

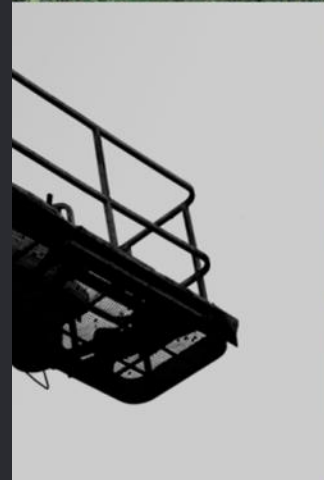
BRCGS

Webinar

Supplier approval & ongoing monitoring

Wednesday 28th October 2026

brcgs.com



Agenda

1. 01 Introduction
2. 02 Risk-rating suppliers
3. 03 Effective performance metrics
4. 04 Action for supplier fails
5. 05 Q & A

Session objectives

Supplier Assurance is a Control, Not a Filing System

01 Approve on Evidence

Approve suppliers on verified, risk-based data rather than simple administrative checks.

02 Monitor What Matters

Track leading indicators to detect quality drift before non-conformances occur.

03 Act Before Consumer Risk

Proactive containment, escalation, and CAPA to safeguard finished product safety.

Introducing speakers

BRCGS



AMANDA EVANS-LARA
Senior Business Enablement
Manager - ANZSEA

DQS



MARGARET BALFOUR
Food Safety Auditor

About DQS Services and Solutions



○ Approval is not
permanent permission
to buy

What BRCGS Expects: An Effective, Risk-Based System

BRCGS Issue 9 (Clause 3.5)

- Understand & manage risks to safety, authenticity, legality, and quality.
- Maintain documented approval and ongoing monitoring procedures.
- Keep current evidence and an accessible approved supplier list.
- Extend controls to services and outsourced processing.

The Closed Control Loop Architecture

1

1. Understand Risk

Assess inherent material hazards & supplier capability

2

2. Select Approval Route

Choose evidence proportionate to calculated risk

3

3. Control Purchasing & Receipt

Prevent unapproved supply & verify incoming lots

4

4. Monitor Performance

Track metrics to ensure evidence remains valid

5

5. Act & Learn

Adjust risk score, testing plans, or approval status

Do Not Confuse Material Risk with Supplier Risk

Material or Service Risk

Inherent hazards & product vulnerability

- **Allergens, Pathogens, Chemicals**

Microbiological sensitivity, foreign body exposure, toxicological risks.

- **Fraud & Authenticity Exposure**

Economic adulteration, origin vulnerabilities, legal compliance significance.

- **Intended Use & Downstream Process**

Post-kill-step addition vs. validated lethality in-house manufacturing.

Supplier-Control Risk

Capability & reliability of the supply source

- **Certification & Audit Scope**

Valid GFSI certification scope, audit findings, technical capability.

- **Performance History & Control**

Complaint history, CAPA responsiveness, change notification discipline.

- **Supply-Chain Transparency**

Direct manufacturer vs. complex agent/broker/wholesaler chains.

Build a Risk Rating That Changes the Controls

Scoring Factors (Rated 1–3)

- Hazard Severity & Likelihood (Micro, chemical, physical)
- Allergen & Pathogen Exposure (Post-kill step exposure)
- Authenticity / Fraud Vulnerability (High-value commodities)
- Supply-Chain Complexity (Origin & intermediary risk)
- Supplier Assurance Strength (Certification scope & audits)
- Performance History & Change Maturity (CAPA track record)

Predetermined Control Bands

LOW RISK

Verified information & annual review

MEDIUM RISK

GFSI certification / satisfactory audit + testing

HIGH RISK

Site audit, full report review & high-frequency verification

CRITICAL

Contingency planning, dual sourcing & executive oversight

Match the Approval Method to the Risk Level

Approval Evidence	Best Use Case	Key Verification Required
BRCGS / GFSI Certification	Appropriate scope and credible certification body / scheme.	Verify site address, validity dates, audit grade & exact product scope.
Supplier On-Site Audit	Higher-risk materials, certification gaps, or performance concerns.	Assess auditor competence, full scope, critical findings & CAPA closure.
Supplier Questionnaire	Low-risk suppliers with documented, risk-based justification.	Competent technical review, challenge inconsistencies & periodic reissue.
Contract / Specification	Limited low-risk non-food categories where justified.	Verify legal compliance, specifications & documented trading history.

