

BRC

BRC GLOBAL STANDARDS

THE WORLDWIDE STANDARDS OF CHOICE



Six great reasons to choose BRC Certification

1 CONFIDENCE

Developed by food businesses and driven by the food industry, BRC Global Standards are a global brand that helps build confidence in the food safety industry. Rigorous and detailed, yet easy to follow and understand, BRC Global Standards are tried and trusted by leading global retailers to deliver effective supply chain management, legal compliance and value for money.

BRC Global Standards are widely recognised throughout the world, with over 12,000 certificated suppliers in 90 countries through a network of over 80 Accredited and BRC-recognised Certification Bodies.

The Global Standard for Food Safety-Issue 5 is the world's most widely recognised BRC Global Standard and forms part of a suite of product safety standards that cover Packaging & Packaging Materials, Consumer Products, Product Recall and Storage & Distribution enabling certification of the supply chain.

2 CREDIBILITY

Now celebrating its tenth anniversary, the BRC Global Standard for Food Safety was the first Standard in the world to be approved by the Global Food Safety Initiative (GSFI) benchmarking committee.

An established, highly experienced BRC Technical Services Team with many years' experience in the product safety industry provides support and leadership at the highest level. An expanding customer support function based at the BRC's headquarters provides rapid assistance with technical questions.

3 COLLABORATION AND CONTINUOUS IMPROVEMENT

Expert International Technical Committees are fully engaged to ensure the ongoing development of the Standards through a process of collaboration and continuous improvement.

The BRC is currently developing a web-based, fully interactive database of information about BRC certificated suppliers. The Global Standards Directory will offer immediate access to audit reports, audit data, management reporting and notification of remedial actions. The Global Standards Directory puts the BRC right at the heart of effective supply chain management.

4 CONSISTENCY

A global training infrastructure ensures that suppliers are well informed about how to implement the Standard, prepare for their audit and achieve certification. Over 100 BRC Approved Training Providers throughout the world offer BRC-accredited training courses in local languages.

A highly skilled and multi-lingual Training Team who provide in-house training at your location is cost effective in both time and money, and also very flexible. Tried and tested BRC learning content is combined with the client's own requirements to deliver tailored and customized training programs.

Detailed and standardized audit reports create global consistency in audit reporting.

The BRC Food Standard is currently available in ten languages with additional translations being developed to facilitate understanding and consistency throughout the world.

5 COMPETENCE

The BRC's Compliance Team is developing robust performance monitoring assessment tools to help ensure that certification bodies carry out BRC audits to the highest possible standard.

An established and transparent complaints procedure helps ensure that all customer referrals are investigated and vigorously followed up.

Rigorous requirements around the competence, qualifications and experience of auditors help ensure that audit standards are stringently maintained.

6 COST EFFECTIVE

The BRC's straight forward certification process ensures that there are no hidden costs or added costly hurdles for sites wanting certification. For sites that are properly prepared and confident in their safety management systems the only cost is that of the audit.



BRC Global Standard - Consumer Products (Issue 2)



Global Standard for Food Safety Issue 5



Global Standard for Packaging and Packaging Materials Issue 3



BRC Global Standard - Storage & Distribution (Issue 1)



BRC/FPC Guideline for Category 5 Fresh Produce



BRC Food Safety Interpretation Guideline



BRC Best Practice Guideline Product Recall

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INTRODUCTION TO THE BRC

The Global Standard for Food Safety was first developed in 1998 by UK retailers to enable their suppliers to be audited by third party Certification Bodies against a single consistent standard, reducing duplication of effort and enabling retailers to focus activities on areas of competitive advantage. Built on the principles of clear risk-based requirements, informative report format and auditor competence, the Standard has continued to develop and evolve with input from a wider base of international stakeholders including retailers, food service companies, food manufacturers and Certification Bodies.

The Standard is closely managed by the BRC who license the use of the Standard to Certification Bodies who must be both accredited by their national Accreditation Body and abide by strict BRC requirements for auditor competency, reporting and performance.

The Standard changed from an inspection to a certification standard in 2000 introducing increased responsibilities for the Certification Bodies in terms of the award of certificates and ensuring ongoing compliance to the Standard by certificated sites for the duration of the certificate.

