

BRC Safety and Quality Management System for Packaging Manufacturers



This is an ideal package for Packaging Manufacturers looking to meet International Food Safety Standards. This manual meets the requirements of the British Retail Consortium Global Standard for Packaging and Packaging Materials: Issue 4 2011.

Ensure your Safety & Quality Management System meets Global and International standards with our comprehensive and easy to use IFSQN Food Safety and Quality Manual Package for Packaging Manufacturers containing:

- ✓ A comprehensive set of Food Safety Management System Procedures covering all the requirements of the BRC Standard
- ✓ A range of easy to use Food Safety Management System Record Templates.
- ✓ A HACCP Manual containing over 30 HACCP documents
- ✓ HACCP Training & Exam
- ✓ Internal Auditor Training and Exam
- ✓ BRC Global Standard for Packaging and Packaging Materials Gap Analysis Checklists
- ✓ Free online support via e-mail - Support Policy

BRC Safety and Quality Management System for Packaging Manufacturers

Food Safety Management System Procedures

Comprehensive top level documents that can form the basis of your Food safety & quality management system:

- QM 1.1 Product Safety and Quality Policy
- QM 1.2 Management Commitment
- QM 1.3 Responsibility and Authority
- QM 1.4 Management Review
- QM 2 HACCP System
- QM 3.1 Technical Management System
- QM 3.2 Customer Focus and Contract Review
- QM 3.3 Internal Audits
- QM 3.4 Supplier Approval and Monitoring
- QM 3.5 Subcontracting of Production
- QM 3.6 Document Control
- QM 3.7 Specifications
- QM 3.8 Record Control
- QM 3.9 Traceability
- QM 3.10 Customer Satisfaction & Complaint Handling
- QM 3.11.1 Crisis Management Procedure
- QM 3.11.2 Product Recall Procedure
- QM 4 Prerequisite Programmes
- QM 4.1 External Site Standards
- QM 4.2 Building Fabric and Interiors
- QM 4.3 Utilities
- QM 4.4 Site Security
- QM 4.5 Layout and Product Flow
- QM 4.6 Equipment
- QM 4.7 Maintenance
- QM 4.8 Staff Facilities
- QM 4.9 Housekeeping and Cleaning
- QM 4.10 Waste and Waste Disposal
- QM 4.11 Pest Control
- QM 4.12 Transport, Storage and Distribution
- QM 5.1 Product Design and Development
- QM 5.2 Packaging Print Control
- QM 5.3 Process Control
- QM 5.4 Laboratory Quality Manual
- QM 5.5 In Line Testing Equipment
- QM 5.6 Calibration

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- QM 5.7 Control of Non-Conforming Product
- QM 5.8.1 Prevention of Contamination
- QM 5.8.2 Hygiene Code of Practice
- QM 6.1 Human Resources and Training
- QM 6.2 Access and Movement of Personnel
- QM 6.3 Personal Hygiene
- QM 6.4 Medical Screening
- QM 6.5 Protective Clothing
- QM 7 Updating and Improvement



Technical Management System

Introduction

The company has planned, established, documented and implemented a Technical Management System for the site, 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 producing safe products.

Scope

The scope of the Technical Management System includes all product categories, processes and activities conducted on site. These requirements are aligned with the policies and objectives of the site and include those of the following standards:

Quality - ISO 9001
Hygiene and Quality - BRC Global Standard for Packaging

Due diligence

The Quality and Hygiene Manual demonstrates due diligence of the company in the effective development and implementation of the technical 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 packaging to the food chain. As part of this commitment, all products and processes used in the manufacture of food grade products are subject to 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

Document Reference Technical Management System QM 1.1
Revision 1 - 1st November 2013
Owned by: Quality Manager
Authorised by: General Manager



Technical Management System

the HACCP team to ensure that the HACCP and technical management systems are continually updated and comply with the latest food safety requirements.

Should the company be required to outsource any process that may affect product conformity to the defined standards of the Technical Management System then the site will assume control over this process. This is fully defined in all Sub-Contract Agreements.

