

BRC Global Standard for Food Safety, Issue 8

Little book of big changes

A high-level overview of the changes
between the BRC Global Standard for
Food Safety Issue 7 and 8



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Welcome to the BRC Food Safety
Standard Issue 8:

Little book of big changes

This handy guide is your quick reference to some of the key changes between the BRC Global Food Safety Standard Issue 7 and Issue 8, and also contains helpful definitions of terms.

If you're already familiar with Issue 7 many of these terms won't be new. This guide can also be used to support your supply chain.

If you're looking for further support, here's how you can get in touch:

Contact our team

Email: bsi.za@bsigroup.com

Tel: +27 (0)12 004 0270

Web: [bsigroup.com/en-ZA](https://www.bsigroup.com/en-ZA)

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The BRC Global Food Safety Standard

The BRC (commonly referred to as The British Retail Consortium) Global Standard for Food Safety is regarded as a benchmark for compliance to good practice in food industry standards; and is a GFSI (Global Food Safety Initiative) recognized Standard.

The BRC Global Food Safety Standard is the leading GFSI certification scheme in the UK, with many UK retailers preferring their tier one suppliers to hold a BRC Food Safety certificate.



! *All information in this guide is for information purposes only, and is based on the final draft of the BRC Global Standard for Food Safety, Issue 8.*

Key food industry definitions

Quick reference guide

It can sometimes feel like we're playing acronym bingo in the food industry. Here are a few common acronyms and terms with their definitions for your reference.

GFSI

Global Food Safety Initiative Recognized. A food safety certification programme is 'recognized' by GFSI when it meets internationally recognised food safety requirements, developed by a multi-stakeholder group, which are set out in the GFSI Benchmarking Requirements. GFSI is not a certification programme in itself, nor does it carry out any accreditation or certification activities.

FSMA

Food Safety Modernization Act. The US Food and Drug Administration's (FDA) Food Safety Modernization Act (FSMA) is the most exhaustive reform of food safety laws in the US in more than 70 years. The Act was signed into law by President Obama on 4 January, 2011. FSMA takes a preventative approach to food safety and has the primary aim of ensuring that the US food supply is safe.

HACCP

Hazard Analysis and Critical Control Points

TACCP

Threat Analysis and Critical Control Points

VACCP

Vulnerability Analysis and Critical Control Points

GMP

Good Manufacturing Practices

QMS

Quality Management System

Accredited

Certification bodies are accredited to perform audits



Certified

To be awarded certification, a company undergoes a physical onsite assessment/audit.

- **First-party audit**

Where a business conducts their own assessment of their work, usually referred to as an internal audit

- **Second-party audit**

An audit which is conducted by or on behalf of a customer against that customer's own specifications, requirements or standard

- **Third-party audit**

An audit which is conducted by an independent impartial body to a specific standard. Certification to the **BRC Food Safety standard is achieved via third-party audits**

Verified

Verification is usually awarded where a document based review (DBR) is conducted, but a physical onsite assessment (audit) is not. Verification is usually regarded as less prestigious and trustworthy than certification.

