BRC Product Safety Management System for Agents and Brokers

This is an ideal package for Agents and Brokers of Food and Packaging Materials looking to meet the BRC Global Standard for Agents and Brokers. The Standard is intended to assist companies and their customers in meeting the legislative requirements for food safety. The IFSQN BRC Product Safety Management System is the most comprehensive system available anywhere on the internet for Agents and Brokers and includes:

- ✓ Comprehensive Product Safety Procedures Manual
- ✓ PSMS Record Templates
- ✓ HACCP Manual containing the HACCP Calculator
- ✓ BRC Global Standard for Agents & Brokers Checklists
- ✓ Introduction to the BRC Standard for Agents & Brokers Training Presentation
- ✓ Verification and Validation Record Templates
- ✓ Supplier Risk Assessment Tool
- ✓ Free online support via e-mail

BRC Product Safety Management System for Agents and Brokers

As well as being compliant with the BRC Global Standard for Agents and Brokers this BRC Implementation Package includes additional management tools:

- ✓ Laboratory Quality Manual
- ✓ Allergen Management Module & Risk Assessment Tool
- ✓ Product Development Module
- ✓ Complaint Management Guidelines & Analyzer
- ✓ Hygiene Inspection and Internal Auditor Training
- ✓ Verification Schedule Risk Assessment Tool and Template
- ✓ IFSQN Academy Online HACCP Training Module for 2 users

To order the IFSQN BRC Product Safety & Quality Management System Implementation Package for Agents and Brokers click here

BRC Product Safety Management System for Agents and Brokers

Comprehensive Procedures Manual

A comprehensive set of top level documents that cover all the requirements of the BRC standard and form the basis of your food safety quality management system. We have written the procedures to match each section and clause of the standard for ease of implementation:

Section 1

QM 1.1 Senior Management Commitment
QM 1.1.1 Food Safety and Quality Policy
QM 1.1.2 Food Safety and Quality Objectives
QM 1.1.3 Senior Management Review
QM 1.1.4 Management Review
QM 1.1.5 Human and Financial Resources
QM 1.1.6 Communication
QM 1.2 Responsibility and Authority

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Food Safety and Quality Policy

The company's food safety and quality policy is to provide competitive products and services of the highest standards of performance and reliability. By achieving this goal the company will consistently satisfy the mutually agreed needs and expectations of its customers, achieve business success and ensure that our products are always safe to consume and conform to statutory and regulatory requirements.

This is achieved through adoption of a food safety quality management system containing food safety policies and procedures that meet legal requirements, the requirements of the BRC Global Standard for Agents and Brokers and industry best practices so reflecting the competence of the company to customers and independent authorities.

The Company recognises that a successful food safety culture can be achieved only by following safe working practices and procedures developed through effective hazard analysis, training and experience. In order to achieve these aims, a robust Hazard Analysis Critical Control Points System (HACCP) has been introduced following a full hazard analysis of all food related operations. All instructions and control mechanisms within the HACCP system are designed to control any risk to food safety.

To ensure success of this policy Senior Management are directly responsible for food safety and quality by ensuring adequate; organisation and support, facilities, training and education of all employees, reviewing and auditing performance, and driving continuous improvement. Detailed organisational arrangements and food safety responsibilities for all levels of management are contained in the food safety and quality manual.

Achievement of this policy involves all staff being individually responsible for the quality of their work, resulting in a continual improvement culture and working environment for all. All employees are provided with the food safety training necessary to enable them to perform their tasks and are responsible for ensuring that they do so in a manner so that the safety offood is not put at risk. All employees are required to co-operate with any authorised person to ensure that statutory and regulatory obligations are properly complied with.

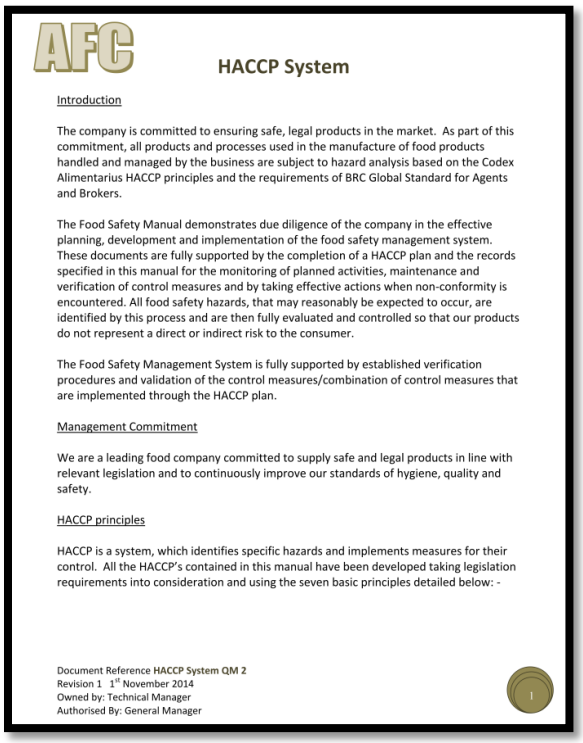
This policy is thoroughly communicated throughout the organisation and a copy is provided and explained to each employee by the Department Manager or the Quality Manager.

Document Reference **Food Safety and Quality Policy QM 1.1.1**
Revision 1 1st November 2014
Owned by: General Manager
Authorised By: Managing Director

BRC Product Safety Management System for Agents and Brokers

Section 2

QM 2 HACCP System
QM 2.1 HACCP Team
QM 2.2 HACCP Prerequisites
QM 2.3 HACCP Scope and Product Information
QM 2.4 HACCP Intended Use
QM 2.5 HACCP Flowcharts
QM 2.6 HACCP Flowchart Verification
QM 2.7.1 Hazard Identification
QM 2.7.2 Hazard Assessment
QM 2.7.3 Identification and Assessment of Control Measures
QM 2.8 Identification of Critical Control Points (CCPs)
QM 2.9 Establishing Critical Limits for each CCP
QM 2.10 Establishing a Monitoring System
QM 2.11 Establishing a Corrective Action Plan
QM 2.12 Establishing Verification Procedures
QM 2.13 Establishing HACCP Documents and Records
QM 2.14 Review of the HACCP Plan



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HACCP System

Introduction

The company is committed to ensuring safe, legal products in the market. As part of this commitment, all products and processes used in the manufacture of food products handled and managed by the business are subject to hazard analysis based on the Codex Alimentarius HACCP principles and the requirements of BRC Global Standard for Agents and Brokers.

The Food Safety Manual demonstrates due diligence of the company in the effective planning, development and implementation of the food safety management system. These documents are fully supported by the completion of a HACCP plan and the records specified in this manual for the monitoring of planned activities, maintenance and verification of control measures and by taking effective actions when non-conformity is encountered. All food safety hazards, that may reasonably be expected to occur, are identified by this process and are then fully evaluated and controlled so that our products do not represent a direct or indirect risk to the consumer.

The Food Safety Management System is fully supported by established verification procedures and validation of the control measures/combination of control measures that are implemented through the HACCP plan.

Management Commitment

We are a leading food company committed to supply safe and legal products in line with relevant legislation and to continuously improve our standards of hygiene, quality and safety.

HACCP principles

HACCP is a system, which identifies specific hazards and implements measures for their control. All the HACCP's contained in this manual have been developed taking legislation requirements into consideration and using the seven basic principles detailed below: -

Document Reference HACCP System QM 2
Revision 1 1st November 2014
Owned by: Technical Manager
Authorised By: General Manager

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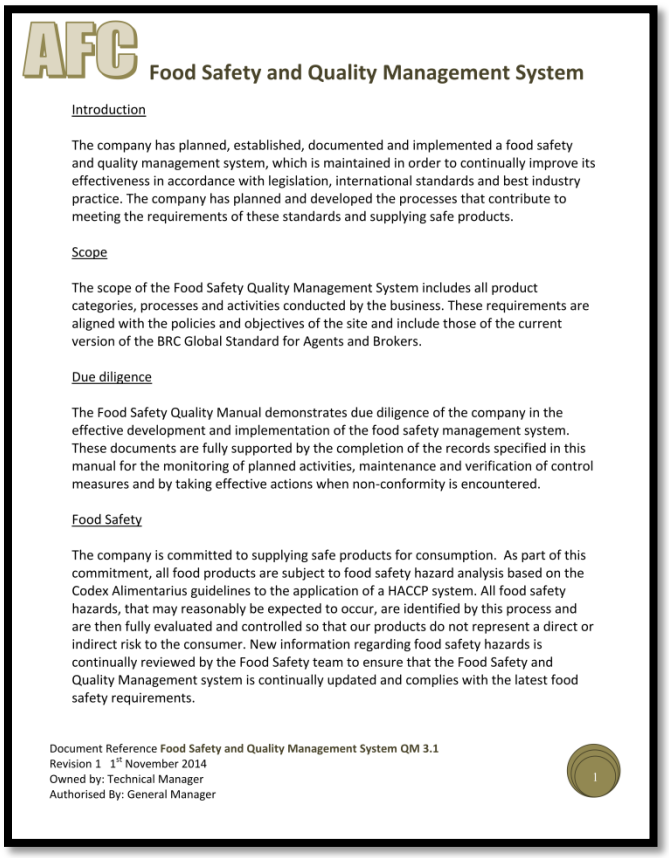
BRC Product Safety Management System for Agents and Brokers

Section 3

QM 3.1 Product safety and quality systems manual
QM 3.2 Documentation control
QM 3.3 Record completion and maintenance
QM 3.4 Customer focus and communication
QM 3.5 Internal audit
QM 3.6 Specifications for products
QM 3.7 Traceability
QM 3.8 Complaint handling
QM 3.9 Corrective action
QM 3.10 Control of non-conforming product
QM 3.11 Management of incidents, product withdrawal and product recall



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Food Safety and Quality Management System

Introduction

The company has planned, established, documented and implemented a food safety and quality management system, which is maintained in order to continually improve its effectiveness in accordance with legislation, international standards and best industry practice. The company has planned and developed the processes that contribute to meeting the requirements of these standards and supplying safe products.