GLOBAL FOOD SAFETY INITIATIVE (GFSI)

The BRC Global Standard for Food Safety was the first standard to be approved by the GFSI as part of their process for mutual recognition of food safety standards and continues to be the most widely used of the GFSI standards with over 14,000 certificated sites worldwide.

THE BRC GLOBAL STANDARD FOR FOOD SAFETY

- Designed to help ensure manufacturers are achieving high levels of food safety and product quality management and meeting all legal food safety requirements.
- Based on HACCP principles and supported by the need for documented quality management systems. The Standard includes detailed and prescriptive requirements covering the factory environment, hygiene/sanitation, foreign body and process controls, training and control of personnel.
- Requirements which are considered to be crucial to the establishment and operation of an effective food quality and safety system are highlighted as "Fundamental" and given special emphasis.

THE FOOD STANDARD HAS BEEN FULLY REVISED AND REISSUED IN JANUARY 2008 TO INCORPORATE THE LATEST DEVELOPMENTS IN FOOD SAFETY.

The new Standard places greater emphasis on management commitment and review to promote sustainable standards. Emerging issues such as allergen management and security are covered in detail.

Emphasis on management of product identity ensures that where raw materials are used with specific claims, e.g. 'Farm Assurance', 'origin' or 'Organic', there are systems to maintain product identity.

Certificates are only issued when all non-conformities identified during an audit are proven to have been effectively resolved – providing confidence to users of that manufacturer.

Certificates are graded A to C allowing differentiation between the better and least prepared manufacturers.

Audit frequency is linked to performance with sites awarded a Grade A or B receiving annual audits and Grade C six monthly audits.

A new voluntary unannounced audit program introduced with issue 5 enables the best suppliers to demonstrate the robust nature of their food safety systems.

Audit reports include:

- Site summary providing all key audit information and company profile.
- Non-conformance report including comment on action taken and evidence provided to resolve the non-conformity.
- Detailed report providing bullet point commentary on how each requirement has been addressed by the site.

RIGOROUS AND EXHAUSTIVE MANAGEMENT OF STANDARDS

Certification Bodies using the schemes must be contracted with the BRC and Accredited to ISO Guide 65 (EN 45011).

Certification Body requirements documents lay out the detailed requirements which must be met by all Certification Bodies auditing to the BRC Global Standards.

All auditors must meet stringent competency, qualification and experience requirements and successfully complete Standard-specific training courses before acceptance by the BRC.

All auditors must be registered with the BRC and reports will only be accepted from registered auditors.

All audit reports and certificates must be submitted to the BRC and will be sampled to ensure quality and consistency.

A referral process enables any issues about audit standards to be identified, reported and thoroughly investigated.

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KEY FEATURES OF BRC CERTIFICATION

A SINGLE LEVEL OF CERTIFICATION

The BRC Global Standards scheme operates at a single level of certification for quality and safety and provides clarity for producers and customers. When first introduced, the BRC Scheme operated at "Foundation" and "Higher Level" to accommodate producers at different levels of quality and safety standards. Feedback suggested that this created confusion and varied interpretation among producers and certification bodies and the principle was difficult to explain to potential customers. The current single level of certification reduces this confusion and provides greater clarity for producers and their customers.

A SINGLE ANNUAL AUDIT

Based upon performance, the BRC Global Standards scheme generally requires a single annual audit. An additional 6 monthly audit is only required if the non-conformities at an audit exceed a certain level. This provides an incentive for producers to conduct an effective pre-assessment and have the standards in place to enable them to perform well at audit, freeing resources to manage the business more effectively.

FOCUS ON MANAGEMENT COMMITMENT AND HACCP

The BRC Standard places a heavy emphasis on Management Commitment and a detailed approach to HACCP as the cornerstones of an effective Product Quality and Safety Management System. Feedback from BRC's international network of food experts and discussions with CEOs of BRC Certificated companies consistently identify these as the major components in a well managed quality and safety-focused company.

DETAILED REQUIREMENTS AID CONSISTENT INTERPRETATION

The "Requirements" in the BRC Global Standard are documented to a high level of detail. This is designed to promote consistent interpretation of the Standard by auditors and implementation by producers, thereby enhancing confidence in the certification process.

