This is an ideal package for Food Manufacturers looking to meet the requirements of the new BRC Global Standard for Food Safety (Issue 8 2018) and the additional voluntary FSMA Preventive Controls Preparedness Module. Included in the package:

✓ Comprehensive BRC Food Safety Issue 8 Procedures Manual
✓ FSMS Record Templates
✓ HACCP Manual containing the HACCP Calculator
✓ Voluntary Module 15 FSMA Preventive Controls Preparedness documentation
✓ FSMA Hazards Analysis & Preventive Controls Guidance & Tools
✓ Laboratory Quality Manual
✓ Training Modules
✓ Verification and Validation Record Templates
✓ Free online support via e-mail

www.ifsqn.com
The package includes a free implementation workbook to assist in the implementation of our BRC Food Safety Management System.

As well as being updated this BRC Implementation Package includes additional management tools to help you achieve BRC certification:

- Unannounced Audit Guidance
- Allergen Management Module & Risk Assessment Tool
- Supplier Risk Assessment Tool
- Product Development Module
- BRC Risk Assessment Tool
- Complaint Management Guidelines & Analyser
- Hygiene Inspection Training
- Internal Audit Schedule Risk Assessment Tool and Template
- User guide

To order the IFSQN Issue 8 BRC Food Safety & Quality Management System Implementation Package click here

www.ifsqn.com
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 Culture
QM 1.1.2 Food Safety Culture Planning
QM 1.1.3 Food Safety and Quality Objectives
QM 1.1.4 Senior Management Review
QM 1.1.4 Appendix Senior Management Review Record
QM 1.1.5 Management Meetings
QM 1.1.6 Appendix Integrity Helpline
QM 1.1.6 Confidential Reporting System
QM 1.1.7 Human and Financial Resources
QM 1.2 Responsibility and Authority
QM 1.2 Appendix Example Organisational Chart
QM 1.2 Responsibility Appendix Example Job Descriptions
QM 1.2A Communication
Section 2
QM 2 HACCP System
QM 2.1 HACCP Team and Scope
QM 2.2 HACCP Prerequisites
QM 2.3 HACCP Product Description and Relevant Information
QM 2.4 HACCP Intended Use
QM 2.5 HACCP Flow Diagrams
QM 2.6 HACCP Flow Diagram Verification
QM 2.7.1 Hazard Identification
QM 2.7.2 Hazard Assessment
QM 2.7.3 Identification 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 for each CCP
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
BRC Food Safety Management System Plus FSMA Module

Section 3
QM 3.1 Food Safety and Quality Management System
QM 3.2 Appendix Document Master List
QM 3.2 Document Control
QM 3.3 Appendix Record Register
QM 3.3 Control of Records
QM 3.4 Internal Audit Schedule
QM 3.4 Internal Audits
QM 3.5 Supplier and Raw Material Approval and Monitoring
QM 3.6 Specifications
QM 3.7 Corrective Action and Preventive Action
QM 3.7 Appendix Corrective Action Request
QM 3.7 Appendix Preventative Action Request
QM 3.7 Appendix Root Cause Analysis
QM 3.8 Control of Non-Conforming Product
QM 3.9 Identification and Traceability
QM 3.10 Management of Customer Complaints
QM 3.11.1 Business Continuity Planning
QM 3.11.2 Product Recall Procedure
Section 4
QM 4 Site Standards
QM 4.1 External Standards
QM 4.2 Site Security and Food Defence
QM 4.2.1 Control of Visitors and Contractors
QM 4.3 Layout, Product Flow and Segregation
QM 4.3 Factory Plan
QM 4.3 Filling Area Layout Flow Diagram
QM 4.4 Building Fabric
QM 4.5 Utilities - Water and Air
QM 4.6 Equipment
QM 4.7 Maintenance
QM 4.8 Staff Facilities
QM 4.9 Product Contamination Control
QM 4.9.1 Chemical Contamination Control
QM 4.9.2 Metal Contamination Control
QM 4.9.3 Control of Brittle Materials
QM 4.9.4 Control of Products Packed into Brittle Containers
QM 4.9.5 Control of Wood
QM 4.10 Foreign Body Detection and Removal
QM 4.11 Housekeeping and Hygiene
QM 4.12 Waste & Waste Disposal
QM 4.13 Management of Surplus Food and Products for Animal Feed
QM 4.14 Pest Management
QM 4.15 Storage
QM 4.16 Dispatch and Transport
Section 5
QM 5.1 Product Design & Development
QM 5.2 Product Labelling
QM 5.3 Appendix Types of Allergens
QM 5.3 Management of Allergens Introduction
QM 5.4 Product Authenticity, Claims & Chain of Custody
QM 5.5 Product Packaging
QM 5.6.1 Product Inspection
QM 5.6.2 Laboratory Quality Manual
QM 5.7 Product Release
QM 5.8 Pet Food

Product Authenticity, Claims & Chain of Custody

Introduction
The company has established, documented and implemented procedures for Product Authenticity, Claims & Chain of Custody which are maintained in order to meet the requirements of the Food Safety Quality Management System and ensure product descriptions and claims are legal, accurate and verified.

