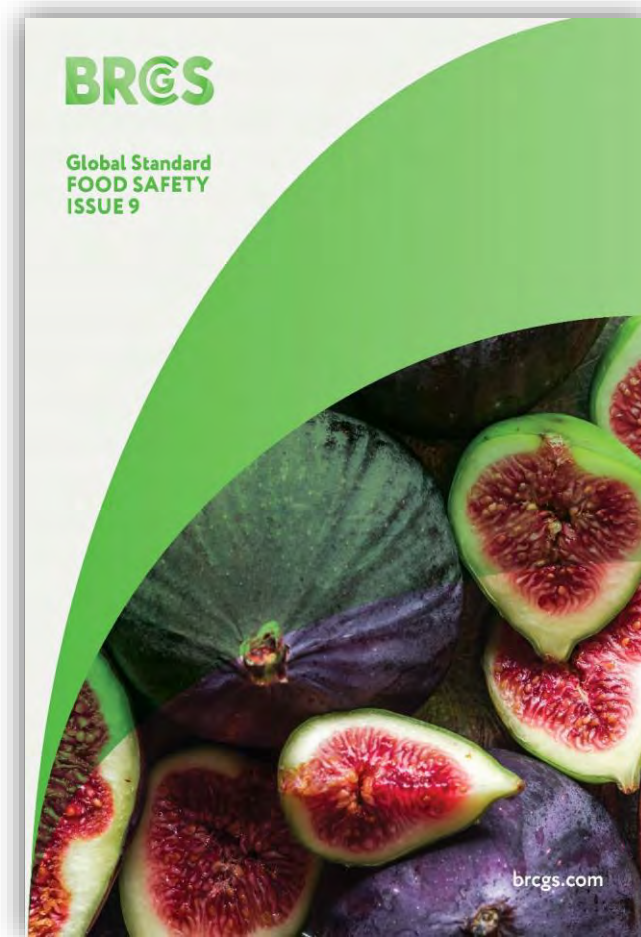










# Food Issue 9- Evolution of food safety best practice and continual improvement



# Our History

<p>1996</p> <p>BRC Global Standards was set up to reduce audit duplication by UK retailers</p>	<p>2000</p>  <p>Food Safety first standard to be recognised by GFSI</p>	<p>2003</p>  <p>Consumer Products first published</p>	<p>2014</p>  <p>Agents and Brokers first published</p>	<p>2015</p>  <p>e-learning launched</p>	<p>2017</p>  <p>Food Safety Culture Excellence launched</p>	<p>2018</p>  <p>Acquisition of the Allergen Control Group Inc. (ACG) New Service package launched</p>	<p>2020</p>  <p>Virtual training launched</p>	<p>2021</p>  <p>Horizon launched</p>	<p>2022</p>  <p>ESGLEAD LEARN   EVALUATE   ADVANCE   DISCLOSE Powered by ecodeck</p> <p>ESG LEAD launched</p>
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<p>Food safety first published</p>  <p>1998</p>	<p>Packaging and Packaging Materials first published</p>  <p>2001</p>	<p>Storage and Distribution first published</p>  <p>2006</p>	<p>Offices opened in USA and India Acquired by LGC Group Retail first published</p>   <p>2016</p>	<p>START! Global Markets Food Safety Published</p>  <p>2018</p>	<p>BRCGS Branding Launched February 2019</p>  <p>Issue 3 Gluten-Free published</p>  <p>2019</p>	<p>Ethical Trade and Responsible Sourcing Published</p>  <p>2019</p>	<p>Plant-based Standard Published Tell BRCGS Confidential Reporting launched</p>  <p>2020</p>	<p>Safefood 360 Risk launched</p>  <p>2022</p>
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## Status Review- Issue 8

The BRCGS Global Food Safety Standard has set the benchmark for over 20 years. It is the leading Global Food Safety Initiative (GFSI) scheme.

The BRCGS Food Safety Standard is the most widely accepted by global specifiers, brands and retailers including:

- 70% of the top 10 global retailers
- 60% of the top 10 quick-service restaurants
- 50% of the top 25 manufacturers

22.5k+  
certificated sites

Top Countries  
Italy | UK | China

78  
approved CBs

5.3%  
YoY Growth

127  
countries




# Developing Standards to reflect the needs of the industry


Input from global brands, delivery partners and manufacturers



**International Advisory Boards**  
APAC, European and North American Boards consisting senior technical directors from global brands that approve direction and oversee progress



**Working Group (Global)**  
Food industry, Retail and certification bodies that review and develop the detail of the Standard and Protocol. Made up of Working Groups, subgroups and conference calls.



