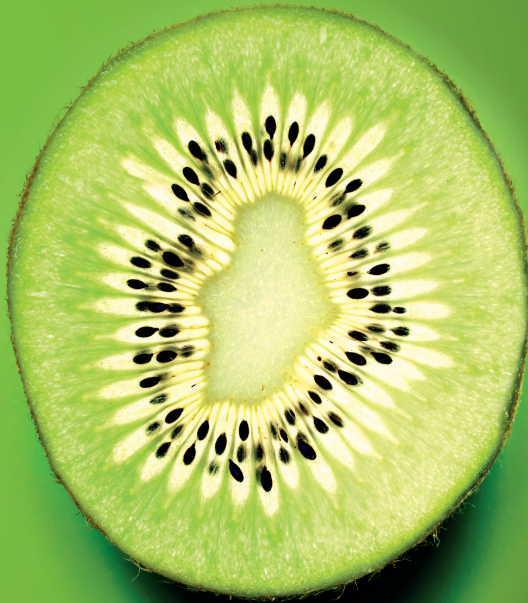




GLOBAL STANDARD
FOOD SAFETY



QUICK GUIDE FOR **ISSUE 7**

WHY CHOOSE THE BRC STANDARD?

BENEFITS

- globally recognised and GFSI benchmarked
- increases customer confidence, opening new market opportunities
- clearly defined risk-based requirements
- comprehensive support package to get started
- resulting food safety improvements reduce recalls, complaints, and rejected product
- marketing tools and public recognition on the BRC Directory
- a global network of trained and approved certification bodies, auditors, and training providers

ACHIEVABLE

Takes a common sense, risk-based approach, providing companies with a clear path towards achieving certification. Over 17,000 sites in more than 100 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 trained and approved auditors to enable an internationally accepted Standard to be audited at local rates.

FIRST STEPS – THE BRC GLOBAL MARKETS PROGRAMME

The BRC Global Markets programme has been introduced to encourage the development of best food safety practices at sites at the early stages of their food safety development and for very small sites where the full requirements of the Standard may add less value. The programme incorporates the features of the BRC Global Standard including:

- access to a growing library of tips, tools and guides to assist in achieving the Standard available via subscription to BRC Participate
- an audit by a BRC qualified auditor - assessment can be to basic or intermediate level dependent on requirements
- an audit report allowing factories and their customers to understand both the food safety controls in place and areas identified for further development
- audit reports are available via the BRC Directory to share with customers, if required.
- recognition in the BRC Global Standards Directory for sites meeting basic or intermediate level

The programme is designed to help factories progress towards full certification.

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 audits also has to demonstrate competence in terms of education, training and practical experience. BRC operates an on-going 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.

STEPS TO CERTIFICATION

1 LEARN

- Visit the BRC Global Standards website
 - Obtain a copy of the Standard and study it
- Interpretation Guidelines may be useful

2 REVIEW

- Perform a self-assessment gap analysis to find out what is missing or inadequate
- Join the voluntary BRC Global Markets programme if required
- Assemble and train a team
- Obtain consultancy if needed

3 PREPARE

- Carry out risk assessments
- Establish necessary control points
- Prepare procedures
- Confirm site is capable of meeting BRC requirements
- Undertake internal audits

4 PLAN

- Select and contact a suitable certification body
- Arrange a pre-assessment visit (optional)
 - Implement any identified corrective actions

5 AUDIT AND CERTIFICATION

- Arrange an audit visit
- Make sure staff are available and preparations made
- Audit is conducted
- Certification body presents audit report and determines whether the site can achieve certification or should enter the BRC Global Markets programme
 - Carry out corrective action

6 MAINTAIN

- Continue to meet requirements
- Arrange new audit before expiry
 - Continual development

REQUIREMENTS

1. SENIOR MANAGEMENT COMMITMENT AND CONTINUAL IMPROVEMENT

Commitment at a senior level is essential 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 quality, safety or integrity of their products.

3. FOOD SAFETY AND QUALITY MANAGEMENT SYSTEM

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

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 site security.

5. PRODUCT CONTROL

Establishing product controls such as allergen management, the preservation of provenance and product testing are important in the reliable delivery of safe products.

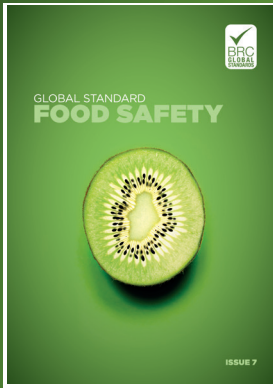
6. PROCESS CONTROL

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.

SUPPORT



Access the Standard, Interpretation Guideline, supporting publications and additional resources quickly and easily via our online subscription platform www.brcparticipate.com

Printed copies can be purchased from the BRC Bookshop, with the Standard available to download FREE of charge at 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. Courses include:

- Understanding the requirements
- How to implement
- HACCP training

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

CONTACT US

For more information, telephone the BRC Technical Services Helpline +44 (0)20 7854 8921 or email enquiries@brcglobalstandards.com

To learn more about the BRC Global Standards certification programme please visit

WWW.BRCGLOBALSTANDARDS.COM

To learn more about the BRC Global Standards online subscription service please visit

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