Scope
The scope of the procedures for Product Authenticity, Claims & Chain includes all products manufactured on site and activities conducted on site.

Product Authenticity
Systems are put in place to minimise the risk of purchasing fraudulent or adulterated raw materials and ensure that all product descriptions and claims are legal, accurate and verified.

Processes are in place to access information on historical and developing threats to the supply chain which may present a risk of adulteration or substitution of raw materials including trade associations, government sources and technical resource centres.

A documented vulnerability assessment is carried out by Senior Management for all raw materials to assess the potential risk of substitution or substitution taking into account:

- historical evidence of substitution or adulteration
- economic factors
- ease of access to raw materials through the supply chain
- sophistication of routine testing to identify adulterants.
- nature of the raw material

Following the vulnerability assessment, a control plan is introduced to circumvent the potential risks. This plan is kept under review to reflect changing economic circumstances and market intelligence which may alter the level of potential risks and is formally reviewed annually.

Where raw materials are identified as being at a particular risk of adulteration or substitution the control plan includes appropriate assurance and/or testing processes are put in place to reduce the risk. For example, testing where there are known substitutability risks such as red meat substitution, fish substitution, protein substitution with methylamine or milk powder. Other foods considered at high risk of substitution include Task Syrups (particularly pomegranate, orange and apple syrups), olive oil, spices (such as aniseed, pepper and saffron), coffee, honey, maple syrup, tea, organic foods, grains and wines.

Document Reference: Product Authenticity, Claims & Chain of Custody QM 5.4
Revise 1: 1st August 2018
Owned by: Technical Manager
Authorised By: General Manager

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Introduction

The company has established, documented and implemented a procedure for labelling and pack control which is maintained in order to ensure that products are labelled and coded as per product safety, legality, integrity and quality requirements.

Scope

This procedure applies to all products handled conducted on site.

Should the site be required to outsource any process that may affect product conformity to the defined standards of the Food Safety Quality Management System then the site will assume control over this process.

Procedure

The Technical Manager translates the product specification for every new product into a Process Specification. The process specification details manufacturing instructions to be followed and contains recipes as defined in customer specifications.

The Process Specification describes:

- Ingredient Details including unique identification code
- Packaging Details including unique identification code
- Specific Label requirements
- Expiry date coding instructions
- Bar Code requirements
- Specific process or production conditions
- Recipes
- Mixing Instructions
- Equipment process settings
- Processing times and temperatures
- Cooling times and temperatures
- Criteria for product acceptance
- Specific test or analysis procedures
- Prerequisite programmes
- Relevant operational procedures/Work Instructions
- HACCP plans including Critical Control Point monitoring requirements and acceptable criteria

The process specification is authorised by the Technical Manager and issued to both the laboratory and production departments.

Document Reference Labelling and Pack Control QM 6.2
Revision 1 1st August 2018
Owned by: Operations Manager
Authorised By: General Manager
Section 7
QM 7.1 Training
QM 7.2 Personal Hygiene
QM 7.3 Medical Screening
QM 7.4 Protective Clothing
QM 7.4 Appendix Protective Clothing Risk Assessment

Training

All relevant personnel including agency staff, temporary staff, engineers and contractors are given allergen awareness training and trained in the allergen handling procedures.

The Senior Management team identify the skills and competencies required for personnel who can affect food safety and provide the appropriate education and/or training. Personnel responsible for monitoring food safety processes are trained in monitoring techniques and the corrective action to be taken when results are outside critical limits and there is a loss of control. Documented supervisory procedures are in place for all critical control point monitoring.

Records of all training are maintained, including those of induction, on-the-job, refresher and external training. Training schedules and records are located in the relevant departments, where the following records are available:

- Training register
- Operator training review
- Training matrix
- Department training matrix
- Individual Training records including:
  - Title of training course and contents (plus a copy of the material, work instruction or procedure that is used in internal training)
  - Name of trainee and confirmation of attendance
  - Date and duration of training
  - Trainer details
- Identifying the competencies needed for specific roles
- Reviewing and auditing the implementation and effectiveness of the training and the competency of the trainer with a view to taking action to improve the training.

The department training matrix is an essential tool in assessing the resource available in the department, any further training needs of the department and for programming refresher training. Where appropriate, consideration is given to using the native language of the trainees.

Responsibility

Management is responsible for arranging internal/external training and for reviewing the effectiveness of the training given. It is the responsibility of the Department Manager to maintain the training matrix.

Department Managers are responsible for periodic individual competency and training reviews with all staff to vet progress and identify further training needs.