Make Approval Operational Across the Workflow

Single Source of Truth

Centralised, active approved supplier list accessible across teams. Static spreadsheets fail audits.

Approved Manufacturing Sites

Approve exact legal entity & production site, not just broker or invoice address.

Product & Scope Linking

Prevent scope creep — approval for dry ingredients does not approve allergenic nut pastes.

Operational Visibility

Status, restrictions & document expiry dates visible directly to Purchasing & Goods-In.

Monitor Both Leading and Lagging Indicators

Control Indicators (Leading)

Warns of control drift before failures happen

- Certificate & document currency / expiry alerts
- COA accuracy, completeness & test correlation
- CAPA response time & root-cause quality
- Unnotified process, site, or origin changes

Outcome Indicators (Lagging)

Measures failure after they occur

- Rejected deliveries & non-conformances
- Customer complaints linked to supplied material
- Out-of-specification micro/chemical lab results
- Delivery/service failures impacting product safety

Turn Performance Data into an Actionable Scorecard

Example Scorecard Weighting Structure

40% — Food Safety, Legality & Authenticity

25% — Quality & Specification Conformity

15% — CAPA & Technical Responsiveness

10% — Documentation & Change Control

10% — Delivery / Service Performance

Critical Override Rules

Decision rules MUST override total scores!

A supplier cannot 'average out' a critical safety failure with good delivery scores.

⚡ Immediate Escalation: Confirmed undeclared allergen

⚡ Immediate Escalation: Pathogen detection in raw material

⚡ Immediate Escalation: Unapproved origin / factory change

⚡ Immediate Escalation: Loss of GFSI certification status

Set Review Frequency by Risk — and Add Event Triggers

Scheduled Periodic Reviews

- **High Risk Suppliers**

Frequent, structured technical oversight (Monthly / Quarterly).

- **Medium Risk Suppliers**

Defined periodic technical review (Semi-Annual / Annual).

- **Low Risk Suppliers**

Proportionate, lightweight annual status check.

Immediate Event Triggers

- ⚡ **Recall, Alert, or Non-Conformance**

Immediate review following market withdrawal or critical defect.

- ⚡ **Certification Status Change**

Suspension, expiry, or grade drop of supplier GFSI status.

- ⚡ **Site, Origin, or Process Change**

Unnotified operational shifts or raw material sourcing changes.

- ⚡ **Adverse Quality Trend or Late CAPA**

Repeated minor non-conformances or overdue corrective actions.

When a Supplier Fails: Contain, Assess, Correct & Verify

01

1. Contain Material & Product

Quarantine stock immediately; stop usage; trace WIP & finished goods; evaluate recall/withdrawal obligations.

02

2. Assess Safety & Legal Risk

Classify severity (safety, legality, authenticity, quality). Do not rely solely on supplier assurances.

03

3. Notify & Investigate

Issue clear problem statement & evidence; require root-cause investigation within defined response times.

04

4. Correct & Root Cause

Reject superficial 'retraining' answers; address underlying system, procedure, or specification flaws.

05

5. Verify Effectiveness

Require objective proof (revised SOPs, lab tests, site audit) before restoring normal approval status.

Escalate Proportionately: Probation, Suspension, or Removal

Status Tier	Typical Trigger Situation	Mandatory Controls & Action
PROBATION	Adverse defect trend, repeated doc failure, or correctable non-conformance.	Formal improvement plan, increased testing, tighter review & defined exit date.
SUSPENDED	Serious food safety event, unapproved change, or confidence temporarily lost.	Stop purchasing/using immediately; block PO system; formal reinstatement criteria.
REMOVED / DELISTED	Unacceptable risk, repeated failure, lack of integrity, or falsified records.	Delist supplier permanently; activate qualified alternative source.

Three Actions to Take Tomorrow

1. Separate Risk Dimensions

Audit your current supplier list. Ensure material hazard is separated from supplier confidence scoring.