Scope

The scope of the Food Safety Quality Management System includes all product categories, processes and activities conducted by the business. These requirements are aligned with the policies and objectives of the site and include those of the current version of the BRC Global Standard for Agents and Brokers.

Due diligence

The Food Safety Quality Manual demonstrates due diligence of the company in the effective development and implementation of the food safety management system. These documents are fully supported by the completion of the records specified in this manual for the monitoring of planned activities, maintenance and verification of control measures and by taking effective actions when non-conformity is encountered.

Food Safety

The company is committed to supplying safe products for consumption. As part of this commitment, all food products are subject to food safety hazard analysis based on the Codex Alimentarius guidelines to the application of a HACCP system. All food safety hazards, that may reasonably be expected to occur, are identified by this process and are then fully evaluated and controlled so that our products do not represent a direct or indirect risk to the consumer. New information regarding food safety hazards is continually reviewed by the Food Safety team to ensure that the Food Safety and Quality Management system is continually updated and complies with the latest food safety requirements.

Document Reference **Food Safety and Quality Management System QM 3.1**
Revision 1 1st November 2014
Owned by: Technical Manager
Authorised By: General Manager

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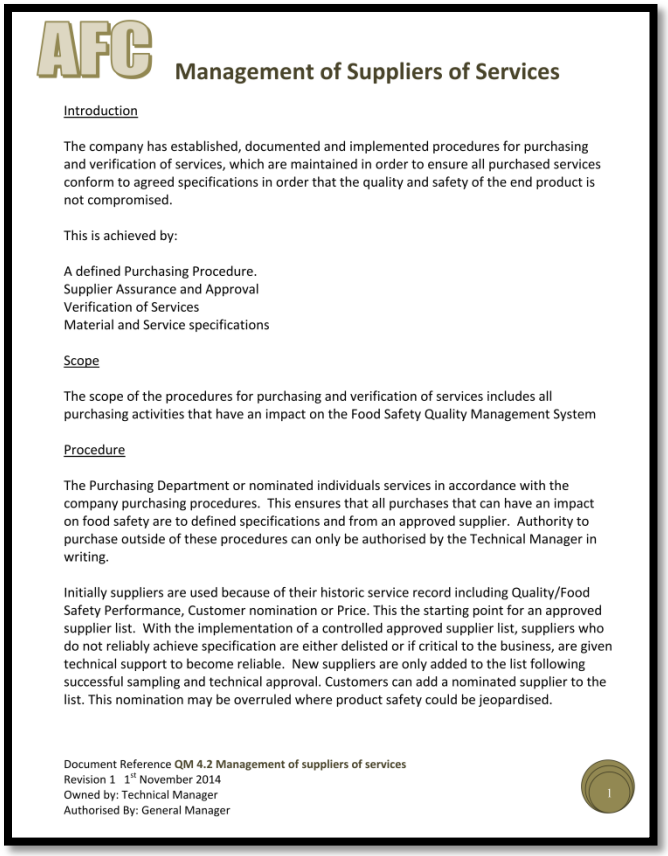
BRC Product Safety Management System for Agents and Brokers

Section 4

QM 4.1 Approval and performance monitoring of manufacturers/packers of traded products
QM 4.2 Management of suppliers of services
QM 4.3 Product security/food defence
QM 4.4 Product inspection and laboratory testing
QM 4.5 Product legality
QM 4.6 Product design/development
QM 4.7 Product release



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Management of Suppliers of Services

Introduction

The company has established, documented and implemented procedures for purchasing and verification of services, which are maintained in order to ensure all purchased services conform to agreed specifications in order that the quality and safety of the end product is not compromised.

This is achieved by:

A defined Purchasing Procedure.
Supplier Assurance and Approval
Verification of Services
Material and Service specifications

Scope

The scope of the procedures for purchasing and verification of services includes all purchasing activities that have an impact on the Food Safety Quality Management System

Procedure

The Purchasing Department or nominated individuals services in accordance with the company purchasing procedures. This ensures that all purchases that can have an impact on food safety are to defined specifications and from an approved supplier. Authority to purchase outside of these procedures can only be authorised by the Technical Manager in writing.

Initially suppliers are used because of their historic service record including Quality/Food Safety Performance, Customer nomination or Price. This the starting point for an approved supplier list. With the implementation of a controlled approved supplier list, suppliers who do not reliably achieve specification are either delisted or if critical to the business, are given technical support to become reliable. New suppliers are only added to the list following successful sampling and technical approval. Customers can add a nominated supplier to the list. This nomination may be overruled where product safety could be jeopardised.

Document Reference QM 4.2 Management of suppliers of services
Revision 1 1st November 2014
Owned by: Technical Manager
Authorised By: General Manager

Section 5

QM 5.1 Training and competency

We have included many more supplementary documents that may prove useful.

BRC Product Safety Management System for Agents and Brokers

Range of Record Templates

A range of Product Safety Quality Management System Record Templates are included:

QMR 001 Management Review Minutes
QMR 002 Training Record
QMR 003 Product Release Record
QMR 004 Design and Development Records
QMR 005 Supplier Assessment Record
QMR 006 Validation Record
QMR 007 Identification and Traceability Record
QMR 008 Register of Customer Property
QMR 009 Calibration Record
QMR 010 Internal Audit Record
QMR 011 Records of Non-conforming Product
QMR 012 Corrective Action Request Form
QMR 013 Preventative Action Request Form
QMR 014 Supplier Self Assessment and Approval Form
QMR 015 Equipment Commissioning Record
QMR 016 Return to Work Form
QMR 017 Hygiene Policy Staff Training Record
QMR 018 Complaint Investigation Form
QMR 019 Prerequisite Audit Checklist
QMR 020 Knife Control Record
QMR 021 Knife Breakage Report
QMR 022 Goods in Inspection Record
QMR 023 Equipment Cleaning Procedure
QMR 024 Glass and Brittle Plastic Breakage Record
QMR 025 Metal Detection Record
QMR 026 First Aid Dressing Issue Record
QMR 027 Cleaning Schedule
QMR 028 Cleaning Record
QMR 029 Engineering Hygiene Clearance Record

BRC Product Safety Management System for Agents and Brokers

QMR 030 Glass and Brittle Plastic Register
QMR 031 GMP Audit Checklist
QMR 032 Vehicle Hygiene Inspection Record
QMR 033 Outgoing Vehicle Inspection Record
QMR 034 Pre Employment Medical Questionnaire
QMR 035 Visitor Questionnaire
QMR 036 Product Recall Record
QMR 037 Shelf Life Confirmation Record
QMR 038 Accelerated Keeping Quality Log
QMR 039 Goods In QA Clearance Label
QMR 040 Maintenance Work Hygiene Clearance Form
QMR 041 Changing Room Cleaning Record
QMR 042 Colour Coding Red Process Areas
QMR 043 Daily Cleaning Record for Toilets and Changing Rooms
QMR 044 Drain Cleaning Procedure Filler Areas
QMR 045 General Cleaning Procedure
QMR 046 Product QA Clearance Label
QMR 047 CIP Programmes Log
QMR 048 Sample Filler Cleaning Record
QMR 049 Pipe Diameter Flow Rate Conversion Table
QMR 050 QC Online Check Sheet
QMR 050 QC Online Check Sheet
QMR 051 Non Conformance Notification
QMR 052 CIP Chemical Log
QMR 053 Double Hold Label
QMR 054 Supplier Register
QMR 055 Chemical Register
QMR 056 Non Approved Supplier Sample Plan
QMR 057 Warehouse Cleaning Record
QMR 058 Product Recall Trace
QMR 059 Product Recall Test Record
QMR 060 Document Master List

