



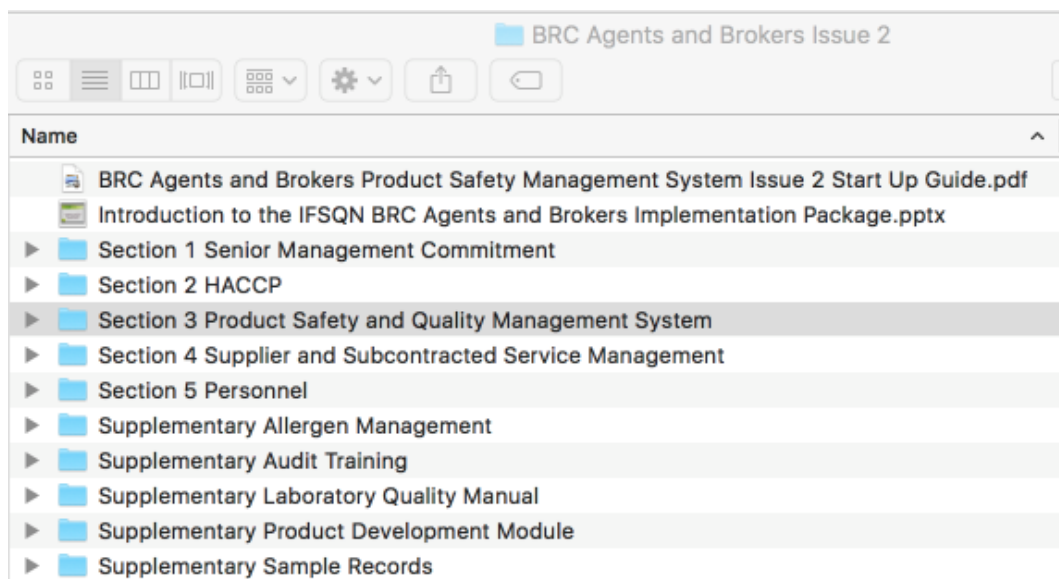
This is an ideal package for Agents and Brokers of Food and Packaging Materials looking to meet the BRC Global Standard for Agents and Brokers Issue 2. The Standard is intended to assist companies and their customers in meeting the legislative requirements for food safety. The IFSQN BRC Agents and Brokers Product Safety Management System is the most comprehensive system available anywhere on the internet for Agents and Brokers and includes:

- ✓ A comprehensive set of editable Product Safety Management System Procedures in Microsoft Word format
- ✓ A comprehensive HACCP Manual including Hazard Analysis Templates
- ✓ Introduction to the IFSQN BRC Agents and Brokers Implementation Package Training Presentation
- ✓ Food Defence Risk Assessment Tool
- ✓ Food Fraud Risk Assessment Tool
- ✓ Supplier Risk Assessment Tool
- ✓ Internal Auditor and HACCP Training Presentations
- ✓ A range of Sample Food Safety Record Templates
- ✓ Supplementary Allergen Risk Management Tools & Templates
- ✓ Supplementary Product Development Module
- ✓ Supplementary Laboratory Quality Manual
- ✓ Free Technical Support until you achieve Certification



When you download the package, you will find a Start-Up Guide to help you navigate the contents of the package.

There is also an Introduction to the IFSQN BRC Agents and Brokers Implementation Package PowerPoint Presentation and 10 folders containing the package documents:



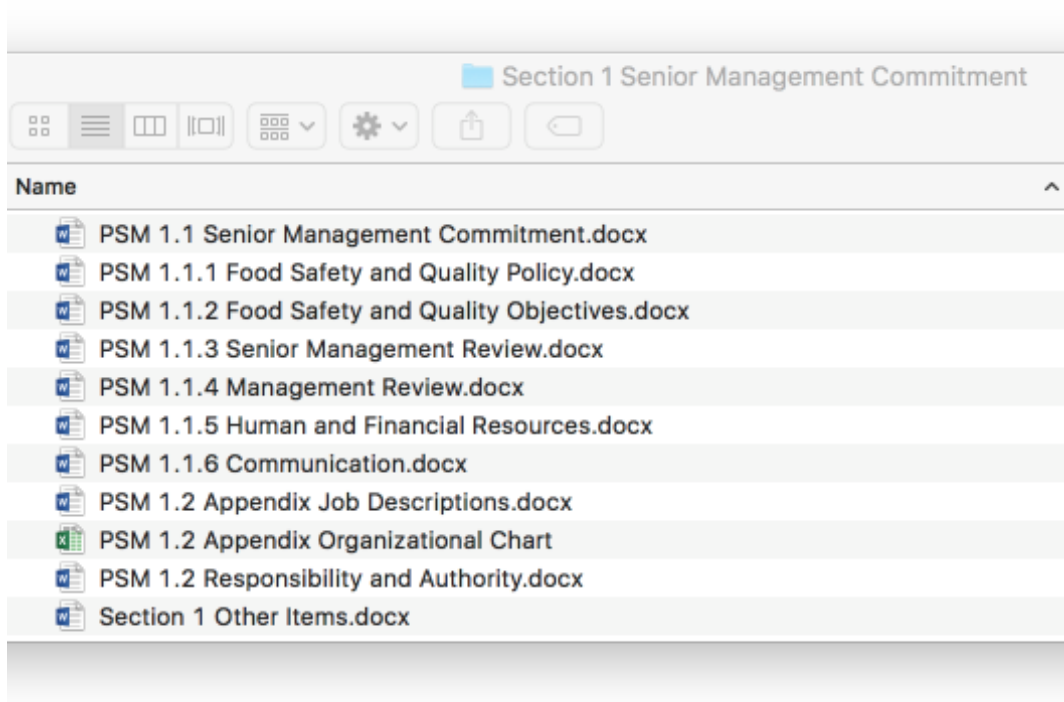
Click here to order the [IFSQN BRC Agents and Brokers Product Safety Management System Implementation Package](#)

Product Safety Management System Templates

The Product Safety Management System Procedure Templates form the foundations of your Product Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures.

The documents are provided in Microsoft Word English format and are easily edited to suit your organization.

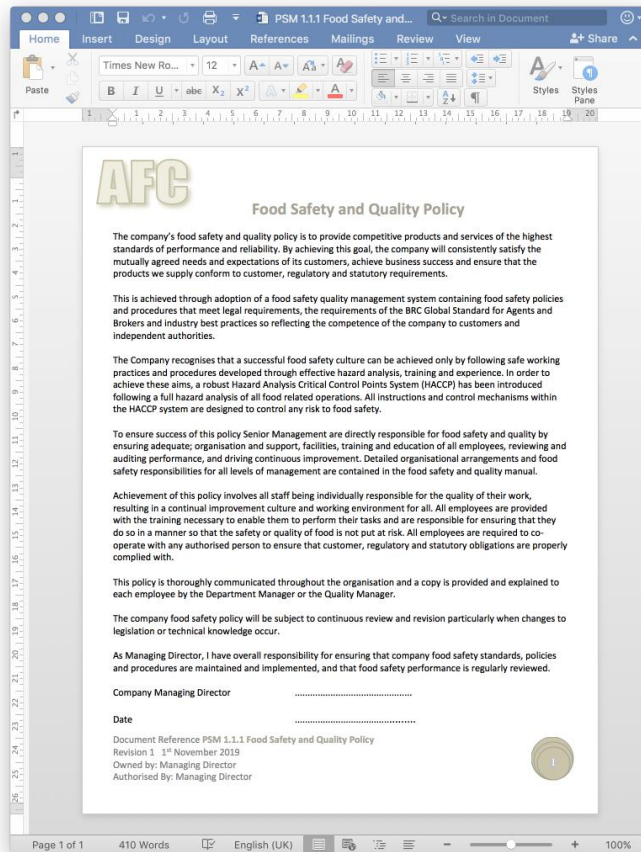
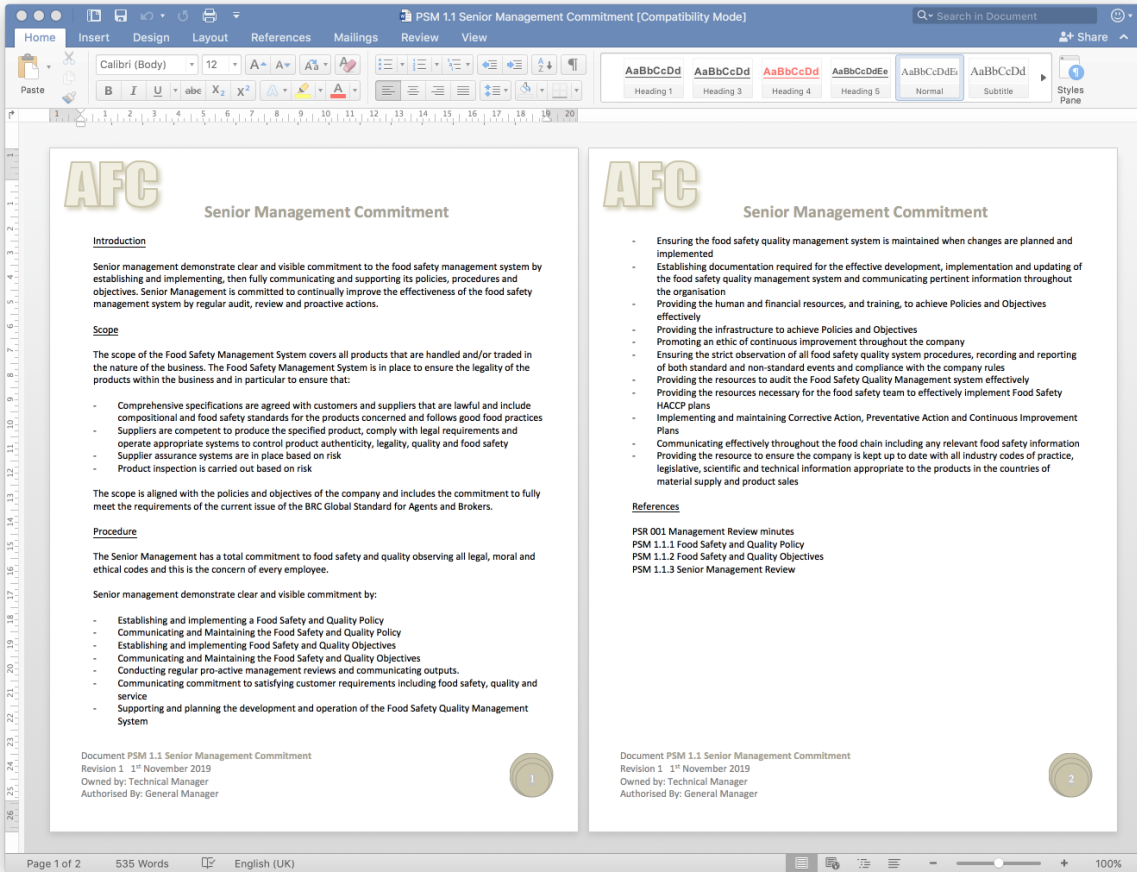
Section 1 Senior Management Commitment Documents