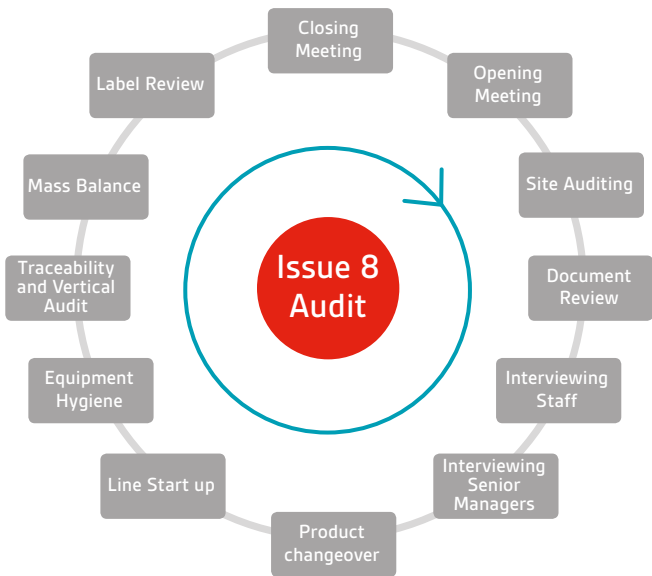
High-level changes, issue 7 to issue 8

Quick reference overview

Section	Focus	Focus of key changes by theme
1	Management revision and commitment	Product safety culture, food defence/ product security
2	HACCP	FSMA
3	Food safety QMS	Product safety culture, food defence/ product security, align/benchmark GFSI, live animals, labelling, cyber security
4	Site standards	Product safety culture, food defence/ product security, environmental monitoring
5	Product control	Pet food, labelling, product safety culture
6	Process control	Product safety culture, labelling
7	Personnel	No major changes in relation to objectives
8	High risk, high care, ambient high care	Complete new section - some new clauses, environmental monitoring, product safety culture
9	Traded goods	Product safety culture, food defence/ product security, GFSI benchmark, labelling

What to expect – a typical issue 8 audit

All audits differ from one to another, as each food manufacturing facility is unique in its operation. However, most audits will contain commonalities as displayed in the diagram below.



Food safety and quality culture

The BRC Food Safety Standard continues to put greater emphasis on management commitment to food safety culture. Issue 8 places clear obligations on the organization to develop a vertical food safety culture.

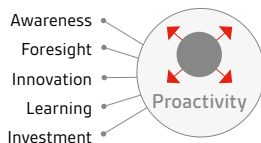
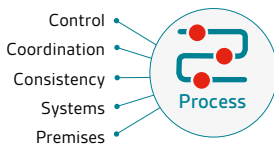


This requires senior management to create and implement a strategic plan that permits review and continual improvement, as well as encouraging employee communication and ownership from the bottom up. Best developed with the involvement of HR, procurement, IT and even marketing, action plans for all sections of a site that have an impact on product safety must be defined, time-lined and measured. Senior management is also responsible for reviewing how effective the activity was following implementation.

Food Safety Culture Excellence Assessment Module

The voluntary Food Safety Culture Module may assist food manufacturers in instilling a food safety culture throughout their business. The module works by sampling your workforce with food safety culture related questions, with the aim of gaining a fair sample to assess how embedded food safety is within your organizational culture. The results are then scored and presented to your organization to action and improve on.

This can help you to prioritize training budgets and also to demonstrate where your organization is excelling above industry average



Q: Are my module results shared publicly on the BRC Directory?

A: No, but you can add extra value to your customers, prospects and/or internal stakeholders by choosing to share results with these specific groups.



Environmental monitoring

Applying the 'prevention is the cure' theory to food safety, this expanded requirement will help food sector organizations identify potential contamination risks through monitoring programmes so that, potentially, a corrective action can be taken before product contamination happens. Across all production areas with open and ready-to-eat products, risk-based environmental programmes will be required for relevant pathogens or spoilage organisms.



Product security and food defence

To integrate food defence systems into factory protocols to protect the safety of raw materials and products from malicious actions, e.g. intentional contamination, a risk-based action plan is required to assess all stages of product during its time on site.

High risk, high care areas

Where a site produces products that require handling in high risk, high care and/or ambient high care production facilities, all the relevant requirements from sections 1 – 7 of the Standard must be fulfilled in addition to the requirements in section 8.

Language changes

Language changes between issue 7 and 8 allow the standard to be more applicable to global markets. Reducing the complexity of definitions gives the advantage of a greater transparency of meaning for international markets. Issue 8 now aligns more easily with international food legislation such as FSMA (Food Safety Modernization Act).

Change



References to Codex Alimentarius have been removed and replaced with simplified language such as 'food safety plan' and 'HACCP' (Hazard Analysis and Critical Control Points).