BRC Product Safety Management System for Agents and Brokers

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Training Record

Name:		**Employee Number:**	
Company Start Date:		**Position:**	
Prior External Qualification(s), Skills & Experience :			

Period Training Required	Details of Internal Training or External Training Course	Dates of Training	Signed (Trainee)	Assessed as Competent Signed (Trainer)
Weeks 1 - 4	Induction			
	Food Safety & Quality Policy Briefing			
	Food Safety & Quality Objectives			
	Health and Safety Procedure			
	Records monitoring and control			
	Environment and Waste Management			
	Packing Procedure			
Weeks 5 - 13	Operating Procedure			
	Coding Procedure			

Document Reference **Training Record QMR 002**
Revision 1 1st February 2014
Owned by: Technical Manager
Authorised By: General Manager

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Complaint Investigation Form

Product Details			
Nature of Complaint and Details			
Customer Name			
Customer Address			
Customer Contact Phone Number			
Date received		**Use By Date**	
Date of Production		**Packing Line**	
Production Start		**Production End**	
Complaint category		**Quantity Produced**	
Details of any other complaints received from this production run:			
Details for each area of Investigation			
Raw Materials			
Packaging			
CCP Checks			
Processing			
Filling/Packing			
Storage & Distribution			
Packaging details			
Laboratory Report			

Document Reference **Complaint Investigation Form QMR 018**
Revision 1 1st February 2014
Owned by: Technical Manager
Authorised By: General Manager

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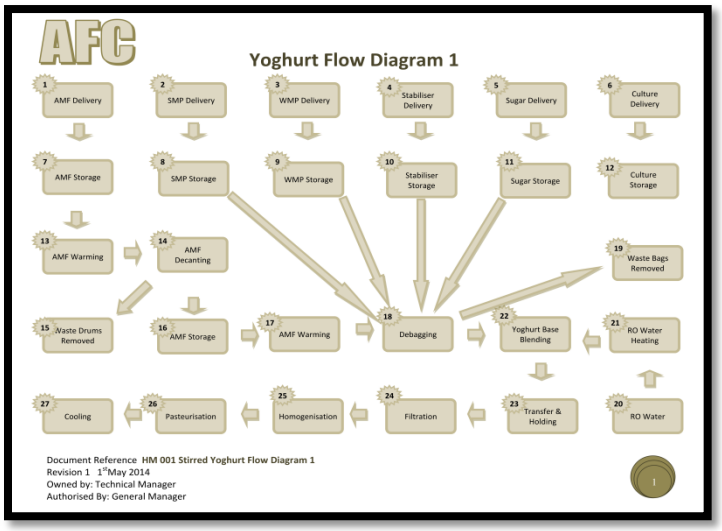
BRC Product Safety Management System for Agents and Brokers

Supplementary HACCP Manual containing the BRC HACCP Calculator

Sections included in the Supplementary HACCP manual are as follows:

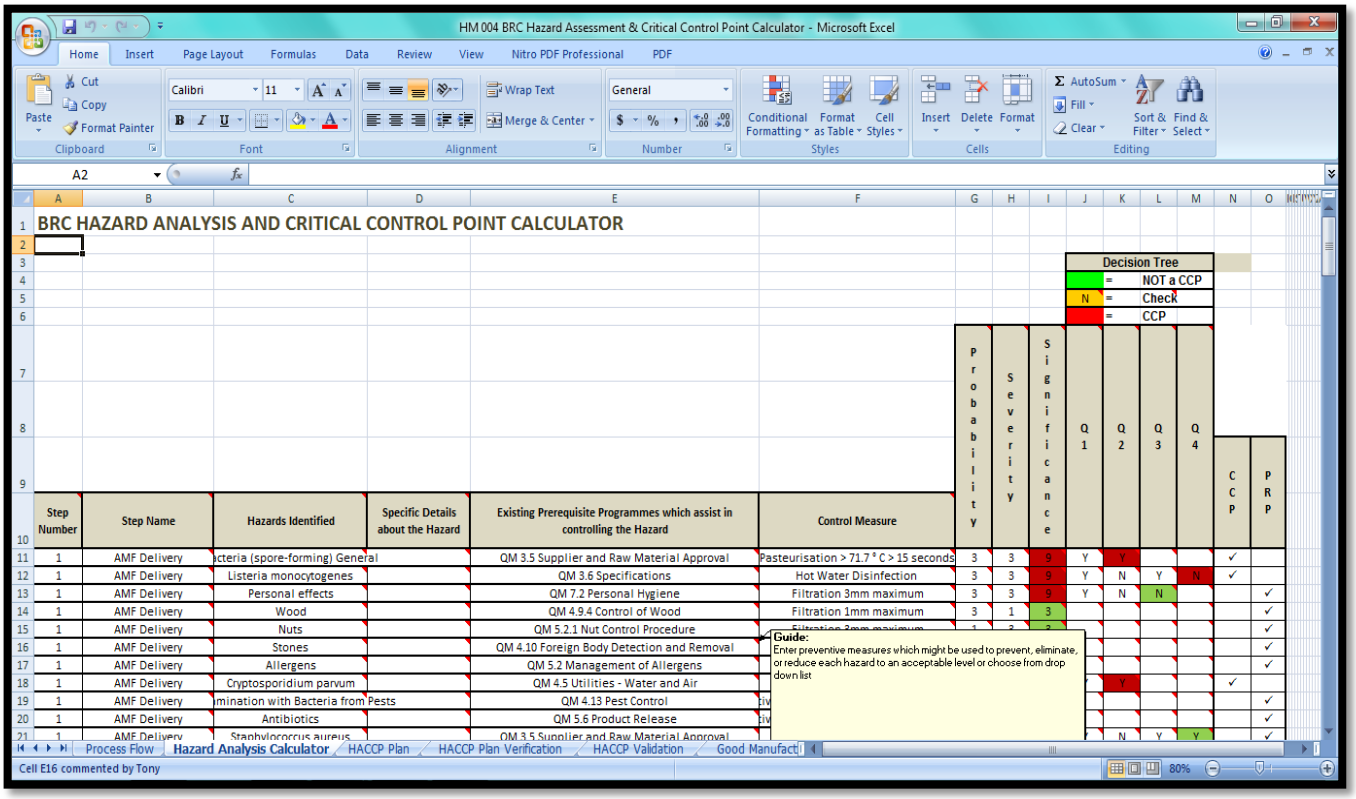
HM 001 HACCP Flow Diagram
HM 002 Product Description
HM 003 HACCP Hazards
HM 004 BRC Hazard Assessment & Critical Control Point Calculator
HM 005 HACCP Validation
HM 006 HACCP Plan
HM 007 HACCP Verification Audit Summary
HM 008 CCP Procedure Sample
HM 009 CCP Record Sample Pasteurizer Log Sheet
HM 010 Decision Tree
HM 011 HACCP Definitions
HM 012 HACCP Verification Record
HM 013 Finished Product Summary
HM 014 HACCP Steering Group Review
HM 015 Raw Material Summary
HM 016 HACCP Calculator Instruction 1
HM 017 HACCP Calculator Instruction 2
HM 018 HACCP Calculator Instruction 3



BRC Product Safety Management System for Agents and Brokers

How the HACCP Calculator helps:

