Introduction to the BRC Global Standard, Food, Issue 4

BRC Global Standard, Food
• Created by the UK Retailers, including
  – Tesco’s, Asda (Wal-Mart), Sainsbury's
• Looks at Food Safety, Legality and Quality Systems.
• Can only be audited by accredited Certifying Bodies and there nominated Subcontractors.

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• Key Elements of the Standard :-
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- Key Elements of the Standard:
  - HACCP
  - Quality Management Systems
    - Includes areas like quality policy, internal audits, document controls, purchasing etc.
  - Factory Environment Standards
    - Includes areas like location, structural quality, process flow, pest control, waste disposal etc.
  - Product Control
    - Including area like packaging, stock rotation, foreign body management, allergens etc.
  - Process Control
    - Including areas like calibration, contents control etc.
  - Personnel
    - Including areas like training, personal hygiene, medical screening, protective clothing

Scoring: A non-compliance can be scored in three ways:

- Critical
- Major
- Minor
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  - Critical
  - Major
  - Minor
- Depending on the number of criticals, majors and minors, 4 grades can be assigned to the auditee A, B, C, D

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- A & B graded auditees must be audited every 12 months.
- C graded auditees must be audited every 6 months.
- D graded auditees are not certificated.

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Standard is available from:
www.tso.co.uk/bookshop

For more information:
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