**User feedback**  
Consultation on draft standard  
Trial audits  
Road show/Conferences



**BRCGS Global Standards Team**  
Manage the process and create draft documents

# Drivers for the upgrade process



GFSI Benchmark-Sector specific requirements for slaughter



Continued evolution of product safety culture and fraud prevention



Changes in global food safety legislation e.g.: Codex, ISO 22003-2



Emerging new products safety risks

High risk/High Care Products



Product recalls and withdrawals (and processes for managing them)

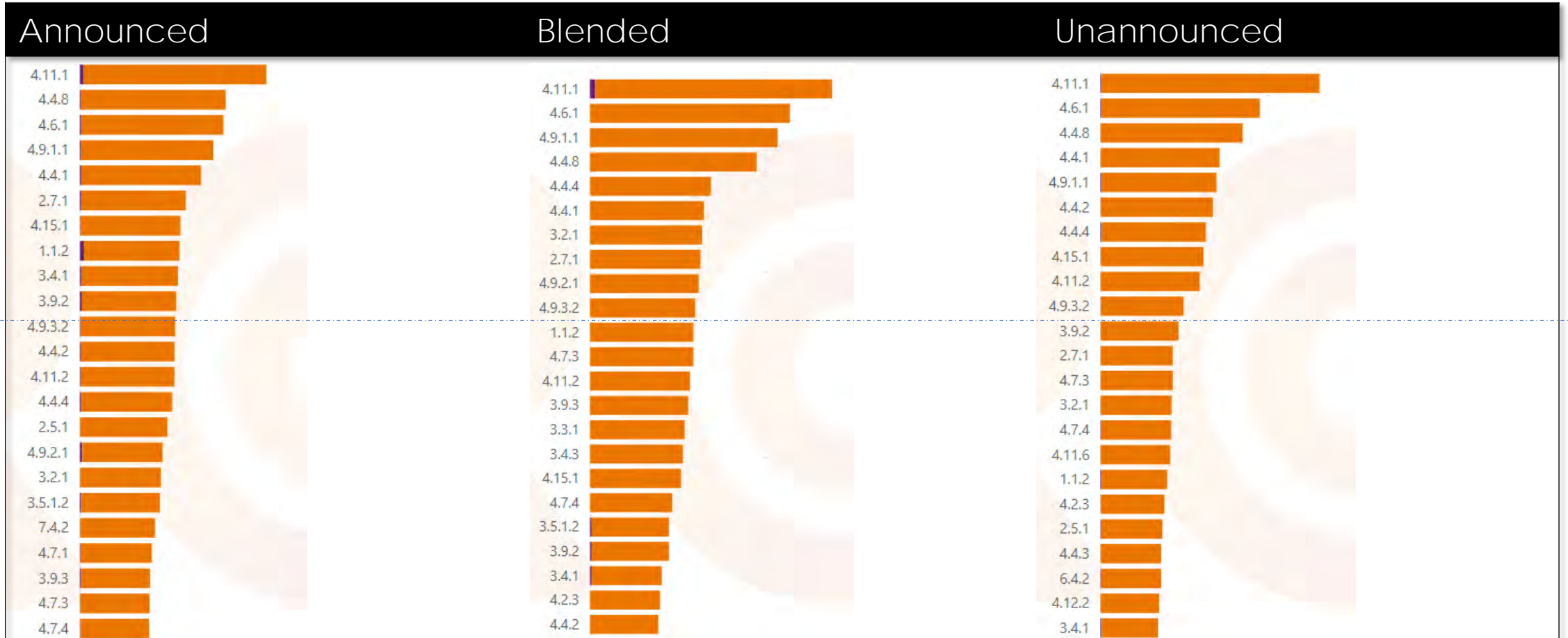


New auditing techniques and approaches

# Most common non-conformities - Global

Clause	Position			Issue 8 Global Non-Conformity Clause Details
	2021	2020	2019	
4.11.1	1	2	4	Premises and equipment hygiene
4.4.8	2	3	3	Doors – both internal and external
4.6.1	3	4	6	Equipment construction and maintenance
4.9.1.1	4	1	1	Chemical control
2.7.1	6	5	2	Hazard identification
1.1.2	8	6	5	Food safety culture plan

