, implementato e mantenuto un efficace programma di audit interno che copre tutti i requisiti dello Standard IFS. Sulla base della valutazione dei rischi dell'azienda, tutte le aree critiche per la sicurezza alimentare e la qualità dei prodotti vengono sottoposte a un audit interno una volta entro un periodo di 12 mesi.
197	5.1.2	The auditors shall be competent and independent from the audited department.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
198	5.1.3	Internal audits shall be documented and results communicated to the senior management and to the persons responsible for the concerned activities. Compliances, deviations and non-conformities shall be documented and communicated to the relevant persons.	A	
199	5.2.1	Site and factory inspections shall be planned and carried out for certain topics, like for example: • constructional status of production and storage premises • external areas • product control during processing • hygiene during processing and within the infrastructure • foreign material hazards • personal hygiene. The frequency of inspections shall be based on risks and on the history of previous results.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a programme for site inspections. The programme is suitable for the operations and designed to ensure food safety. Monthly hygiene/fabrication and GMP inspections are carried out, based on risk assessment relating inspections for factory environment and processing equipment Reports reviewed: of 7.8.2023 documented on "Verifica dello stato delgi ambienti di lavoro e dellell infrastrutture" MODBAG rev 8.2-10 of 27.5.2023 related hygiene/fabrication/GMP inspection reports). 3 NCs are detected and are managed as per the procedure (which provides for correction, management of corrective actions and verification - follow up). L'azienda ha documentato, implementato e, sulla base dei campioni riesaminati durante la valutazione, mantenuto un programma di ispezioni del sito. Il programma è adeguato alle operazioni e progettato per garantire la sicurezza alimentare.
200	5.3.1	The criteria for process validation and control shall be defined.	C	La validazione delle misure di controllo non è adeguatamente documentato. The validation of control measures is not adequately documented. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality.
201	5.3.2	Process parameters (temperature, time, pressure, chemical properties, etc.) which are essential to ensure the food safety and product quality shall be monitored, recorded continuously and/or at appropriate intervals and secured against unauthorised access and/or change.	A	
202	5.3.3	All rework operations shall be validated, monitored and documented. These operations shall not affect the food safety and product quality requirements.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained processes for all rework operations. During the site tour it has been observed that these processes are implemented to minimise food safety risks and ensure traceability. L'azienda ha documentato, implementato e mantuenuto, in base ai campioni riesaminati durante la valutazione, i processi per tutte le operazioni di rilavorazione. Durante la visita al sito è stato osservato che questi processi sono implementati per ridurre al minimo i rischi per la sicurezza alimentare e garantire la tracciabilità.

N°	Reference	IFS requirement	Evaluation	Explanation
203	5.3.4	Procedures shall be documented, implemented and maintained for prompt notification, recording and monitoring of equipment malfunction and process deviations.	A	
204	5.3.5	Process validation shall be performed using the collected data that is relevant for food safety and the processes. If substantial modifications occur, a re-validation shall be carried out	A	
205	5.4.1	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.	A	Based on the samples reviewed during the evaluation, the company maintains an up-to-date list of measuring and monitoring devices required to ensure compliance with food safety and product quality requirements. In place list of instruments and devise “Database Strumenti di misura REGBAG 7.17-18 rev 00 of 27.5.2023: - scale (2 production, 1 of ingredients and 1 for weigh control - Densimeter (Enopiave srl mod ALM 155 calculating alcohol strength) new of June 2022 Seen following record: - seen calibraion (homologation according to law) and calibration of the scale for end-of-line statistical weight serial number 34931298 od 8.11.2023 - calibration of scale dated 21.10.2022, serial number B163 (mixing area) expiry date october 2025 - calibration of scale of w 21.10.2022 for weight control of plastic container of 5 liter (manual packaging). Sulla base dei campioni riesaminati durante la valutazione, l'azienda mantiene un elenco aggiornato di dispositivi di misurazione e monitoraggio necessari per garantire la conformità ai requisiti di sicurezza alimentare e di qualità dei prodotti.
206	5.4.2	All measuring devices shall be checked, monitored, adjusted and calibrated at defined intervals, in accordance with defined, recognised standard/methods and within relevant limits of the process parameter values. The results shall be documented.	A	All measuring devices reviewed during the evaluation are checked, adjusted and calibrated under a monitoring system, at specified intervals, in accordance with defined recognised standard / methods and within relevant limits of the process parameters values. The results of the checks, adjustments and calibrations are documented. Tutti i dispositivi di misura riesaminati durante la valutazione sono controllati, regolati e calibrati nell'ambito di un sistema di monitoraggio, a intervalli specifici, in conformità a standard / metodi riconosciuti ed entro i limiti pertinenti dei valori dei parametri di processo. I risultati dei controlli, delle regolazioni e delle calibrazioni sono documentati.

