

Nieuwegein, 14 May 2020

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 2020-401-B0061

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re.

: Amendments to the IKB Kip certification scheme per 1 June 2020.

In relation to the COVID-19 pandemic, an appendix has been attached which describes how IKB Kip deals with the safety of participants and safeguards certification.

Dear Sir/Madam,

A number of amendments have been made to the IKB Kip certification scheme in consultation with the Central Board of Experts (CBE). The amendments concern various topics, such as food safety, on-site hygiene and independent decision-making.

The IKB Board of Directors adopted the amendments in April 2020. These amendments will come into effect on 1 June 2020. This letter informs you of the main outlines of the changes. Not every amendment will apply to your circumstances. The amendments are described per document, and the title of the section indicates if a specific type of company is concerned.

General Terms & Conditions – version 17

The preamble and the concluding provisions set out the adoption by the Board of Directors (BD). One of the tasks mandated to this independent Board is adopting amendments. This avoids (the appearance of) conflicts of interest. This takes place on the advice of the Central Board of Experts (CBE) IKB Kip, in which all sector parties are represented. In other areas, where necessary, the BD is also included.

In addition, in the General Terms and Conditions the authority to implement certain matters (such as implementation decrees and exemptions) has been transferred from the secretary of the PLUIMNED Board to the independent chairman of the CBE IKB Kip. This has also been done in order to ensure independent decision-making and avoid conflicts of interest.

Annex 1.1: Regulations for hatcheries, abattoirs and cutting plants

Over a period of six months, at least 95% of the supply to abattoirs and cutting plants must be worthy of classification as IKB Kip. The interpretation of the method of measurement is clarified under regulation SA02. This amendment is intended to describe this half-yearly calculation more clearly. It is

Bezoekadres Nevelgaarde 20d, 3436 ZZ Nieuwegein Postadres Postbus 2703, 3430 GC Nieuwegein Telefoon 088 998 43 40 E-mail info@avined.nl Website www.pluimned.nl KvK 59546395 Bankrekening NL07 RABO 0153225785 BIC RABO NL2U BTW NL 853540871B01 important that abattoirs perform this calculation themselves, in order to verify that they are supplied with a sufficient percentage that is IKB-worthy.

In addition, regulation SB02 has been clarified for abattoirs. The separation between live animals and end products proved to be unclear in practice. The current amendment more clearly describes the purpose of the regulation.

For hatcheries, the shower obligation has been added under regulations BB07 to BB12. The regulation was already included for poultry farms but has now also been extended to hatcheries. This was often the usual standard practice; however, it is a sensible idea to make this transparent and demonstrable via IKB Kip. In addition, as feed is increasingly being supplied to young animals at the hatchery, safeguarding the supply of animal feed has now also been included in regulation BF04 (GMP+).

Annex 1.2: Regulations for poultry farms

Regulations have been added for all poultry farms to improve registration of safeguarding product use .and to identify incoming flows (concerns regulation A07, I18 and J37). Regulations I18 and J37 state that only (veterinary medicinal) products may be used, which have been registered and authorised for the application/treatment concerned and in the country concerned. In addition to veterinary medicinal products, this also concerns biocides, for example. The purpose is to prevent the use of undesirable and unauthorised substances.

An NTA8220 inspection is also permitted for the inspection of electrical installations in existing housing. This has been added to the interpretation of regulation B10.

Regulation F01 deals with safeguarding the supply of animal feeds. Until now, the regulations stated that poultry are only given compound feed from GMP+ certified animal feed suppliers. This also applies to the purchase of feed ingredients (e.g. grain).

In regulation F18, partly on the advice of the GD, the total germ count and E-coli have been reduced (to a maximum of respectively 10,000 and 1 cfu/ml). This contributes to a higher level of animal health.

Regulation J11 clarifies that cotton towels are acceptable in addition to disposable paper towels, provided they are washed after each use. This was previously the intention, but it was unclear in practice.

Regulation J18 has been amended so that disinfectant is no longer mandatory in each company building (barn), if a facility to wash the hands with <u>disinfectant</u> soap is also present in the <u>same</u> building. Comments and questions about this were regularly received from the field. Although disinfectant has added value (especially since it is easier / faster to apply), the decision has been made to relax this aspect of the regulations.