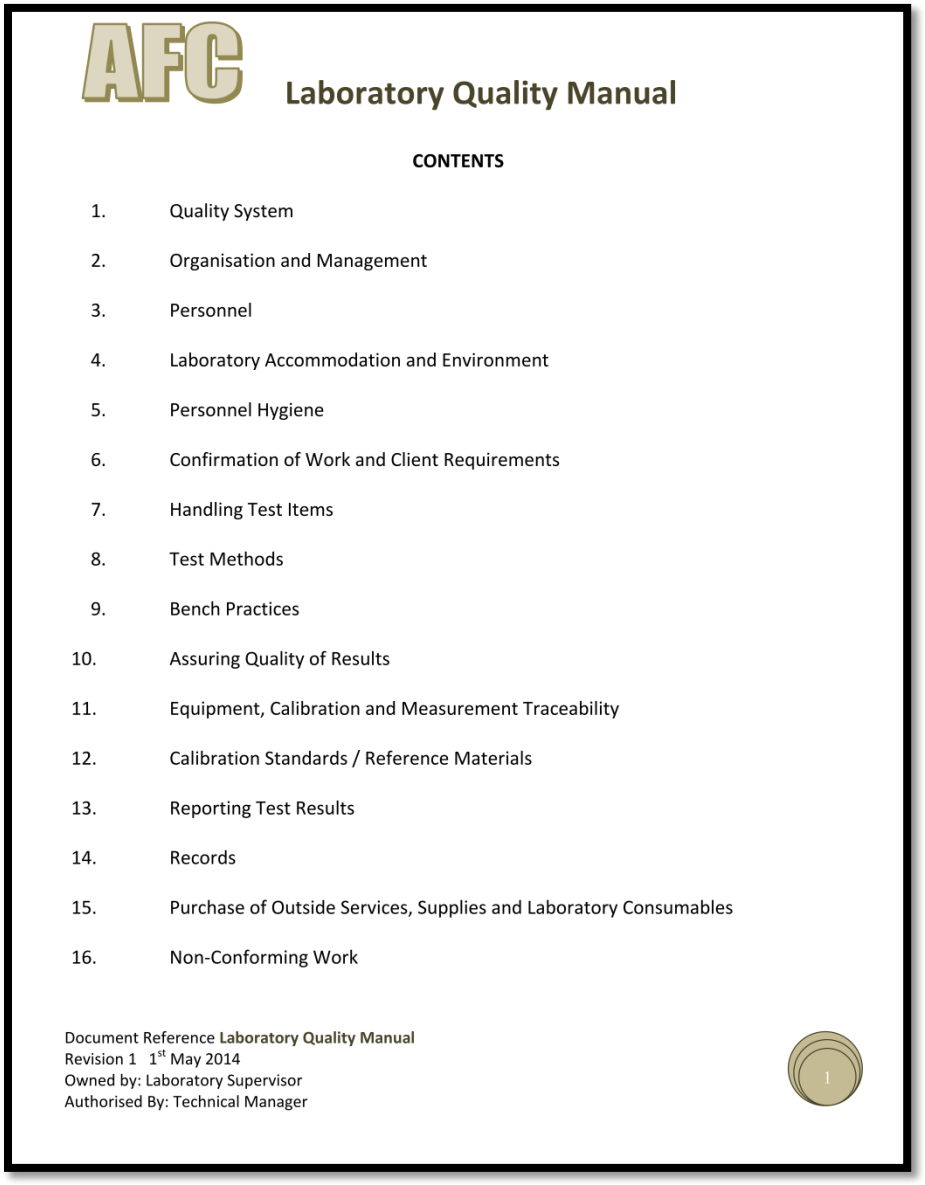
- ✓ A few simple steps take you through the hazard assessment and then significant hazards which require critical control point assessment are automatically highlighted.
- ✓ You do not need to refer to the hazard decision tree to assess critical control points as all of the decision tree questions and actions are included in the calculator.
- ✓ It makes the process of determining a critical control point simple, answer the questions at each stage and the calculator will show when a step is a critical control point.
- ✓ Saves time and hence money.
- ✓ It enables you to present your HACCP assessment in a clear and professional manner.
- ✓ It automatically starts to generate a HACCP plan as you work through your hazard assessment and critical control points.
- ✓ All your HACCP information can be held in a single document.



BRC Product Safety Management System for Agents and Brokers

Laboratory Quality Manual

A comprehensive Laboratory Quality Manual written as per the requirements of ISO 17025 provided in Microsoft Word format. The laboratory quality manual includes template records, procedures and product sampling plans.



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Laboratory Quality Manual

CONTENTS

1. Quality System
2. Organisation and Management
3. Personnel
4. Laboratory Accommodation and Environment
5. Personnel Hygiene
6. Confirmation of Work and Client Requirements
7. Handling Test Items
8. Test Methods
9. Bench Practices
10. Assuring Quality of Results
11. Equipment, Calibration and Measurement Traceability
12. Calibration Standards / Reference Materials
13. Reporting Test Results
14. Records
15. Purchase of Outside Services, Supplies and Laboratory Consumables
16. Non-Conforming Work

Document Reference Laboratory Quality Manual
Revision 1 1st May 2014
Owned by: Laboratory Supervisor
Authorised By: Technical Manager

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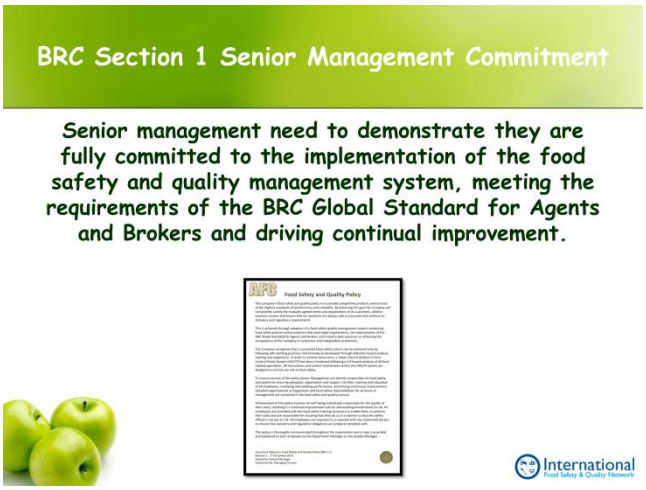
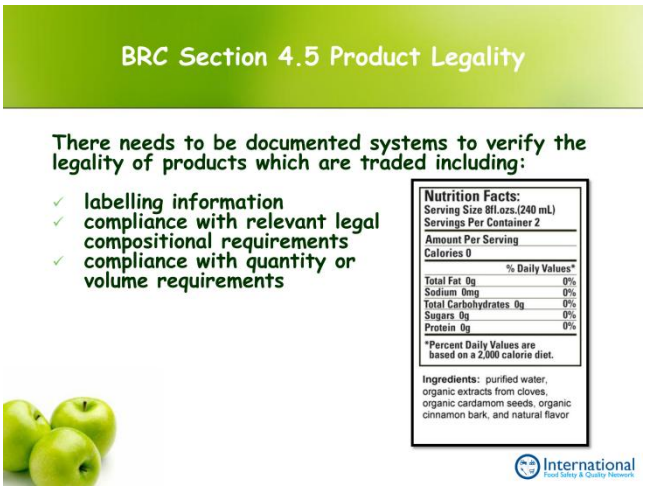
BRC Product Safety Management System for Agents and Brokers

Training Modules and Exams

Introduction to the BRC Standard for Agents & Brokers Training Module

An illustrated training presentation introducing the standard to employees, giving them an overview of the requirements of the standard.





BRC Product Safety Management System for Agents and Brokers

IFSQN Academy Online HACCP Training & Exam

An IFSQN Academy Online HACCP Training course is included for two members of your food safety team. On successful completion of the course IFSQN Academy Certificates are issued.

International
Food Safety & Quality Network

Essential HACCP Training

Presented to:
Test taker's name

has successfully completed this HACCP course, passed the HACCP exam and is awarded this certificate.

IFSQN HACCP Exam: Example Test Name
Score: 88% (18 out of 20)

By passing the course exam the candidate has been able to demonstrate knowledge of the fundamentals of HACCP, HACCP principles and HACCP implementation.

Wed 1st Oct 2014

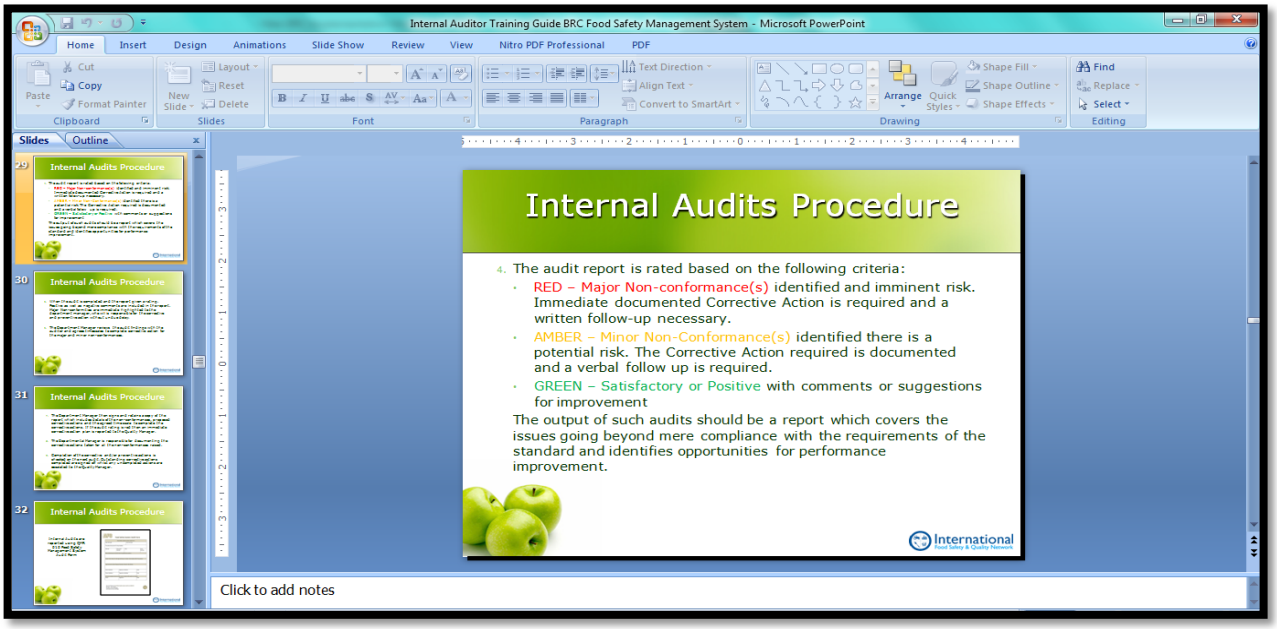
Simon Timperley
CEO & Founder
The International Food Safety & Quality Network

