



GLOBAL STANDARD

FOOD SAFETY

QUICK GUIDE FOR **ISSUE 8**

BENEFITS

- 01** | **Globally recognised and GFSI benchmarked.**
- 02** | **Increases customer confidence, opening new market opportunities.**
- 03** | **Comprehensive scope covering product safety, quality, integrity and legality with clearly defined risk-based requirements.**
- 04** | **Comprehensive support package.**
- 05** | **Resulting food safety improvements reduce recalls, complaints and rejected product.**
- 06** | **Marketing tools and public recognition on the BRC Global Standards Directory.**
- 07** | **A global network of trained and approved certification bodies, auditors and training providers.**
- 08** | **Provides the option of either announced or unannounced audits.**
- 09** | **Requires completion of corrective action on non-conformities and root cause analysis to identify preventive actions before certification, thus reducing the need for customers to follow up audit reports.**

STEPS TO CERTIFICATION

01	LEARN	Visit the BRC Global Standards online bookshop www.brcbookshop.com or BRC Participate www.brcparticipate.com . Obtain a copy of the Standard, its FREE to download from the BRC Bookshop and study it. Interpretation Guidelines may also be useful.
02	REVIEW	Perform a self-assessment gap analysis to find out what is missing or inadequate, a gap-analysis tool is available on our website. Assemble and train a team. Obtain consultancy if needed.
03	PREPARE	Carry out risk assessments. Establish necessary control points. Prepare procedures. Confirm site is capable of meeting BRC Global Standard requirements. Undertake internal audits.
04	PLAN	Select and contact a suitable certification body. Arrange a pre-assessment visit (optional). Implement any identified corrective actions.
05	AUDIT AND CERTIFICATION	Arrange an audit visit. Make sure staff are available and preparations are made. Audit is conducted. Carry out corrective action, root cause analysis and plan preventive action. Certification body presents audit report and determines whether the site can achieve certification.
06	PREPARE	Continue to meet requirements. Arrange new audit before expiry. Continual development.

WHY CHOOSE THE BRC GLOBAL STANDARD?

ACHIEVABLE

Takes a common sense, risk-based approach, providing companies with a clear path towards achieving certification. Over 20,000 sites in more than 135 different countries have risen to the challenge.

APPROPRIATE

The Standard is HACCP based and incorporates food safety management systems and internationally accepted best manufacturing practices to ensure product safety and quality.

SUPPORTED BY CUSTOMERS

Many retailers, food service companies and major food manufacturers around the world support the use of the Standard and accept it as part of their supplier approval process.

COST EFFECTIVE

Widely accepted certification reduces the need and expense of duplicate audits. Audits are completed by local BRC Global Standards trained and approved auditors to enable an internationally accepted Standard to be audited at local rates.

ADDITIONAL MODULES

In addition to the core Standard, BRC Global Standards will develop a range of modules which may apply only to particular types of operation (e.g. sites producing gluten-free products) or may look in greater depth at a particular market concern (e.g. GlobalG.A.P. chain of custody). These modules are optional additions to the Standard and are designed to reduce multiple audits or to meet specific geographic or customer requirements.

AUDITING

The factory audits are carried out by independent companies known as certification bodies. These companies have to meet stringent requirements to be approved by BRC Global Standards and a full list can be found on the BRC Directory.

Every auditor carrying out BRC Global Standards audits also has to demonstrate competence in terms of education, training and practical experience. BRC Global Standards operates an ongoing monitoring and calibration process for auditors and certification bodies and publishes performance ratings every 6 months. This drives consistency and confidence in the audit and certification process.



REQUIREMENTS

1. SENIOR MANAGEMENT COMMITMENT AND CONTINUAL IMPROVEMENT

Commitment at a senior level is essential in the development of a good food safety culture and is therefore necessary for any food safety system to be effective and to ensure the full application and continual development of these systems.

2. THE FOOD SAFETY PLAN – HACCP

Effective hazard and risk analysis enables the company to identify and manage those hazards that may pose a risk to the safety, quality and integrity of their products.

3. FOOD SAFETY AND QUALITY MANAGEMENT SYSTEM

This section ensures the company works to well-documented, systematic management systems that form the basis for the product and process controls necessary to produce safe products, meet customer expectations and ensure staff are trained.

4. SITE STANDARDS

This covers the suitability, cleanliness and control of the site and includes topics such as factory conditions, cleaning, equipment, pest control, foreign body controls and food defence/site security.

5. PRODUCT CONTROL

Establishing product controls such as allergen management, the prevention of food fraud and product testing are important in the reliable delivery of safe, authentic products.

6. PROCESS CONTROL

These requirements ensure that the documented HACCP plan is put into operation on a daily basis, together with effective procedures to consistently manufacture the product to the correct quality.

7. PERSONNEL

Training, protective clothing and hygiene practices are covered in this section.

8. HIGH RISK, HIGH CARE AND AMBIENT HIGH CARE PRODUCTION RISK ZONES

A specific section of the Standard dealing with products that are susceptible to potential pathogen contamination and therefore need additional controls to ensure product safety.

9. TRADED PRODUCTS

A voluntary additional section of the Standard for sites that purchase and sell food products that would normally fall within the scope of the Standard and are stored at the site's facilities, but which are not manufactured, further processed or packed at the site being audited.

SUPPORT

Access the Standard, Interpretation Guideline, supporting publications and additional resources quickly and easily via our online information management platform, BRC Participate: www.brcparticipate.com

Printed copies can be purchased from the BRC Bookshop, with the Standard available to download FREE of charge: www.brcbookshop.com

TRAINING

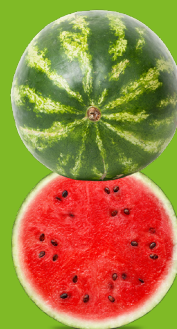
The BRC Academy provides a wide range of courses in the UK, as well as training around the world in local languages through its network of qualified trainers. Available courses include, understanding and implementing the Standard, as well as specific food safety topics such as HACCP, root cause analysis and vulnerability assessment (assessment of food fraud risks).

For more information or to book a course, please visit www.brctrainingacademy.com

CONTACT US

For more information, call the BRC Global Standards Technical Services Helpline **+44 (0)20 3931 8148** or email enquiries@brcglobalstandards.com

To learn more about the BRC Global Standard certification programme please visit www.brcglobalstandards.com



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