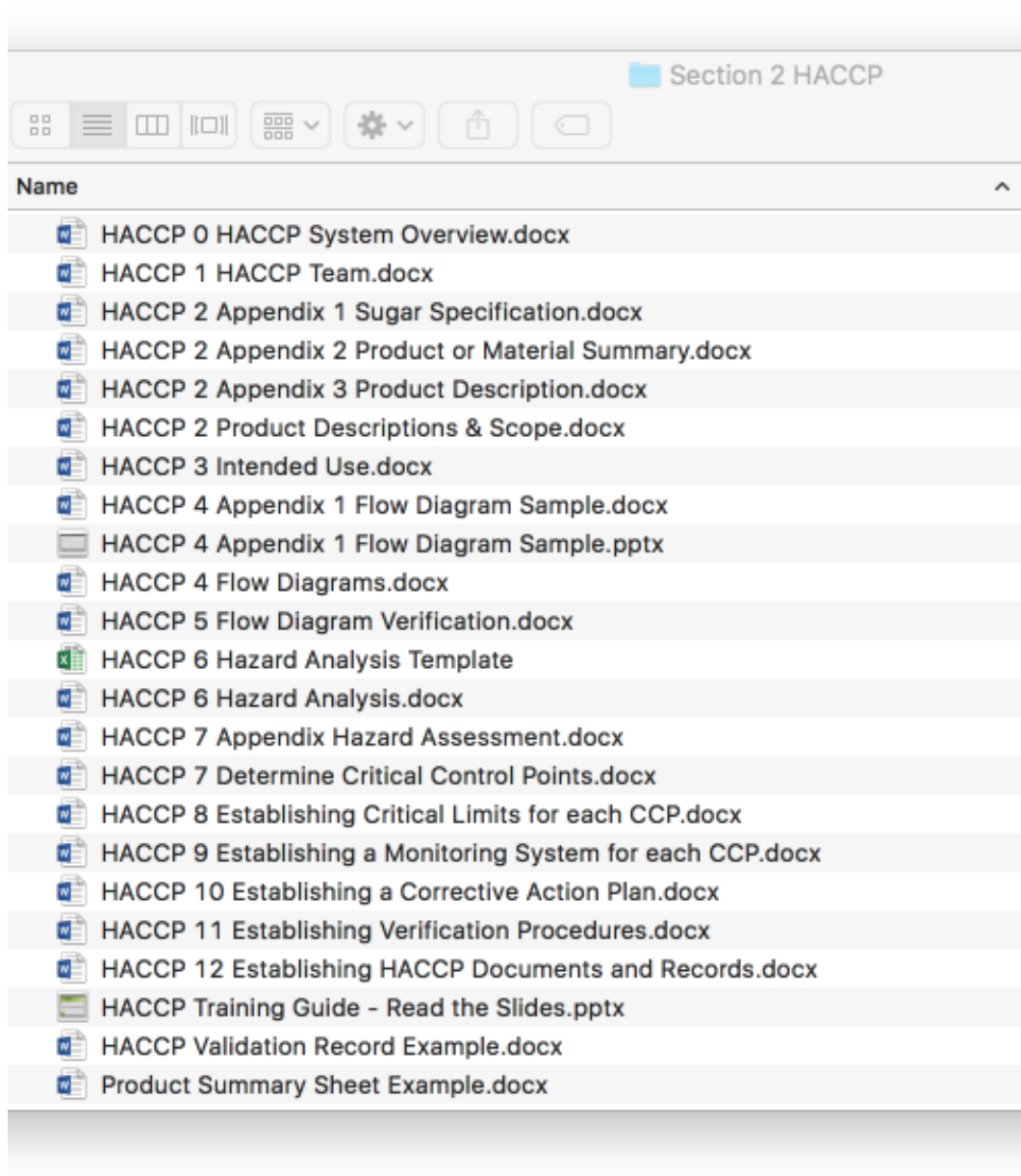
These Product Safety Management System Templates match the clauses of the BRCGS Global Standard for Agents and Brokers Issue 2 and include:

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

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Section 2 HACCP Documents



This folder contains documentation to enable you to establish a HACCP System and develop HACCP (Food Safety) Plans.

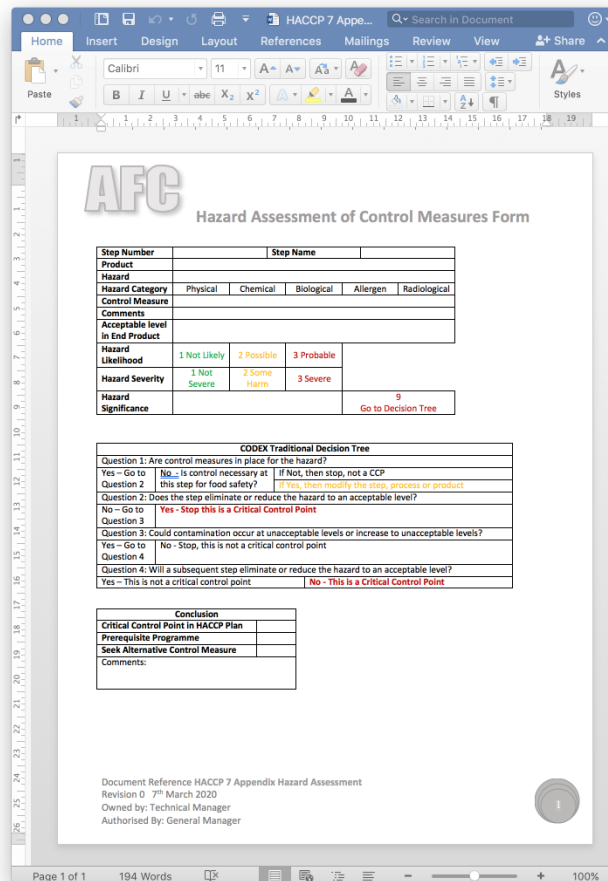
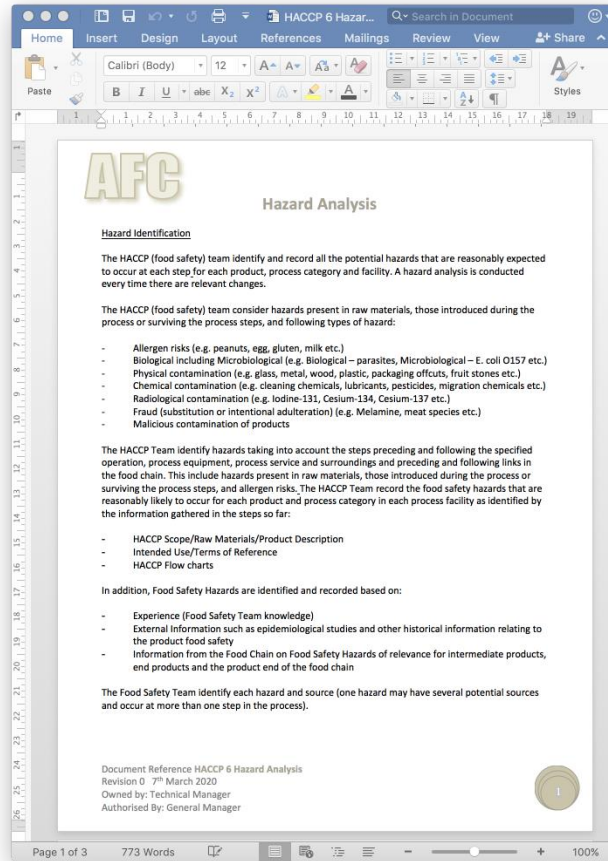
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These HACCP Templates match the clauses of the BRCGS Global Standard for Agents and Brokers Issue 2 and include:

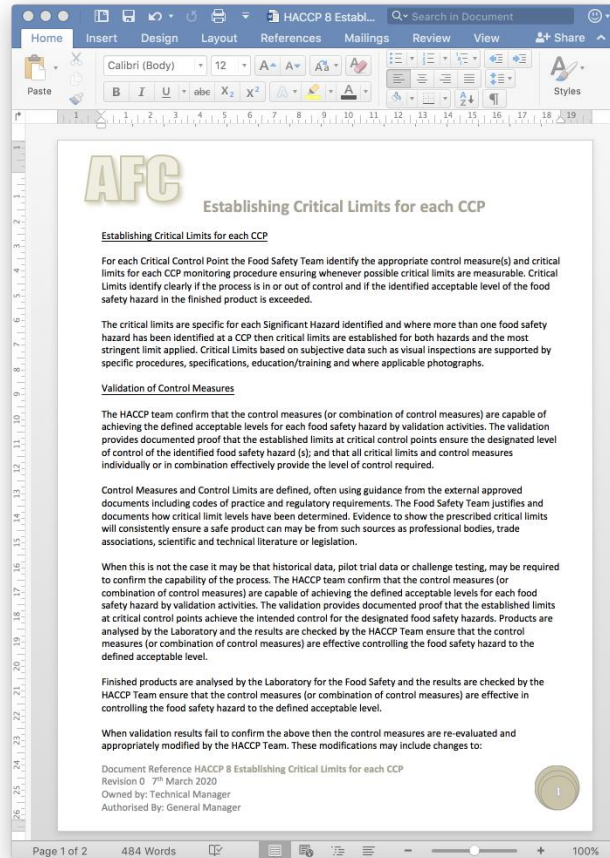
- HACCP 1 HACCP Team
- HACCP 2 Product Descriptions & Scope
- HACCP 2 Appendix 1 Sugar Specification
- HACCP 2 Appendix 2 Raw Material Summary
- HACCP 2 Appendix 3 Product Description
- HACCP 3 Intended Use
- HACCP 4 Flow Diagrams
- HACCP 4 Appendix 1 Flow Diagram Sample
- HACCP 5 Flow Diagram Verification
- HACCP 6 Hazard Analysis
- HACCP 6 Hazard Analysis Template
- HACCP 7 Determine Critical Control Points
- HACCP 7 Appendix Hazard Assessment
- HACCP 8 Establishing Critical Limits for each CCP
- HACCP 9 Establishing a Monitoring System for each CCP
- HACCP 10 Establishing a Corrective Action Plan
- HACCP 11 Establishing Verification Procedures
- HACCP 12 Establishing HACCP Documents and Records

Area/Step Number	Area or Step Name	Hazard Category	Hazards Identified	Specific Details about the Hazard	Preventive Controls	Control Limits
1	Raw Material A	Biological	Salmonella spp. (S. typhimurium, S. enteritidis)		2, 2, 4	FSM 9 Specified requirements COA on Receipt Salmonella absent in 25g
2	Goods In	Chemical	Lubricants	Food grade oil used	1, 1, 1	FSM 9 Specified requirements COC on Receipt
3	Storage	Allergen	Eggs		2, 2, 4	GMP 18 Packing and storage of product Segregation and identification of egg allergens in bins, Sealless procedures
4	Mixing	Radioactive	Iodine-131	Risk of Radiation in water source	1, 2, 2	GMP 12 Water quality and utility management Annual Testing Report from Water Company
5	Product Formulation	Physical	Stones	Fruit stones in Cherries	2, 3, 6	FSM 9 Specified requirements COC on Receipt
6	Sanitation	Chemical	CIP Chemicals		2, 2, 4	GMP 11 Housekeeping, cleaning and hygiene CIP to specification
7	Processing	Biological	Listeria monocytogenes	Present in raw material	3, 3, 3	Pasteurization Pasteurization Minimum 72 ° C for 15 seconds
8	Filling	Biological	Glass		1, 3, 3	GMP 8 Product contamination risk Glass gages checked and intact at start and end of production run. Breakage procedure
9	Labelling	Allergen	Peanuts	If incorrect label is applied	2, 3, 6	FSM 27 Allergen labelling Correct label checked by operator and accurate. Sample printed
10	Packaging	Physical			0	
11	Storage	Biological			0	
12	Transportation	Biological			0	

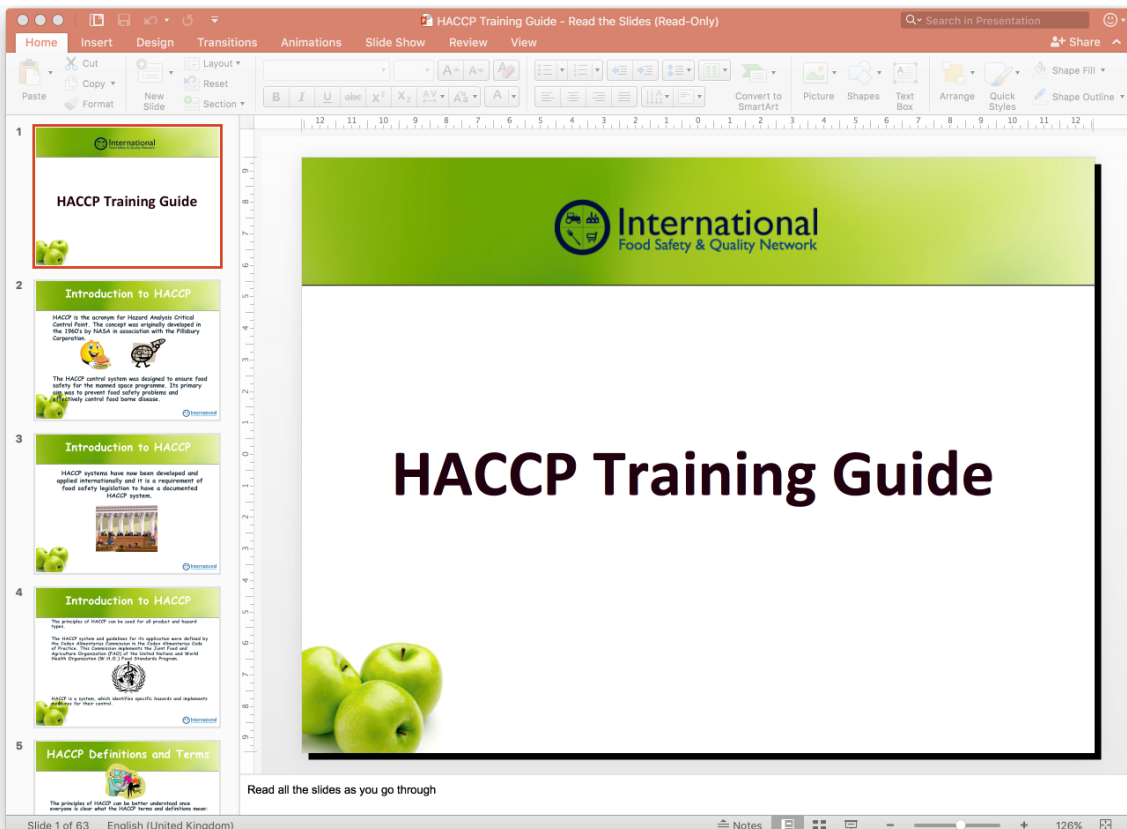
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This folder also contains a HACCP Training PowerPoint Presentation:



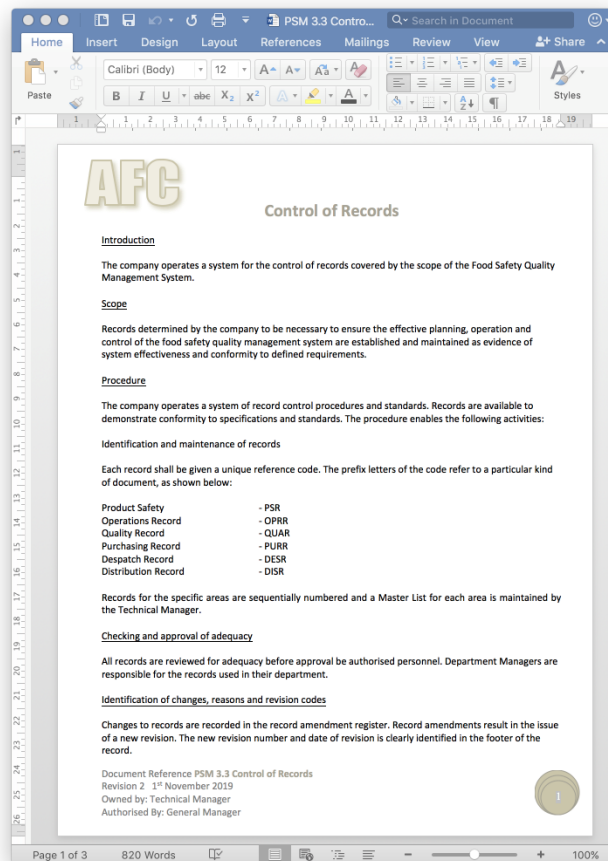
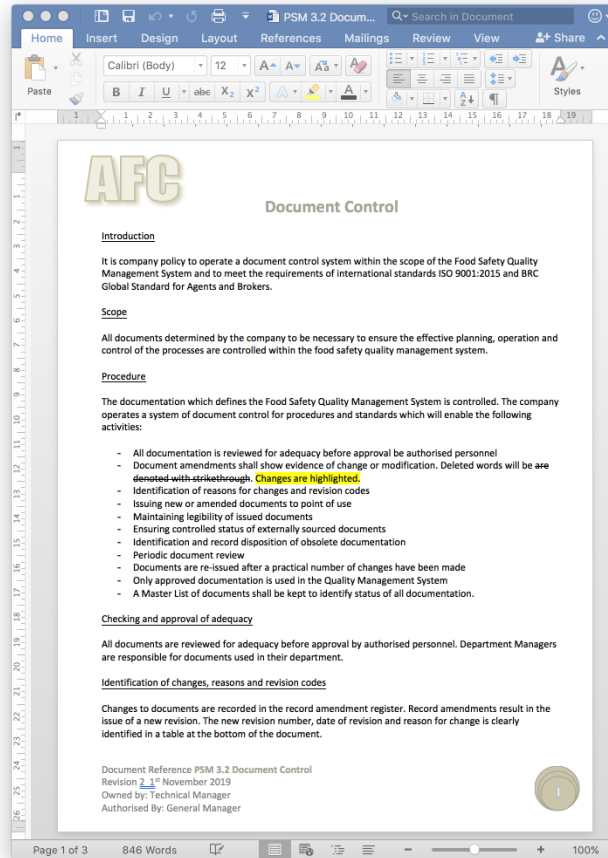
Section 3 Product Safety and Quality Management System Documents

 PSM 3.1 Product Safety & Quality Management System.docx
 PSM 3.2 Document Control.docx
 PSM 3.3 Control of Records.docx
 PSM 3.4 Customer Focus.docx
 PSM 3.5 Audit Planner
 PSM 3.5 Internal Audit.docx
 PSM 3.6 Specifications.docx
 PSM 3.7 Identification and Traceability.docx
 PSM 3.8 Appendix Annual Complaints Analyser.xlsx
 PSM 3.8 Appendix How to reduce your Complaint levels.docx
 PSM 3.8 Management of Customer Complaints.docx
 PSM 3.9 Appendix Corrective Action Request
 PSM 3.9 Appendix Preventative Action Request
 PSM 3.9 Appendix Root Cause Analysis
 PSM 3.9 Corrective Action and Preventative Action.docx
 PSM 3.10 Appendix Non-Conforming Product Log.docx
 PSM 3.10 Control of Non-Conforming Product.docx
 PSM 3.11.1 Business Continuity Planning.docx
 PSM 3.11.2 Product Recall Appendix Customer Log
 PSM 3.11.2 Product Recall Procedure.docx

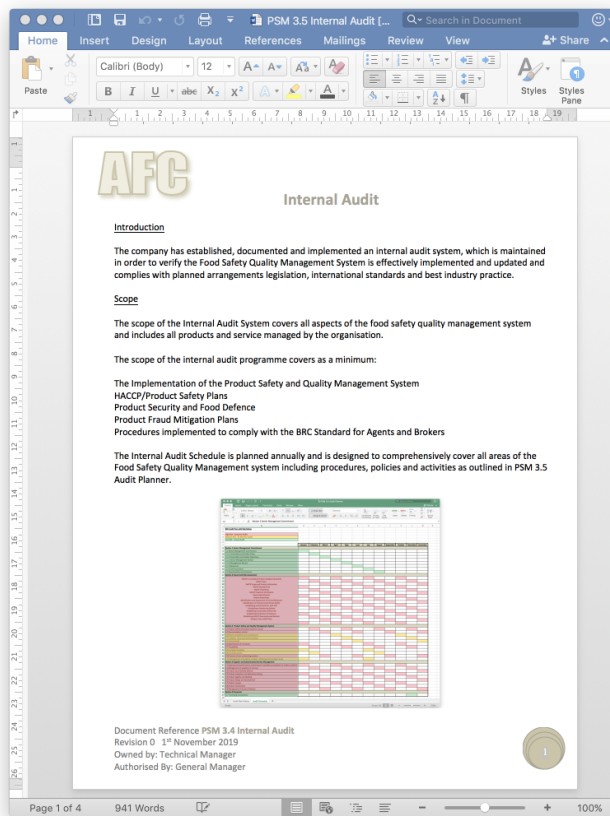
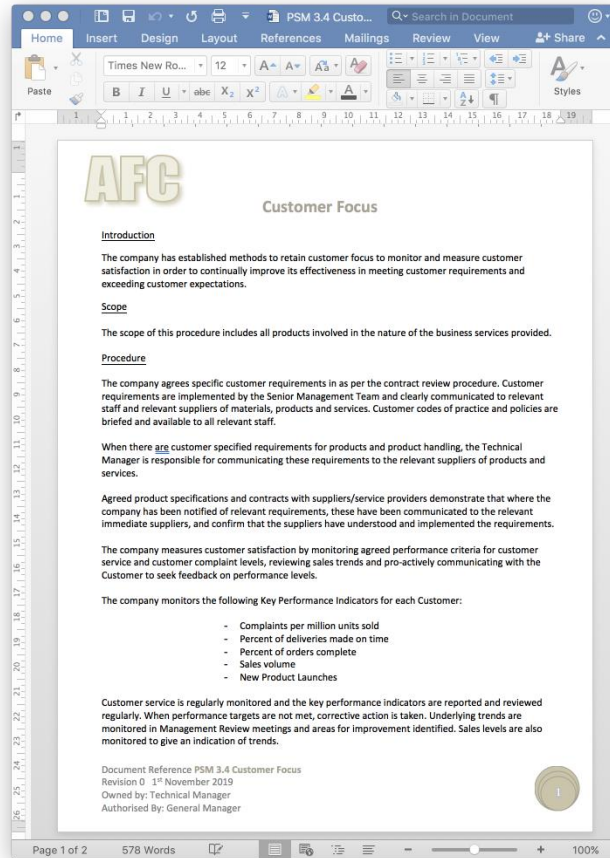
These Templates match the clauses of the BRCGS Global Standard for Agents and Brokers Issue 2 and include:

- PSM 3.1 Product Safety & Quality Management System
- PSM 3.2 Documentation control
- PSM 3.3 Record completion and maintenance
- PSM 3.4 Customer focus and communication
- PSM 3.5 Internal audit
- PSM 3.6 Specifications for products
- PSM 3.7 Traceability
- PSM 3.8 Complaint handling
- PSM 3.9 Corrective action
- PSM 3.10 Control of non-conforming product
- PSM 3.11.1 Management of incidents
- PSM 3.11.2 Product withdrawal and product recall

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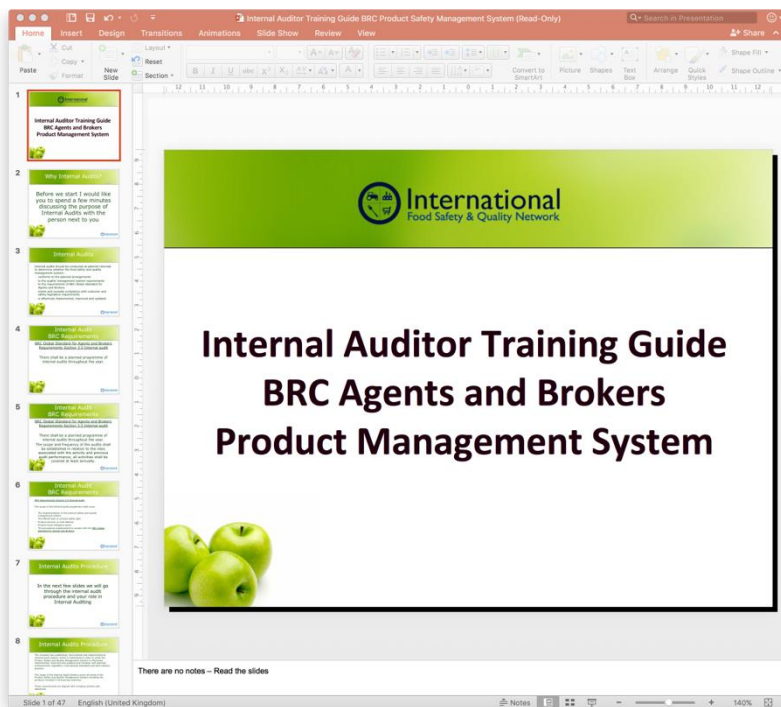


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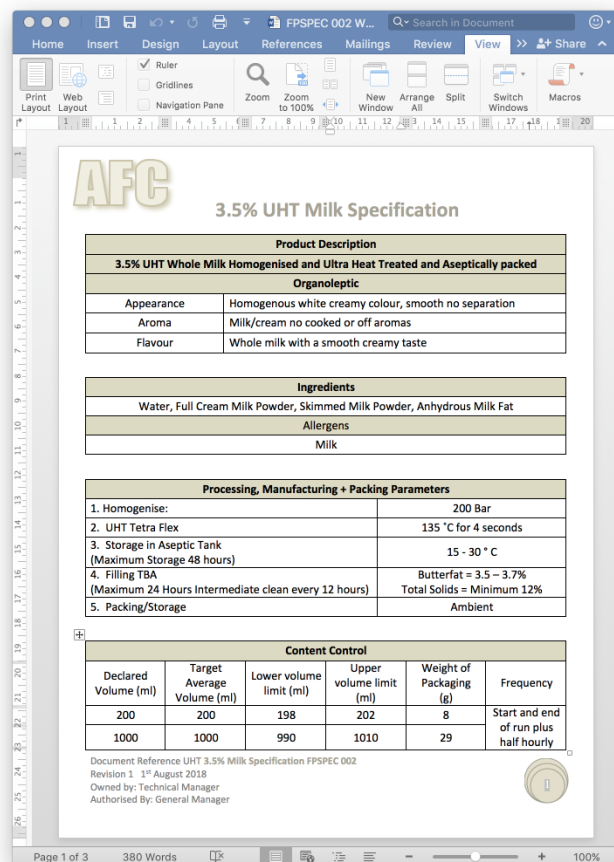
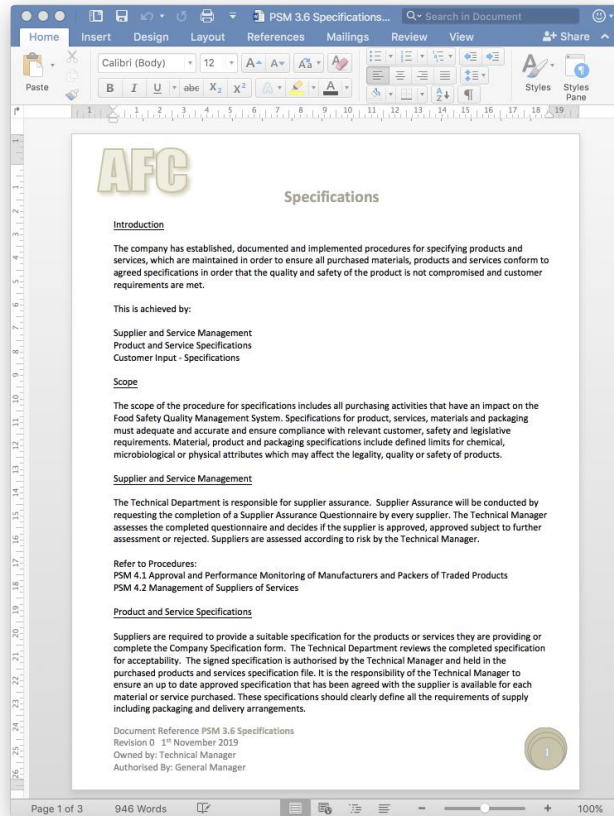
An Internal Audit Risk Assessment and Schedule Template is included