Communication

The company has established and documented clear levels of communication for suppliers, contractors, customers, regulatory authorities and staff within the technical management system. Detailed communication arrangements and food safety communication responsibilities for all levels of management are contained in the quality and hygiene manual. The scope of the communication procedures applies to all members of staff, both full time and temporary.

The Management Representative for Quality and Hygiene is the Quality Manager, who retains responsibility and authority for external communication and liaison regarding the technical management system. This responsibility for communication extends to ensuring there is sufficient information relating to food safety throughout the food chain. This communication includes documented agreements, contracts, specifications, product information, food safety leaflets, labelling advice and reports.

Procedure

These processes and their interaction are documented within this manual and its procedures.

The top level procedures of the Technical Management System Procedures are prefixed QM and are as follows:

QM 1.1 Product Safety and Quality Policy
QM 1.2 Management Commitment
QM 1.3 Responsibility and Authority
QM 1.4 Management Review

Document Reference Technical Management System QM 1.1
Revision 1 - 1st November 2012
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BRC Safety and Quality Management System for Packaging Manufacturers

FPC Technical Management System

- QM 6.1 Human Resources and Training
- QM 6.2 Access and Movement of Personnel
- QM 6.3 Personal Hygiene
- QM 6.4 Medical Screening
- QM 6.5 Protective Clothing
- QM 7 Updating and improvement

A HACCP manual has been developed of the Technical Management System Procedures which includes:

- HM 1 HACCP System
- HM 2 HACCP Team
- HM 3 HACCP Prerequisites
- HM 4 HACCP Scope and Product Information
- HM 5 HACCP Intended Use
- HM 6 HACCP Flowcharts
- HM 7 HACCP Flowchart Verification
- HM 8 Hazard Identification
- HM 9 Hazard Assessment
- HM 10 Identification and Assessment of Control Measures
- HM 11 Identification of Critical Control Points (CCPs)
- HM 12 Establishing Critical Limits for each CCP
- HM 13 Establishing a Monitoring System for each CCP
- HM 14 Establishing a Corrective Action Plan
- HM 15 Establishing Verification Procedures
- HM 16 Establishing HACCP Documents and Records
- HM 17 Review of the HACCP Plan
- HM 18 Flow Diagram
- HM 19 Product Description
- HM 20 Hazards
- HM 21 HACCP Validation
- HM 22 HACCP Plan
- HM 23 HACCP Verification Audit Summary
- HM 24 HACCP Instruction 1
- HM 25 HACCP Instruction 2
- HM 26 Hazard Instruction 3
- HM 27 HACCP Definitions

Document Reference Technical Management System QM 8.1
 Revision 1 1st November 2013
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FPC Technical Management System

Product Safety Quality System Process Diagram



Document Reference Technical Management System QM 8.1
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 Authorised by: General Manager

FPC HACCP System

Introduction

The company is committed to supplying safe products. As part of this commitment, all operations are subject to hazard analysis based on the Codex Alimentarius HACCP principles and the requirements of BRC Global Standard for Packaging.

The HACCP 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 produce safe and legal products in line with legislation and to continuously improve our standards of hygiene, quality and safety in relation to both our product range and the environment in which we manufacture these products.

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 2013
 Owned by: Quality Manager
 Authorised by: General Manager

FPC HACCP System

Hazard Analysis

The Food Safety Team conducts a hazard analysis for food safety hazards that are reasonably likely to occur for each product and process category.

Hazard Assessment

Each potential food safety hazard is risk assessed to determine whether its elimination or reduction to acceptable levels is required to produce a safe product and also any controls required to achieve the acceptable levels.

Identification and Assessment of Control Measures

Each hazard on the Significant Food Safety Hazard list must be controlled by a control measure (or combination of control measures) that prevent, eliminate or reduce the hazard to the defined acceptable levels.

Critical Control Points

Critical Control Points are established using the decision tree as the latest step in the flow path where controls can be effectively administered for a particular Significant Food Safety Hazards.

Verification Planning

The Food Safety Team defines the methods, frequencies and responsibilities for verification activities.