IFSQN ACADEMY

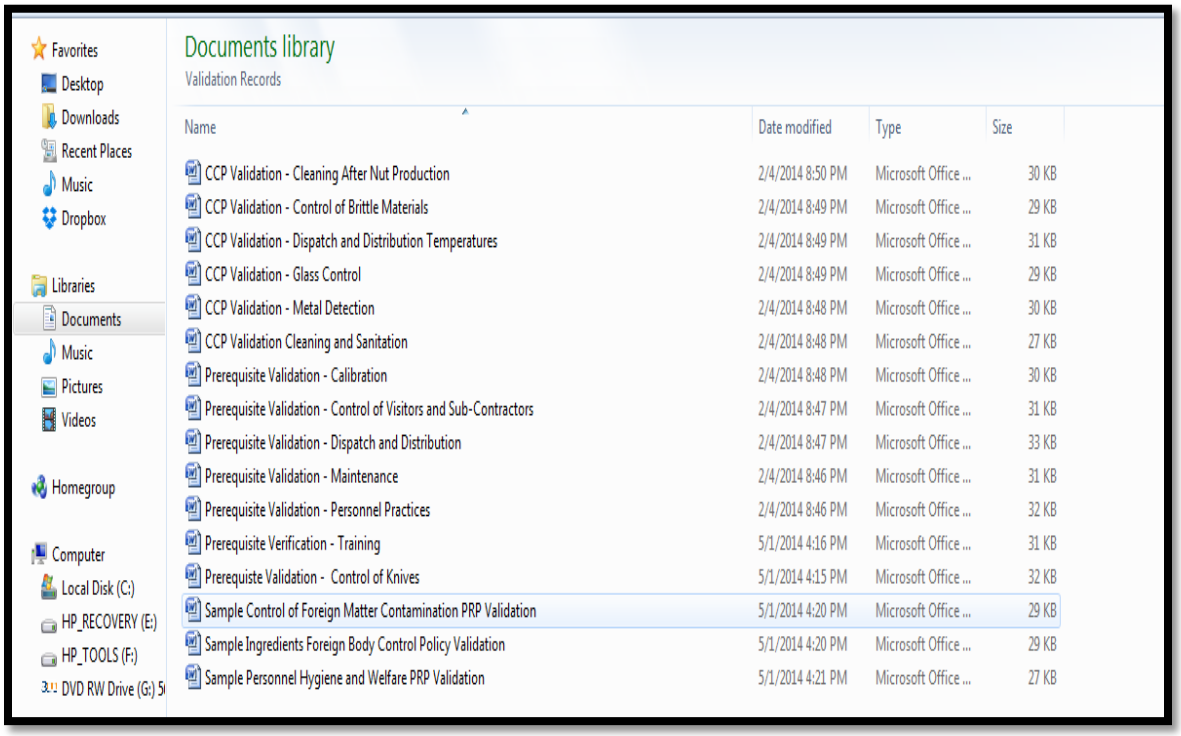
BRC Product Safety Management System for Agents and Brokers

Internal Auditing Training & Exam

Internal Auditor Training - An interactive and illustrated Internal Audit training presentation to train your Internal Audit procedure.



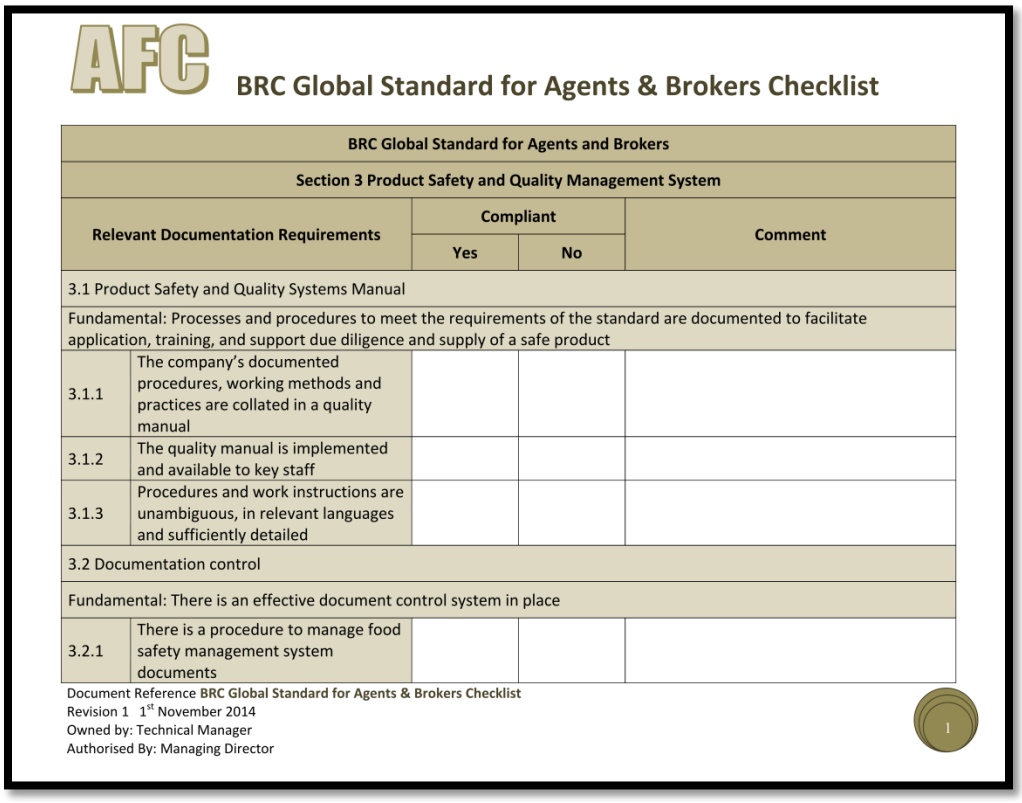
Verification and Validation Record Templates



BRC Product Safety Management System for Agents and Brokers

BRC Global Standard for Agents & Brokers Checklists

A checklist is provided for each section of the BRC standard.



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BRC Global Standard for Agents & Brokers Checklist

BRC Global Standard for Agents and Brokers				
Section 3 Product Safety and Quality Management System				
Relevant Documentation Requirements		**Compliant**		**Comment**
		Yes	**No**	
3.1 Product Safety and Quality Systems Manual				
Fundamental: Processes and procedures to meet the requirements of the standard are documented to facilitate application, training, and support due diligence and supply of a safe product				
3.1.1	The company's documented procedures, working methods and practices are collated in a quality manual			
3.1.2	The quality manual is implemented and available to key staff			
3.1.3	Procedures and work instructions are unambiguous, in relevant languages and sufficiently detailed			
3.2 Documentation control				
Fundamental: There is an effective document control system in place				
3.2.1	There is a procedure to manage food safety management system documents			

Document Reference **BRC Global Standard for Agents & Brokers Checklist**
Revision 1 1st November 2014
Owned by: Technical Manager
Authorised By: Managing Director

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Free online support via e-mail