The screenshot shows an Excel spreadsheet titled "PSM 3.5 Audit Planner". The spreadsheet is organized into sections: Section 1 Senior Management Commitment, Section 2 Hazard and Risk Assessment, Section 3 Product Safety and Quality Management System, and Section 4 Supplier and Subcontracted Service Management. The columns represent months from January to December. The cells are color-coded: green for completed or scheduled tasks, yellow for tasks in progress, and red for tasks not yet started. A large red box highlights the "Hazard and Risk Assessment" section, which includes tasks like HACCP coverage, identification of CCPs, and establishing monitoring systems.

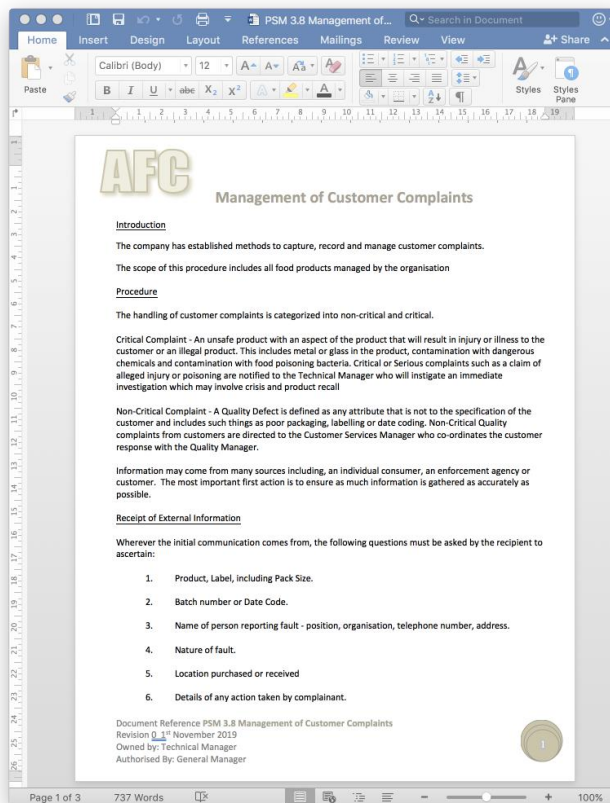
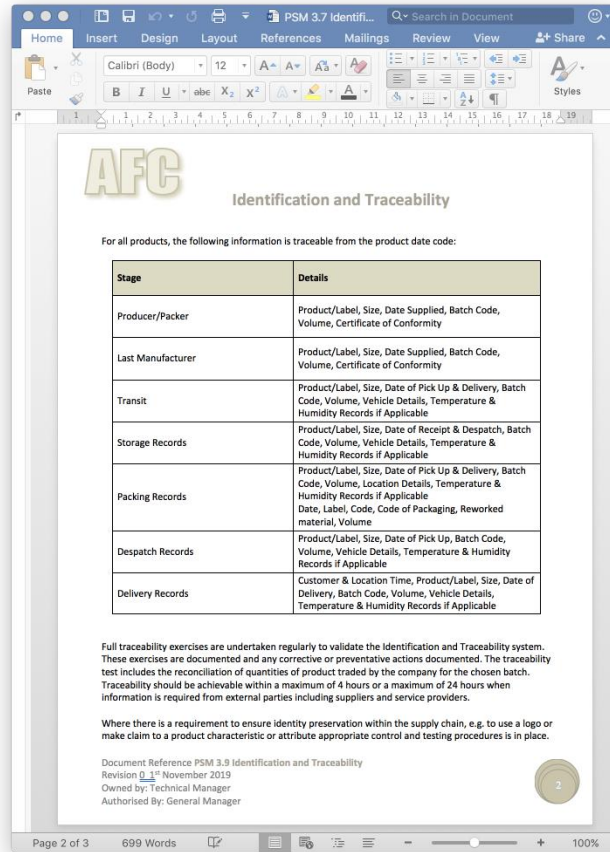
Note: A supplementary Internal Auditor Training PowerPoint Presentation is with the Package and is in the Supplementary Audit Training Folder



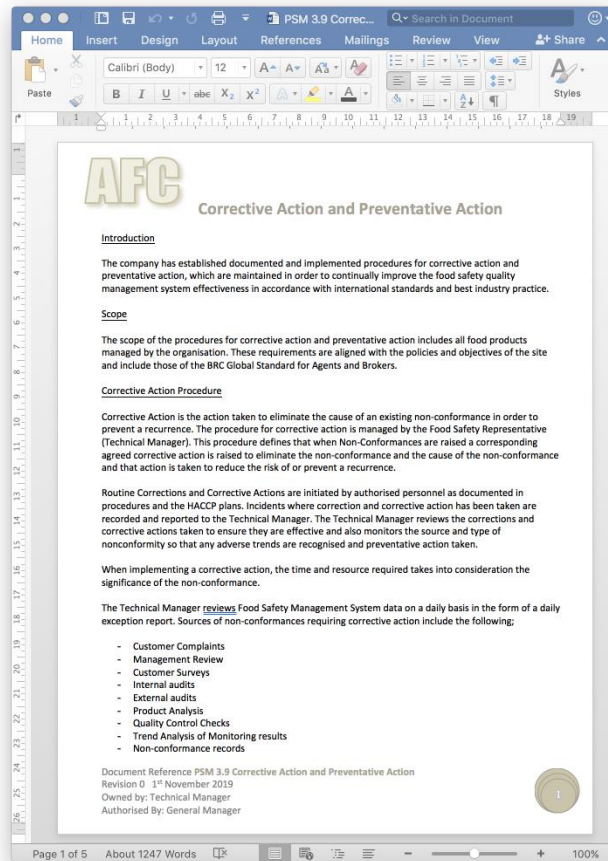
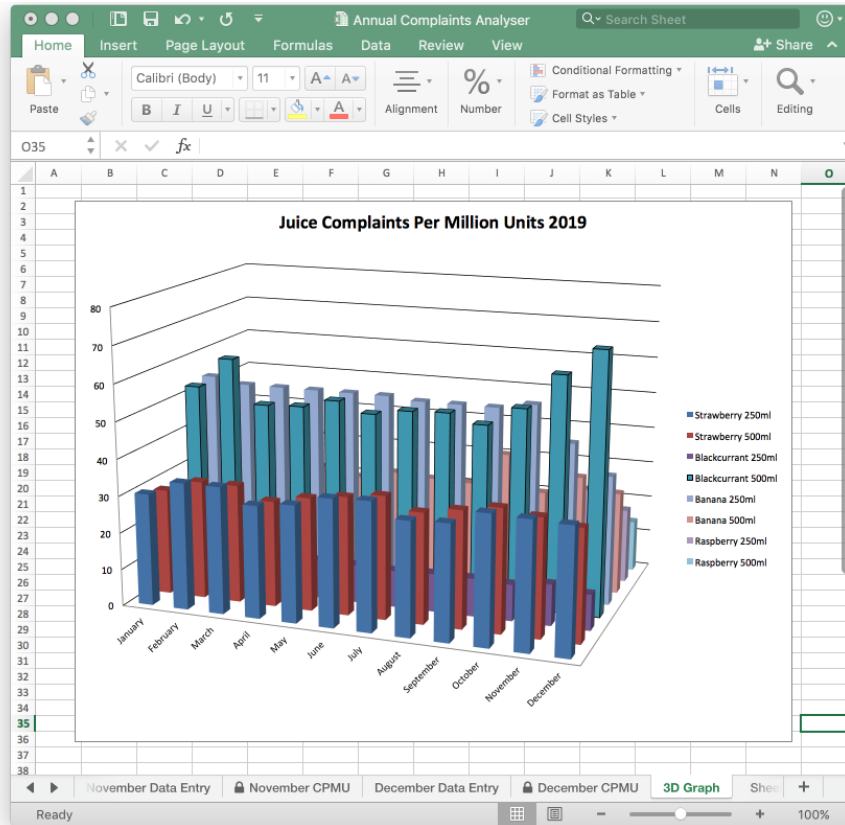
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An Annual Complaint Analyser Template is included



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FPC Corrective Action Request

Corrective Action Request	
Root Cause Analysis Number: (If Applicable)	
Corrective Action Report Number:	
Issued to:	
Date:	
The following Non-compliance has been noted:	
Reference Audit Report or Food Safety Quality System Area	
Risk Assessment High / Medium / Low	
Corrective action required:	
Person Responsible for corrective Action:	
Target Date to be completed by:	
Details of Action taken:	
Sign to confirm action completed:	
Date Completed:	

Document Reference PSM 3.9 Appendix Corrective Action Request
Revision 0 1st March 2020
Owned by: Technical Manager
Authorised By: General Manager

Page 1 of 3 About 190 Words 100%

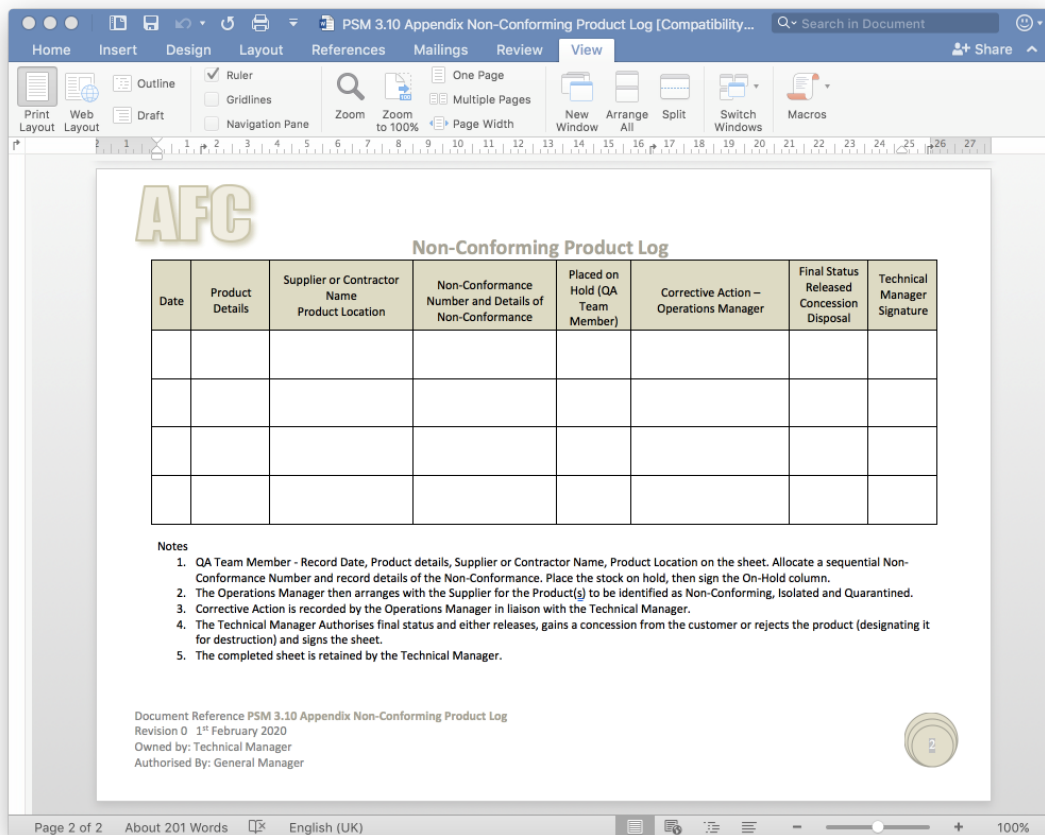
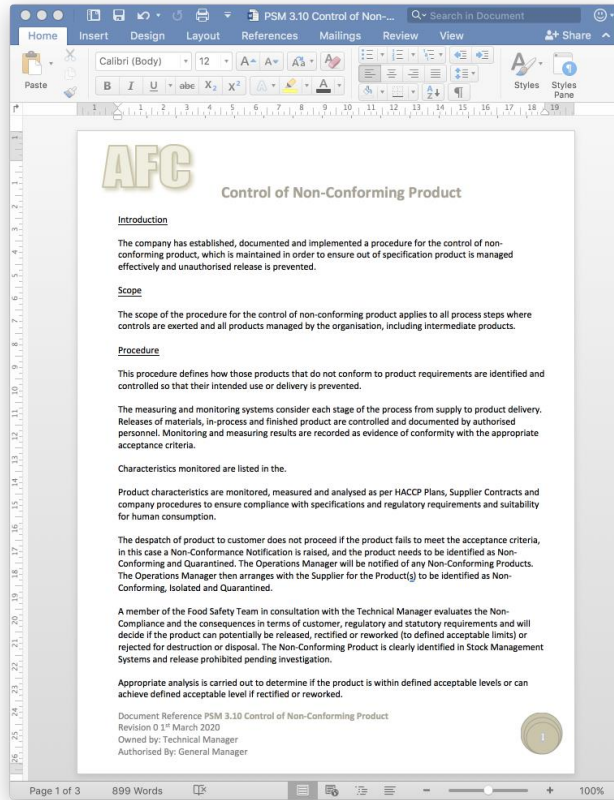
FPC Root Cause Analysis