N°	Reference	IFS requirement	Evaluation	Explanation
207	5.4.3	All measuring 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.	A	
208	5.5.1	Compliance criteria to control lot quantity shall be defined. A system on frequency and methodology for quantity control shall be implemented and maintained to meet the legal requirements of the destination country/ies and customer specifications	A	Frequency and methodology of quantity checking: Alcoholic products (in bottles) all have the "e" on the packaging. The control for these products is carried out using a scale approved according to law with a control unit according to law 690; the statistical control is carried out directly by the scale which archives the data for a month inside the device and is downloaded every month to the computer for archive purposes. Other products packaged in 5 liter cans (without "e") are in any case controlled by the HACCP and Quality manager during the production phase with an approved scale dedicated to the weight control of manually packaged products. During the audit, the statistical control of APE lot L03224 was viewed with a nominal volume of 1000 ml and an average value of 1074.31 ml. Company uses “℮” mark on packaging: Yes Alcoholic products (in bottles) all have the "e" on the packaging. The control for these products is carried out using a scale approved according to law with a control unit according to law 690; the statistical control is carried out directly by the scale which archives the data for a month inside the device and is downloaded every month to the computer for archive purposes. Other products packaged in 5 liter cans (without "e") are in any case controlled by the HACCP and Quality manager during the production phase with an approved scale dedicated to the weight control of manually packaged products. During the audit, the statistical control of APE lot L03224 was viewed with a nominal volume of 1000 ml and an average value of 1074.31 ml.
209	5.5.2	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 this monitoring shall be compliant with defined criteria for all products ready to be delivered.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
210	5.6.1	Testing and monitoring plans for internal and external analyses shall be documented and implemented and shall be risk-based to ensure that product safety, quality, legality, authenticity and specific customer requirements are met. The plans shall cover a minimum of: • raw materials • semi-finished products (if applicable) • finished products • packaging materials • contact surfaces of processing equipment • relevant parameters for environmental monitoring. All test results shall be recorded.	A	Internally: the following analyses are performed: In place internal lab only to analyse alcohol strength. Externally: the following analyses are performed: for acolometric strength, SO2, gluten, yeasts and molds The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a testing plan for internal and external analyses. Appropriate testing and sampling methods are based on the applicable requirements of ISO/IEC 17025. All analytical results are verified by the quality service and at least by the competent HACCP member for the type of analysis requested; to this end it can be considered that the procedures in place are suitable for guaranteeing the reliability of the laboratory results In place internal lab only to analyse alcohol strength. In place control procedures to prevent product contamination Analysis plan in place "Analysis plan for finished products rev 27.5.2023" 5 finished product analyzes have been budgeted for the last year considering the risk analysis (matrix, quantity, validation of organoleptic parameters). Seen following test reports: - Iceberg Vodka & Cinnamon 22% vol. lot 08723 analysis carried out at Eptanord (0282L) report 23LA0149705 dated 31.1.2024 for the search for acolometric strength (22.8% - max tolerance 0.3), SO2 (< 10 ppm), brix (33.30), gluten - APE' 11% vol. lot 10923 analysis carried out at Eptanord (0282L) report 23LA0053596 dated 9.5.2023 for the search for gluten and SO2 (absent) - Tamarindo syrup lot 13523 analysis carried out at Eptanord (0282L) report 23LA0149709 dated 25.1.2024 for the research ph, Aw (0.768) SO2 (< 10), Gluten (not present) TBC 30 °C, yeasts and molds (also valid as initial shelf life test) - Strawberry fruit lot 21323 analysis carried out at Eptard (0282L) report 23LA0149711 dated 25.1.2024 for the search for pH, Aw (0.778) SO2 (< 10), Gluten (not present) TBC 30 °C, yeasts and molds (also valid as initial shelf life test) There is a water analysis plan in place "Water sampling plan" re v00 dated 19.1.2023, which provides for an analysis every 2 years, the last one carried out on 6.10.2022. - View of analysis on post osmosis microbiological parameters carried out at Eptanord (0282L) report 22LA0121663 dated 10.19.2022 for the research Microorganisms 22 °C, Coliform bacteria, E. Coli, Enterococci, Clostridium perfrigens. - View of analysis on chemical parameters after osmosis treatment carried out at Eptanord (0282L) report 22LA0121664 dated 10.19.2022 for the search for pH, sensory parameters, chlorides,

