

Food safety, compliance & third-party auditing

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**Are you
pre-internet?**

Resilience

- Ability to withstand shocks
 - Adaptability to changing conditions
 - Continuing to function despite disruptions and uncertainties
-

Our history

1996

BRC Global Standards was set up to reduce audit duplication by UK retailers

2000



Food Safety first standard to be recognised by GFSI

2003



Consumer Products first published

2014



Agents and Brokers first published

2015

BRCGS e-Learning

e-learning launched

2017



Food Safety Culture Excellence launched

2018



Acquisition of the Allergen Control Group Inc. (ACG)
New Service package launched

2020



Virtual training launched

2020



Plant-based Standard Published
Tell BRCGS
Confidential Reporting launched

Food safety first published



1998

Packaging and Packaging Materials first published



2001

Storage and Distribution first published



2006

Offices opened in USA and India
Acquired by LGC Group



Retail first published



2016

START! Global Markets Food Safety Published



2018

BRCGS Branding Launched February 2019



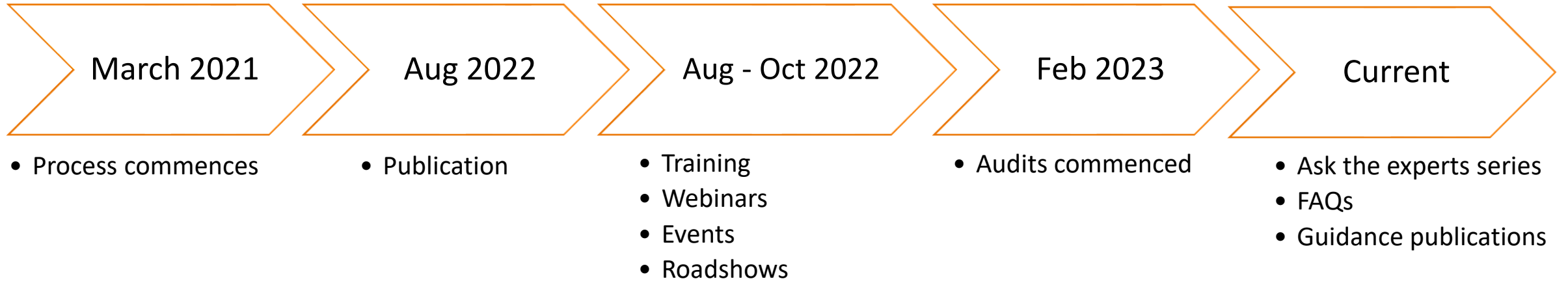
Issue 3 Gluten-Free published

Ethical Trade and Responsible Sourcing Published



2019

Food Safety Issue 9 – Timeline



Key Drivers (I)



Codex General Principles of Food Hygiene



Product recalls and withdrawals (and processes for managing them)



Emerging new products safety risks

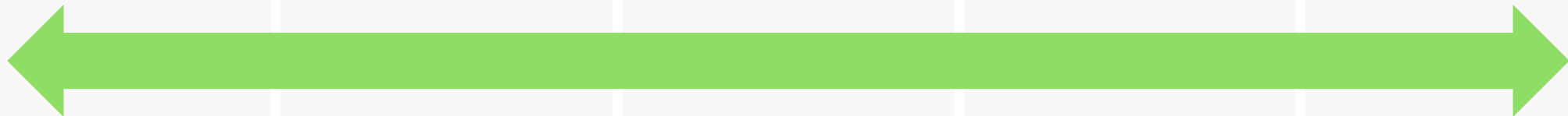


Enhance requirements related to core product safety activities



Providing greater clarity for sites:

- animal primary conversion
- producing animal feed
- food fraud



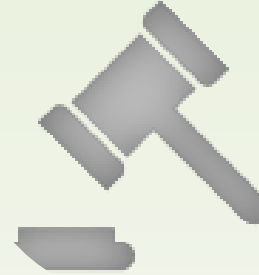
Key drivers (II)



Further clarity & development of product safety culture



New auditing techniques and approaches expanding the audit options to include ICT