Codex Alimentarius

Quick reference guide

Clause	Codex Alimentarius
2.1 The HACCP food safety team	Step 1
2.3 Describe the product	Step 2
2.4 Identify intended use	Step 3
2.5 Construct a process flow diagram	Step 4
2.6 Verify flow diagram	Step 5
2.7 List all potential hazards associated with each process step, conduct a hazard analysis and consider any measures to control identified hazards	Step 6, Principle 1
2.8 Determine the critical control points (CCPs)	Step 2, Principle 2
2.9 Establish critical limits for each CCP	Step 8, Principle 3
2.10 Establish a monitoring system for each CCP	Step 9, Principle 4
2.11 Establish a corrective action plan	Step 10, Principle 5
2.12 Establish verification procedures	Step 11, Principle 6
2.13 HACCP documentation and record keeping	Step 12, Principle 7

Food supply chain

Horizon scanning

SCREEN's unique, proprietary supply chain risk data and analysis helps you to proactively identify and understand global risks throughout your entire supply chain. SCREEN assesses supply chain security, corporate social responsibility, business continuity and food safety. SCREEN is used globally by importers, manufacturers, associations and governments to quantify the risk of supply chain incidents in over 200 countries.



Supplier Compliance Manager (SCM)

SCM is the only tool you need to communicate with business partners to track completion of security risk assessments, review compliance and risk status and report on your organization's overall compliance. SCM's automated features allow you to proactively identify, analyse and track compliance and risk through self-assessments as well as internal and external audits. SCM's dashboards provide you with a



macro and micro view of your corporate and supplier risk and compliance levels, review KPI's, Risk Indexing (RI) and compliance metrics.



HACCP & GMP

Add extra value to your BRC Food Safety certification with the HACCP & GMP Assurance Mark.



In a world where standing out on the shelf is becoming increasingly difficult, we're helping food manufacturers to differentiate their business with the BSI HACCP & GMP Assurance Mark.



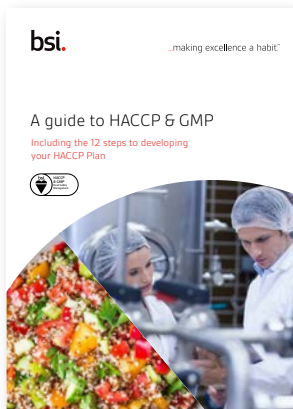
The assurance mark is achieved upon successful certification to the BSI HACCP & GMP Standard – which can be bolted onto your BRC Food Safety or FSSC 22000 audit.

The HACCP & GMP Assurance Mark can be used on:

- Secondary product packaging
- Your vehicles
- Social media
- Annual reports
- Websites

And more (see full details in our HACCP & GMP guide)

To see our free 12-step guide to developing your HACCP plan, visit: bsigroup.com/en-ZA/HACCP



Cybersecurity

Ransomware attacks happen every **40 seconds** (expected to rise to every 14 seconds by 2019*)



Cybersecurity features in section 3.11, where Issue 8 positions a cyber-failure or attack alongside fire, flood or sabotage. Any site audited against the BRC standard is expected to be able to effectively manage a product recall or withdrawal resulting from a cyber-attack or failure.



Looking to mitigate your cyber risk? For many food sector and non-food sector organizations implementing an information security management system such as ISO/IEC 27001 is essential to securing your business.

Take note of

Amongst many changes, the following have attracted attention...

Outsourced Processing and Packing

Brought into scope to **avoid scope confusion** and **minimize risks to product safety and security**.

Clause 3.5.3.1		
Type	Addition	A documented procedure for the approval and monitoring of suppliers of services including offsite packing services

NEW

Pet Food

Brought into scope to **maintain pet food within BRC Food Safety standard and meet GFSI benchmark requirements**.

This sits under Product Design and Development (clause 5.1) to ensure that products are appropriate for the species, whilst ensuring medicinal inclusions are correctly managed, dosed and labelled.

Traded Goods Module (AVM 8)

The traded goods additional voluntary module (AVM) has been included within the standard, Section 9. The module is a voluntary 'opt-in' module, extending Good Manufacturing Practice (GMP) to include traded goods within the scope of an accredited standard. The main change is that non-conformities picked up in Section 9 now affect the site's certification grade, where the AVM previously did not.

