

... Control is better!

THE FURTHER DEVELOPMENT OF THE IFS IN THE FORM OF A FOOD DEFENCE LIST, SOON TO BE MANDATORY, NOW INVOLVES PEOPLE TO A SIGNIFICANTLY GREATER EXTENT IN PROTECTING FOOD AND PLANT. ONE OF ITS MAIN POINTS IS SECURITY AGAINST UNAUTHORISED ENTRY. SWISSMILL HAS ADAPTED TO THESE REQUIREMENTS.



++ figures 1+2

Screenshot of the first page of the software of AVA Scheiner (figure 1), displayed at the PC on the reception area (figure 2)

The individual points of the Food Defence List

6. Safeguarding production & external monitoring
 - 6.1 Safety/security assessment
 - 6.2 Site security
 - 6.3 Personnel and visitors
 - 6.4 External inspections

The International Food Standard (IFS) assists the trade in verifying and certifying systems to guarantee food safety as well as quality and legality in food production.

+ Companies guarantee the safety and security of their products by arranging to be certified in accordance with the current International Food Standard (IFS) Food Version 5. On this subject one quickly loses sight of the fact that the people entering and leaving the plant are an important factor that needs supervision. These are requirements that were imposed on the US-American market a long time ago. These food protection requirements, also called the Food Defence List, had already been incorporated into IFS Version 5, but up to now only as a voluntary additional check-list. Their outcome is presented separately and is thus not included in the overall result of the audit. However, starting with IFS Food Version 6, which will be published early in 2012 and will apply mandatorily from mid-2012 onwards, the subject of Food Defence will be compulsory in the new Chapter 6 "Production safeguards & external monitoring".

Swissmill in Zurich, Switzerland, a division of the Coop Genossenschaft, has done that, at least partially. The grain mill at Escher-Wyss-Platz in the city centre is the biggest in Switzerland, and had an annual turnover of CHF 156m (about EUR 133m) in 2010. On average 1,000 visitors enter and leave the site every year. Therefore the company has decided to adopt a training program from AVA Scheiner AG, Zurich; this records all external persons when they enter the site and informs them about the mill's safety and security regulations. Video sequences are also used to guide visitors through hygiene information. In practical terms this means that at Swissmill an employee meets the external person(s) at the entrance door and brings them into the production operation's reception area, where there is a PC with a screen and a printer. First of all the new arrival states the

capacity in which he/she is entering Swissmill – either as a visitor, technical support staff, supplier or temporary employee. Up to now this has been possible in the German and English languages at Swissmill. In addition general personal data such as name, business, location and contact person is added. If it is a group visit to the company, the group leader and/or person responsible enters his/her details in this field. This visitor data is stored and can be exported as an Excel file. Thus an exact reconstruction of who has entered the plant and when is possible at any time.

In addition the plant am starts a factory-related film about hygiene, suited to the external person's function. For example, suppliers to the production operation are given an explanation of the hygiene regulations in the production department, whereas visitors receive a shorter version. Finally, all external persons are asked questions about their general state of health, which must be answered. A new addition to the software is a test using two questions to check that everything has been understood. The access program ends with a confirmation that the statements made are true. The print-out, which is signed by the external person and by the contact person, also contains an adhesive access identity badge. Raimund Eigenmann, Production + Technology Manager at Swissmill and a member of the management team, is satisfied with the purchase of the software: "The ability to carry out a fast trace-back is an important criterion. It enables us to safeguard people, products and machines considerably better. It also has the nice side-effect that we can present ourselves and our safety/security and hygiene rules very clearly, because the visual information makes everything much more memorable." +++