A. BRC Global Standard: Issue 9

1. What is BRC Global Standard Food Safety Issue 9

The BRCGS Global Food Safety Standard has set the benchmark for nearly 25 years. Adopted by over 22,000 sites in more than 130 countries, the standard is accepted by 70% of the top 10 global retailers, 60% of the top 10 quick-service restaurants, and 50% of the top 25 manufacturers.

Now in its <u>9th edition</u>, the standard has constantly evolved to protect the consumer. It was the first standard to be <u>GFSI benchmarked</u>, as well as introduce food safety culture requirements, define food fraud, and reduce audit burden through additional modules.

Developed with input from industry, it provides a framework to manage product safety, integrity, legality and quality, and the operational controls for these criteria in the food and food ingredient manufacturing, processing and packing industry.

2. What Benefits will the standard bring to business.

The Food Safety standard is the leading Global Food Safety Initiative (GFSI) scheme, and the most widely accepted by specifiers, brands and retailers.

<u>Independent research</u>, carried out by the University of Birkbeck, demonstrates that organizations operating to BRCGS standards improve food safety, operational efficiency, commercial growth, improved profitability and broad-based innovation.

3. Standard Applicable to

BRC Global Standards apply to: Food manufacturers, Traders and Intermediaries selling or facilitating trade in food or non-food or packaged products.

4. Where can I down load the standard copy

You can visit www.brcgs.com and purchase a copy of the standard.

B Steps involved in obtaining BRC Certification:

1. Standard Copy

(Procure/ Download a copy of the Standard from BRC website)

2. Gap Analysis

Conduct a gap analysis to identify areas where your organization needs to improve to meet the requirements of the standard with reference to existing documentation & records

3. Training

Train employees on the requirements of the standard and ensure that they understand their roles and responsibilities in establishing and maintaining food safety.

4. BRC Documentation

Develop a food safety management system documentation like a Quality/ Food Safety Manual, Procedures, and Work Instructions, Record templates in compliance with its operations, and a food safety management system that meets the requirements of the BRC standard.

5. Internal Audit

Conduct an internal audit by qualified internal auditors to ensure that your food safety management system meets the requirements of the BRC standard and is being effectively implemented

6. Non conformances

Correct any non-conformances identified during the internal audit and take corrective actions to prevent their recurrence.



Submit the application form to a certification body that is accredited to issue BRC certification after all non-conformances are closed.

8. Certification body

The certification body will conduct external audit to assess your organization's compliance with BRC. No of man-days for the audit and fees for certification depends on the number of employees, its processes, unit locations, etc

9. Certificate

On the closure of all non-conformances, if any are raised during the audit, a certificate will be issued which will be valid for defined period employees, its processes, unit locations, etc

10. Maintain certification

To maintain your BRC certification, you will need to undergo periodic surveillance audits to ensure you continue to meet the requirements of the standard. Normally once in a year

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