



Cranswick customer story

How BSOL helped support a compliance framework

bsi.

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A standards tool to support a compliance framework

[Cranswick plc](#) is a leading and innovative British supplier of premium, fresh and added-value food products, with annual revenues of approximately £1.4 billion. It began its journey in 1974 as a group of farmers, nurturing pigs and producing pig feed under the name Cranswick Mill. Subsequently the company grew and diversified into food production.

Today Cranswick is one of the largest food producers in Britain, supplying over 3,000 tons of fresh pork and poultry products to the UK grocery retailers on a daily basis. It is a FTSE 250 listed plc and recognised as one of the best British food companies. The company has invested over £125m in the last few years to ensure it continues to lead the industry.

Compliance is essential for the business, from satisfying the needs of the HSE to providing customer confidence. This includes ensuring the access to robust and up to date standards across all sites in the UK.

Cranswick's solution was to subscribe to BSOL (Standards Online) – the online standards library of over 97,000 British and internationally recognized standards. It's been over a year since the beginning of their journey with BSI. We asked Graeme Watson, Group Engineering Director at Cranswick Country Foods, to share his views on why they decided to choose us and what impact it had on the business.



Why did you decide to subscribe to BSOL?

I decided to subscribe to BSOL (Standards Online) in order that Cranswick may be legally compliant. We have committed to have the majority of our Engineers trained to carry out CE & POWER (Provision and Use of Work Equipment Regulations) assessments. This was something lacking within the food industry. It became more apparent when we carried out PDI's of the various equipment we were purchasing from around the world.

Around 80% of all equipment was not compliant. A significant element was down to the quoting of incorrect or out of date regulations within the Declaration of Conformity, so we clearly couldn't rely on the perceived experts to keep us safe and legal.

About the new ISO 22000: Food Safety Management Systems

It covers the entire food chain from primary production to consumer. The standard supports communication across the whole organization, and both upstream and downstream in the food chain to ensure hazards are identified and controlled effectively.

The 2018 revision introduces ISO's new high level structure, making it compatible with the other ISO management systems standards such as ISO 9001 and ISO 45001. In addition, the revised standard clarifies the Plan-Do-Check-Act cycle, adopts a different approach to understanding business/organizational risk and opportunities associated with the food chain sector. Also it improves the operational requirements structure which is also reconfigured as: Operational Planning and Control; Hazard Control and Control Plans; and Updating of Controls.

Cranswick needed to put in place a robust solution that not only satisfies the needs of the HSE and their insurers, but also allows us to have a visible process in place regarding standards access and management. BSOL was that solution.

From start to finish, the deal took 2 weeks to complete and BSOL was selected based on:

- Clarity of information
- Confidence that all users are working to the correct information
- Control and visibility of budgets
- Satisfying the needs of outside agencies/insurers/supply chain/customers
- A joined up approach ensuring that the business does not work as silos
- All departments in the business can access standards including QHSE/Manufacturing/RD/Cyber security
- Dedicated account management and user training included as part of the subscription

What did it help you achieve?

Knowing that we have the most up-to-date standards and technical advice through BSOL is the reassurance that I was looking for in order for my Engineers to carry out their jobs in a safe and legal manner. We're still on our journey, however there are some very tangible benefits:

- ✓ We buy the right kit
- ✓ If the kit is not compliant, it is put right before it is shipped, and at the suppliers expense
- ✓ We are less likely to have an accident with kit that is compliant

Cranswick's BSOL standards collection includes:



61 standards in their collection currently



10 simultaneous users



228 standards downloaded in 2017



21 users across **12** sites



Standards commonly used by **Cranswick**:

BS 5266-1	Emergency lighting. Code of practice for the emergency lighting of premises.
BS EN 349	Safety of machinery. Minimum gaps to avoid crushing of parts of the human body.
BS EN ISO 12100	Safety of machinery. General principles for design.
BS 5839-1	Fire detection and fire alarm systems for buildings.
BS EN 12355	Food processing machinery. Derinding-, skinning- and membrane removal machines. Safety and hygiene requirements.
BS EN 1672-2	Food processing machinery. Basic concepts. Hygiene requirements.
BS EN 60204-1	Safety of machinery. Electrical equipment of machines
BS EN ISO 13850	Safety of machinery. Emergency stop function. Principles for design.
BS EN ISO 14119	Safety of machinery. Interlocking devices associated with guards. Principles for design and selection
BS ISO 45001	Occupational health and safety management systems
BS EN 62208	Empty enclosures for low-voltage switchgear and controlgear assemblies

“**BSOL is the reassurance that I was looking for in order for my engineers to carry out their jobs in a safe and legal manner**”

What impact did standards have on your business over the last year?

The standards have quite a significant impact on our business. We spent circa £60m last year on new equipment. A good deal of which is not 100% compliant with CE standards. So to have not picked up on shortfalls within the standards claimed by the suppliers could have had a very negative impact.

If you didn't have access to BSOL what would you do?

There is a high risk associated with working to out of date standards, it can lead to failed audits and impact on workflow. If we didn't have access to BSOL, we would go back to using out of date standards or worse, relying on our suppliers to get it right. Neither is an acceptable situation.

Any advice to other companies?

If you want to remain up to date and compliant, then you must have up to date standards.



The vital role of standards in the food industry

All players in the food supply chain, be they farmers, manufacturers or retailers, can benefit from the guidelines and best practice contained in standards, which range from harvesting to product packaging. Standards help food producers meet regulatory requirements and give consumers peace in mind that comes with knowing the food they consume meets high standards for safety and quality.

The building blocks of a successful business in the food industry



BSOL (Standards Online) is an online database of standards that allows you to build a collection specific to your needs. Core business standards can be combined with industry specific standards to help you manage your supply chain, product quality, compliance and business risk with clear, best practice guidance.

For more information: bsigroup.com/bsol

