



# THIS ISN'T THE **TIME TO THINK ABOUT FOOD SAFETY**

BRITISH RETAIL CONSORTIUM – GLOBAL STANDARD FOR FOOD SAFETY (ISSUE 5)

**SGS**

# BRITISH RETAIL CONSORTIUM – GLOBAL STANDARD FOR FOOD SAFETY

## DEMONSTRATE YOUR COMMITMENT TO FOOD SAFETY

The British Retail Consortium (BRC), a UK trade organisation that represents the interests of UK retailers, established the Global Standard for Food Safety in 1998. Originally intended for food producers supplying food goods to the UK, the Global Standard for Food Safety was developed to specify the safety, quality and operational criteria required for food manufacturers to ensure compliance with regulatory obligations and protect consumers.

### BENEFITS

There are a number of benefits for food manufacturers in seeking certification. The standard:

- Provides a single standard and protocol that allows an accredited audit by third party certification bodies;
- Provides a single audit commissioned by the company, in line with an agreed audit frequency, that will allow the company to report upon their status to customers and other organisations as agreed, and reduce time and costs;
- Provides a measure by which food manufacturers and suppliers can demonstrate to potential customers a level of competence in food safety and quality systems;
- Is comprehensive in scope, covering areas of quality, hygiene and product safety;
- Addresses part of the legislative requirements of those participating in the extended food supply chain;
- Allows companies to also use the standard to ensure their suppliers are following good safety management practices; and
- Requires ongoing surveillance and confirmation to ensure that corrective actions have been taken and that manufacturers are focused on continuous improvement of their systems and standards.

### PRINCIPLES

Companies involved in the extended food supply chain must have a full understanding of the products they produce and distribute and have the systems in place to identify and control hazards to food safety.

The standard requires the development of:

- A Senior Management Commitment with the resources required for demonstrating commitment to achieving the requirements of the standard;
- A HACCP plan (Hazard Analysis Critical Control Point), a step-by-step approach to managing food safety risks;
- A Quality Management System, which details the organisational and management policies and procedures needed to provide a framework by which the organisation will achieve the requirements in the standard; and
- Prerequisite Programmes, which are the basic, environmental and operational conditions in food manufacturing needed for the production of safe food. They control generic hazards covered by Good Manufacturing and Good Hygiene Practices.

### UPDATES TO THE STANDARD

In January of 2008, the BRC released its latest version of the standard, Global Standard for Food Safety (Issue 5). The updated standard has increased emphasis on Management Commitment and the implementation of the twelve steps of HACCP. It also includes expanded requirements in areas such as Chemical and Physical Contamination Control and Handling Requirements for Allergens. In addition, there is an option for Unannounced Audits and a revised Grading System for the audit. Certification against the updated standard began on 1 July 2008.

Key requirements contained in the updated standard:

- Senior Management Commitment and Continual Improvement (new section);
- The Food Safety Plan – HACCP;
- Food Safety and Quality Management Scheme;
- Site Standards (new clause in section 4.2 – Site Security);
- Product Control;
- Process Control; and
- Personnel (new clause in section 7.2 – Access and Movement of Personnel).

### WHY SGS?

To date, thousands of small and medium size companies, as well as multinationals, have used SGS as their certifying body to perform their food safety management systems audits against various international standards, including BRC's Global Standard for Food Safety, confirming SGS as the world's preferred certifying body in food safety.

For more than 130 years, we have built our brand as the world's leading inspection, verification, testing and certification company. We are the global leader in audits and certifications with over 100,000 organisations certified across a wide variety of industry segments.

In addition, with the aid of our Customised Single Food Audit Solution, you can construct a single, complete food safety and quality management program covering any combination of ISO 9001, ISO 14001, OHSAS 18001, GMP, ISO 22000, HACCP, SQF, IFS and BRC. A single audit can cover the combined requirements of these food safety and quality standards and means less audit and management time and less disruption to your operations. The result is your business becomes more effective and more profitable.

Our approach is transparent and logical, which is what makes SGS the ideal independent partner to help you in your quest for continuous improvement. Our experts are hand-selected and trained based on their technical expertise as well as their business acumen, and like all SGS employees their objectivity, ethics and confidentiality are beyond reproach.

**START TODAY WITH FOOD SAFETY SOLUTIONS FROM SGS. CONTACT YOUR LOCAL SGS REPRESENTATIVE, OR EMAIL [ENQUIRIES@SGS.COM](mailto:ENQUIRIES@SGS.COM) FOR A DETAILED PROPOSAL, OR VISIT [WWW.FOODSAFETY.SGS.COM](http://WWW.FOODSAFETY.SGS.COM) FOR MORE INFORMATION.**