FUNDAMENTAL REQUIREMENTS DRIVE SUSTAINABLE STANDARDS

The BRC Global Standard identifies 10 Fundamental Requirements that are crucial to a sustainable Quality and Safety Management System; they help ensure the necessary practices are in place to help maintain standards of operation between audits.

ISSUE 5 INCORPORATES THE LATEST THINKING IN FOOD QUALITY AND SAFETY

Based on feedback from the international community, Issue 5 of the BRC Global Standard for Food Safety contains enhanced sections on issues of interest and concern to producers and their customers such as Allergen Management, Site Security, and Foreign Body Management. The Standard has also incorporated sections on Product Design and Customer Focus to help ensure safety is built into the New Product Development process and that the food safety and quality system is constantly reviewed in line with customer needs.

A FRAMEWORK FOR GLOBAL SUPPLY CHAINS

The BRC operates a Global Network of over 80 Certification Bodies operating in 90 countries. The availability of the Standard in 10 languages assists food businesses to implement the Standard throughout their global production facilities and relevant international supply chains.

UNANNOUNCED AUDITS

Audits of producers against the BRC Global Standard are normally announced – in that a date for the audit is agreed in advance between the Certification Body and the producer. For the first time, Issue 5 of the BRC Global Standard for Food Safety provides the option for those producers who are sufficiently confident in their food quality and safety systems to elect for unannounced audits in agreement with their appointed Certification Body. This is entirely at the request of the producer but would not normally be undertaken until the producer has a good track record of performance with announced pre-arranged audits.

Further information on the BRC

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INFRASTRUCTURE

To discuss a pre-assessment, book an audit or to discuss your certification requirements simply call one of the BRC-registered Certification Bodies operating in North America.

AIB International

Kansas, USA
Betsy Blair/Shannon Hughston
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TRAINING INFRASTRUCTURE

BRC In-House Tailored and Customized Learning Solutions

The BRC has in-depth experience of working in close collaboration with leading industry experts to develop training solutions based on the globally recognised BRC Global Standards and Guidelines. Tried and tested learning content combined with the client's own requirements deliver first class tailored and customized training programmes. In-house training at your location is not only cost effective in both time and money, it is also very flexible.

How the Approved Training Provider Scheme works (ATP)

The BRC Approved Training Provider Scheme was created to develop a directory of internationally recognised individuals who deliver BRC training courses around the world. ATP applicants are initially screened and have to attend a two day 'Train the Trainer' course. The individual's skills, experience and teaching ability are evaluated and all applicants are expected to have a minimum of 5 years auditing experience. When these criteria have been met, a simple registration process is completed and successful applicants are issued with a certificate. A Code of Conduct must also be completed.

Successful individuals are licensed on an annual basis and their contact information is added to the ATP website. They enjoy the full backing of the BRC. They are provided with all the necessary training materials to carry out BRC courses. In addition, individuals will be able to use the prestigious ATP Logo on all their communication materials.

About Approved Training Establishments (ATE)

The Approved Training Establishment (ATE) is a corporate body, usually a Certification Body or Training Company, and takes full responsibility for the qualifications, experience and teaching skills of individual tutors. Training establishments wishing to be entered on to the register must complete an ATP application and to remain on the register must submit an annual application and provide individual tutor CVs to ensure that basic minimum standards of training are established and maintained. A Code of Conduct must also be completed. **Please visit www.brcatp.com for further information.**

To learn more about In-House training and the ATP and ATE schemes please contact John Kukoly, Senior Technical Marketing Consultant on 905-892-9469 or email john.kukoly@brc.org.uk

PUBLICATIONS

To order your copies of the BRC Global Standards simply log on to www.brcbookshop.com.

Remember to use your supplier discount code (available from retailers in the USA and Canada specifying the BRC Global Standard) to purchase the Standard at GB£27 (approximately US\$54, you will be charged at the current UK Sterling/US Dollar exchange rate), this represents a 70% discount off the usual price of the Standard.

The BRC also publishes a series of Guidelines to promote best practice and help all suppliers to meet the requirements of the Standards.

Titles include:

- Product Recall Guidelines
- Internal Audit
- Foreign Body Detection
- Pest Control
- Traceability
- Complaint Handling
- Fresh Produce Guidelines

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