1. **BRC Global Standard : Issue 9**
2. **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 [9th edition](https://www.brcgs.com/product/global-standard-food-safety-(issue-9)/p-12187/), the standard has constantly evolved to protect the consumer. It was the first standard to be [GFSI benchmarked](https://mygfsi.com/how-to-implement/recognition/), 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.

1. **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.

[Independent research](https://www.researchgate.net/publication/355710552_THE_ECONOMIC_IMPACT_FOR_MANUFACTURING_SITES_OPERATING_TO_BRCGS_CERTIFICATION), 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.

1. **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.

1. **Where can I down load the standard copy**

You can visit [www.brcgs.com](http://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)

1. **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.

**7. Select a Certification body**

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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