2. Add Leading Indicators

Add at least one leading indicator (e.g. COA correlation, CAPA velocity) & automatic override rules.

3. Test a Failure Scenario

Tabletop test one supplier failure from initial containment through communication to reinstatement.



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Save the date

Our next webinar

Wednesday 18th November 2026

12pm – 1pm

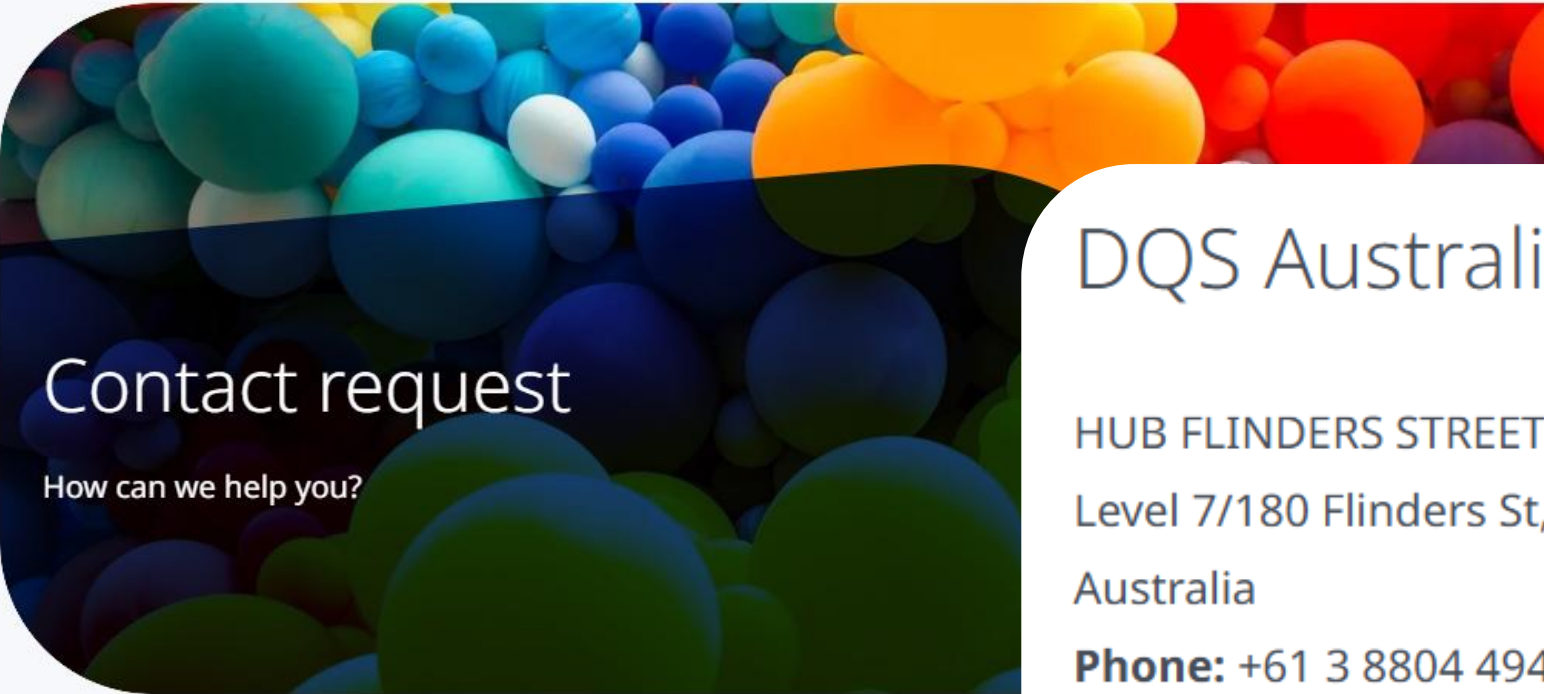
Risk Assessments that Auditors Expect

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Our Standards

- Agents and Brokers
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- Ethical Trade and Responsible Sourcing
- Food Safety
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- Packaging Materials
- Plan-Based Certification
- Retail
- START Food Safety
- Storage and Distribution

Digital Solutions

- Directory Pro
- Food Safety Culture Excellence

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