Root Cause Analysis			
Root Cause Analysis Number:			
Completed by:			
Date:			
Define the Non-Comformance			
Why Number	Answer	Is this the root cause?	Action Required
1. Why did this occur?		Yes - Stop/ No - Go to 2	
2. Why did this occur?		Yes - Stop/ No - Go to 3	
3. Why did this occur?		Yes - Stop/ No - Go to 4	
4. Why did this occur?		Yes - Stop/ No - Go to 5	
5. Why did this occur?		Yes - Stop/ No - Continue	
Comments			
Corrective Action Request(s) Raised			
Preventive Action Request(s) Raised			
Signed:	Department Manager		
Date:			

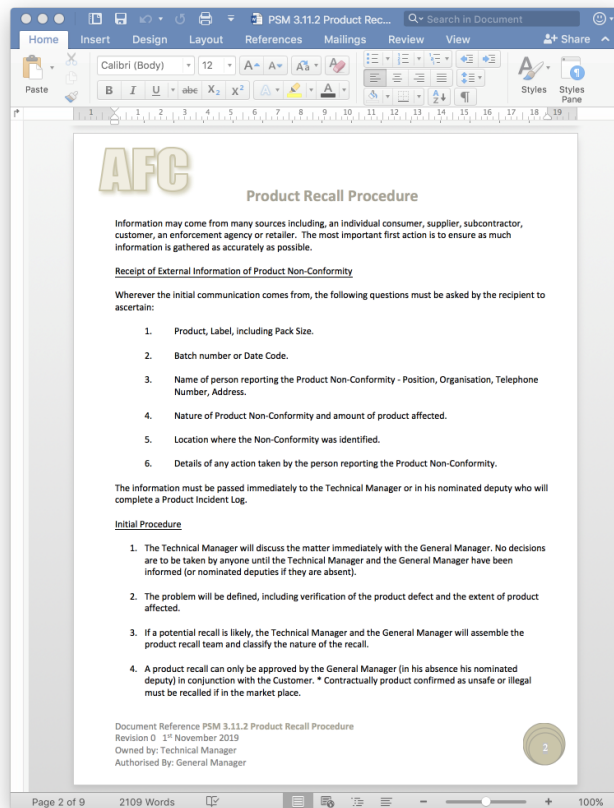
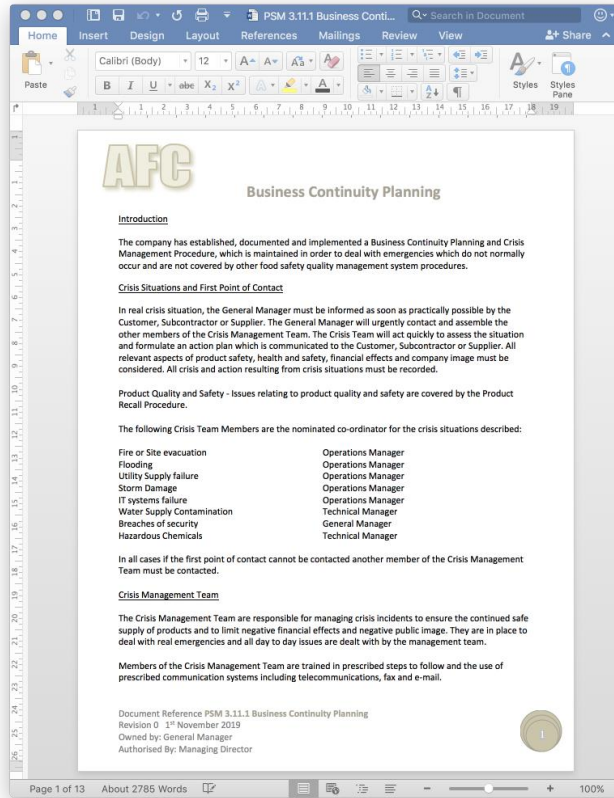
Document Reference PSM 3.9 Appendix Root Cause Analysis
Revision 0 1st March 2020
Owned by: Technical Manager
Authorised By: General Manager

Page 1 of 2 About 92 Words 100%

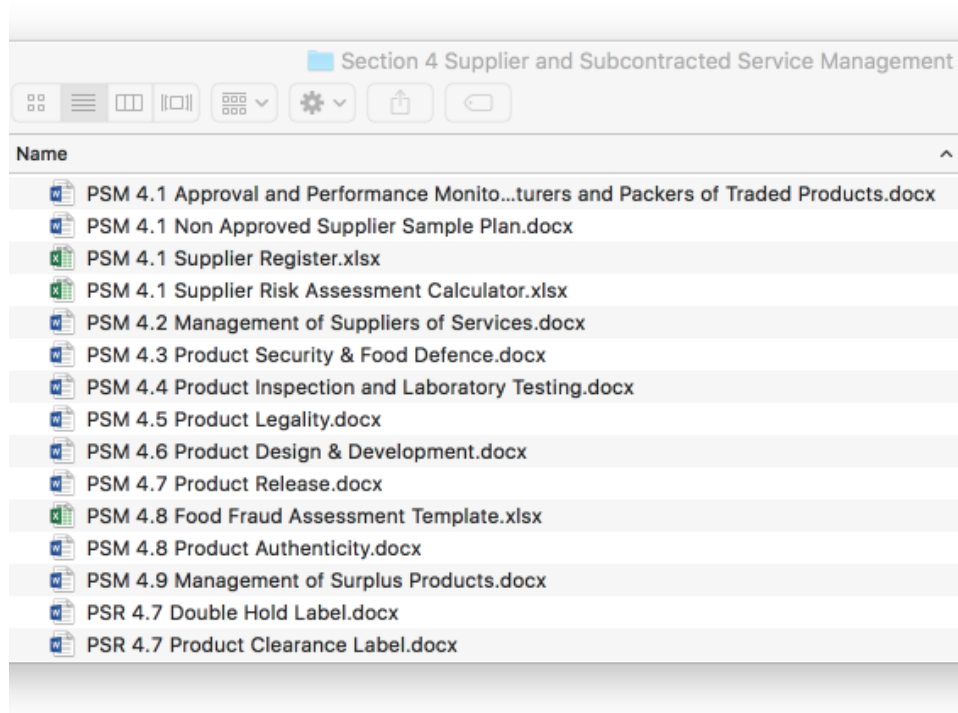
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BRC Agents & Brokers Product Safety Management System Brochure



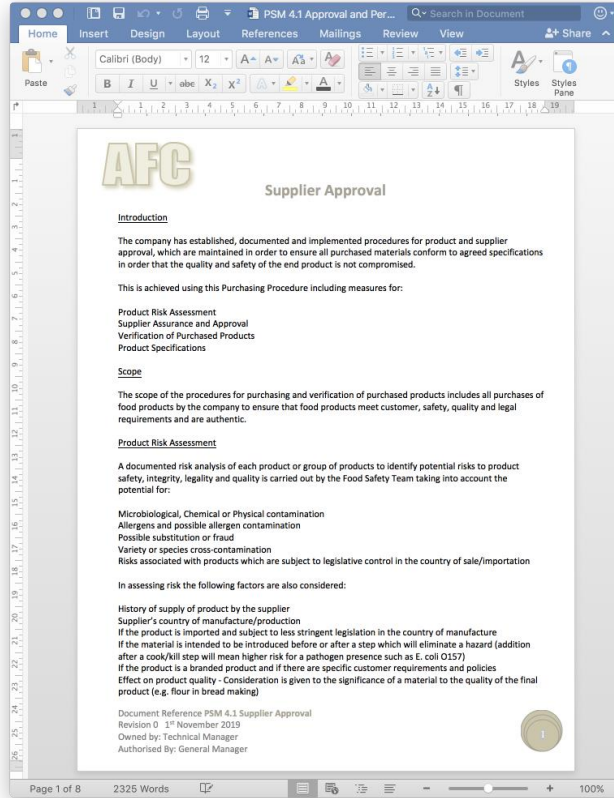
Section 4 Supplier and Subcontracted Service Management Documents



These Templates match the clauses of the BRCGS Global Standard for Agents and Brokers Issue 2 and include:

- PSM 4.1 Approval and performance monitoring of manufacturers/packers of traded products
- PSM 4.2 Management of suppliers of services
- PSM 4.3 Product security/food defence
- PSM 4.4 Product inspection and laboratory testing
- PSM 4.5 Product legality
- PSM 4.6 Product Design and Development
- PSM 4.7 Product release
- PSM 4.8 Product Authenticity
- PSM 4.9 Management of Surplus Products