Next steps



BSI BRC Auditor Kate Adams, advises these next steps to make your transition from Issue 7 to Issue 8 as smooth as possible:

- 1** Book onto a free BSI transition webinar - they highlight the key changes, giving you the heads up on where to look for the changes that may effect your business, and are a great introduction before you dive into reading the new standard. Check out bsigroup.com/en-ZA for agendas and timings.
- 2** Get your hands on a copy of the standard and read it through. The changes become more manageable when you understand them. Standards can be downloaded for free from the BRC website if you only need a digital copy.
- 3** Once you've familiarized yourself with the standard, book onto a transition training course for a deeper dive into clause by clause changes, and make sure that you haven't missed anything. This is a great opportunity to talk to other businesses transitioning and share opinions and tips too.
- 4** Book your audit date far enough in advance so you have enough time to implement any changes necessary to attain the best grade possible.

Training and webinars

BSI offer a wide variety of training courses and free webinars to help food industry businesses to stay at the top of their game. Growth in the food sector comes from upskilling and empowering people to perform at their best; whether that's from learning the principles of HACCP to manage food safety risk or becoming a black belt in Lean Six Sigma to drive operational efficiencies.



Our tutors have over **8,000** years training experience



We have over **600** tutors worldwide



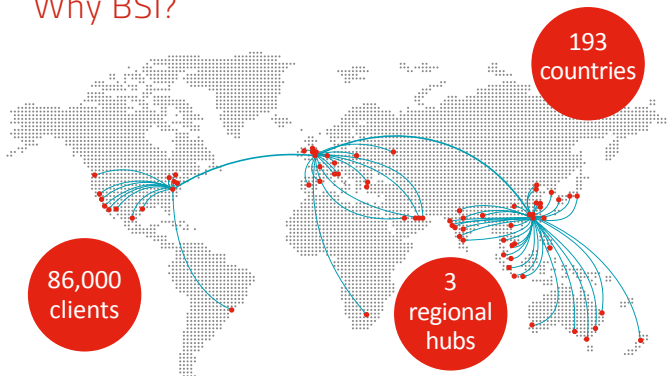
Our tutors are rated **8.9/10***

BSI training customer feedback

“Excellent course, all of my objectives were fulfilled. It has filled the gaps in my knowledge for implementing a QMS.” **Denise Hoarty, Unilever**

* Based on 2017 BSI delegate survey response data

Why BSI?



- We've shaped some of the world's most adopted standards including ISO 9001, ISO 14001 and BS OHSAS 18001
- We have over **100 years'** experience spanning almost every sector
- Global specialization focusing on standards, training, certification and business improvement software
- Our industry-expert assessors are constantly trained on new standards and processes
- Combined, our tutors have **250 years'** of experience working with management systems



We believe the world should be supplied quality food that is safe, sustainable and socially responsible.

We're a leading food safety certification provider with extensive auditing for a wide range of food safety and business standards across the entire food and beverage supply chain – including Global Food Safety Initiative (GFSI) recognized standards.

Our food sector services include certification, training, assessment and supply chain solutions. Combined, they can help assure your customers and make your organization more resilient by enabling you to manage the risks and opportunities associated with your products, processes, people and respective supply chains.

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, business risk and corporate social responsibility issues.

Food Sector Contacts

Don't want to navigate the switchboard?

You can email us directly about BRC training, certification, free webinars or anything else relating to your food business

Talk to us on: **+27 (0)12 004 0270**

email: **bsi.za@bsigroup.com**

or visit: **bsigroup.com/en-ZA**

Notes

Our food sector services



BSI HACCP and GMP

Safe and legal food operations



Food Safety

BRC Standard



ISO 22000

Food Safety Management Systems



Storage and Distribution

BRC Standard



FSSC 22000

Food Safety System



Packaging and Packaging Materials

BRC Standard



ISO 50001

Energy Management Systems



Agents and Brokers

BRC Standard



ISO/IEC 27001

Information Security Management



PAS 96

Food and Drink Defence



ISO 45001

Occupational Health & Safety Management



SMETA

Sedex Members Ethical Trade Unit



ISO 14001

Environmental Management Systems



GFCP

Gluten-Free Certification Program



ISO 9001

Quality Management Systems



RSPO

RSPO for Sustainable Palm Oil



ISO 22301

Business Continuity Management Systems



Global G.A.P

Good Agricultural Practices

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