



**Global Standard  
FOOD SAFETY  
ISSUE 9**

# INTERPRETATION GUIDELINE

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# Part I

## Introduction

Welcome to the interpretation guideline for the ninth issue of the Global Standard Food Safety (hereafter referred to as the Standard). The interpretation guideline is designed to accompany Issue 9 of the Standard and should be read in conjunction with it. The full details of the certification process and protocol are contained within the Standard.

This document helps in the understanding of each requirement of the Standard and identifies methods of compliance.

Examples are given to explain the type of documents, procedures and level of detail that would be required by a certification auditor.

The contents of the guideline are designed to help interpret the Standard across all food sectors; however, the exact requirements for any particular product, process or site will be specific to that industry and situation. Users of the guideline are therefore cautioned not to rely solely on the information provided here, but also to reconfirm needs on a product-by-product basis. Both legislative and voluntary safety requirements change frequently, highlighting the need for regular checks of precise requirements.

While adherence to the guideline does not specifically form part of the requirement to achieve certification to the Standard (i.e. it does not form part of the audit requirements), companies will need to demonstrate that they have taken account of the topics addressed within this guideline. Examples are given as points to consider but should always be used in the correct context relevant to the business. Practices should be able to withstand challenge by an auditor and be in line with good industry practices.

Achieving a particular requirement is based on evidence collected, observations made during the audit, and on the procedures expected within that industry sector. The level of non-conformity assigned by an auditor against a requirement of the Standard is an objective judgement with respect to severity and risk. It is based on the evidence seen during the audit and independently verified by the certification body management.

## Certification to the Standard

### Why is certification required?

Certification to the Standard was developed to establish a common standard for food safety and product quality management. It allows brand owners to demonstrate control and satisfy legal responsibility for products and consumer safety, as well as reducing audit duplication for manufacturers. The Standard has become a benchmark for best practice and is recognised worldwide by brand owners and manufacturers in the supply chain, with more than 20,000 food companies now certificated to the Standard. The Standard has been developed for manufacturers of food; however, certification throughout the supply chain is available through other BRCGS Standards:

- Global Standard Agents and Brokers
- Global Standard Consumer Products
- Ethical Trade and Responsible Sourcing
- Gluten-Free Certification Program Global Standard
- Global Standard Packaging Materials
- Plant-Based Global Standard

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