Validation of Control Measure Combinations

The Food Safety team confirm that the control measures (or combination of control measures) are capable of achieving the defined acceptable levels for each food safety hazard by validation activities.

Document Reference HACCP System QM 2
 Revision 1 1st November 2013
 Owned by: Quality Manager
 Authorised by: General Manager

BRC Safety and Quality Management System for Packaging Manufacturers

Food Safety Management System Record Templates

A comprehensive range of 36 easy to use record templates including:

- 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 Product Safety & Quality System 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 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
- 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

BRC Safety and Quality Management System for Packaging Manufacturers



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			
Weeks 5 - 13	Packing Procedure			
	Operating Procedure			
	Coding Procedure			

Document Reference Training Record QMR 002
 Revision 1 1st November 2012
 Owned by: Quality Manager
 Authorised By: General Manager



Management Review Record

Management Review Meeting - Date of month YEAR

Meeting Objective
 To review and assess the effectiveness of the Food Safety Quality Management System and to formulate actions for improvement.

Attendees
 General Manager - Chairman
 Operations Manager
 Engineering Manager
 Supply Chain Manager
 Distribution Manager
 Technical Manager

	Review Output	
	Performance, Review Comments & Details	Corrective or Preventative Action Required
Review of the Food Safety & Quality Policy	--	--
Review of Management Changes	--	--
Minutes and Follow-up actions from previous review meetings	--	--
Outstanding Non-conformances as a result of internal and external audits	--	--
Trend analysis of the results of internal and external audits	--	--
Results of internal, second and third-party audits	--	--
Trend analysis of Customer and Supplier complaints	--	--

Document Reference Management Review Record (QMR 001)
 Revision 1 21st March 2012
 Owned by: Technical Manager
 Authorised By: General Manager



Complaint Investigation Form

Product Details		
Nature of Complaint and Details		
Customer Name		
Customer Address		
Customer Contact Person		
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 29th March 2012
 Owned by: Technical Manager
 Authorised By: General Manager



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HACCP Manual

The HACCP manual documents supplied are pre-fixed HM and are as follows:

- HM 1 HACCP System
- HM 2 HACCP Team
- HM 3 HACCP Prerequisites
- HM 4 HACCP Scope and Product Information
- HM 5 HACCP Intended Use
- HM 6 HACCP Flowcharts
- HM 7 HACCP Flowchart Verification
- HM 8 Hazard Identification
- HM 9 Hazard Assessment
- HM 10 Identification and Assessment of Control Measures
- HM 11 Identification of Critical Control Points (CCPs)
- HM 12 Establishing Critical Limits for each CCP
- HM 13 Establishing a Monitoring System for each CCP
- HM 14 Establishing a Corrective Action Plan
- HM 15 Establishing Verification Procedures
- HM 16 Establishing HACCP Documents and Records
- HM 17 Review of the HACCP Plan
- HM 18 Flow Diagram
- HM 19 Product Description
- HM 20 Hazards
- HM 21 HACCP Validation
- HM 22 HACCP Plan
- HM 23 HACCP Verification Audit Summary
- HM 24 HACCP Instruction 1
- HM 25 HACCP Instruction 2
- HM 26 HACCP Instruction 3
- HM 27 HACCP Definitions
- HM 28 HACCP Verification Record
- HM 29 HACCP Steering Group Review
- HM 30 Raw Material Summary
- HM 31 Finished Product Summary
- HM 32 Decision Tree
- HM 33 HACCP Plan Example

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HACCP Instruction 1

Enter Prerequisites or Control Measures that assist in controlling the hazard

Step Number	Step Name	Category	Hazard	Prerequisites or Control Measures
1	Goods in	Physical	Wood from pallets	Layer pans
2	Goods in	Chemical	Clearing chemicals on vehicle	Segregation & Pallet Bunds
3	Goods in	Biological	E.coli in raw material	C.O.A/Approved Supplier
4	Goods in	Allergen	Contains peanuts	Sealed in double bags/ Segregated
5				
6				
7				
8				
9				
10				
11				
12				
13				
14				
15				
16				

Document Reference HACCP Calculator Instruction 1
Revision 1 07 May 2012
Owned by: Technical Manager
Authorised By: General Manager



HACCP System

Introduction

The company is committed to supplying safe products for consumption. As part of this commitment, all products and processes used in the manufacture of food products are subject to hazard analysis based on the Codex Alimentarius HACCP principles and the requirements of BRC Global Standard for Food Safety Issue 6 2011.

