

# BRC Global Standard for Storage and Distribution



The BRC Global Standard for Food and Distribution covers all of the activities that can affect the safety, quality, and legality of food, packaging and consumer products during storage and distribution processes. This includes activities provided by contracted storage and distribution services.

The structure of this standard allows an organization to meet core risk-based requirements with the option to add on modules that address your specific business activities. There are eight core requirements for this standard:

- senior management commitment
- hazard and risk analysis
- quality management system
- site and building standards
- vehicle operating standards
- facility management
- good operating practices
- personnel

Voluntary modules such as product inspection, contract packing and quality control inspection may be added for a range of wholesale activities and contracted services.

## Who should use BRC storage and distribution standard?

The standard was created to support the needs of service providers for the storage and distribution of food and consumer goods. This includes organizations that:

- Warehouse packaged or specified bulk and loose foods and consumer goods
- Distribute and transport packaged or specified bulk and loose foods, and consumer goods
- Any combination of the two types businesses that fall within the scope of the standard

## Why choose the BRC food safety standard?

### Benefits

- Globally recognized and GFSI benchmarked
- Reduced audit burden (BRC certification is recognized by many retailers around the world, so a BRC-certified system may meet the needs of many of your customers)
- Reduced complaints and rejected products
- Increased customer confidence, opening new market opportunities
- Clearly defined risk-based requirements based on due diligence requirements



## Additional benefits

### Achievable

The BRC standard for food safety takes a common sense, risk-based approach, providing organizations with a clear path towards achieving certification. Over 25,000 sites in more than 130 different countries have risen to the challenge of industry best practice food safety certification.

### Supported by customers

Many retailers, food service companies and major food manufacturers around the world support the BRC Global Standard for Storage and Distribution as a core food safety standard and accept certification to this standard as a pre-requisite to their supplier approval process.

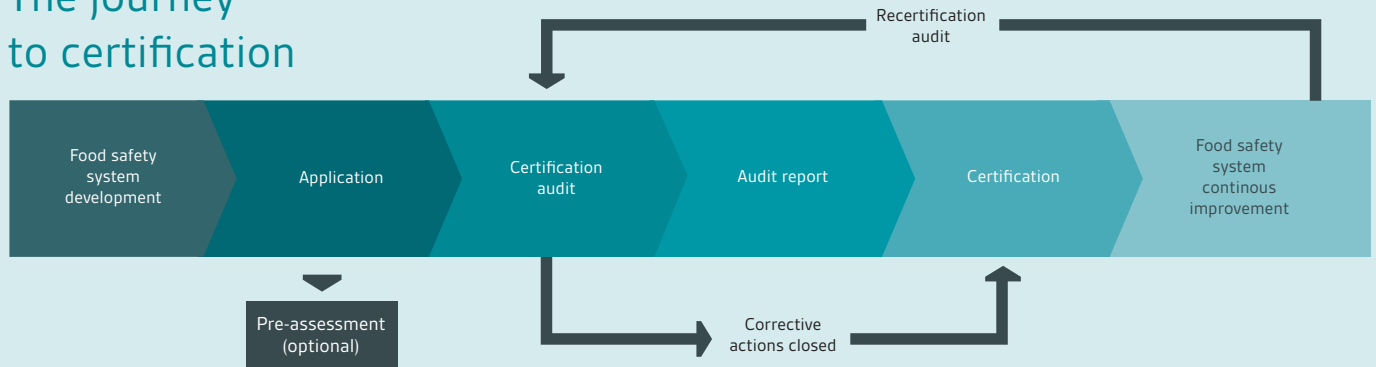
### Appropriate

Developed by industry experts, the standard incorporates quality management systems and internationally accepted best practices to ensure the safety and quality of products during storage and distribution. It also features multiple optional modules to support flexibility for your business.

### Cost effective

Industry recognized and accepted certification reduces the need and expense of duplicate audits. Audits are completed by local BRC-trained and approved auditors to enable an internationally accepted standard to be audited at local rates.

## The journey to certification




## Advance your food safety skills Training with BSI

Our training courses will help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Organizations involved in the food supply chain are responsible for sourcing and delivering safe food to the highest quality. From understanding the principles and application of HACCP or ISO 22000 Food Safety to implementing effective internal audit processes and managing food safety challenges like labelling and recalls, our expert trainers help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain a variety of food safety certifications as well as improve your understanding and management of industry issues like food labelling and recalls. Our courses are available in public locations or we can arrange to come to your site to deliver it in-house depending on the needs of your organization.



Browse our food safety training courses to find the right one for you at [bsigroup.com/en-nz](http://bsigroup.com/en-nz)

## Why BSI?

BSI believes the world should be supplied with food that has been produced to an industry recognized food safety standard. We offer a broad range of food safety certification and risk management services to help all organizations in the food supply chain achieve compliance and industry best practice to grow their business.

We're a leading food safety and certification provider with extensive auditing capacity and the capability to conduct integrated audits for a wide range of food safety standards across the entire food and beverage supply chain – including GFSI-recognized standards.

Our service solution for food safety includes certification, training, assessment and supply chain software, providing you and your customer's assurance and enabling you to manage risk more effectively.

Learn more at [bsigroup.com/en-nz](http://bsigroup.com/en-nz)  
Or talk to us about food safety management:  
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