N°	Reference	IFS requirement	Evaluation	Explanation
				ammonium ion, hardness, nitrate and nitrite, iron, aluminium, For the raw material, the strength of the alcohol on ethyl alcohol is carried out on a sample basis (unstructured frequency). - Seen report on Ethyl alcohol molasses 96.5 % volume lot 2425/23 report at Eptanord (0282L) n° 23LA0149719 dated 31.1.2024 for the search for alcohol content, SO2, optical residue, gluten, heavy metals. For effective cleaning, carry out quick swabs "ALI TEST P Rapido" Checking for fraud is expected in the case of the purchase of Evo oil L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni esaminati durante la valutazione, un piano di analisi per le analisi interne ed esterne. I metodi di prova e di campionamento appropriati si basano sui requisiti applicabili della norma ISO/IEC 17025.
211	5.6.2	Based on risks, the criteria for environmental monitoring program shall be documented, implemented and maintained.	A	List of parameters of environmental monitoring program: • For effective cleaning, carry out quick swabs "ALI TEST P Rapido" presence of organic substance (specifically sugars and proteins) [Only for animal slaughtering sites to fill in:] There are defined post-slaughter time and temperature parameters in relation to the chilling or freezing of a product: N/A Based on risks, the company has documented and implemented a microbiological environmental monitoring program to reduce the risks of food contamination. Samples reviewed during the evaluation have been found to be compliant with the program. For effective cleaning, carry out quick swabs "ALI TEST P Rapido" presence of organic substance (specifically sugars and proteins) Sulla base dei rischi, l'azienda ha documentato e implementato un programma di monitoraggio microbiologico ambientale per ridurre i rischi di contaminazione alimentare. I campioni esaminati durante la valutazione sono risultati conformi al programma.