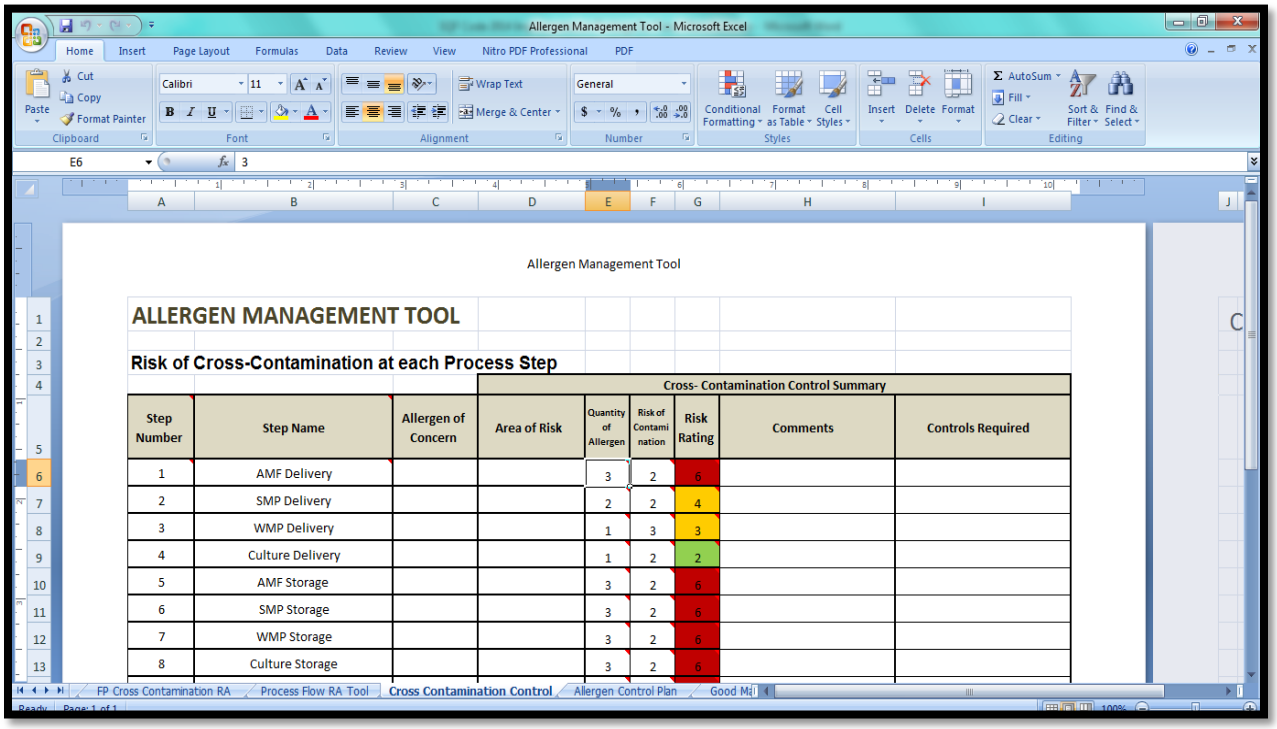
We provide online support and expertise to assist you in developing your BRC Product Safety Management System.
We have customers who list us in their HACCP Team.
Support is guaranteed until you achieve certification.

BRC Product Safety Management System for Agents and Brokers

Allergen Management Module & Risk Assessment Tool

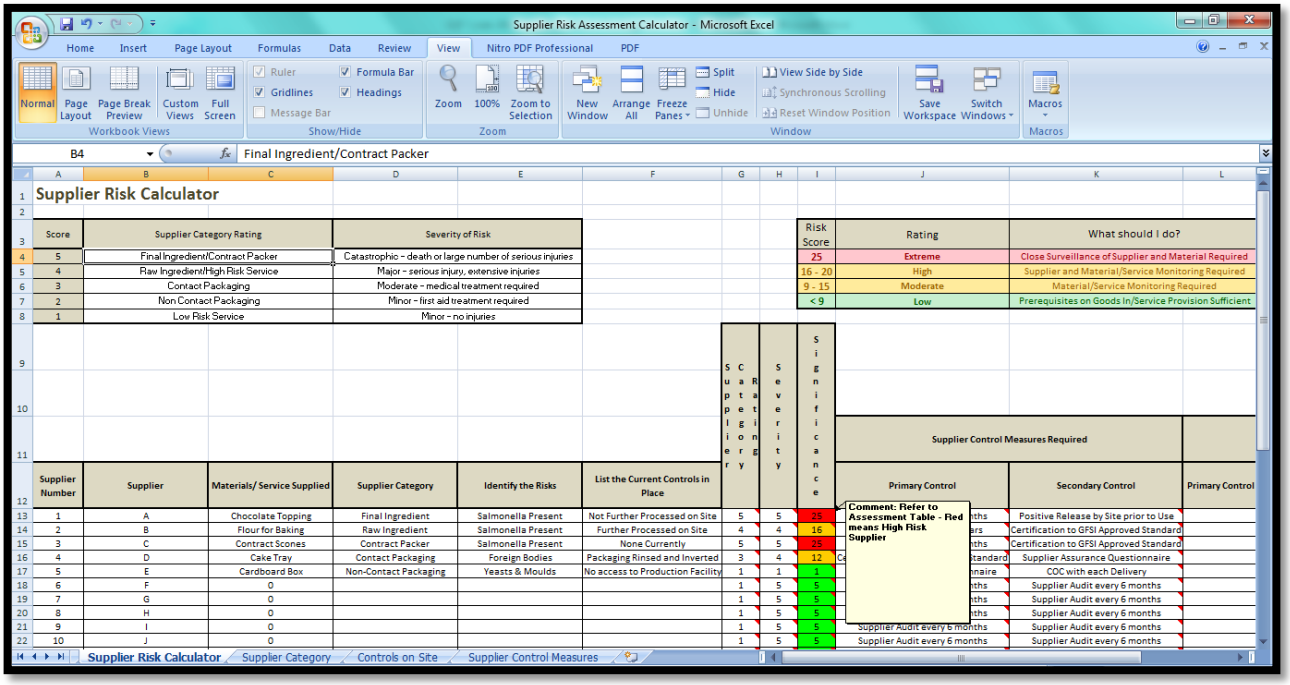
The HACCP Module as per BRC Food Guidance primarily concentrates on five themes:

- ✓ Significance - the significance of any process, activity or ingredient should be evaluated by accurate risk assessments to determine the control or action required
- ✓ Suppliers - understanding the materials that arrive on site is vital to allergen management
- ✓ Separation - the segregation of allergens is a key allergen management control
- ✓ Scheduling - planning activities to reduce the risk of cross contamination
- ✓ Sanitation - cleaning controls to remove or reduce the risks of cross contamination



BRC Product Safety Management System for Agents and Brokers

Supplier Risk Assessment Tool



Supplier Risk Assessment Calculator - Microsoft Excel

Supplier Risk Calculator

Score	Supplier Category Rating	Severity of Risk
5	Final Ingredient/Contract Packer	Catastrophic - death or large number of serious injuries
4	Raw Ingredient/High Risk Service	Major - serious injury, extensive injuries
3	Contract Packaging	Moderate - medical treatment required
2	Non Contact Packaging	Minor - first aid treatment required
1	Low Risk Service	Minor - no injuries

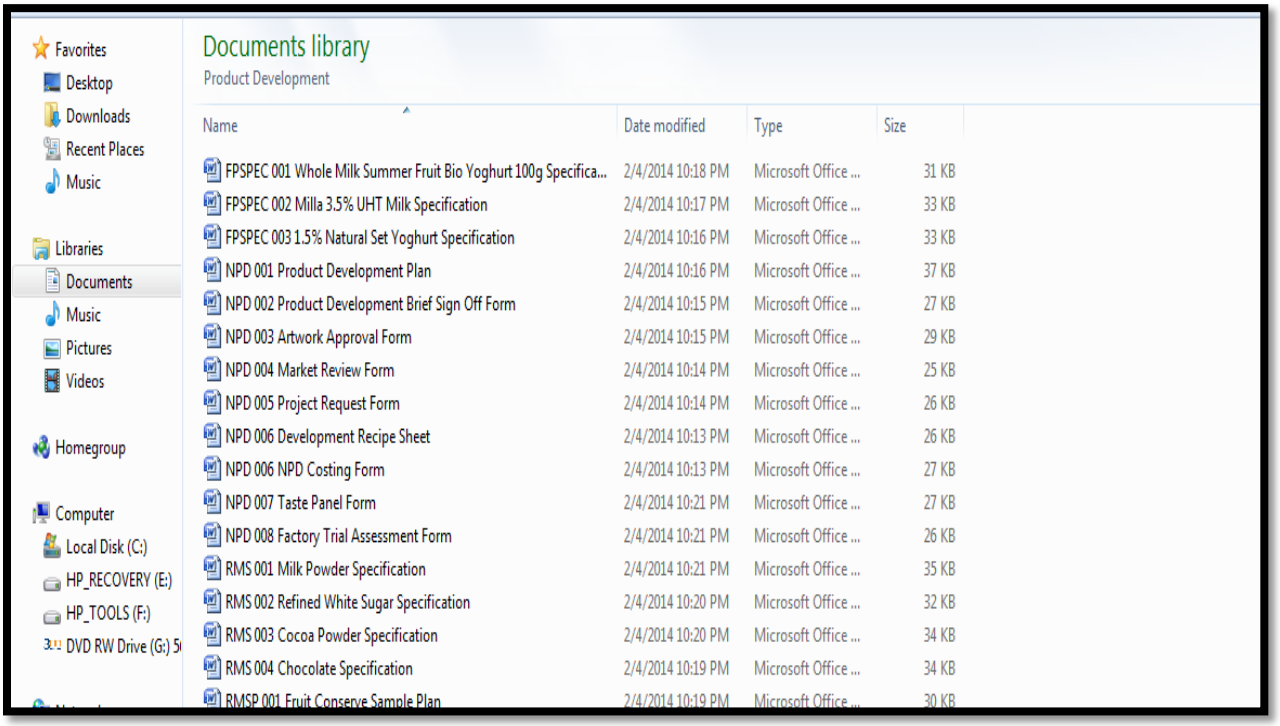
Risk Score	Rating	What should I do?
25	Extreme	Close Surveillance of Supplier and Material Required
16 - 20	High	Supplier and Material/Service Monitoring Required
9 - 15	Moderate	Material/Service Monitoring Required
< 9	Low	Prerequisites on Goods In/Service Provision Sufficient