Changes in global food safety legislation



GFSI Benchmark – including sector specific requirements



Strengthening the fundamental concepts

Internal audits

Root cause analysis

Validation & verification

Risk assessment

Incident management

Traceability

Key changes to requirements

Product Safety Culture

- Behaviour changes needed to improve culture

HACCP - Food Safety Plan

- Codex publication on HACCP principles

Outsourced Processing

- Outsourced processes need to be part of the HACCP plan

Root Cause Analysis

- Consistent and thorough approach to a core food safety tool

Food Defence

- Food defence requirements updated

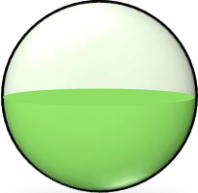
Equipment

- Hygienic, well-maintained equipment

Animal Primary Conversion

- Specific controls required to ensure safety, authenticity and legality during animal primary conversion

Early indicators on non-conformity data



<50% site data available is only indicator data

<50%



Up to 75% site data becomes increasingly meaningful

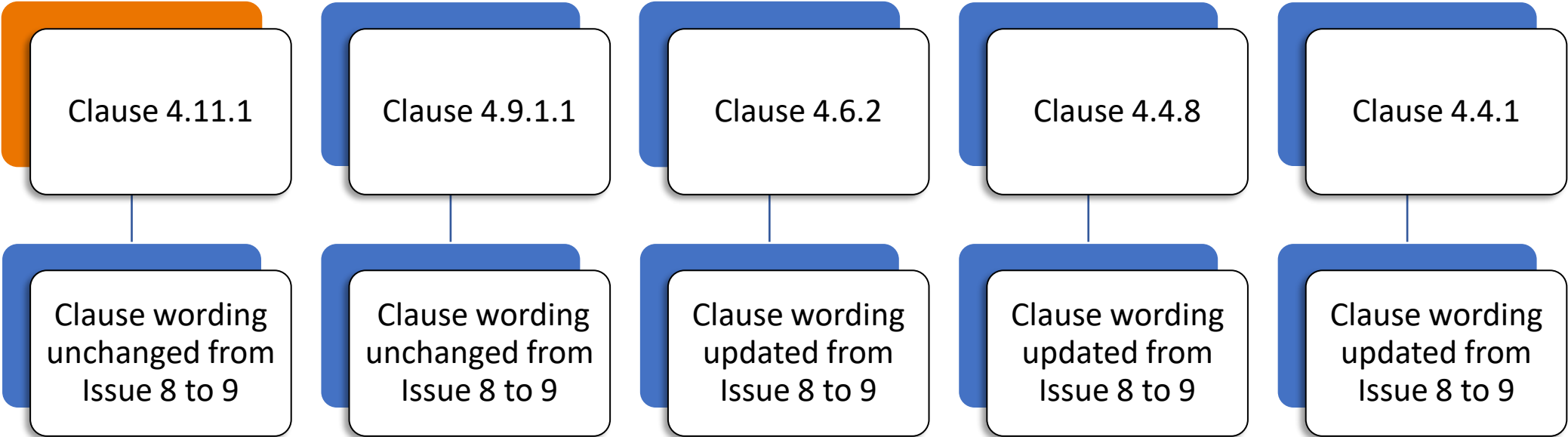
75%



1 year's worth data reliable

1 year

Top global non-conformity trends



Key changes to protocol

Blended audits

- To provide flexible audit options, and to maximise time use
- 2-part audit - remote document audit plus an onsite audit

