Food safety

IFS PACsecure v2 — Requirements

Two days to prepare for the IFS PACsecure audit in a plant that makes or converts packaging for food, hygiene, household care or cosmetics. Management commitment, hazard analysis, process control, contact with the packed product, foreign bodies, product defence and the IFS scoring system are worked on your lines, specifications and records, through to the action plan before the audit.

Duration : 2 days

Objectives

1. Present the structure of IFS PACsecure and identify its KO requirements
2. Carry out a hazard analysis on a packaging process, from material to dispatch
3. Identify the requirements linked to contact with the packed product and to declarations of compliance
4. Explain the IFS scoring system and its consequences for the certificate
5. Build the site's action plan ahead of the audit

Programme

Day 1 — morning

• IFS PACsecure: sites concerned, GFSI recognition, expectations of food and cosmetics customers

• How certification works: scope, processes covered, announced or unannounced audit

• Governance, management commitment and product safety culture

• Hazard analysis following HACCP principles, applied to packaging

Day 1 — afternoon

• Resources: personnel, hygiene, training, premises and equipment

• Specifications, product development, migration testing and declarations of compliance

• Purchasing of materials, inks and adhesives, subcontracting

• Exercise: hazard analysis on one of your production lines

Day 2 — morning

• Process control: set-up, job changes, checking of prints and codes

• Foreign bodies, pests, cleaning, nonconforming products

• Traceability, complaints, withdrawal and recall

• Product defence and protection against fraud

Day 2 — afternoon (workshop)

• Scoring: A, B, C, D, major nonconformity, KO, score and certificate level

• Workshop: the site's gaps against the standard, ranked by severity

• Organising teams for the audit: documents, workshop walk, interviews

• Knowledge test and feedback on priorities

Teaching methods

• Reading of the standard applied to your processes: extrusion, printing, lamination, converting

• Hazard analysis carried out in sub-groups on one line of the site

• Review of real specifications and declarations of compliance

• Point-by-point comparison with BRCGS Packaging Materials for sites approached on both standards

• Quiz on IFS scoring and KO requirements, then final test

Assessment and documents

Quiz per theme, knowledge test and a reaction survey at D+1. Each participant receives a numbered training certificate, verifiable online; the site receives the training report and the list of gaps drawn up in the workshop.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

If your customers ask for BRCGS rather than IFS, the course “BRCGS Packaging Materials Issue 7” covers the same topics under the other standard. Operators attend the module “Product Safety in the Packaging Workshop (Operators)”.

Practical information

Duration	2 days
Audience	Packaging manufacturers and converters: management, quality, production, printing, maintenance
Prerequisites	No prerequisites; good knowledge of the site’s processes is useful
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

IFS PACsecure or BRCGS Packaging Materials: which should we choose?

Both are packaging safety standards. The choice depends first on your customers: a manufacturer that itself works to IFS Food often asks for IFS PACsecure, another will require BRCGS. Ask in writing before committing; the workshop can cover both if needed.

Which version of the standard does the course follow?

The catalogue title mentions version 2. IFS publishes new versions of its standards over time: before the session, we check with you which version your customers and your certification body apply, and the content follows that version.

Is the course suitable for non-food packaging?

Yes. IFS PACsecure covers packaging for food, but also for hygiene, household care and cosmetic products. Contact requirements are then adapted to the packed product.