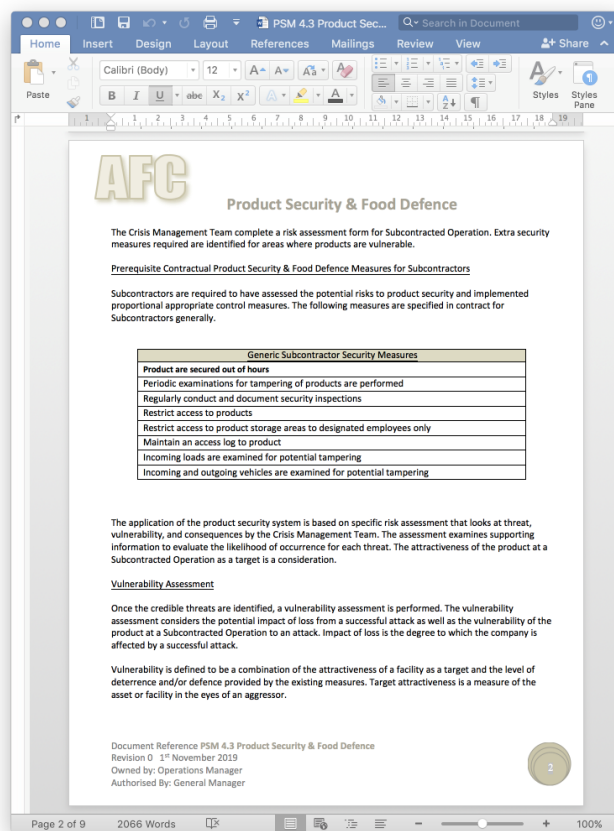
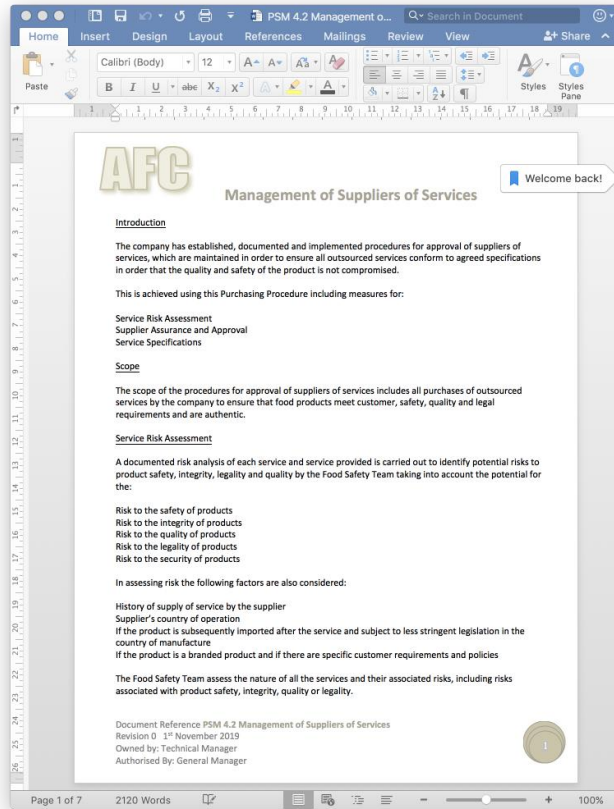
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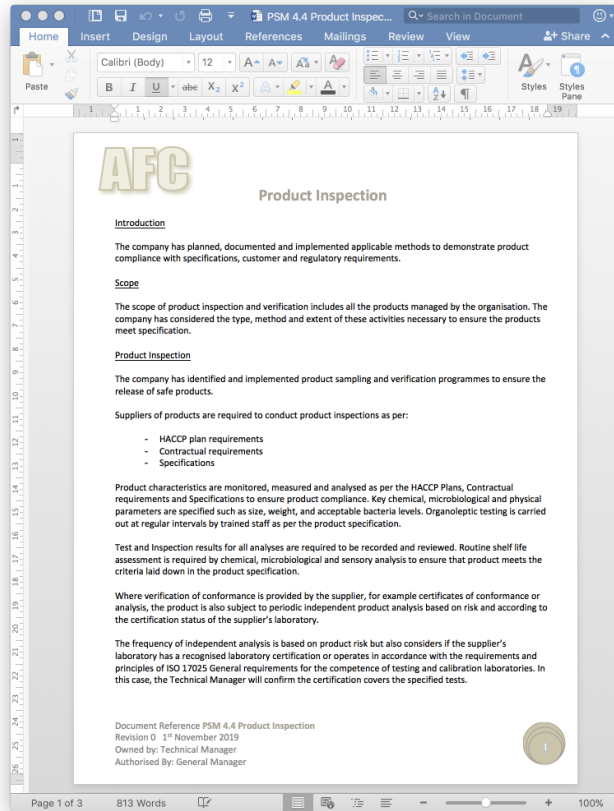
There is a Supplier Risk Assessment Template included

Supplier Number	Supplier	Materials/ Service Supplied	Supplier Category	Identify the Risks	List the Current Controls in Place	Risk Score	Rating	What should I do?
1	A	Chocolate Topping	Final Product	Salmonella Present	Not Further Processed by Customer	5	5	Supplier Audit every 6 months
2	B	Flour for Baking	Raw Material	Salmonella Present	Further Processed by Customer	4	4	Supplier Audit every 2 Years
3	C	Contract Scones	Contract Manufacturer	Salmonella Present	None Currently	5	5	Supplier Audit every 6 months
4	D	Cake Tray	Contact Packaging	Foreign Bodies	Packaging Rinsed and inverted	3	4	Certification to GFSI Approved Standard
5	E	Cardboard Box	Non-Contact Packaging	Yeasts & Moulds	No access to Product Areas	1	1	Supplier Assurance Questionnaire
6	F	0				1	5	Supplier Audit every 6 months
7	G	0				1	5	Supplier Audit every 6 months

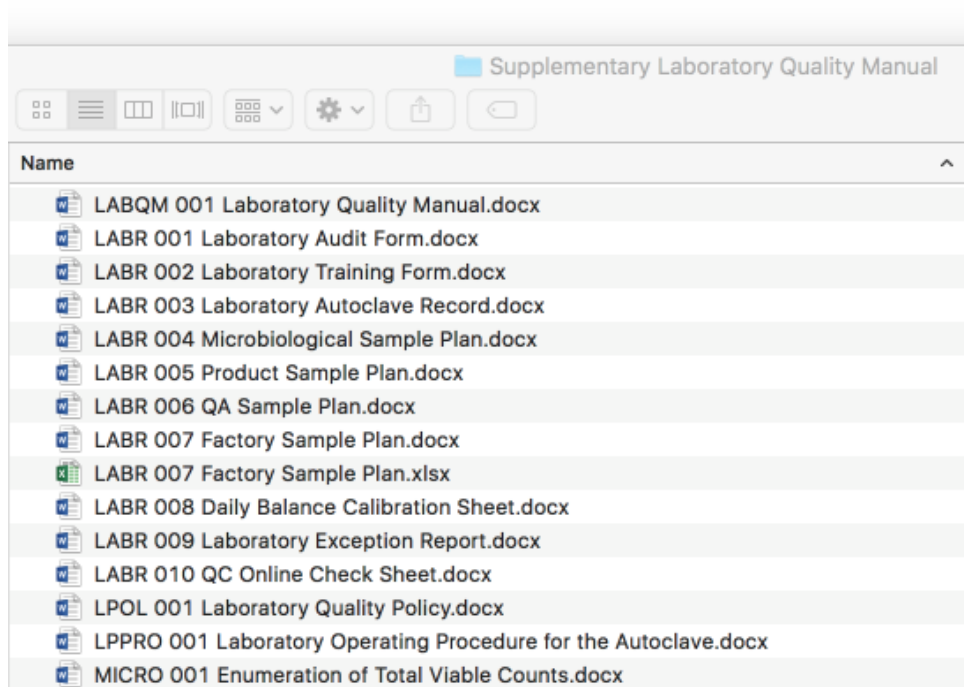
BRC Agents & Brokers Product Safety Management System Brochure



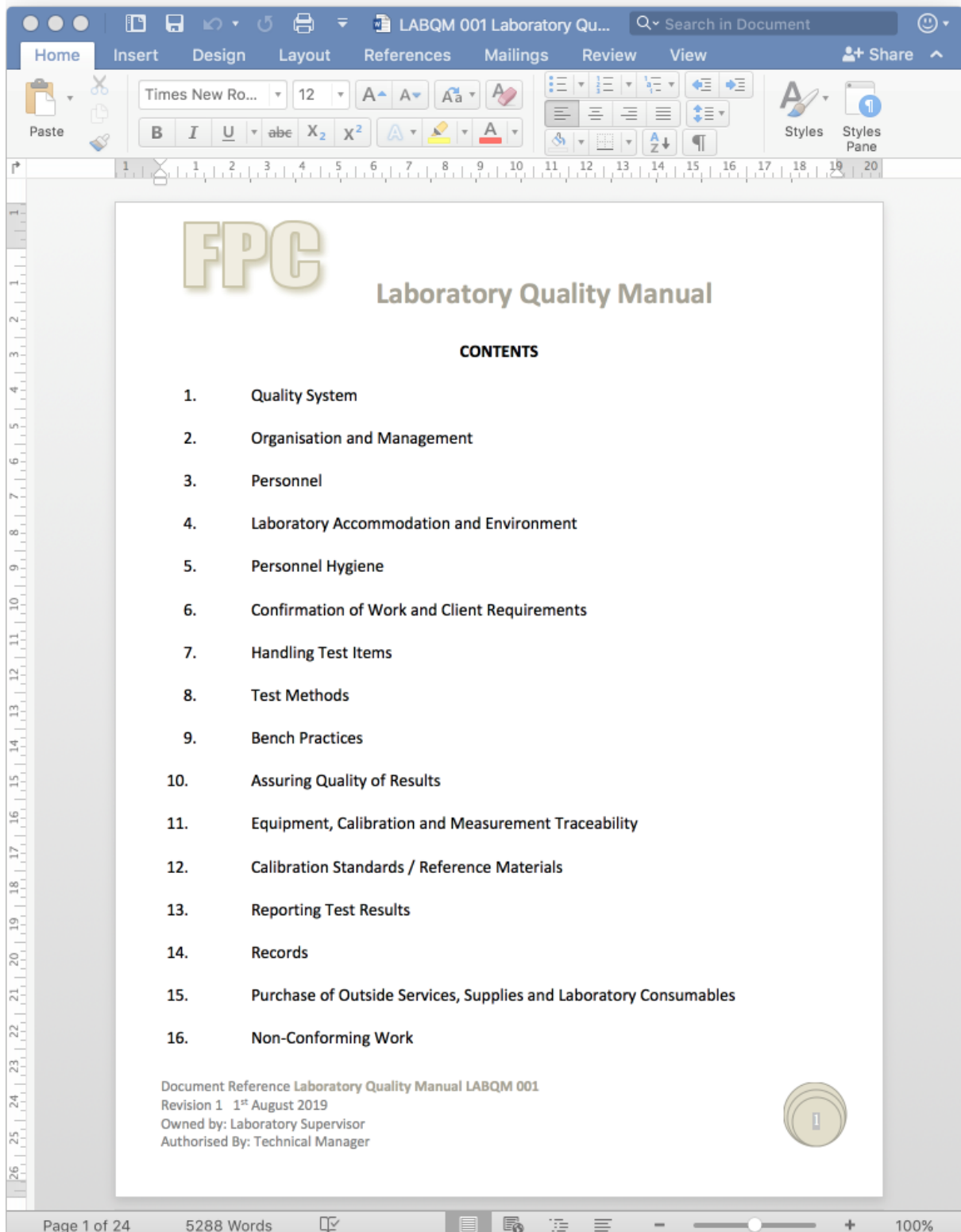
BRC Agents & Brokers Product Safety Management System Brochure



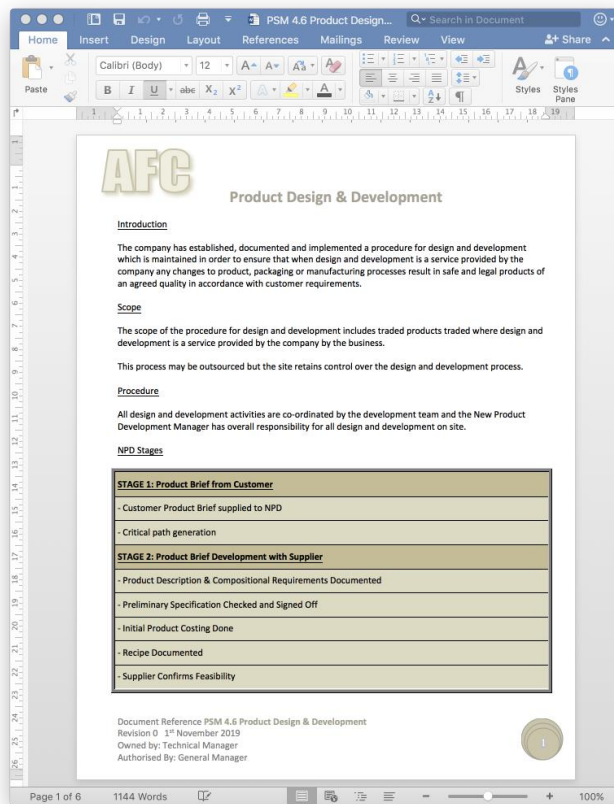
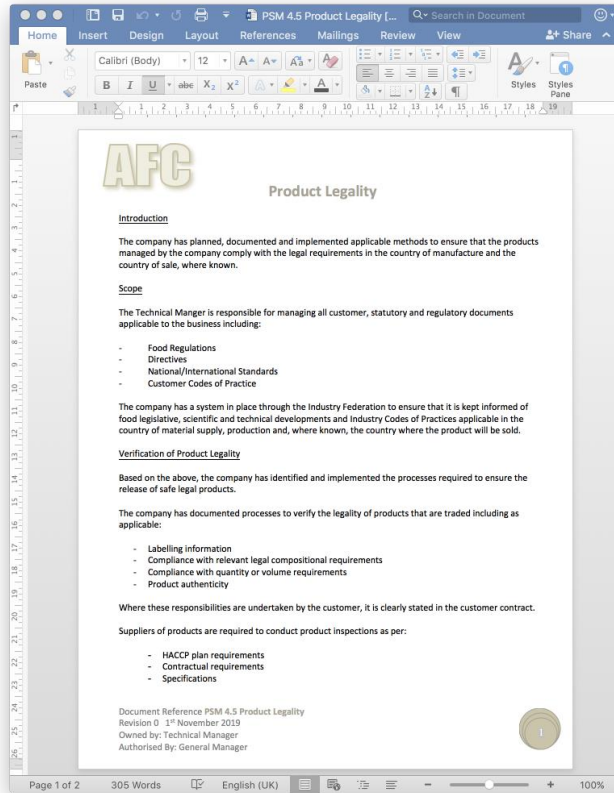
In addition to PSM 4.4 Product inspection and laboratory testing a Supplementary Laboratory Manual is included in the package