N°	Reference	IFS requirement	Evaluation	Explanation
212	5.6.3	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 with test results from laboratories accredited to these programs/methods (ISO/IEC 17025) at least once within a 12-month period, or whenever significant changes occur.	A	Based on the samples reviewed during the evaluation, analyses that are relevant for food safety are performed by laboratories with approrpiate accedited programs/methods (ISO/IEC 17025) or by laboratories whose results are regularly verified by laboratories accredited on these programs/ methods (ISO/ IEC 17025). Sulla base dei campioni riesaminati durante la valutazione, le analisi rilevanti per la sicurezza alimentare sono eseguite da laboratori con programmi/metodi accreditati (ISO/IEC 17025) o da laboratori i cui risultati sono regolarmente verificati da laboratori accreditati su tali programmi/metodi (ISO/IEC 17025).
213	5.6.4	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.	A	
214	5.6.5	Results of analyses shall be evaluated in a timely manner by competent personnel. Immediate corrections shall be implemented for any unsatisfactory results. Based on risks and legal requirements, the frequency for review of the testing and monitoring plan results shall be defined in order to identify trends. When unsatisfactory trends are identified, the impact on processes and products as well as the need for actions shall be assessed.	A	
215	5.6.6	Where internal analyses or controls are undertaken, these shall be carried out in accordance with defined procedures, by competent and approved personnel, in defined areas or laboratories, using appropriate equipment.	A	
216	5.6.7	For monitoring of the quality of the finished product, internal organoleptic tests shall be carried out. These tests shall be in accordance with specifications and related to the impact on respective parameters of product characteristics. The results of these tests shall be documented.	A	
217	5.6.8	The testing and monitoring plans shall be regularly reviewed and updated, based on results, changes to legislation or issues that may have an impact on product safety, quality, legality and authenticity.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
218	5.7.1	A procedure for quarantine (blocking/hold) shall be documented, implemented and maintained to ensure that only raw materials, semi-finished and finished products, and packaging materials, complying with food safety, product quality, legality, authenticity and customer requirements, are processed and delivered.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for quarantine and release of products. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la quarantena e il rilascio dei prodotti.
219	5.8.1	A procedure shall be documented, 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.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of product complaints, of any written notification from the competent authorities and any ordering action or measure to be taken when non-compliance is identified. The procedure includes registration, assessment by competent staff and appropriate actions when necessary. A system of complaint handling is implemented via complaint procedure PROBAG 07 rev 0 of 27.5.2023. All complaints are logged and investigated by the quality manager with full details kept of all actions taken. Complaints are trended by department/product/type and discussed monthly. Analysis of complaints viewed for the past 12 months indicate that the level of complaints is running below the target objective. Indicator of complaints raised by consumers, retailers and authorities separately. Only retailer complaints raised in the last year. Complaint target is set at max 5, with the current level at 1. Main reasons for complaints from consumers/retailers are: lack of a bottle in the carton box No complaints from foreign materials/bodies. During the audit reviewed following complaints: - only one complaint (dated 11.20.2023) from the customer "C..G.." for lack of a product inside the carton L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la gestione dei reclami sui prodotti, di qualsiasi notifica scritta da parte delle autorità competenti e di qualsiasi azione o misura di ordine da adottare quando viene identificata una non conformità. La procedura prevede la registrazione, la valutazione da parte di personale competente e l'adozione di azioni appropriate quando necessario.

N°	Reference	IFS requirement	Evaluation	Explanation
220	5.8.2	All complaints shall be recorded, be readily available and assessed by competent staff. Where it is justified, actions shall be taken immediately.	A	Product complaints within 12 months Total: 1 From Consumers: 0 From Retailers / Customers: 1 From Authorities: 0 Main reasons for complaints from consumers / retailers: • lack of a bottle in the carton box Foreign body complaints (within 12 months): 0 Foreign materials with most frequent complaints: • N/A A system of complaint handling is implemented via complaint procedure PROBAG 07 rev 0 of 27.5.2023. All complaints are logged and investigated by the quality manager with full details kept of all actions taken. Complaints are trended by department/product/type and discussed monthly. Analysis of complaints viewed for the past 12 months indicate that the level of complaints is running below the target objective. Indicator of complaints raised by consumers, retailers and authorities separately. Only retailer complaints raised in the last year. Complaint target is set at max 5, with the current level at 1. Main reasons for complaints from consumers/retailers are: lack of a bottle in the carton box No complaints from foreign materials/bodies. During the audit reviewed following complaints: - only one complaint (dated 11.20.2023) from the customer "C..G.." for lack of a product inside the carton
221	5.8.3	Complaints shall be analysed with a view to implementing actions to avoid the recurrence of the deviations and/or non-conformities.	A	
222	5.8.4	The results of complaint data analysis shall be made available to the relevant responsible persons.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
223	5.9.1	KO N° 9: 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, at a minimum: • the assignment of responsibilities • the training of the responsible persons • the decision-making process • the nomination of a person, authorised by the company and permanently available, to initiate the necessary process in a timely manner • an up-to-date alert contact list including customer information, sources of legal advice, available contacts • a communication plan including customers, authorities and where applicable, consumers.	B	Number of withdrawals performed since the last audit: 0 Number of recalls performed since the last audit: 0 Deviation: Non aggiornata procedura di gestione delle incidenti/recall per comunicazioni all'organismo di certificazione. Not updated incident/recall management procedure for communications to the certification. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. In place a procedure of incidents and recalls: in place operative instruction ISTBAG 8.9-8 rev 0 of 27.5.2023 (includes "Nota Ministeriale of 2016") Procedure is adequate for the type of business and in sufficient detail. There have been no recalls, incidents or withdrawals since the previous audit. The company has comprehensive procedures and an out of hours contact list for all key members of staff, customers and organisations (NC at the moment not included communication to Certification Body). The requirement to notify the Certification Body within three days of the decision to issue a recall is included. An annual challenge is undertaken by the company with the customer involved in the mock recall. The last challenge was undertaken on 10.20.2023 (APE' 11 ° lot L28523) complete and effective test (concluded within 4 hours)
224	5.9.2	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.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of incidents and potential emergency situations with an impact on food safety, quality and legality. The procedure is tested for effectiveness once within a 12 month period. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la gestione degli incidenti e delle potenziali situazioni di emergenza con un impatto sulla sicurezza alimentare, sulla qualità e sulla legalità. La procedura viene testata per verificarne l'efficacia una volta entro un periodo di 12 mesi.