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 produce safe and legal products in line with legislation and to continuously improve our standards of hygiene, quality and safety in relation to both our product range and the environment in which we manufacture these products.

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 31 July 2011
Owned by: Technical Manager
Authorised By: General Manager



Hazard Assessment

Hazard Assessment

Each potential food safety hazard is risk assessed to determine whether its elimination or reduction to acceptable levels is required to produce a safe product and also any controls required to achieve the acceptable levels.

For each step grades of impact (severity of adverse health effects) and probability (likelihood of a food safety hazard occurring) are allotted and the combined matrix used to judge the severity and priority for elimination or minimisation of the hazard. The team identifies the hazards that need to be prevented, eliminated or reduced to acceptable levels.

The HACCP team consider the probability of the hazard occurring, the severity of the hazard on the consumer, the vulnerability of the targeted consumer, the survival and multiplication of any biological hazards, the presence of chemicals or foreign bodies, contamination at any stage in the process and possible deliberate contamination or adulteration.

Taking this into account a rating is given for probability and severity and entered into the HACCP Planner:

Step Number	Step Name	Hazards Identified	Probability	Severity	Significance
1	Delivery	Damage	1	3	3
1	Delivery	Sealing	2	3	6
1	Delivery	Water Contamination	3	3	9
1	Delivery	Hazard	3	1	3
1	Delivery	Hazard	3	3	9
1	Delivery	Hazard	1	1	1

Document Reference Hazard Assessment HM 8
Revision 1 31 October 2012
Owned by: Quality Manager
Authorised By: General Manager



HACCP Validation Record

Glass Policy Validation

Product Category	Freshly Prepared Sandwiches	
Step Number	5 - Storage	
Hazard	Contamination of food with broken glass during operations	
Control Measure	Glass minimisation/Glass Breakage Procedure/Glass Protection/Glass Inspection	
Validation Methods	Applicable	Comments
	Yes	
Third Party Scientific Validation		✓
Historical Knowledge	✓	
Simulated Production Conditions		✓
Collection of Data in normal production		✓
Admissible in industrial practice	✓	
Statistical Programmes		✓
Mathematical Modelling		✓
Conclusion		
Internal Validation Required?		✓
Pass by which method?		
CCP Confirmed	✓	
Authorised by (Name):		
Signature:		

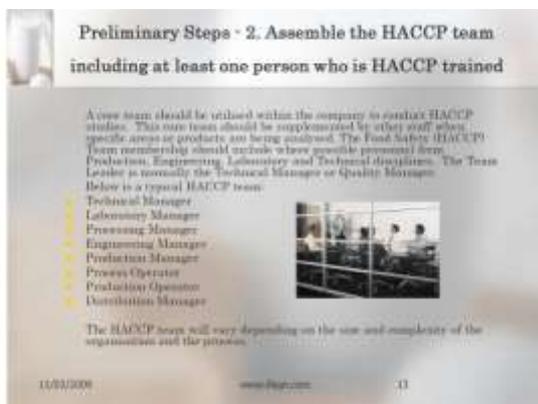
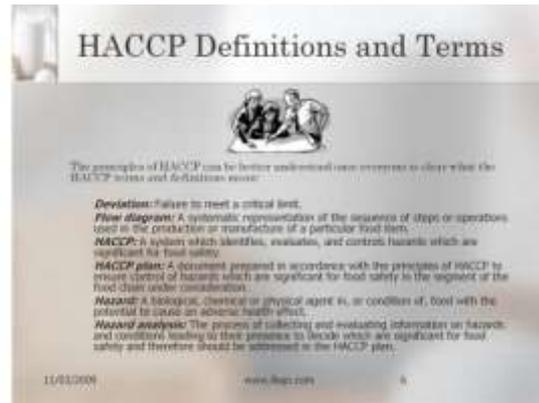
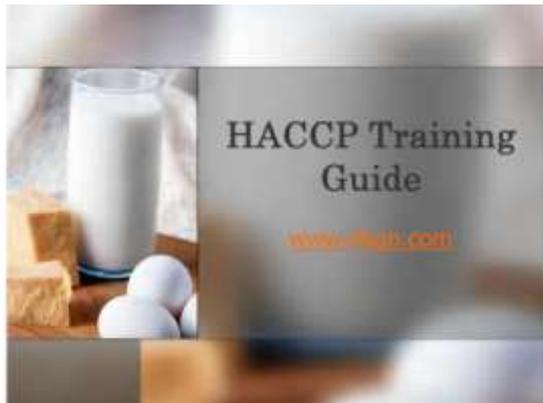
Document Reference HACCP Validation Record HM 21
Revision 1 31 October 2012
Owned by: Quality Manager
Authorised By: General Manager



