



# Control safety

IFS Food version 8 datasheet

Preparing for change





The International Featured Standard (IFS) Food V8 is a leading globally recognized standard which certifies the safety and quality of processed food products and production processes.

The latest version of the standard has been updated to reflect recent developments in the market and ensure IFS Food customers get the most out of their certification.

## Key changes to note:

1

**Wording changes, including alignment with Codex Alimentarius**

*Benefit: Standardized and uniform approach*

2

**New status called STAR for suppliers that had an unannounced audit**

STAR status will be visible on the database until after the completion of an announced audit at the same site.

*Benefit: Demonstrates that the company is following the 'one of three' approach (at least one out of the three audits will be unannounced)*

3

**Five new requirements**

Five new requirements have been added to version 8, including a specific requirement to implement a risk-based program to control the effectiveness of hand hygiene and a requirement on environmental monitoring.

## What changes have been made to the structure and requirements?

IFS Food version 8 has a total of 234 requirements, compared to 237 in version 7, with five new requirements and eight merged and/or deleted. Further to this, the pre-existing 'Food defence' chapter has been merged with chapter four, reducing the total number of chapters in version 8 from six to five.

234

Total Requirements

5 NEW Requirements

5 Total Chapters

8 Merged or deleted



## Five new requirements

**1** 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 control the identified hazards effectively.

a. Reason for implementing requirement: Compliance with Codex Alimentarius.

**2** 3.2.4 A risk-based program shall be implemented and maintained to control the effectiveness of hand hygiene.

a. Reason for implementing requirement: Need for a specific requirement about hand hygiene (and not washing).

**3** 4.12.3 All chemicals within the facility shall be fit for purpose, labelled, stored, and handled in a way not to pose any contamination risk.

a. Reason for implementing requirement: New requirement for all chemicals the company uses.

**4** 5.6.2 Based on risks, the criteria for environmental monitoring program shall be documented, implemented, and maintained.

a. Reason for implementing requirement: Addition of a specific requirement on environmental monitoring for better clarity and alignment with GFSI Benchmarking Requirements.

**5** 5.11.2 Where deviations and non-conformities are identified, corrections shall be implemented.

a. Reason for implementing requirement: To ensure that a correction, as a minimum, is implemented for each deviation/nonconformity.

## Wording changes explained

### 1 Harmonization of the used vocabulary

Example 1: “shall exist”, “shall be in place”, “shall be updated” → “shall be implemented, documented and maintained”

Example 2: “packaging” → “packing” when it’s about the ability to pack products, or “packaging” when it’s about packaging materials

### 2 Clarification of the used vocabulary

Example 1: “annually or more often, if necessary” → “once within a 12-month period, or whenever significant changes occur

Example 2: “such as” → “for example” (voluntary, as a guideline), versus “at a minimum” (mandatory)

Example 3: Based on risk assessment: simplification of the wording each time a risk assessment is needed

### 3 Alignment with Codex Alimentarius

- Validation of critical limits
- Numbering of requirements aligned with Codex sequences
- Reference to GMPs and GHPs
- Requirements related to HACCP team are located at the beginning of the chapter
- Glossary adaptation (e.g., CCP, control measures, verification, validation)

## Additional changes

- Alignment with ISO 22003-2: Requirements for bodies providing evaluation and certification of products, processes, and services, including an audit of the food safety system
- Minimum assessment duration of two days with a minimum of 50% spent on-site (this can be reduced to 1.25 days if a site has simple processes)
- 0.75 days for assessment report writing, compared to 0.5 days in version 7
- B scoring becomes a deviation, and C scoring no longer exists
- Geographic indication schemes will be accepted on the certificate alongside a disclaimer
- No longer required to reference IFS Logistics on the IFS Food certificate
- Clarification of the unannounced rule
- Failed audit due to a total score <75 % with no Major: The certificate will be withdrawn within 2 working days after the technical review
- End of audit letter: The end of audit letter will be signed once by all participants (e.g., lead auditor, co-auditor, etc.) at the end of the audit



# Fresh thinking

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We're proud of our heritage, but it's who we are today that really matters, because that's what shapes how we partner with our clients tomorrow. By combining strong values, decades of experience in risk management and mitigation and a keen focus on the future, we're here to support our clients as they build safer, more secure, more sustainable businesses.

From independent auditing, certification and training; to technical advisory services; to real-time assurance technology; to data-driven supply chain transformation, our innovative end-to-end solutions help our clients negotiate a rapidly changing risk landscape – making sure they're shaping their own future, rather than letting it shape them.

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