N°	Reference	IFS requirement	Evaluation	Explanation
225	5.10.1	A procedure shall be documented, 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, at a minimum: • defined responsibilities • isolation/quarantine procedures • risk assessment • identification including labelling • decision about the further usage like release, rework/reprocessing, blocking, quarantine, rejection/ disposal.	D	Deviation: La procedura di gestione delle NC non riporta in maniera dettagliata la gestione dei prodotti non conformi e dei resi. Non-conforming products and returns are not covered under procedure of NCs. La deviazione non ha impatto sulla sicurezza/qualità/legalità del prodotto. Deviation has not impact on product safety/quality/legality. The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the management of all non-conforming raw materials, semi-finished products, finished products, processing equipment and packaging materials. This procedure includes all requested topics. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la gestione di tutte le materie prime, i semilavorati, i prodotti finiti, le attrezzature di lavorazione e i materiali di confezionameno non conformi. Questa procedura include tutti gli argomenti richiesti.
226	5.10.2	The procedure for the management of non-conforming products shall be understood and applied by all relevant employees.	A	
227	5.10.3	Where non-conforming products are identified, immediate actions shall be taken to ensure that food safety and product quality requirements are complied with.	A	
228	5.10.4	Finished products (including packaging) that are out of specification shall not be placed on the market under the corresponding label unless a written approval of the brand owner is available.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
229	5.11.1	A procedure for the management of corrections and corrective actions shall be documented, 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 deviations and/or non-conformities and avoid recurrences via corrective actions. This shall include a root cause analysis, at least for deviations and non-conformities related to safety, legality, authenticity and/or recurrence of deviations and non-conformities.	A	The company has documented, implemented, and based on the samples reviewed during the evaluation, maintained a procedure for the recording and analysis of non-conformities and non-conforming products as well as any potential food safety issue, with the objective to avoid recurrences by preventive and / or corrective actions. Corrective action procedure is in place PROBAG 07 rev 0 of 27.5.2023 (corrective action and complaints) Non conformities that result in a risk to product safety, legality or quality are investigated and recorded in line with clause requirements. This includes the assessment of the consequences of the non conformity by quality manager according to the manager department, verification of corrective action by quality office (QC and quality manager), root cause analysis and the implementation of further corrective action to address the root cause, where this is necessary. In the last year (last 12 months detected 15 NCs, of which 1 complaint) 14 NC with related corrective action During the audit reviewed following corrective action: - NC 2 of 7.8.2023 due to the lack of compartmentalization of the processing and packaging area; seen corrective action (carried out separations with the installation of two automatic doors); closed with follow up - of 4.11.2023 lack of planimetry of finished product flows; floor plan implemented; verified during the audit program with follow up Corrective actions taken are recorded and discussed during the monthly meeting held. The corrective action management process appears suitable and effective. L'azienda ha documentato, implementato e mantenuto, sulla base dei campioni riesaminati durante la valutazione, una procedura per la registrazione e l'analisi delle non conformità e dei prodotti non conformi, nonché di qualsiasi potenziale problema di sicurezza alimentare, con l'obiettivo di evitare recidive mediante azioni preventive e/o correttive.
230	5.11.2	Where deviations and non-conformities are identified, corrections shall be implemented.	A	

