IFS Logistic

Significance

IFS Logistic closes the gap between the production and retail levels, thus ensuring transparency and quality assurance throughout the entire chain of food supply. The standard is suitable for both food and non-food products, and encompasses all logistic activities such as: transport, storage, distribution, loading/unloading, etc.

The IFS Logistic was drawn up by German and French retailers, working in collaboration with other international retailers and experts. The standard, which was specifically created to fulfil this business sector's requirements, focuses strongly on systematic and comprehensive hygiene and risk management, stock management (first in/first out), temperature control, and traceability.

IFS Logistic - for whom?

The IFS Logistic is applicable to all organizations within the transportation and logistics sector, to warehouses and third-party merchants with forwarding and storage activities of their own. The requirements apply to organizations providing all types of logistic services, regardless of temperature (frozen, refrigerated, or without cooling) or means of transport (by road, rail, ship, etc.).

More and more retailers, producers of retailer-branded goods, and warehouse clients require their logistic service providers to be certified to IFS Logistic.

Organizations with their own logistics department need to fulfil the requirements of the International Food Standard IFS:

Benefits

- Improved quality and safety throughout the entire chain of supply; from production to forwarding, warehousing, and delivery to the retail customers
- Evidence of systematic hygiene and risk management in warehousing and transport
- Ensure good hygiene practice, continuous traceability, and optimal handling of all goods in stock

Certification work flow

What is specific to the IFS Logistic is that the assessment result is calculated based on the amount of points achieved. Following the assessment, the organization receives an action plan that includes the non-conformities. The organization's responsible individuals need to work through this plan within a certain timeframe, and return it to the auditor for approval. After the certification decision has been made, the organization receives a final report and their certificate. At the same time, the report will be published in the online database of HDE (www.food-care.info).

*   The certification process basically corresponds to the flow chart presented in the DQS brochure "Quality and Hygiene Management".