

Interpretation document



Riskplaza-audit⁺

Interpretation document
Issue 1.1
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Preface

This document belongs to the Riskplaza audit+ certification scheme version 5. In this document, decisions of Riskplaza are published that have effect from the corresponding effective date and are applicable to certification bodies and certified companies.

In addition, where necessary, an explanation is given of the content of the certification scheme to clarify the interpretation.

The content of this document is established after consultation with representatives of the certification bodies in the "coordinators consultation" and after consultation with participants in the "sounding board" of certified companies.

Chapter 1 contains the decisions. The decisions apply to the certification scheme and are as such part of the certification scheme. The company and the certification body shall take these into account during the certification process.

Chapter 2 contains explanations of the content of the certification scheme. The explanations given in this chapter are a clarification of the relevant criteria. They are guidelines for interpretation. Only where explicitly stated, these are minimum requirements on which an auditor can base his assessment.

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1. Decisions

Decision list Riskplaza-audit⁺ certification scheme version 5.0

Subject	Critrium	No.	Decision	Motivation/ information	Status	valid
Transition to 5.0	none	B20-06	Where the company has had the last audit under accreditation (scheme 4.1), this cycle will be used when converting to version 5. Time must be spent on the transition, including drawing up a new audit program (1/3 assessment of the hazards). For this an extra 2-4 hours can be charged on top of the new time calculation of version 5.	Not applicable	Valid from 08-05-2020	Yes

2. Explanation of criteria

Part A. Requirements for companies seeking certification

2.3.1

A control measure is a measure (process step) that eliminates or reduces a hazard to an acceptable level. Here (2.3.1.) control measures are meant that lead to a CCP/OPRP in the links of the supply chain and/or at the company. This criterion has the intention to prevent a hazard being considered as not significant, because a control measure has already been applied in the supply chain. It is up to the company to verify any control measures in the supply chain in the event of a significant hazard. (See 3.2 and 3.4)

When defining the verification method, these control measures may be taken into account: the more robust the measure, the easier the verification: see part A, 3.2

2.3.2.

'A recipe that is characteristic for the raw material' is understood to mean a raw material recipe (raw material composition) in which the ratio of the ingredients is fixed and typically belongs to this raw material and is therefore independent of the supplier.

3.2

A trading company can be Riskplaza-audit⁺ certified if the company already has a certified food safety system. Several GFSI standards have been accepted by Riskplaza. A trader who wants to sell products using the Riskplaza-audit⁺ certificate must be Riskplaza-audit⁺ certified when:

- It concerns a product that is sold under its own brand. After all, the company of the product is liable.
- The trading company also provides storage, (re)packaging and transport.

The certification is based on the same requirements as for a production company, possibly with a limited scope. A trading company can fall back on the Riskplaza audit⁺ certificate of the supplier(s) (and does not need to be certified) if all the conditions listed below are met:

- The product falls within the scope of the Riskplaza audit⁺ certificate of the supplier(s).
- The trading company does not perform any additional actions on the product. The trading company does not store, process / (re)pack / transport the product.
- The product is sold under the supplier's trade name, so that it is 100% traceable to the supplier.

3.5.2.

If no accredited analysis is available on the market, Riskplaza expects the company to assess the reliability of the laboratory and the analysis in question in a different way. The company shall inquire about the quality assurance at the relevant laboratory. For example: the results of ring tests for the relevant analysis, blank and duplicate tests belonging to the series of the analysed sample and / or an analysis validation report with results of the reproducibility and the minimal detection.

5.1.1.

There are rights and obligations in the choice of the company to be Riskplaza certified. One of the obligations is that the management is committed to continuously meet the Riskplaza criteria. Riskplaza expects management to record and communicate that it is the will of the management that the company is certified and that the management commits itself to the corresponding criteria.

5.1.2. / 5.7.1.

Continuous improvement is included in 5.1.2. Riskplaza requires the company to strive to continuous improving. In order to initiate the improvement process, Riskplaza requires the company to annually formulate one (or more) concrete objective (s) that are relevant for the scope of the Riskplaza certification scheme: the control of food safety hazards from raw materials. Riskplaza requires that at least in the management review the person with ultimate responsibility assesses whether the objective (s) have (have) been achieved and improvement has been achieved, and initiates additional actions where necessary.

5.4.2.

Riskplaza requires that the company periodically assesses the reliability of the suppliers and that this assessment includes the results of the checks on the raw materials supplied (for example, entry checks or laboratory testing by the company or by the supplier) and / or processes at the suppliers to guarantee the safety of the raw materials supplied (for example, supplier audit).

5.5.

Riskplaza requires that the company, by means of an internal audit, checks itself for the correct application of measures to meet the certification criteria. Topics that as a minimum shall be addressed during an internal audit are:

- Is the scope description still up to date?
 - are all relevant products included in the scope description?
 - is the communication (for example on the website, on delivery notes, etc.) about (the scope of) the Riskplaza certificate correct (especially with a limited scope)?
- Is the risk analysis complete and up-to-date?
 - are all relevant raw materials / ingredients included in the inspection matrix?
 - have all updates from Riskplaza (newsletter) been processed?
- Are the significant hazards controlled?
 - is there sufficient evidence that suppliers control the hazards involved?
 - is the certification status of the suppliers still up to date?
- Is the underlying management system functioning?
 - have any recalls been reported to the Riskplaza certification body?
 - has the control of raw material hazards been verified?
 - is the control of raw material hazards in accordance with Riskplaza criteria included in the management review?

Part B. Audit and certification protocol

2.3.1.

Initial certification audit.

Phase 1 of an initial certification audit may be performed remotely. Phase 2 shall always be performed on-site.

2.3.2. – 2.3.3.

Recertification audit / surveillance audit.

The surveillance audit and the recertification audit may be conducted (partly) remotely, but must be planned in such a way that at least once every 3 years (during the validity of the certificate) the auditor is on site to make a tour of the company to assess the completeness of the quality system.

2.6.

Riskplaza requires that the criteria of chapter 5 (management system) are implemented in the procedures of the underlying certified food safety system. Riskplaza assumes that the implementation of these system criteria will be assessed in the relevant certification audit.

Riskplaza strives to avoid double checks. The Riskplaza auditor will therefore, when assessing the criteria in Chapter 5, check whether the methods for meeting the Riskplaza criteria are incorporated in the underlying food safety system. In principle, the Riskplaza auditor will assess the implementation on a random basis and will only assess it thoroughly when there is reason to do so.

3.2 The certification body will inform Riskplaza within 5 working days/7 calendar days after the notification of the customer that it wants to stop. This notification must include when the registration must be removed from the database.

Part C. Requirements for the certification bodies / integrity program

No explanation so far.

Appendix 6. Workflow Riskplaza HACCP plan

The workflow is a different representation of the criteria in part A, chapter 2 and chapter 3. In content, both parts are equal, they contain the same criteria.

Chapter 3 contains the criteria for control measures. Section 3.2 contains the criteria in case the supplier controls the hazard. Three certification situations of the supplier are distinguished here. It is permitted that a company fulfils the verification of the supplier in another way, provided that the same assurance is achieved.