N°	Reference	IFS requirement	Evaluation	Explanation
231	5.11.3	KO N° 10: Corrective actions shall be formulated, documented 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.	A	Based on the samples reviewed during the evaluation corrective actions are clearly formulated, documented and undertaken as soon as possible to avoid the further occurrence of non-conformities. The responsibilities and the timescales for corrective actions are clearly defined. Sulla base dei campioniri esaminati durante la valutazione, le azioni correttive sono chiaramente formulate, documentate e intraprese il prima possibile per evitare il verificarsi di ulteriori non conformità. Le responsabilità e i tempi delle azioni correttive sono chiaramente definiti.
232	5.11.4	The effectiveness of the implemented corrections and corrective actions shall be assessed and the results of the assessment documented.	A	

Annex to the IFS Audit Report

List of key participants

Audit participants					
Name	**Position**	**Opening meeting**	**On-site evaluation**	**Documentation review**	**Closing meeting**
Camillo Bagnoli	General manager	X			X
Santino Borella	Production manager	X	X		X
Paola Santi	HACCP manager	X		X	X
Agelika Brandalese	QA	X		X	X
Maria Contrini	External Consultant	X	X	X	X
Simone Boretto	Quality and HACCP Manager	X	X	X	X

IFS Scoring System

Result	Explanation	Points
A	Full compliance.	20 points
B (deviation)	Almost full compliance.	15 points
C (deviation)	Part of the requirement is not implemented.	5 points
D (deviation)	The requirement is not implemented.	-20 points
Major (non-conformity)	A Major non-conformity can be issued to any regular requirement (which is not defined as a KO requirement). Reasons for Major rating are: • There is a substantial failure to meet the requirements of the standard, which includes but is not limited to food safety and/or the legal requirements of the production and/or destination countries. • A process is out of control which might have an impact on food safety.	Major non- conformity will subtract 15% of the possible total amount; the certificate cannot be issued.
KO requirement scored with a D (non-conformity)	The requirement is not implemented.	KO non-conformity will subtract 50% of the possible total amount; the certificate cannot be issued.
N/A Not applicable	The requirement is not applicable. N/A can apply to any requirement, except for KO requirements numbers 1, 3 and 5 to 10. The auditor shall provide an explanation in the report.	Not included in the calculation of the total score.

Scoring of a KO requirement

Result	Explanation	Points
A	Full compliance.	20 points
KO B (deviation)	Small part of the requirement is not implemented, with no impact on food safety, legality, and customer requirements.	0 points
C (deviation)		"C" scoring is not possible
D (= KO non-conformity)	Part of the requirement is not implemented.	KO non-conformity will subtract 50% of the possible total amount; the certificate cannot be issued.

Scoring and issue of certificate

Audit result	Status	Company action	Report form	Certificate
Total score is ≥ 95%	Passed at IFS Food Higher Level following the receipt of the action plan	Send completed action plan within four (4) weeks of receiving the action plan with the list of findings.	Report including action plan provides status	Yes, certificate at higher level, 12-month validity. The certificate shall only be issued when the corrections are implemented.
Total score is ≥ 75% and < 95%	Passed at IFS Food Foundation Level after receipt of the action plan	Send completed action plan within four (4) weeks of receiving the action plan with the list of findings.	Report including action plan provides status	Yes, certificate at foundation level, 12-month validity. The certificate shall only be issued when the corrections are implemented.
Maximum one Major and total score is ≥ 75%	Not passed unless further actions taken and validated after follow-up audit	Send completed action plan within four (4) weeks of receiving the action plan with the list of findings. Follow-up audit maximum six (6) months after the audit date.	Report including action plan provides status	Certificate at foundation level, if the Major non-conformity is effectively solved during the follow-up audit. The certificate shall only be issued when the corrections are implemented.
> one Major and/or total score is < 75%	Not passed	Actions and new initial audit to be agreed upon	Report including action plan provides status	No
At least one KO requirement scored with D	Not passed	Actions and new initial audit to be agreed upon	Report including action plan provides status	No