# BRC

## CAPABILITY MATURITY MODEL INTEGRATION

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## The Global Food Safety Initiative was the result of the collaboration between some of the world's leading food safety experts from retailers, manufacturers and food service companies.

Over the past several years, the number of food safety incidents has demonstrated the need to enhance the area of food safety. The global food economy necessitates the use of a common language to provide safe food for consumption.

In response to the request by the Global Food Safety Technical Committee, the British Retail Consortium (BRC) submitted a standard for benchmarking and became the first standard to be recognized as meeting the GFSI requirements.

BRC is applicable to any food processing or packing operation where open food is handled, processed or packed including fresh produce packing houses, slaughter houses, canneries and other processed food manufacturers.

### Outline of the BRC Standard:

* *Senior Management Commitment and Continual Improvement- To be effective, it is essential that the factory senior management is fully committed to the standard's application and continued development.*
* *The Food Safety Plan (HACCP)- The*

basis for the Food Safety System is an effective HACCP program based on the requirements of the internationally recognized Codex Alimentarius system

* *Food Safety and Quality Management System- Requirements for the management of food safety and quality, building upon the principles of ISO 9001. This includes requirements for product specifications, supplier approval, traceability, and management of incidents/product recalls*



* *Site Standards- Expectations for the processing environment (layout and maintenance of the buildings and equipment, cleaning, pest control and waste management).*
* *Product Control- Requirements at the product design and development stage, allergen management and the expectations of laboratories and product testing.*
* *Process Control- Requirements at the product design and development stage, allergen management and the expectations of laboratories and product testing.*
* *Personnel- Requirements for the training of staff and expectations on protective clothing and personnel hygiene.*

### The BRC Difference

Specific to the BRC Global Food Standard

is a preliminary classification into categories Paper, Glass, Wood, Metal, or Plastics at the end of the assessment. The organization receives an action plan that includes the non-conformities. The organization's responsible individuals need to remove all non-conformities within 28 days and demonstrate the status achieved to the auditor. Only then will a decision be made on the success of the certification. Finally, the organization receives the report with the final classification and their certificate. Synergies can be realized when assessing an integrated management system according to various standards at the same time.

### Benefits

* *Comprehensive and focused on safety, legality, and quality*
* *Clear and detailed requirements based on HACCP principles*
* *Standardized reporting format providing information on how sites meet the requirements of the standards*
* *Closure of all non-conformities identified at an audit with evidence included in the report before certificates can be issue*
* *Complementary with existing quality management systems, e.g., ISO and HACCP*
* *Safe and efficient process flows in the interest of food safety, in order to quickly identify and control risks in respect of hygiene, quality, and health hazards for consumers and to specify effective preventative measures.*