Supplier Number	Supplier	Materials/ Service Supplied	Supplier Category	Identify the Risks	List the Current Controls in Place	Supplier Category	Severity	Significance	Supplier Control Measures Required: Primary Control	Supplier Control Measures Required: Secondary Control	Supplier Control Measures Required: Primary Control
1	A	Chocolate Topping	Final Ingredient	Salmonella Present	Not Further Processed on Site	5	5	25		Positive Release by Site prior to Use	
2	B	Flour for Baking	Raw Ingredient	Salmonella Present	Further Processed on Site	4	4	16		Certification to GFSI Approved Standard	
3	C	Contract Scones	Contract Packer	Salmonella Present	None Currently	5	5	25		Certification to GFSI Approved Standard	
4	D	Cake Tray	Contact Packaging	Foreign Bodies	Packaging Rinsed and Inverted	3	4	12		Supplier Assurance Questionnaire	
5	E	Cardboard Box	Non-Contact Packaging	Yeasts & Moulds	No access to Production Facility	1	1	1		COC with each Delivery	
6	F	0				1	5	5		Supplier Audit every 6 months	
7	G	0				1	5	5		Supplier Audit every 6 months	
8	H	0				1	5	5		Supplier Audit every 6 months	
9	I	0				1	5	5		Supplier Audit every 6 months	
10	J	0				1	5	5		Supplier Audit every 6 months	

Comment: Refer to Assessment Table - Red means High Risk Supplier

Supplier Risk Calculator | Supplier Category | Controls on Site | Supplier Control Measures

Product Development Module



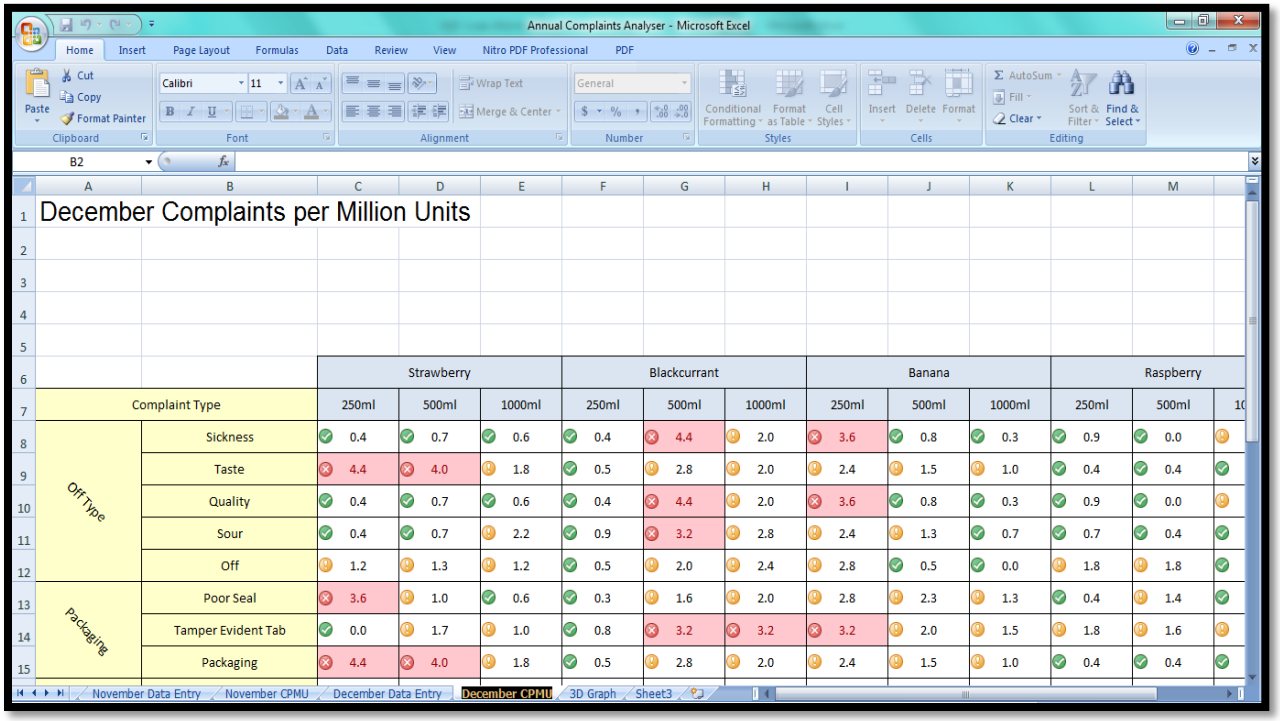
Documents library

Product Development

Name	Date modified	Type	Size
FPSPEC 001 Whole Milk Summer Fruit Bio Yoghurt 100g Specifica...	2/4/2014 10:18 PM	Microsoft Office ...	31 KB
FPSPEC 002 Milla 3.5% UHT Milk Specification	2/4/2014 10:17 PM	Microsoft Office ...	33 KB
FPSPEC 003 1.5% Natural Set Yoghurt Specification	2/4/2014 10:16 PM	Microsoft Office ...	33 KB
NPD 001 Product Development Plan	2/4/2014 10:16 PM	Microsoft Office ...	37 KB
NPD 002 Product Development Brief Sign Off Form	2/4/2014 10:15 PM	Microsoft Office ...	27 KB
NPD 003 Artwork Approval Form	2/4/2014 10:15 PM	Microsoft Office ...	29 KB
NPD 004 Market Review Form	2/4/2014 10:14 PM	Microsoft Office ...	25 KB
NPD 005 Project Request Form	2/4/2014 10:14 PM	Microsoft Office ...	26 KB
NPD 006 Development Recipe Sheet	2/4/2014 10:13 PM	Microsoft Office ...	26 KB
NPD 006 NPD Costing Form	2/4/2014 10:13 PM	Microsoft Office ...	27 KB
NPD 007 Taste Panel Form	2/4/2014 10:21 PM	Microsoft Office ...	27 KB
NPD 008 Factory Trial Assessment Form	2/4/2014 10:21 PM	Microsoft Office ...	26 KB
RMS 001 Milk Powder Specification	2/4/2014 10:21 PM	Microsoft Office ...	35 KB
RMS 002 Refined White Sugar Specification	2/4/2014 10:20 PM	Microsoft Office ...	32 KB
RMS 003 Cocoa Powder Specification	2/4/2014 10:20 PM	Microsoft Office ...	34 KB
RMS 004 Chocolate Specification	2/4/2014 10:19 PM	Microsoft Office ...	34 KB
RMSP 001 Fruit Conserve Sample Plan	2/4/2014 10:19 PM	Microsoft Office ...	30 KB

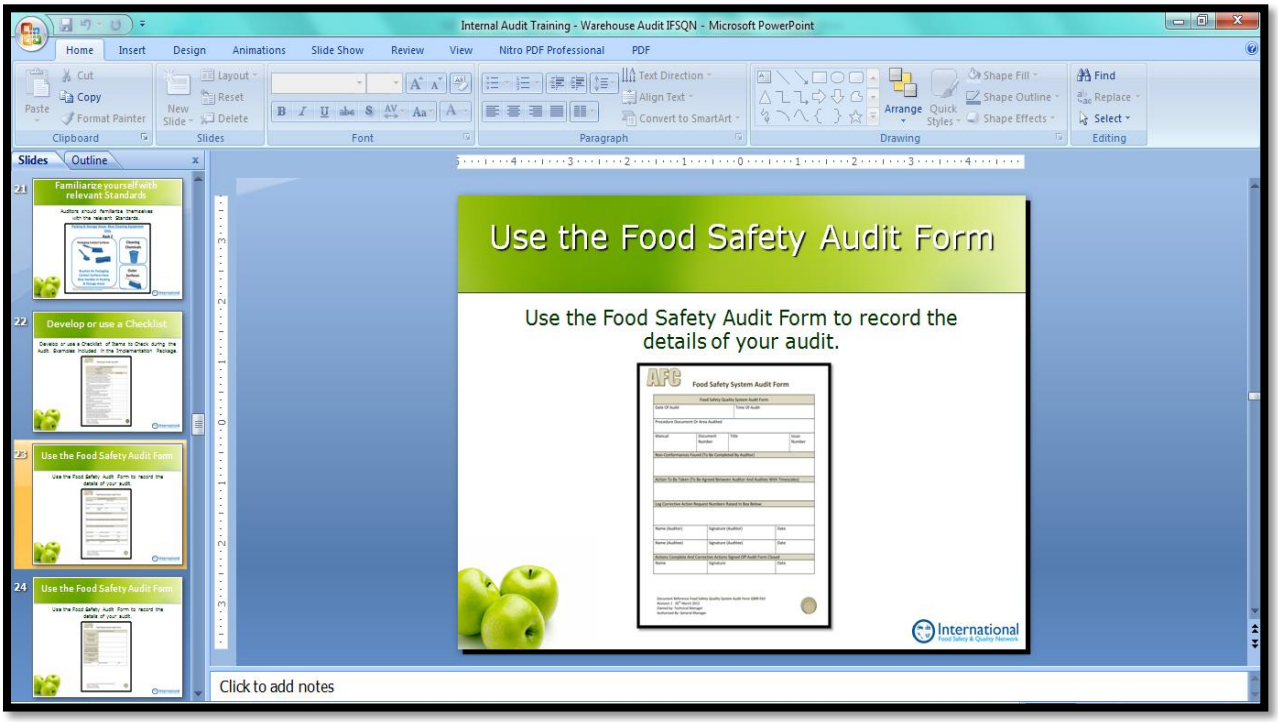
BRC Product Safety Management System for Agents and Brokers