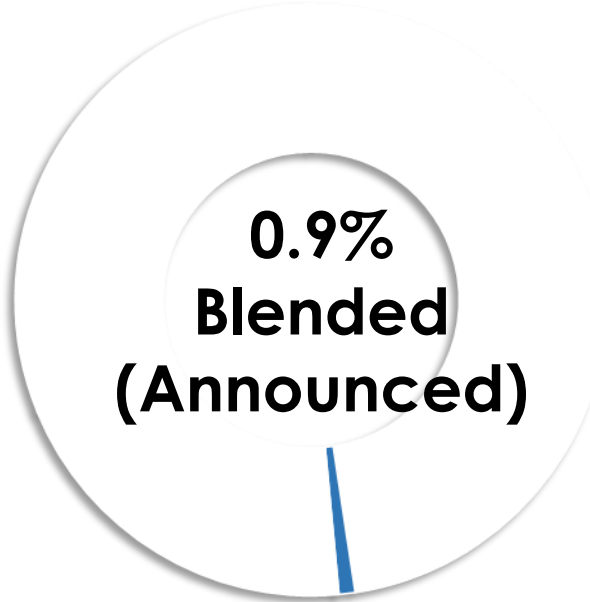
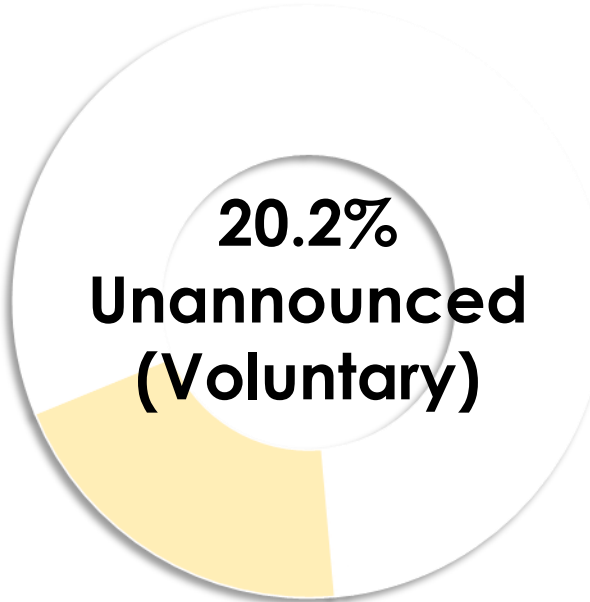
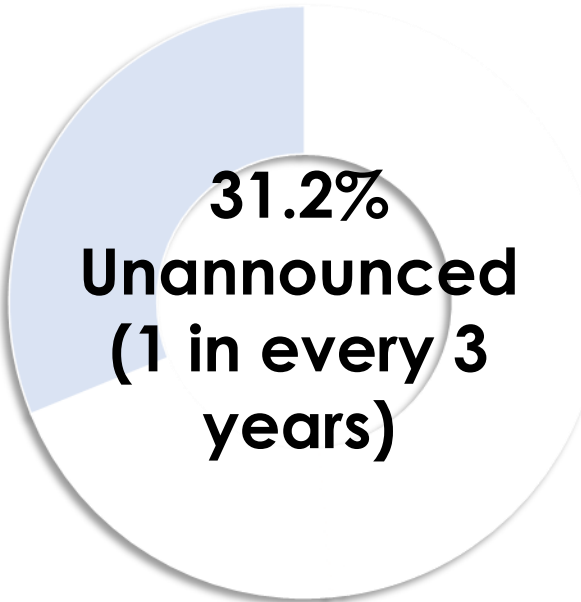
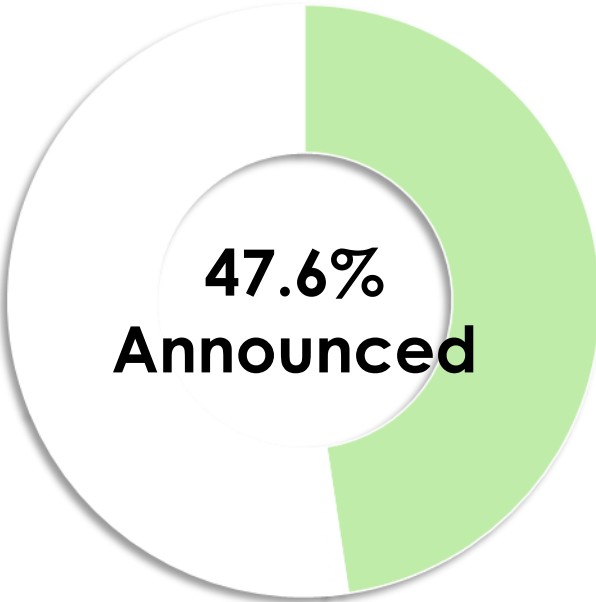
Voluntary unannounced audits

- To provide greater confidence to customers
- Every audit unannounced (audit in a 4-month audit window)

Announced audit with a mandatory unannounced once every 3 years

- To increase customer confidence
- Complies with the GFSI benchmark 2020 requirement
- Announced audits with mandatory unannounced every 3 years

Percentage of Food Standard audits by audit type (2023)