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HACCP Training

An interactive and illustrated PowerPoint HACCP training presentation is supplied to train your food safety team in the preliminary steps to a Hazard analysis, the principles of HACCP and how to utilise the HACCP calculator in implementing your HACCP system.



BRC Safety and Quality Management System for Packaging Manufacturers

Training Software

The interactive and illustrated PowerPoint HACCP training presentation is supplied with training software.

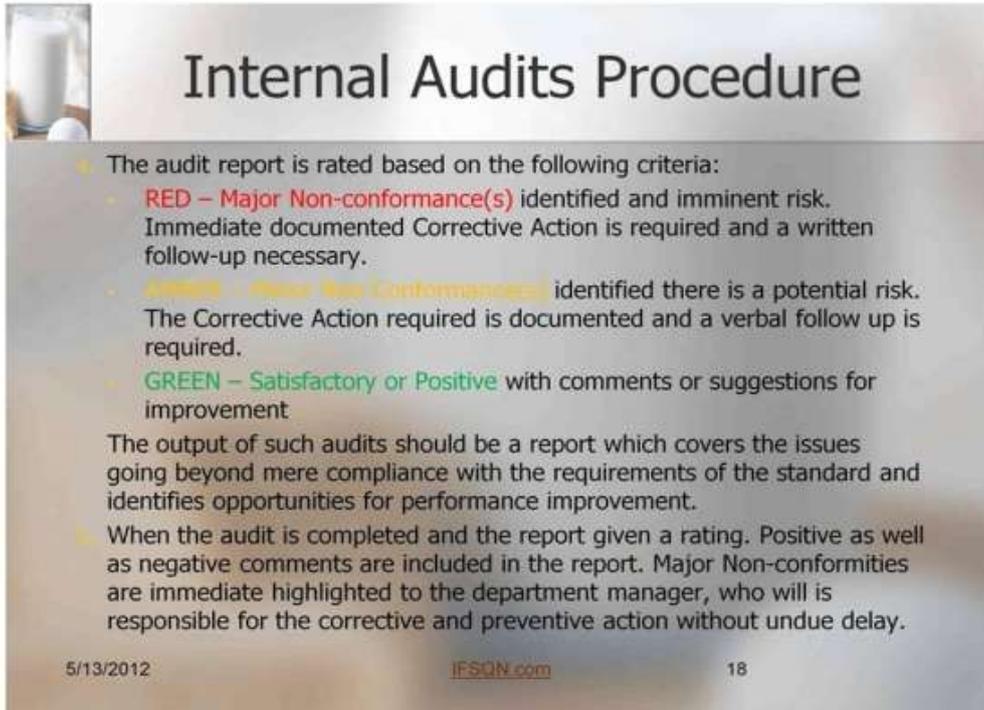


We have provided a HACCP Multiple choice exams evaluate your staff's progress with graphic certificates to print out.