Including a comprehensive Laboratory Manual based on the requirements of ISO 17025

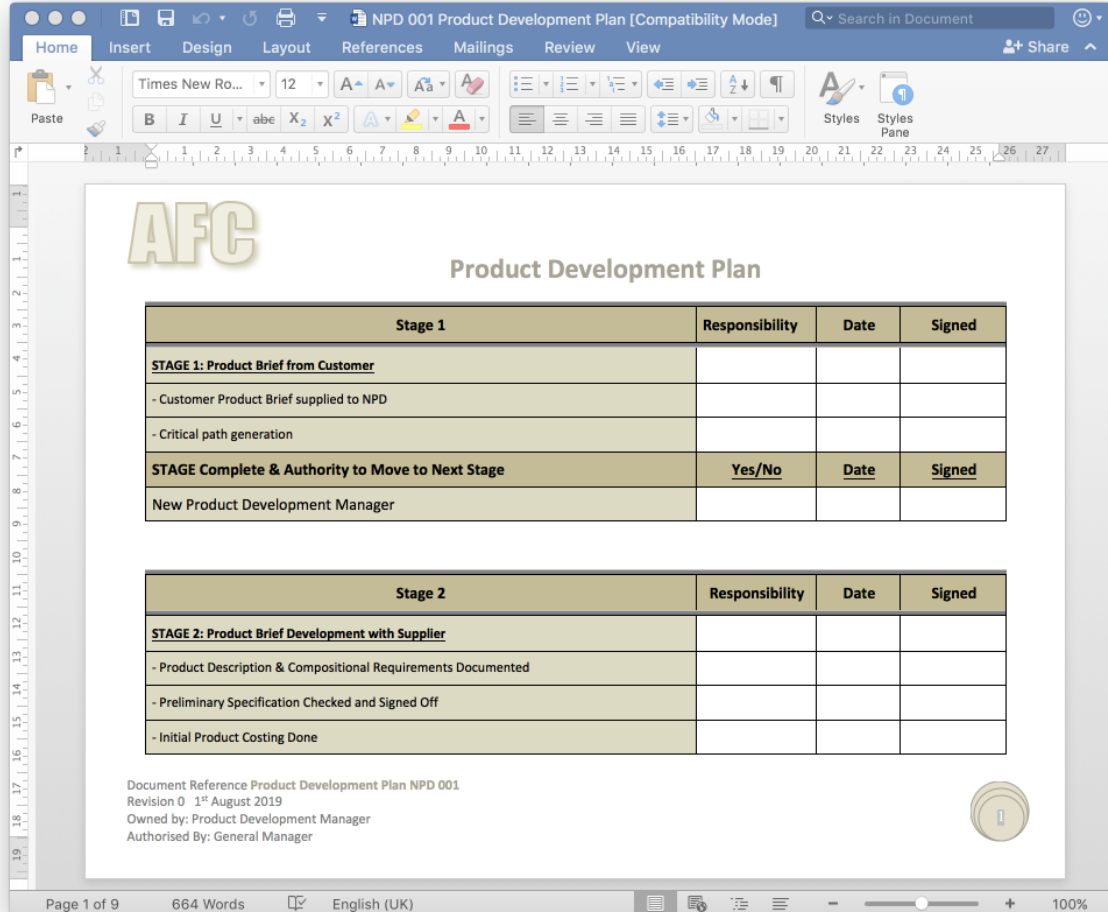
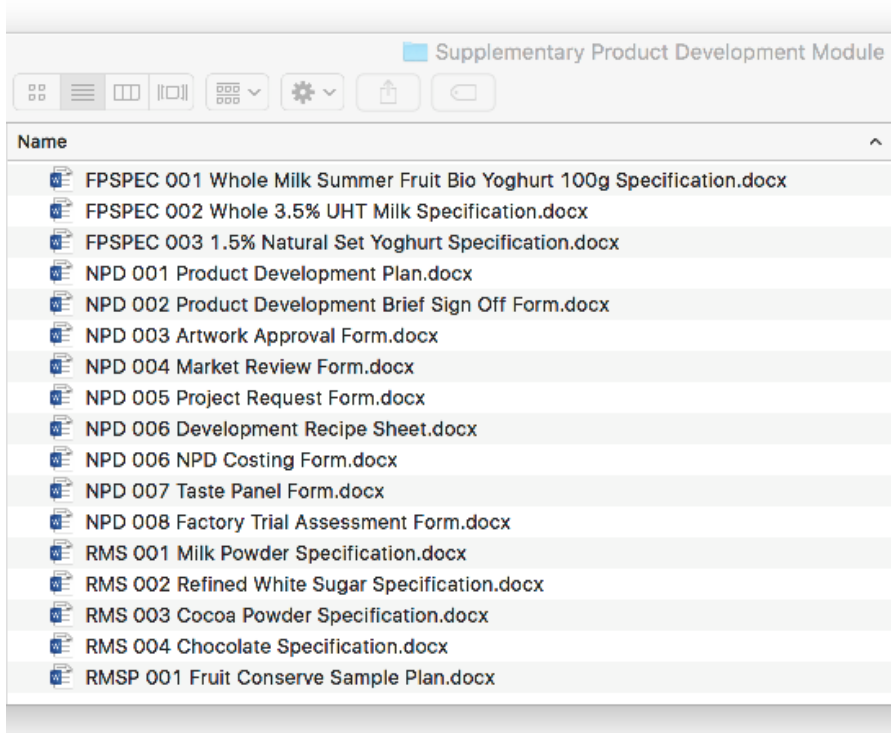


BRC Agents & Brokers Product Safety Management System Brochure

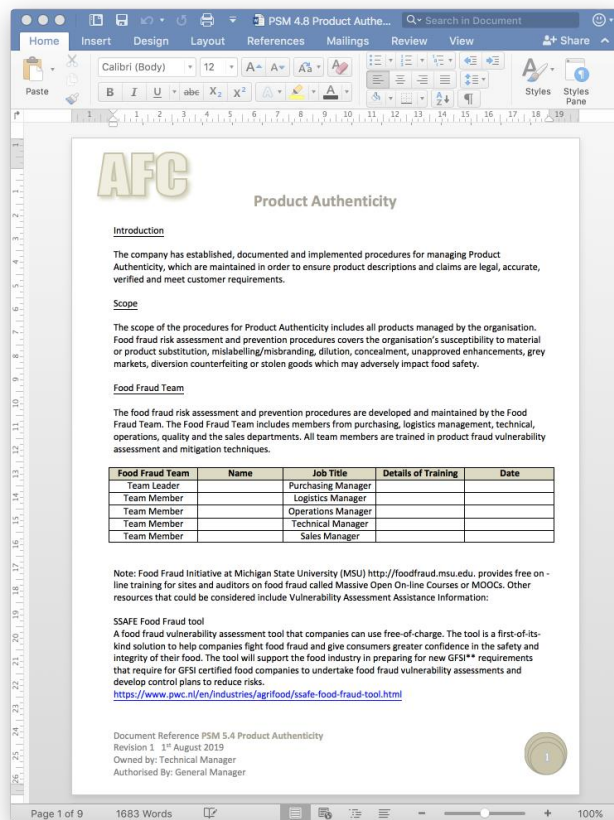
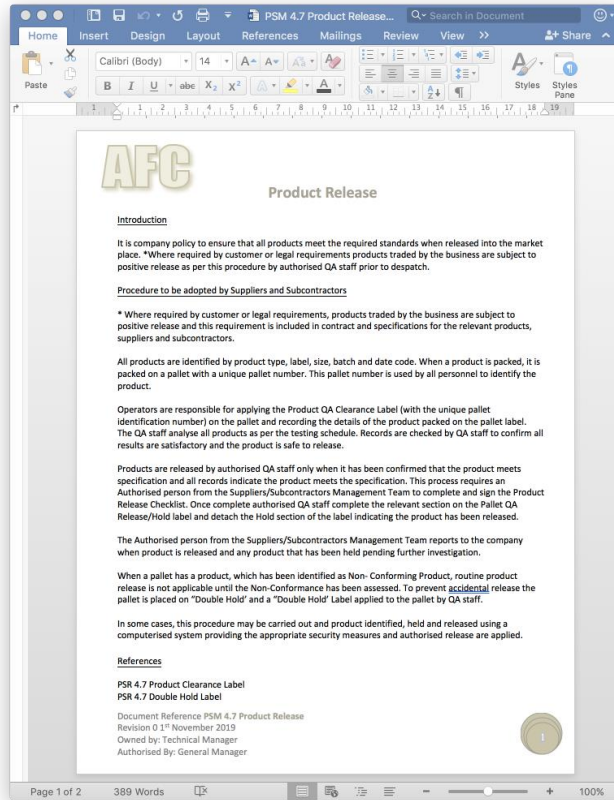


BRC Agents & Brokers Product Safety Management System Brochure

In addition to PSM 4.6 Product Design and Development a Supplementary Product Development Module is included in the package



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A Food Fraud Risk Assessment Template is included

PSM 4.9 Food Fraud Assessment Template

Consideration should include (also review when there are changes to):

Food Fraud Vulnerability Assessment & Plan Summary

Risks to consider are emerging and historical issues, Historical evidence of substitution or adulteration, Value of the material, Availability - e.g. a poor harvest may restrict availability and may increase the potential for adulteration, Sophistication of routine testing to identify adulterants (if testing within the supply chain is comprehensive and focused on potential fraud issues, then the likelihood is less), Country of origin, length and complexity of the supply chain

Risk Rating

Very High - a high profile product or material with recent reports of adulteration, substitution or mislabelling is required to ensure only genuine materials are purchased

High - a high profile product or material that provides an attractive target for potential adulteration - some action and/or monitoring is required to ensure only genuine materials are purchased

Medium - a product or material that may be adulterated - action is required to ensure only genuine materials are purchased

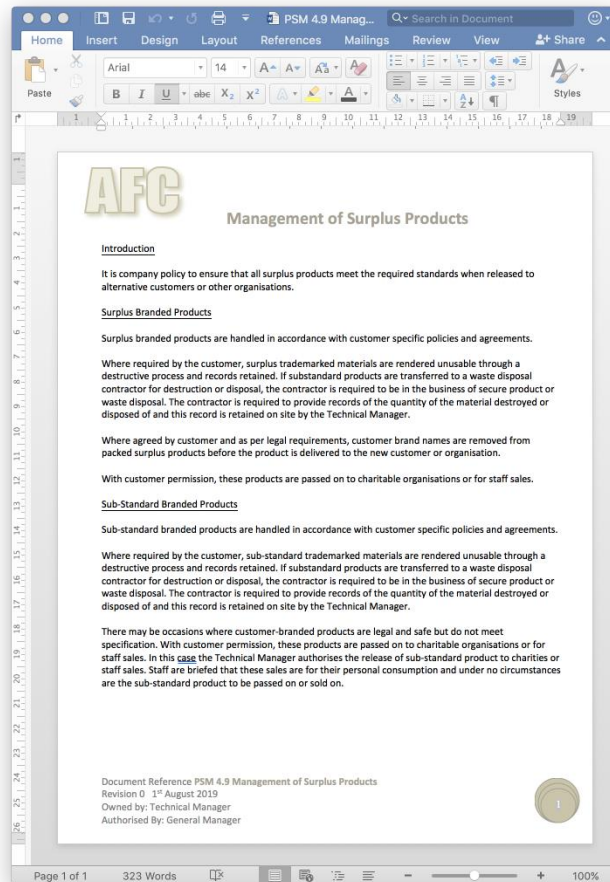
Low - this product or material is unlikely to be a target for substitution or adulteration, however a risk assessment may be necessary if new information becomes available

Negligible - no further action required as the product or material is extremely unlikely to be a target for fraud

