# BRCGS

## British Retail Consortium
## Global Standard





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BRCGS is one of several GFSI (Global Food Safety Initiative) benchmarked standards. Certification to any of these GFSI recognized standards provides purchasers of foods of the applicable services, assurance the food has been produced, prepared and handled to the globally accepted standards.

The BRCGS family of standards covers certain types of businesses, including food production, packaging manufacturing, food storage and distribution businesses, food warehouses and packagers, agents and brokers of food and food ingredients.

The BRCGS standard is managed by the British Retail Consortium Standards Group (BRCSG) which was formed in 2002 when the British Retailers' Association and the Retail Consortium merged.

***BRCGS certification is relevant to any food processing or packing operation in which food is handled, processed, packed, stored or distributed, including:***

- Processed foods, both own brand and customer-branded
- Raw materials or ingredients for use by food service companies, catering companies, and/or food manufacturers
- Primary products such as fruit and vegetables
- Canneries
- Pet foods for domestic animals
- Packhouses
- Food Processing
- Slaughterhouses
- Handlers of high-risk ready-to-eat products

***Benefits of the Standard:***

- Is internationally recognized and GFSI-benchmarked. It provides a report and certification that can be accepted by customers in place of their own audits, thus reducing time and cost
- Provides a single standard and protocol that governs an accredited audit by third-party certification bodies, allowing a credible, independent assessment of a company's food safety and quality systems
- Enables certificated companies to appear in the publicly available part of the BRCGS Global Standards Directory, allowing recognition of their achievements and use of a logo for marketing purposes
- Is comprehensive in scope, covering areas of product safety, quality, legality and product integrity
- Addresses part of the legislative requirements of the food manufacturer and their customers
- Enables companies to ensure their suppliers are following good food safety management practices
- Provides a range of audit options, including announced and unannounced audit programs, to satisfy customer demands and enable companies to demonstrate compliance through a process which best suits their operation and the maturity of their food safety systems
- Requires completion of corrective actions on non0conformity to the Standard and a root cause analysis to identify preventive controls before certification, thus reducing the need for customer to follow up audit reports

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**The standard does not apply to activities relating to the wholesale, importation, distribution, or storage of food products outside the direct control of the company.**

*The standard generally requires food businesses to:*

- Undertake a HACCP or risk-based approach to the management of food safety

- Monitor and act upon customer complaints

- Provide a processing environment which ensures that the risks of product contamination are minimized

- Ensure the presence of a detailed specification to facilitate the production of food product which is lawful and consistent with compositional and safety standards and good manufacturing practice

- Ensure that their suppliers are competent to produce the specified product and comply with any legal requirements

- Establish and maintain a risk-assessed program for product examination, testing or analysis

*The current BRCGS standard version 8, covers 9 key elements of food safety, including:*

### 1. Senior Management Commitment

The commitment of senior management to food safety practices and the food safety culture associated with the practices are needed to ensure that the food safety system is adequately identifies and mitigates food safety risks.

### 2. Food Safety Plan

The food safety plan (using Hazard Analysis and Critical Control Point methodologies) is developed to identify potential hazards in the product and process and to identify controls (Critical Control Points) to mitigate the identified risks.

### 3. Food Safety and Quality Management System

Food safety and quality management system elements ensure that the food safety system is adequately documented and that process controls are put into place.

### 4. Site Standards

Site standards address the suitability and cleanliness of the site(s).  Site standards address conditions such as cleaning, pest control, foreign materials and food defense.

### 5. Product Control

Product controls include controls including management of food allergens, product testing and preventing food fraud (economically motivated adulteration).

### 6. Process Control

Process controls include execution of the HACCP methodology to control identified food hazards.

## 7. Personnel

Personnel includes the training of employees in food safety topics, protective clothing and personal hygiene practices.

## 8. High Risk, High Care and Ambient High-Care Production Risk zones

This section of the standard identifies controls needed to ensure that products that are very susceptible to potential contamination by pathogens are controlled to ensure product safety.

## 9. Requirements for Trade Products

A voluntary section that applies to sites that purchase and sell food items which are stored at the site, but are not manufactured, processed or packaged at the site.

## *BRCGS Steps to Implementation*

### Step 1: Gap Assessment

Perry Johnson consultants will assess the current state of compliance of your facility. This assessment will include a review of your facility's current practices including assessment of documentation required by the SQF code and executional practices, such as cleaning methods. Additionally, the consultant will evaluate the HACCP plan, if in place. At the conclusion of the initial consult, a written report will be provided. This report will identify the areas where the organization meets the requirements and where the organization does not meet the requirements to attain certification.

### Step 2: Documentation Development

Development of the Food Safety Manual, food safety procedures including procedures addressing prerequisite programs, and the HACCP plan, including identifying records to be retained as proof of ongoing food safety compliance. The documentation preparation will be conducted off site. Perry Johnson will help ensure that the system established is robust, effective, transparent and consistent.

### Step 3: Consult

Assist in implementing the developed program, including training management and staff on executing documented processes. Perry Johnson will also assist in training members of the Food Safety Team on maintenance of the Food Safety System.

### Step 4: Internal Audit

Once the Food Safety system has been established, documented and implemented, Perry Johnson will perform a full system internal audit.

### Step 5: Close-out Nonconformances

Thus, preparing the organization for the certification audit by an accredited certification body.

# Perry Johnson Food Safety Consulting, Inc.

We provide a variety of services based on our customer's specific needs. Some of the services we provide are listed below. Contact a Program Coordinator to discuss your specific needs and timeline.

- BRCGS Complete Implementation Program
  - ➢ Gap Assessment – with action plan
  - ➢ Hands-On Training
  - ➢ Implementation Assistance
  - ➢ Development of Documentation*
  - ➢ Internal Audit Services

- HACCP Development

- Food Safety Manual Preparation

- Good Manufacturing Practices (GMPs)
  - ➢ Implementation
  - ➢ Documentation

- BRCGS Internal Auditor Training
  - ➢ We will train your audit team to perform regular internal audits as required by the standard

- BRCGS Internal Audit Services
  - ➢ PJFSC can prepare your audit plan
  - ➢ Conduct your audit
  - ➢ Address the nonconformances found during the audit

- Post certification assistance
  - ➢ Need help in correcting nonconformances? We can help!