

BRC Global Standard for Food Safety



Now in use around the world, the BRC Global Standard for Food Safety was developed by UK retailers and suppliers to consolidate a wide variety of food management standards to provide clear guidance and promote compliance for food businesses both large and small. Covering the basic activities that any organization would have in place for food production, this standard is built on nine key requirements including:

- Senior management commitment
- HACCP
- Food safety and quality management system
- Site standards
- Product control
- Process control
- Personnel
- High-risk, high-care and ambient high-care production risk zones
- Requirements for traded products

The current BRC Global Standard for Food Safety provides comprehensive, risk-based criteria addressing current and emerging global food safety issues. Key topics addressed include:

- food safety culture
- environmental monitoring
- food security and defence
- allergen management
- labelling and packing controls

Fundamental requirements and intent for food safety are supported by prescriptive requirements where necessary to demonstrate due diligence.

There are also voluntary modules you can elect to include for specific industry sectors or concerns including; Association of European Coeliac Societies (AOECS) module for Gluten Free Foods, Traded Goods, Management of Food Materials for Animal Feed, Meat Supply Chain Assurance and FSMA Preventative Controls Preparedness.

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 product recalls, 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 implementing industry best practice food safety certification making this an industry benchmark standard for food safety.

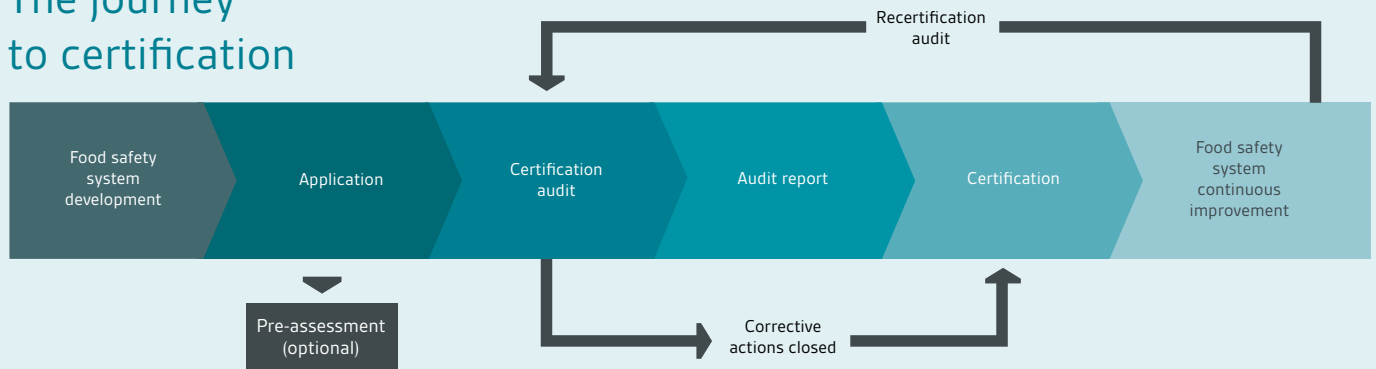
Supported by customers

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

Cost effective

Industry recognized and accepted certification reduces the need for 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 various BRC standards, 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

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 customers assurance and enabling you to manage risk more effectively.

Learn more at bsigroup.com/en-nz
Or talk to us about food safety management:
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