In Regulation J28, the items that must be named on the floor plan on the map have been expanded and explained further in the interpretation of the regulation. Information for the emergency services must be included on the floor plan such as the location of utilities (fuse box/meter cupboard etc.), access doors and water sources for firefighters. This also provides details for an object information plan.

Annex 1.3: Regulations for main site of a multi-site - draft version 4

The regulations concerning the main site of a multi-site have been revised in their entirety. Various regulations have been clarified in text and headings have been added to improve readability. Regulation A19 has been added to the already existing (not amended) regulation A15: In addition to having a complaint handling procedure, the main site should also document any complaints. Regulations A03, A13 and A16 have been removed, however the essence of these regulations has been incorporated into other regulations.

Annex 5: Certification criteria Certifying Authorities – draft version 7

This annex describes the criteria for Certifying Authorities (CAs). The current amendments improve the supervision of the CAs and establishes them in a so-called integrity program. Among other things, the requirements concerning the qualification of employees of CAs, compulsory training and requirements for timeliness and accuracy of inspections/reporting have been tightened. The last annex of the Certification criteria lists the Key Performance Indicators (KPIs) used to assess the CAs.

Annex 10: Description of Sample Taking and Applications for Exemption – draft version 8

The word 'written' has been added in a number of places, so that it is clear that a request for exemption (including justification) must always be made in writing (this may also be by e-mail). In addition, an addition has been made to article 8(4) stating that proof of participation (certificate) in the 'Loading Poultry Responsibly' training course must be submitted

More information

We will send you a digital newsletter about the amendments in the next few weeks. We will publish the amended General Terms and Conditions IKB Kip and annexes, including the documents in which the above amendments are visible, as well as the latest versions, on www.ikbkip.nl (under 'certification scheme').

Please take careful note of the amendments in the latest version of the certification scheme. The changes may be important for your operational management and, as a participant, you are obliged to comply with them as per 1 June 2020. The regulations or other parts of the certification scheme can also be sent by post on request. Please let us know if you would like to receive a copy by post.

If you have any questions concerning the content of this letter, please contact the IKB Kip team on + 31 (0) 88 – 998 4340, e-mail: info@ikbkip.nl.

Kind regards,

ir. B.M. Dellaert secretary PLUIMNED

Annex: Corona: amendments to methods IKB Kip (:ref. 2020-401-N0059)



Corona: amendments to IKB Kip working methods

Corona virus is having far-reaching impacts on our daily lives. It is important that we follow the advice and guidelines issued by experts and take into account the health and safety of you as an IKB Kip participant and of other visitors to your company. A number of amendments have therefore been made to the working methods of IKB Kip.

1. Remote inspections

Since 2 April, most IKB Kip inspections have been performed remotely, such as the annual reinspection. The procedure for other types of inspection can be found in the implementation decree. This can be found on our website <u>www.IKBKip.com</u>.

Sampling

Various samples are taken for the purpose of IKB Kip. The necessary amendments for the current situation have been examined per type of sample:

- Due to force majeure, sampling of the hygienogram, inspecting the poultry houses and drinking water tests may sometimes be impossible. In this case, carefully keep the communication with your HOSOWO authority or vet in order to show this during the IKB inspection. This situation can then be taken into consideration.
- Salmonella sampling will continue, even if this is done by third parties, as testing for salmonella has a direct impact on food safety.

If you are confronted with other matters in relation to the corona situation, which prevent you from complying with the IKB Kip regulations, please report this via info@ikbkip.nl.

2. Corona: visitors to your company

Participants often have to use the services of external third parties for various activities. These visitors must also observe the advice and guidelines issued by the experts, such as maintaining a sufficient distance and not shaking hands. You can help your visitors by:

- Reporting any symptoms of a cold or fever to your visitors in good time;
- Ensuring there is sufficient space available to change clothing/footwear or take a break;
- Ensuring that during the performance of the activities, your employees and visitors keep a distance from each other as much as possible.

In addition, as always, make sure that visitors can wash and disinfect their hands and clean any materials and vehicles.

By working together, we can get corona virus under control. Thank you for your cooperation.