



Concerned about food safety, food storage and distribution? BRC Global Standards can help you

British Retail Consortium (BRC), a UK trade organization that represents the interests of UK retailers, has developed a leading safety and quality certification programme that assists retailers and manufacturers by meeting their supplier and legal obligations.



BRC Global Standards guarantee the standardization of quality, safety and operational criteria worldwide and provides additional reassurance that is demanded by retailers and ultimately the end user. BRC Global Standards are often a fundamental requirement of leading retailers.

BSI is a recognized and accredited body that actively delivers audits globally.

Certification is recognized globally and provides tangible benefits including:

- Improved compliance – meet legal requirements and best practice standards
- Competitive advantage – become the supplier of choice and win new business with independently endorsed credentials
- Improved stakeholder confidence – provides proof that your production processes are safe
- Brand protection – by mitigating risks and threats
- Improved performance – by reducing costs and improving efficiency through continual improvement

BRC Global Standard for Food Safety

BRC Global Standard for Food Safety Issue 6 is for any food supplier, regardless of product or country of origin who wishes to achieve a certification for a Global Food Safety Initiative (GFSI) benchmarked standard. This standard is globally accepted and is suitable for food manufacturer processors, who must incorporate the following areas into their management systems:

- Adoption and implementation of HACCP
- Documented and effective quality management system
- Control of factory environment standards, products, processes and personnel

BRC Global Standard for Storage and Distribution

BRC Global Standards for Storage and Distribution provides a common basis for the evaluation of companies' storage and distribution activities. Third party assessment of the storage and distribution supply chain has become widely accepted and has been adopted by key stakeholders globally.

Our service solution for food safety includes certification, training, assessment and supply chain software. Providing you and your customers with reassurance and enabling you to manage risk more effectively.

Our solutions



Our training solutions

We offer a range of training courses from basic food handling, good manufacturing practices (GMP), Food Safety Management Systems and auditing to help you address food safety, quality and sustainability within your organization. Our training solutions include:

- Basic Food Handling
- Basic Food Hygiene
- Good Manufacturing Practice
- HACCP Plan and Implementation
- Food Safety Management Systems Requirements
- Food Safety Management Systems Implementation
- Food Safety Management Systems Internal Auditor
- Food Safety Management Systems Lead Auditor

BRC Global Standards

BRC Global Standards have the following specifics:

- Quality and food safety aspects
- Site sampling not available
- Site specific annual certificates
- No Stage 1 required. Companies can go straight to certification
- Annual certification audits, no surveillance or maintenance audits required
- C Grade audit outcomes require recertification in 6 months
- BRC standards have prescriptive requirements

Your journey with BSI



Why BSI?

We are a leading provider of BRC certification in Australia and the USA helping leading brands such as Coles Group Limited, Costco, ALDI and Wal-Mart.

We're highly credentialed and experienced in the food industry having developed many of the world's leading standards including ISO 9001 - Quality Management, ISO/IEC 27001 - Information Security as well as PAS 220 – Food Safety for Food Manufacturing, PAS 223 – Design Requirements for Food Safety in Manufacturing and Provision of Food Packaging and PAS 7000 – Supply Chain Management.

Our standards developers, assessors and tutors include some of the world's leading food safety professionals who can assist your business. We bring together experts and innovators to tackle the ever-changing issues facing the whole supply chain in the agri-food sector. We've also led a number of key initiatives including being a member of the FSSC 22000 Board of Stakeholders.

With over 2,800 food and agri-food standards in our portfolio, we are well positioned to support the industry and the challenges faced by the supply chain including food safety, food security, sustainability, land usage, energy, water and corporate social responsibility issues.

As a Royal Charter company, with 65 offices worldwide, we have the global reach to help your organization, large or small. We help you make a difference not only to your business, but also to secure the safety and sustainability of food production for future generations and improve the well-being of everyone.

For more information on how we can help your business make excellence a habit visit: bsigroup.com



By Royal Charter