The benefits of certification

BRCGS Certification – Delivering Improved Regulatory Compliance

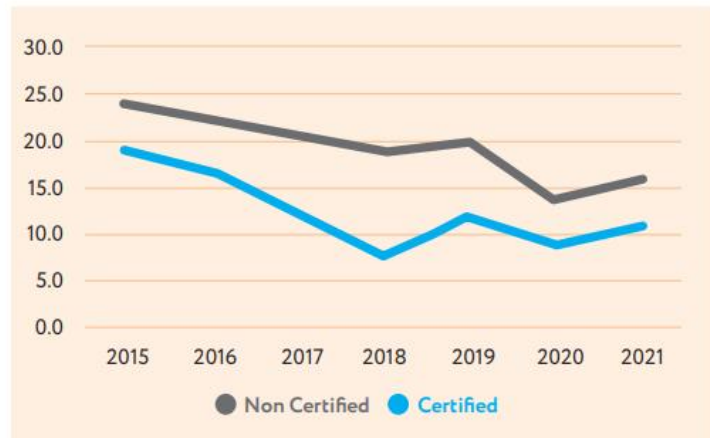


Figure 9: Percentage of certified and non-certified FBOs with an intervention on EC reg. 852/853 (Food hygiene).

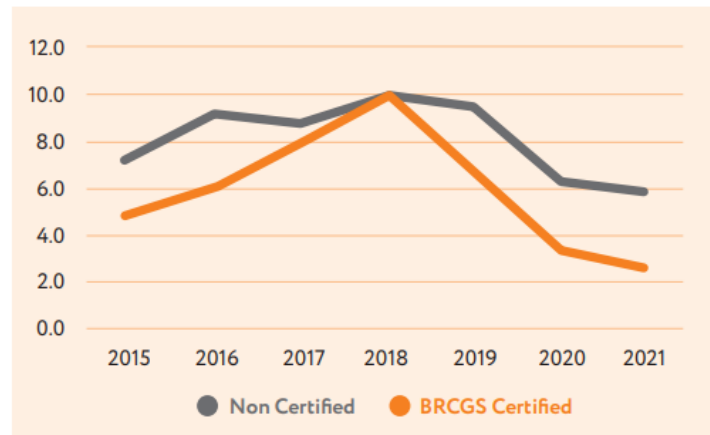


Figure 7: Percentage of certified and non-certified FBOs with an intervention on EC reg. 2073 (Micro-Biological Criteria)

The Economic Impact for Food Manufacturing Sites Operating to BRCGS Certification

The empirical evidence indicates that certification to BRCGS standards generates extensive and positive business impacts for suppliers.