BRC Safety and Quality Management System for Packaging Manufacturers

Internal Auditing Training

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



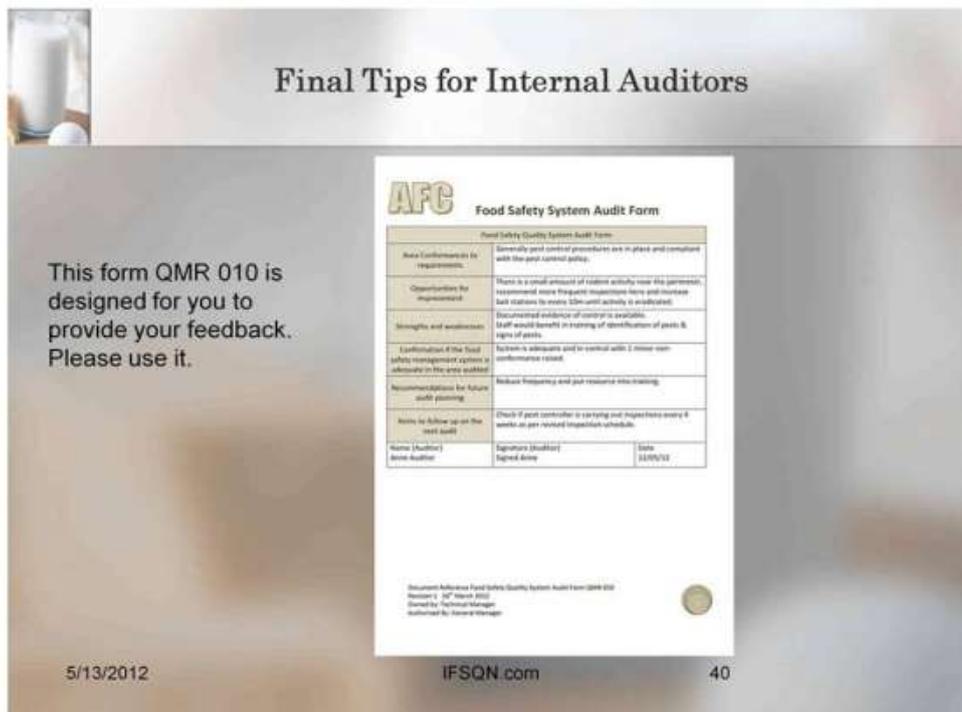
Internal Audits Procedure

- The audit report is rated based on the following criteria:
 - RED – Major Non-conformance(s)** identified and imminent risk. Immediate documented Corrective Action is required and a written follow-up necessary.
 - YELLOW – Minor Non-Conformance(s)** identified there is a potential risk. The Corrective Action required is documented and a verbal follow up is required.
 - GREEN – Satisfactory or Positive** with comments or suggestions for improvement

The output of such audits should be a report which covers the issues going beyond mere compliance with the requirements of the standard and identifies opportunities for performance improvement.

- When the audit is completed and the report given a rating. Positive as well as negative comments are included in the report. Major Non-conformities are immediate highlighted to the department manager, who will be responsible for the corrective and preventive action without undue delay.

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Final Tips for Internal Auditors

This form QMR 010 is designed for you to provide your feedback. Please use it.

AFC Food Safety System Audit Form		
Food Safety Quality System Audit Form		
Area Conformance to requirements	Generally good level of procedures are in place and compliant with the present control policy.	
Observations for improvement	There is a small amount of random activity near the perimeter, recommend more frequent inspections here and increase both rotations to more close and scrutiny is indicated. Documented evidence of control is available. It all would benefit in terms of identification of pests & signs of pests.	
Strengths and weaknesses	System is adequate and in control with 2 minor non-conformance noted.	
Evaluation of the food safety management system as a whole in the area audited	Reduce frequency and put resource into training.	
Recommendations for future audit planning	Check if pest controller is carrying out inspections every 4 weeks as per revised inspection schedule.	
Notes for follow up on the next audit		
Name (Auditor)	Signature (Auditor)	Date
Steve Ainslie	Signed Steve	11/05/12

Document Reference: Food Safety Quality System Audit Form QMR 010
Version: 1.07 March 2012
Owned by: Technical Manager
Authorised by: General Manager

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BRC Global Standard for Packaging Gap Analysis Checklists

A set of gap analysis checklists covering each section of the standard which you will find invaluable in achieving certification.