Complaint Management Guidelines & Analyser



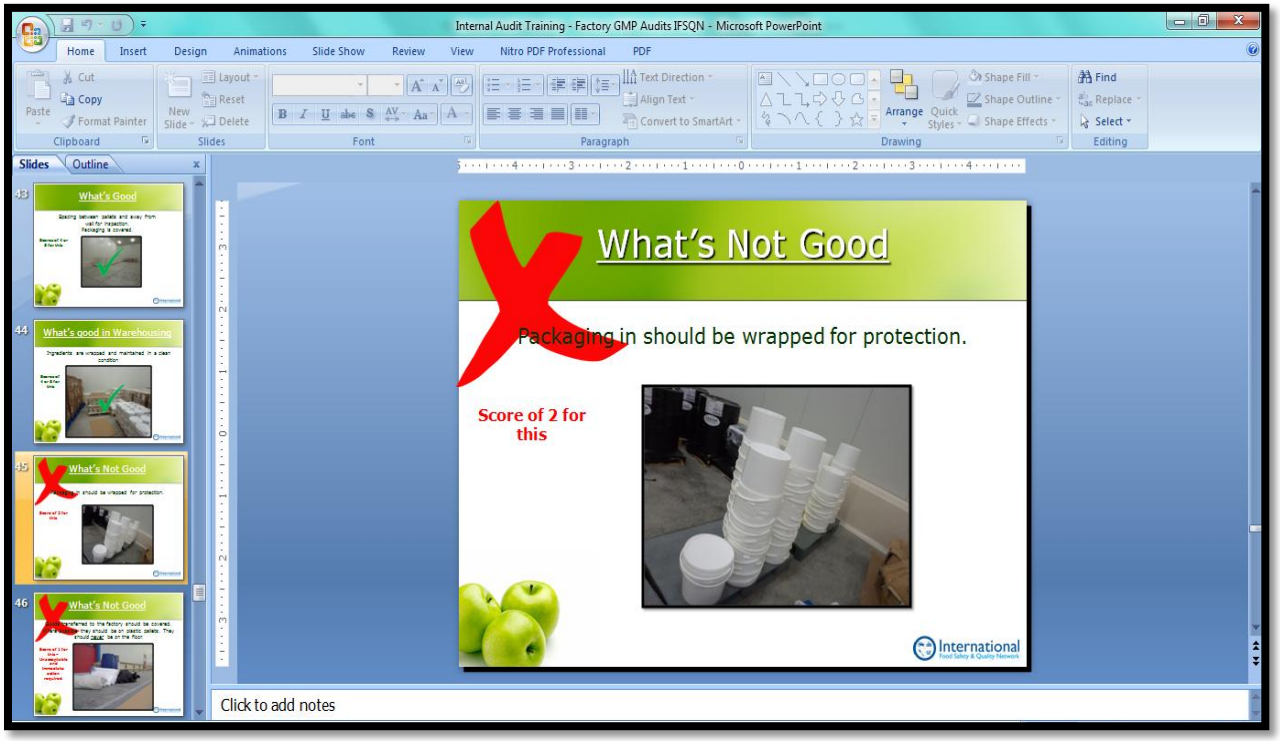
	Complaint Type	Strawberry 250ml	Strawberry 500ml	Strawberry 1000ml	Blackcurrant 250ml	Blackcurrant 500ml	Blackcurrant 1000ml	Banana 250ml	Banana 500ml	Banana 1000ml	Raspberry 250ml	Raspberry 500ml
Off Type	Sickness	0.4	0.7	0.6	0.4	4.4	2.0	3.6	0.8	0.3	0.9	0.0
Off Type	Taste	4.4	4.0	1.8	0.5	2.8	2.0	2.4	1.5	1.0	0.4	0.4
Off Type	Quality	0.4	0.7	0.6	0.4	4.4	2.0	3.6	0.8	0.3	0.9	0.0
Off Type	Sour	0.4	0.7	2.2	0.9	3.2	2.8	2.4	1.3	0.7	0.7	0.4
Off Type	Off	1.2	1.3	1.2	0.5	2.0	2.4	2.8	0.5	0.0	1.8	1.8
Packaging	Poor Seal	3.6	1.0	0.6	0.3	1.6	2.0	2.8	2.3	1.3	0.4	1.4
Packaging	Tamper Evident Tab	0.0	1.7	1.0	0.8	3.2	3.2	3.2	2.0	1.5	1.8	1.6
Packaging	Packaging	4.4	4.0	1.8	0.5	2.8	2.0	2.4	1.5	1.0	0.4	0.4

Extended Internal Audit Training



BRC Product Safety Management System for Agents and Brokers

Hygiene Inspection Training



Verification Schedule Risk Assessment Tool and Template

BRC Audit Plan with Risk Rating

High Risk - Quarterly Audits				
Medium Risk - Six Monthly Audits				
Low Risk - Annual Audit				
	Failure Assessment			
	Possibility	Severity	Significance	Comments
Section 1 Senior Management Commitment				
1.1 Senior Management Commitment	1	2	2	
1.1.1 Food Safety and Quality Policy	1	2	2	
1.1.2 Food Safety and Quality Objectives	1	2	2	
1.1.3 Senior Management Review	1	2	2	
1.1.4 Management Review	1	2	2	
1.1.5 Human and Financial Resources	1	2	2	
1.1.6 Communication	2	2	4	
1.2 Responsibility and Authority	1	2	2	
Section 2 Hazard and Risk Assessment				
2 HACCP System	2	3	6	
2.1 HACCP Team	2	3	6	
2.2 HACCP Prerequisites	2	3	6	
2.3 HACCP Scope and Product Information	3	3	9	
2.4 HACCP Intended Use	3	3	9	
2.5 HACCP Flowcharts	3	3	9	
2.6 HACCP Flowchart Verification	3	3	9	
2.7.1 Hazard Identification	3	3	9	

Audit Risk Rating | Audit Schedule

BRC Product Safety Management System for Agents and Brokers

Benefits of BRC Certification

Food Safety Management System Certification can be seen by some Senior Managers as an unnecessary and bureaucratic activity. For this reason Senior Management need to understand the benefits of an effective Food Safety Management System:

- ✓ A Food Safety Management System structured with the principles of HACCP will have a clear focus on food safety which is a fundamental requirement of any food business
- ✓ An effectively implemented and applied HACCP based Food Safety Management System will improve customer confidence in the safety of food
- ✓ A Food Safety Management System based on HACCP takes a preventative approach that is designed to reduce and liabilities
- ✓ An effective Food Safety Management System demonstrates management commitment to the supply of safe products
- ✓ Food Safety Management System Records provide evidence of due diligence
- ✓ Certification to the BRC Global Standard for Agents and Brokers gives all interested parties a clear message that the organisation is serious about Food Safety

When a business has a good understanding of Food Safety principles and has the commitment and resources to carry them out, a Food Safety Management System will deliver the promised benefits. Small to medium organisations found in the food industry, have fewer resources compared with large companies, and so find it difficult to implement an effective system.

BRC Product Safety Management System for Agents and Brokers

Benefits of using the IFSQN BRC Product Safety Management System Implementation Package

The BRC Product Safety Management System is designed to help organisations tackle the task of implementing an effective system and progress to certification. As Tony Connor of IFSQN explains the BRC Product Safety Management System gives organisations a head start in developing their system and preparing for certification:
“The system includes Product Safety Procedures covering a comprehensive range of prerequisite programmes which enable an organisation to put in place fundamental food safety procedures that are compliant with the BRC Global Standard for Agents and Brokers. The system also provides guidance on how to manage and implement a HACCP system and determine critical control points (CCPs). This process is aided by our implementation training guides and checklists which completely simplify the implementation process.”

“As a bonus our BRC Product Safety Management System includes expert technical support providing guidance in developing your product safety management system until you achieve certification.”

To order the IFSQN BRC Product Safety & Quality Management System Implementation Package for Agents & Brokers click here