# Most common non-conformities – Audit Types





# Key Influences- Strengthening the Fundamental Concepts

Clause	Issue 8 Non-Conformity Clause Details
4.11.1	Premises and equipment hygiene
4.4.8	Doors – both internal and external
4.6.1	Equipment construction and maintenance
4.9.1.1	Chemical control
4.4.1	Walls- condition and cleaning
2.7.1	Hazard identification
4.15.1	Risk assessment for safe storage of ingredients
1.1.2	Food safety culture plan

**How many of the non-conformities would still occur if the fundamentals of product safety were enhanced?**





# Key changes to the Requirements

**Scope:**

The Standard sets out the requirements for the manufacture, processing and packing of:



Certification applies to products that have been manufactured or prepared at the site where the audit has taken place and includes storage facilities that are under the direct control of the production site management.

Section 9 details the requirements of traded products

**Additional Modules (AMs):**

The AMs are separate to the Standard





# Food Safety and Quality Culture

## Background & Objective

- Following its implementation in the Issue 8, further focus on achieving positive culture change within an organisation
- Consideration of the behaviour changes needed to improve culture - *the site's attitudes towards a specific product safety activity, and its compliance with that activity*

## Requirement

- Sites shall plan to maintain and develop product safety and quality culture within the business
- Examples of activities defined within the standard.

**1.1.2**

The site's senior management shall define and maintain a clear plan for the development and continuing improvement of a food safety and quality **culture**. The plan shall include measures needed to achieve a positive **culture** change.

This shall include:

- defined activities involving all sections of the site that have an impact on product safety. As a minimum, these activities shall be designed around:
  - clear and open communication on product safety
  - training
  - feedback from employees
  - the behaviours required to maintain and improve product safety processes
  - performance measurement of activities related to the safety, authenticity, legality and quality of products
- an action plan indicating how the activities will be undertaken and measured, and the intended timescales
- a review of the effectiveness of completed activities.

The plan shall be reviewed and updated at least annually, at a minimum.

# HACCP- Food Safety Plan



## Background & Objective

- Latest publication of the Codex Alimentarius HACCP principles influenced update to several clauses
- Sites are not required to use the specific terminology used in the Standard

## Requirement

- The food safety plan/ HACCP requirements updated with the Codex Alimentarius HACCP principles.
- Sites are advised to avoid having multiple plans with different terminology



## Rationale

- Root cause analysis was first introduced into the Standard for Issue 6
- Requirements have remained fairly static –best practice continues to evolve
- A challenging, but vital tool for food safety and continual improvement

## Requirements

- Clauses reviewed to ensure consistent approach
- Better linkage to other sections for continual improvement

# What does Issue 9 say (I)?



1.1.12		Senior management to ensure the root cause of non-conformities from the previous audit .....
3.7.1		..... procedure for handling and correcting issues ..... the site procedures shall include the completion of root cause analysis and implementation of preventive action
3.7.2		<p>Where a non-conformity places the safety, authenticity or legality of a product at risk, or where there is an adverse trend in quality, this shall be investigated and recorded including:</p> <p>.....</p> <ul style="list-style-type: none"><li>• Completion of root cause analysis to identify the fundamental cause (root cause) of the non-conformity</li></ul> <p>.....</p> <p>Root cause analysis shall also be used to prevent recurrence of non-conformities, and to implement ongoing improvements when analysis of non-conformities for trends shows there has been a significant increase in a type of non-conformity</p>



# What does Issue 9 say (II)?



3.10.2	Complaint data shall be analyzed ..... Where there has been a significant increase in a complaint, or a serious complaint, root cause analysis shall be used to implement ongoing improvements .....
3.11.2	The company shall have a documented product withdrawal and recall procedure ..... <ul style="list-style-type: none"><li>• a plan to conduct root cause analysis and to implement ongoing improvements, to avoid recurrence .....</li></ul>
3.11.4	In the event of a significant food safety, <b>authenticity or legality incident</b> , including a product recall ..... the certification body ..... shall be notified within 3 working days. <b>The company shall then provide sufficient information to enable the certification body to assess any effects of the incident on the ongoing validity of the current certificate within 21 calendar days. As a minimum this shall include corrective action, root cause analysis and a preventive action plan.</b>



## Background & objective

- Hygienic design of equipment is an evolving concept
- Several standards and industry guidelines provide detailed recommendations including:
  - EN 1672-2:2009 - Food Processing Machinery - Basic Concepts - Hygiene and Cleanability Requirements
  - ISO 14159:2002 - Safety of Machinery - Hygiene Requirements for the Design of Machinery
  - GFSI Benchmarks - JI (for building and equipment manufacturers) and JII (for building and equipment users)