BRC Global Standard for Packaging Issue 4 Audit Checklist

BRC Section	Requirement	Conforms Yes/No	Findings
1	Senior Management Commitment and Continual Improvement		
1.1	Product Safety & Quality Management Policy Senior management develop and document a product safety and quality policy, which is authorised, reviewed, signed and dated by an appropriate senior manager.		
1.1.1	The Safety & Quality Policy states the intention to meet obligations to produce safe and legally compliant products to the specified quality, and its responsibility to its customers. The policy includes a commitment to continuous improvement.		
1.1.2	Senior management ensure the policy is communicated to all staff involved with activities relating to product safety, legality, regulatory compliance and quality.		
FUNDAMENTAL			
1.2	Senior Management Commitment Senior management demonstrate that they are fully committed to the implementation of requirements of the <i>Global Standard for Packaging</i> including provision of adequate resources, effective communication and systems of management review to effect continual improvement with opportunities for improvement identified, implemented and fully documented.		
1.2.1	Senior management ensure that product safety and quality objectives are measurable, established, documented, monitored and reviewed.		
1.2.2	Senior management provide the human and financial resources required to implement the quality management system and product safety programme.		
1.2.3	Clear communication and reporting channels must be in place.		
1.2.4	Senior management ensure a system is in place to ensure that the company is kept informed of all relevant legislative requirements in the country of manufacture and the country in which the packaging material will be sold. The company should be aware of any scientific and technical developments and industry codes of		

Document Reference BRC Packaging Issue 4 Audit Checklist Section 1 Senior Management Commitment and Continual Improvement
 Revision 1 1st November 2012
 Owned by: Quality Manager
 Authorised By: General Manager



Free online support via e-mail

We provide online support and expertise to assist you in developing your Food Safety Management System. We even have customers who list us in their HACCP Team.

For more information on the Food Safety & Quality Management System for Packaging Manufacturers e-mail us at support@ifsqn.com

BRC Safety and Quality Management System for Packaging Manufacturers

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
- ✓ 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
- ✓ HACCP based Food Safety Management Systems can be combined with other management systems such as ISO 9001:2008. This combination provides a Food Safety based system also considers quality
- ✓ Certification to the British Retail Consortium IOP Global Standard for Packaging and Packaging Materials: Issue 3 2008 gives all interested parties a clear message that the organisation is serious about Food Safety

In order to ensure a Food Safety Management System is effectively implemented management within an organisation need to understand:

- ✓ The benefits of a Food Safety Management System
- ✓ How lack of an effective Food Safety Management System can cause illness or injury
- ✓ That a HACCP based Food Safety Management System really is a minimal system to ensure maximum control
- ✓ That a HACCP based Food Safety Management System enables businesses to optimise the use of resources by control of CCPs in an logical manner

The Food Safety Management System for Packaging Manufacturers has been designed to overcome the problems that can be encountered when implementing an effective system including:

BRC Safety and Quality Management System for Packaging Manufacturers

- ✓ Lack of pre-requisite programmes
- ✓ Over-complex and unmanageable systems with too many critical control points (CCPs), partly resulting from a misunderstanding of the role of prerequisite hygiene programs (PRPs) and an inability to conduct proper hazard analysis.
- ✓ Ineffective monitoring and corrective actions due to poor training and verification procedures.
- ✓ Excessive documentation and lack of focus due to over-complex systems.
- ✓ Poor validation and verification due to lack of expertise.
- ✓ Over complication of HACCP implementation

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.

The Food Safety Management System for Packaging Manufacturers is designed to help organisations tackle the task of implementing an effective system and progress to certification. As Tony Connor of IFSQN explains the Food Safety Management System gives organisations a head start in developing their system and preparing for certification:

“The system includes Food 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 Packaging and Packaging Materials: Issue 4 2011. The system also provides guidance on how to manage and implement a HACCP system and determine critical control points (CCPs).

“As a bonus our BRC Food Safety Management System is backed up by expert support which is always available to provide assistance in developing the system.”

[To order the Food Safety Management System for Packaging Manufacturers click here](#)