



BRC Global Standard Food Safety, version 7

Context

The Global Standard for Food Safety has been developed to specify the food safety, quality and operational criteria required to be in place within a food manufacturing organisation to fulfil obligations with regard to legal compliance and protection of the consumer.

BRC is recognized by the GFSI (Global Food Safety Initiative). The last revision, version 7 of the standard, is binding to use since July 2015.

Standard

BRC Food is a product certification standard which is based on:

- Quality Management System
- HACCP System (12 steps)
- Good Hygienic Practice hazard zones in detail
- Good Manufacturing Practice

The standard is available for free on the BRC-website.

Targets

Assessment of the different parts of the company's management system of quality and security of food are documented, implemented, updated and improved constantly. Then bringing them surely and loyal onto the market.

Guarantee of control and keeping the requirements to retailer branded products.

Target group

Every company which manufactures food, uses brands, products for retailers and others.

Recognition

The BRC-certificate which is issued by ProCert is recognised by all British retailers and naturally by all other distributors.

Profit for certified customers

- Giving the distributors guarantee
- Agreement with the requirements and standards of the British retailers

Validity of certificate

12 month

Audit

Yearly audit by ProCert

The Audit can be done "announced" or "unannounced", like the customer wants to.

The duration depends on the maximum number of employees on site, the product scopes, the production and storage area and the HACCP-studies.

Possible combinations

The BRC certification can be combined with IFS, FSSC 22000 or ISO 9001.

Owner

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