## Requirements

- Section updated to align with this industry best practice



- 4.6.1  
• Equipment purchase specifications
- 4.6.2  
• Equipment in direct contact with food
- 4.6.3  
• Equipment design and construction
- 4.6.4  
• Moving and repositioning of static equipment
- 4.6.5  
• Storage of equipment
- 4.6.6  
• Mobile equipment
- 4.6.7  
• Battery-charging equipment

Remember the intention is:

All production and product-handling equipment shall be suitable for the intended purpose and shall be used to minimise the risk of contamination of product.

Proportionate process/controls for each situation/piece of equipment

Don't forget interactions (e.g. cleaning (4.11), Maintenance (4.7), GMP inspections (3.4.4))

# Section 8 – Production Risk Zones



8.2.3		<p>..... removable walls as part of the design ..... (e.g. to allow occasional movement of large items) ..... procedures shall ensure:</p> <ul style="list-style-type: none"> <li>• removable walls are tight fitting</li> <li>• their use is managed</li> <li>• movement of walls is authorized and is completed only by trained and authorized staff</li> <li>• cleaning and reconditioning procedures are in place prior to production</li> </ul>
8.5.1		<p>Environmental cleaning procedures in high-care/high-risk areas shall consider the different microbiological risks associated with each production risk zone.</p> <p>As a minimum, cleaning procedures .... Shall include all the requirements in clause 4.11.2. The frequency and methods of cleaning shall be based on risk .....</p>
8.5.3		<p>Equipment used for cleaning .....</p> <ul style="list-style-type: none"> <li>• visually distinctive and dedicated for use in that area</li> <li>• Hygienically designed and fit for purpose</li> <li>• Cleaned and stored in a hygienic manner .....</li> </ul>
8.5.4		<p>Where the site uses CIP equipment, either this shall be for a specific area only ..... or the CIP system shall be designed and controlled so that it does not present a risk of contamination to the high-risk/high-care area .....</p>

# Key change to the Protocol



## Announced

Full Announced Audit  
(Documentation and Site)

mandatory unannounced audit every 3 years

## Blended announced (2 parts)

Remote (Documentation)

Onsite

## Unannounced

Full unannounced Audit  
(Documentation and Site)

# BRCGS *START!*





# Three levels of Food Safety supply chain assurance

Stepping-stone approach to GFSI

**BRGS** | Food Safety

**BRGS** START!  
INTERMEDIATE

- Full Food Safety Issue 8 (Issue 9 due August 2022)
- GFSI Benchmarked

- Additional requirements
- Reduction in 2<sup>nd</sup>-party audits
- Continual improvement and Culture development
- Apt for all food processing and fresh produce packers/handlers
- Fully aligned with GFSI

**BRGS** START!  
BASIC

- First stepping-stone to GFSI
- Building Compliance & Fundamentals
- High risk “tail”
- Fully aligned with GFSI

**BRGS**

# Pathways to certification

Step 1

## Sign up

Access the Yum! dedicated web portal to learn more about BRCGS certification and the support and guidance available to you.

Step 2

## Download

From the portal you will be able to download a free copy of the Global Standard, supporting documentation, and resources.

Step 3

## Discussion

Choose a Certification Body and make contact to discuss your initial interest in a BRCGS audit and provisional audit dates.

Step 4

## Learn more

Attend tailored BRCGS webinars and training courses to learn more about implementing the standard requirements at your site.

Step 5

## Preparation

Use all resources and guidance available e.g. self-assessment checklist to prepare your business.

Step 6

## Audit

Audit is carried out by your chosen Certification Body. The report will detail any non-compliances and it will confirm audit grade.

Step 7

## Certification granted

You will now be added to the BRCGS Directory and have access to the BRCGS Service Package. This includes use of the BRCGS logo.



## Unable to meet Food Standard

The site has the option of requesting the auditor for certifying them against the START! Standard if they meet the requirements. A new site can also directly opt for the START! audit.

Step 8

**BRCGS** | **START!**

INTERMEDIATE

Repeat this process building on the requirements to achieve certification against the START! Intermediate standard

Step 9

**BRCGS** | Food Safety

Repeat this process building on the requirements to achieve certification against the BRCGS Food Safety standard

**BRCGS**



## Issue 2 timeline