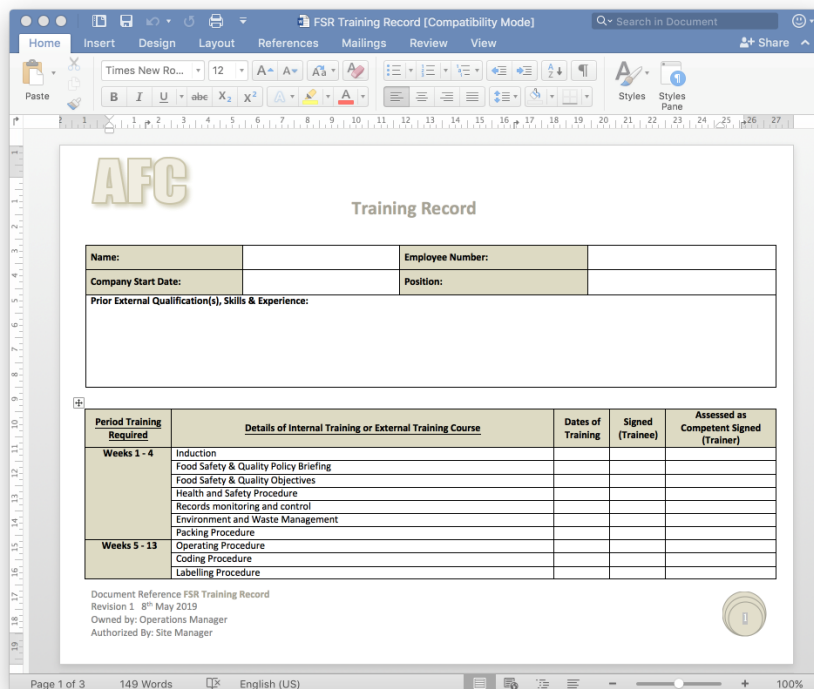
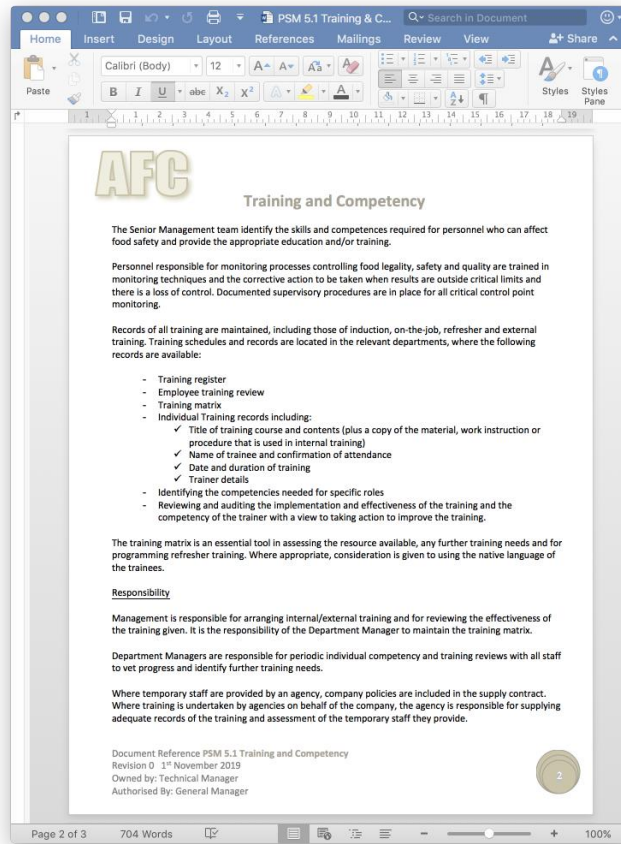
Consideration should include (also review when there are changes to):

- The country of origin of materials
- The supplier of the materials
- The financial situation of material suppliers or countries of origin
- Cost of raw materials
- The supply chain
- Material availability (such as poor crop season)

Assessment Number	Assessment Category	Details of Product or Material or Service	Supplier	Available Information and Data Review				Risk Assessment				Risk Rating		Control Measures Required			
				Historical evidence of substitution or adulteration	Economic factors which may make adulteration or substitution of raw materials through the supply chain	Use of sites to receive testing to identify adulterants	Sophistication of routine testing to identify adulterants	Nature of the Raw Material	Potential Risk	Presented for Food Fraud Rating	Current Controls in Place	Likelihood	Economic Consequence	Public Health Consequence	Economic Risk Rating	Public Health Risk Rating	Primary Control
1	Purchased Final Ingredient	Chocolate Topping	Supplier Barry's - India					Counterfeiting	5	Supplier Audit every 6 months	5	3	5	15	25	Raw material testing	Certificates of analysis of the raw material supplier
2	Purchased Final Ingredient	Chocolate Topping	Supplier Barry's - USA					Stolen goods	3	Supplier Audit every 12 months	4	3	3	12	12	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
3	Purchased Raw Ingredient	Flour for Baking	Supplier A Mills - USA					Unapproved enhancements	4	Certification to GFSI Approved Standards	5	3	4	15	20	Use of tamper evidence or seals on incoming raw materials	Enhanced supplier approval checks
4	Contract Packer	Contract Scoops	Contract Pack Inc. - USA					Grey market	3	Supplier Audit every 6 months	5	3	5	15	25	Mass balance exercises at the supplier	Raw material testing
5	Purchased Contract Packaging	Cake Tray	FoodPac - Germany					Stolen goods	3	Supply to Contract Specification	3	3	3	9	9	Supply chain audits	CCC with each Delivery
6	Contract Material	Detergent	Chemico Inc. - USA					No Risk	1	Supply to Contract Specification	1	1	1	3	2	Supply chain audits	CCC with each Delivery
7	Purchased Non-Contract Packaging	Cardboard Box	Buform Inc. - USA					No Risk	1	Supply to Contract Specification	1	1	1	1	1	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
8	On-site In-Process Product	Choco Cake Mix Blend in Bulk						Stolen goods	3	Site Security	3	4	3	12	9	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
9	On-site Finished Product	Choco Cake Mix Blend in Bulk						Stolen goods	3	Mass Balance exercises on site weekly	3	4	3	12	9	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
10	On-site Contract Packaging	Choco Cake Mix Bags						Counterfeiting	3	Site Security	3	3	3	15	9	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
11	Warehouse Finished Product							Stolen goods	1	Mass Balance exercises on site weekly	0	0	0	0	0	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
12	Market place Finished Product							Mislabelling/Misbranding	1	Monitoring of Product in Market Place	0	0	0	0	0	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers

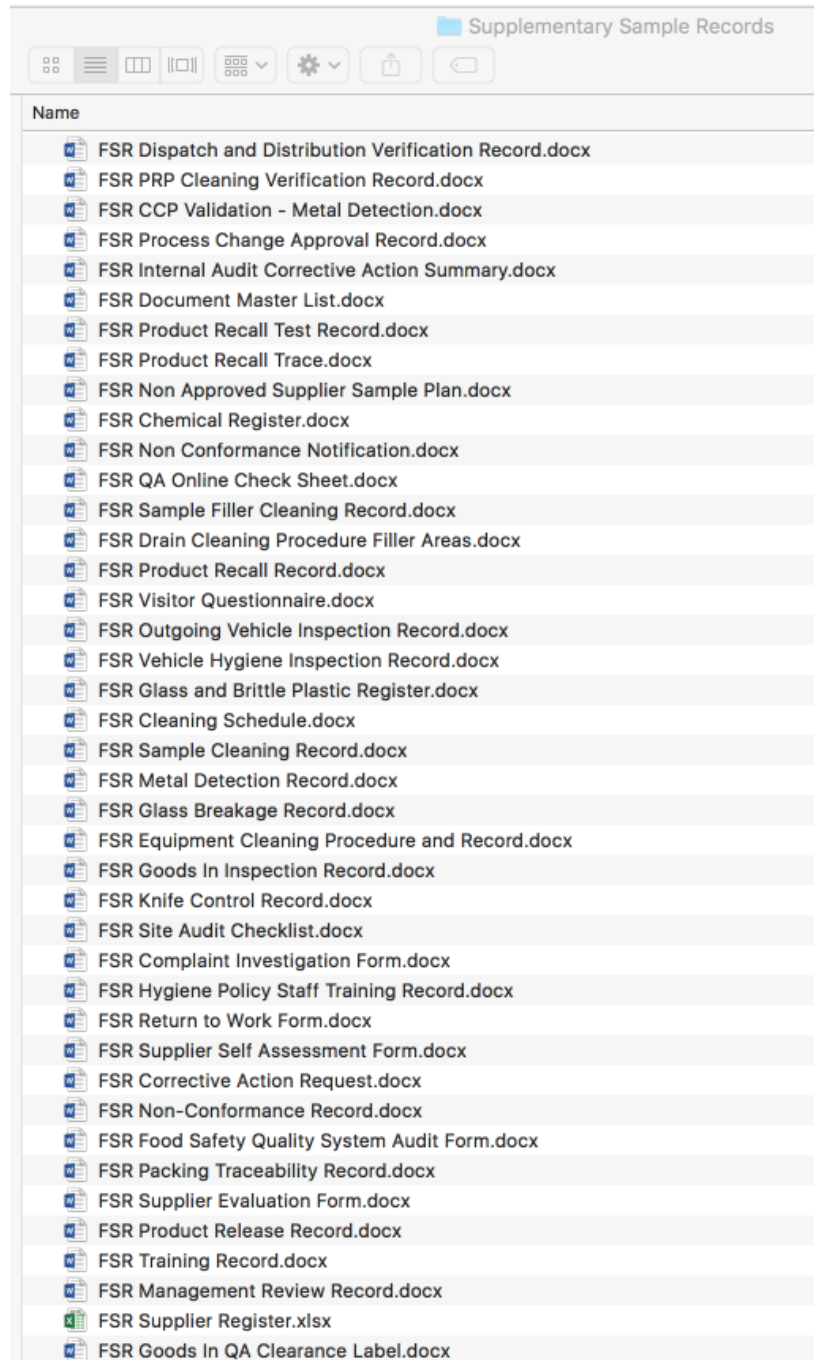


Section 5 Personnel Documents



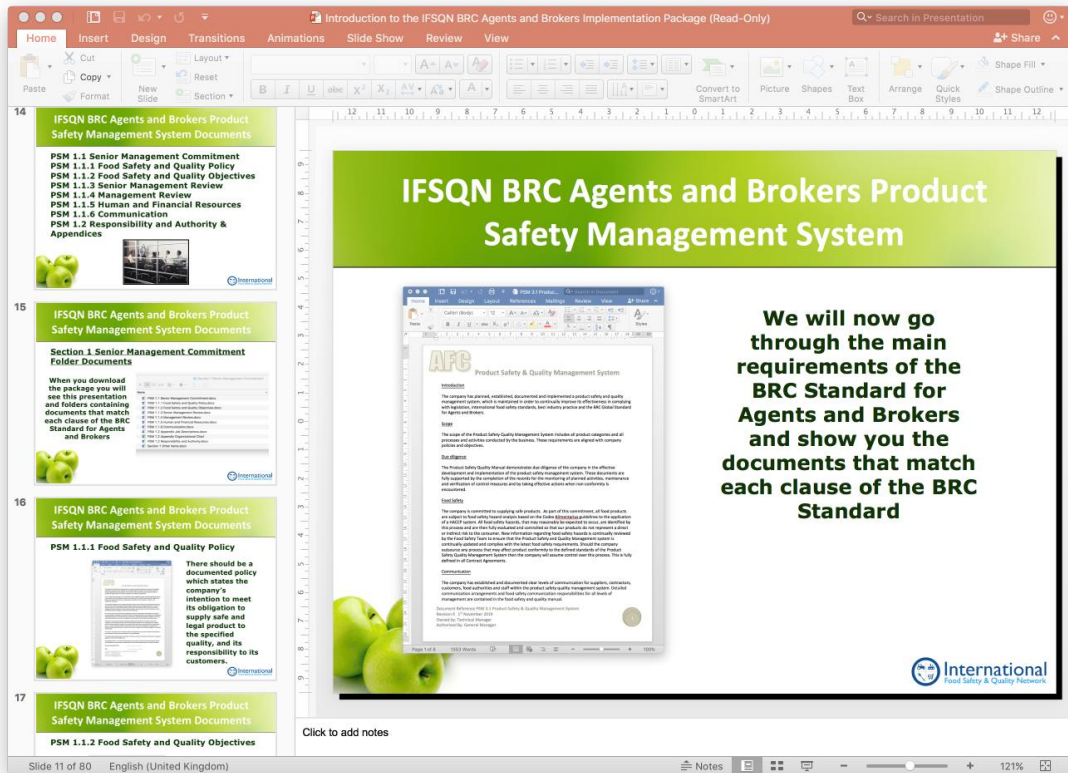
Supplementary Sample Records

There are a range of editable Food Safety Record Templates included:



IFSQN BRC Agents and Brokers Implementation Package PowerPoint Presentation

This PowerPoint training presentation that explains how the Product Safety Management System Tools & Templates match and comply with the requirements of the BRCGS Standard for Agents and Brokers.



Free Online Technical Support

Finally, a reminder, one of the unique features of our packages is that we provide technical support.

This package includes online technical support and expertise to answer your questions and assist you in developing your BRC Product Management System until you achieve certification.

The contact email is support @ifsqn.com without the space

Click here to order the [IFSQN BRC Agents and Brokers Product Safety Management System Implementation Package](#)