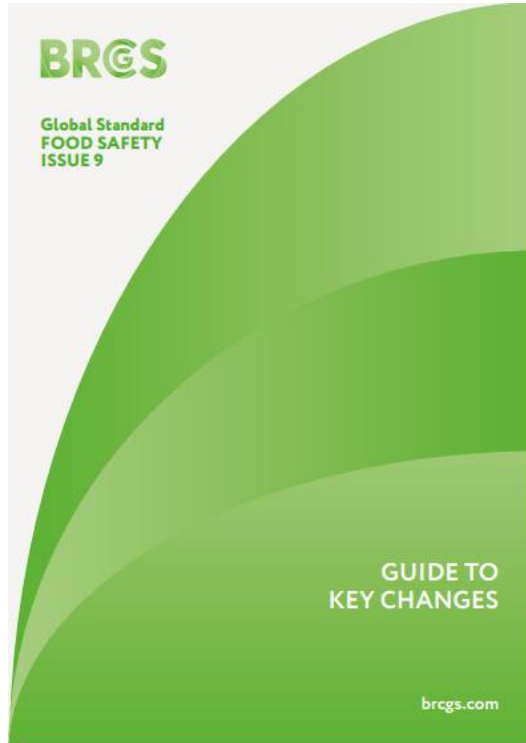
THE ECONOMIC IMPACT FOR MANUFACTURING SITES OPERATING TO BRCGS CERTIFICATION

Date: August 2022

BRCGS Certification –
Delivering Improved
Regulatory Compliance

BRCGS

brcgs.com



Comprehensive
guidance available on
the BRCGS website &
BRCGS Participate

BRCGS START! – journey to certification

BRCGS | Food Safety

- Full Food Safety Issue 9
- GFSI Benchmarked

3

BRCGS | **START!**
INTERMEDIATE

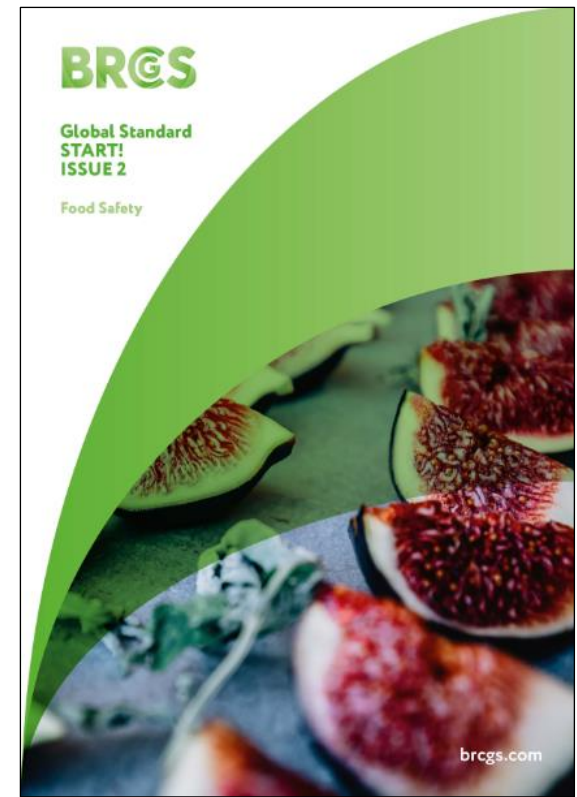
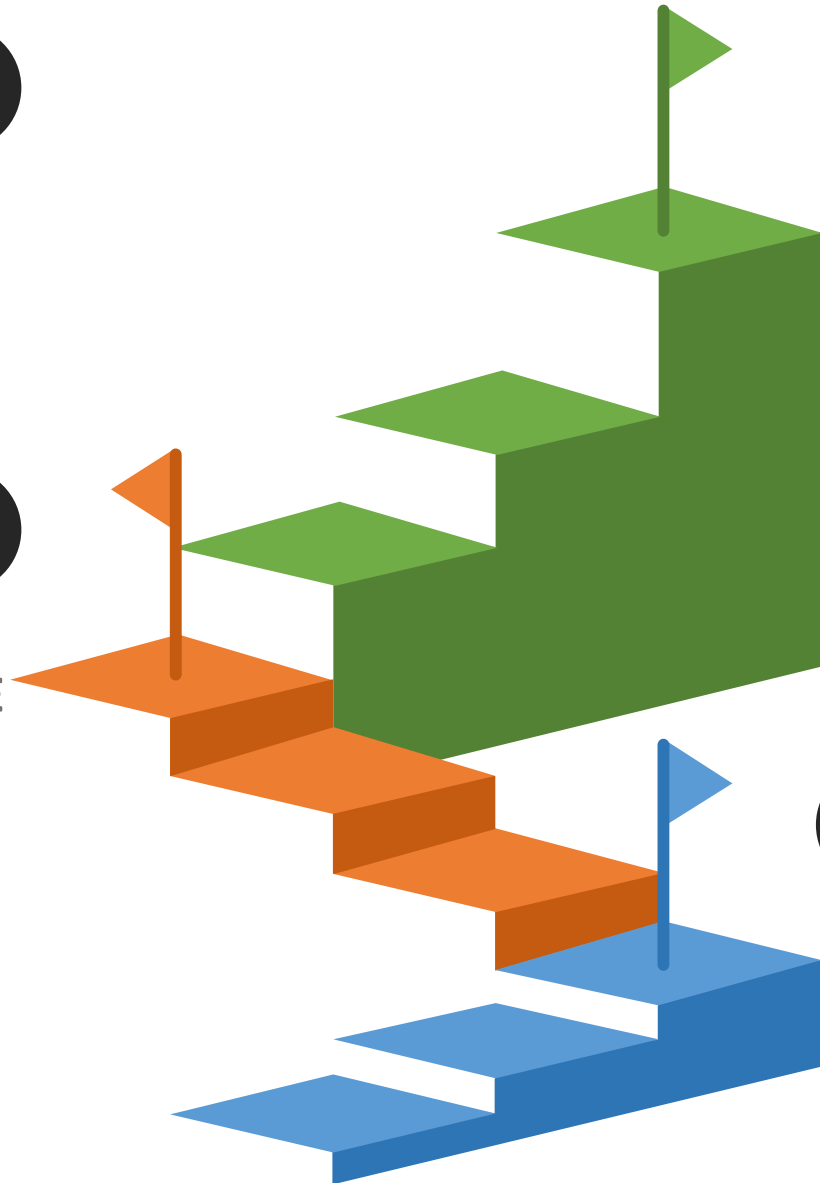
- Additional requirements
- Continual improvement

2

1

BRCGS | **START!**
BASIC

- First stepping-stone
- Building fundamentals & compliance



BRCS BRCGS START! – Clause distribution

Full Food Standard

100%

Full certification - provides highest level of customer confidence

START! Intermediate

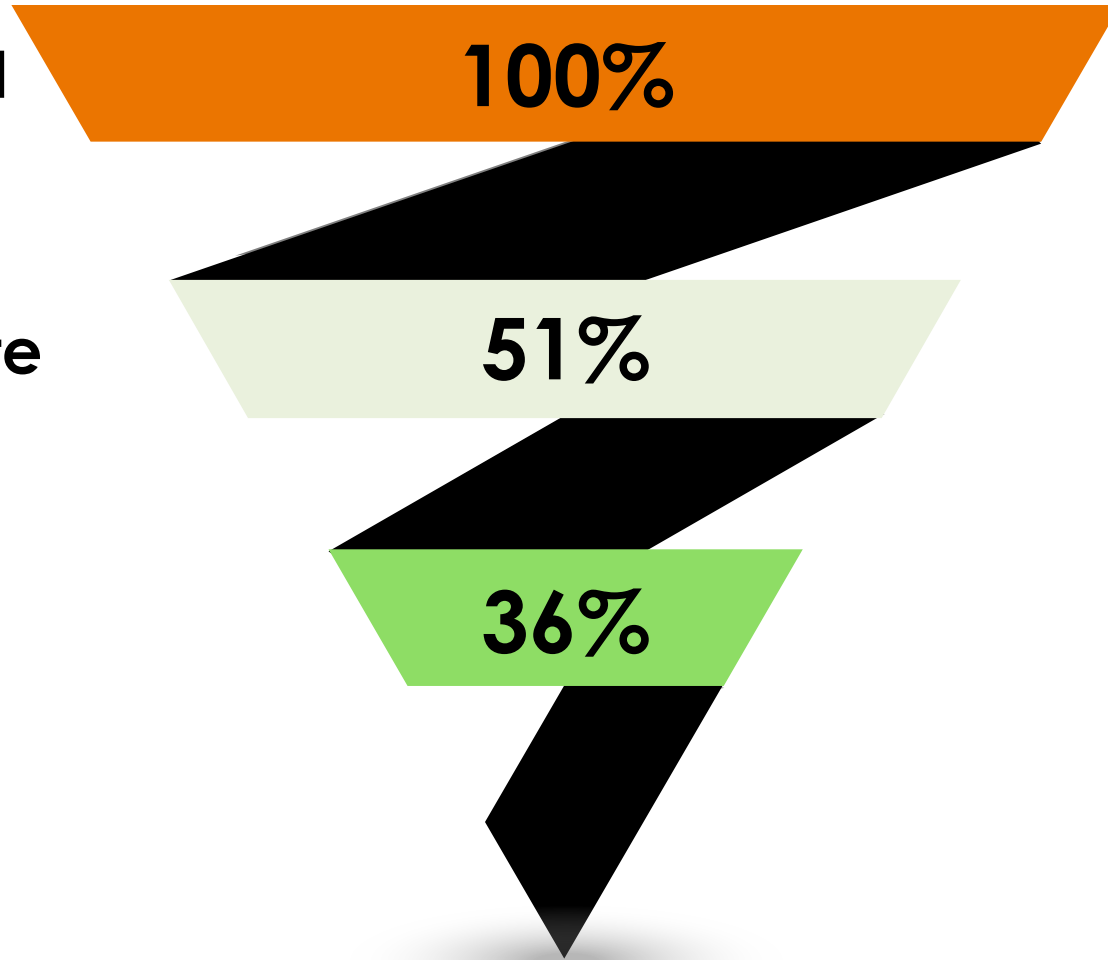
51%

Basic level + detailed HACCP + further development of documented Food Safety and Quality Management System

START! Basic

36%

Legislation + Codex compliant HACCP + Traceability + Staff training + Complaint handling + Allergen management



Thank You