Document Reference Training QM 7.1
Revision 1 1st Aug 2018
Owned by: Operations Manager
Authorised By: General Manager

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Section 8

Procedure QM 8 High Risk, High Care and Ambient High Care Production Risk Zones covering:

8.1 Layout, product flow and segregation in high-risk, high-care and ambient high-care zones
8.2 Building fabric in high-risk and high-care zones
8.3 Maintenance in high-risk and high-care zones
8.4 Staff facilities for high-risk and high-care zones
8.5 Housekeeping and hygiene in high-risk and high-care zones
8.6 Waste/waste disposal in high-risk, high-care zones
8.7 Protective clothing in high-risk and high-care zones
The package includes FSMA Module Amended BRC Procedures:

These procedures are amended as per the FSMA module requirements:
There are also the FSMA Module Preventive Controls Tools, Guidance and Samples
BRC Food Safety Management System Plus FSMA Module

Including a Hazard Identification/Evaluation and Preventive Controls Summary Tool

Including sample documents
Range of Record Templates

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

<table>
<thead>
<tr>
<th>Name</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>QMR 001</td>
<td>Management Review Record.docx</td>
</tr>
<tr>
<td>QMR 002</td>
<td>Training Record.docx</td>
</tr>
<tr>
<td>QMR 003</td>
<td>Product Realisation Record.docx</td>
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<tr>
<td>QMR 004</td>
<td>Design and Development.docx</td>
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<tr>
<td>QMR 005</td>
<td>Supplier Evaluation Form.docx</td>
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<td>QMR 006</td>
<td>Process Validation Record.docx</td>
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<tr>
<td>QMR 007</td>
<td>Identification and Traceability Form.docx</td>
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<tr>
<td>QMR 008</td>
<td>Register of Customer Property.docx</td>
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<tr>
<td>QMR 009</td>
<td>Calibration Record.docx</td>
</tr>
<tr>
<td>QMR 010</td>
<td>Food Safety Quality System Audit Form.docx</td>
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<tr>
<td>QMR 011</td>
<td>Non-Conformance Record.docx</td>
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<tr>
<td>QMR 012</td>
<td>Corrective Action Request.docx</td>
</tr>
<tr>
<td>QMR 013</td>
<td>Preventative Action Request.docx</td>
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<td>QMR 014</td>
<td>Supplier Self Assessment Form.docx</td>
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<td>QMR 016</td>
<td>Equipment Commissioning Checklist.docx</td>
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<tr>
<td>QMR 016</td>
<td>Return to Work Form.docx</td>
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<tr>
<td>QMR 017</td>
<td>Hygiene Policy Staff Training Record.docx</td>
</tr>
<tr>
<td>QMR 018</td>
<td>Complaint Investigation Form.docx</td>
</tr>
<tr>
<td>QMR 019</td>
<td>Prerequisite Audit Form.docx</td>
</tr>
<tr>
<td>QMR 020</td>
<td>Knife Control Record.docx</td>
</tr>
<tr>
<td>QMR 021</td>
<td>Knife Breakage Report.docx</td>
</tr>
<tr>
<td>QMR 022</td>
<td>Goods in Inspection Record.docx</td>
</tr>
<tr>
<td>QMR 023</td>
<td>Equipment Cleaning Procedure and Record.docx</td>
</tr>
<tr>
<td>QMR 024</td>
<td>Glass Breakage Record.docx</td>
</tr>
<tr>
<td>QMR 025</td>
<td>Metal Detection Record.docx</td>
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<tr>
<td>QMR 026</td>
<td>First Aid Dressing Issue Record.docx</td>
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<tr>
<td>QMR 027</td>
<td>Cleaning Schedule.docx</td>
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<tr>
<td>QMR 028</td>
<td>Cleaning Record.docx</td>
</tr>
<tr>
<td>QMR 029</td>
<td>Engineering Hygiene Clearance Record.docx</td>
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<tr>
<td>QMR 030</td>
<td>Glass and Brittle Plastic Register.docx</td>
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<tr>
<td>QMR 031</td>
<td>GMP Audit Checklist.docx</td>
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<td>QMR 032</td>
<td>Vehicle Hygiene Inspection Record.docx</td>
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<td>QMR 033</td>
<td>Outgoing Vehicle Inspection Record.docx</td>
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<td>QMR 034</td>
<td>Pre Employment Medical Questionnaire.docx</td>
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<td>QMR 035</td>
<td>Visitor Questionnaire.docx</td>
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<tr>
<td>QMR 036</td>
<td>Product Recall Record.docx</td>
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<td>QMR 037</td>
<td>Shelf Life Confirmation Record.docx</td>
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<td>QMR 038</td>
<td>Accelerated Keeping Quality Log.docx</td>
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<td>Goods In QA Clearance Label.docx</td>
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<td>QMR 041</td>
<td>Changing Room Cleaning Record.docx</td>
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<td>QMR 042</td>
<td>Colour Coding Red Process Area.pdf</td>
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<td>QMR 043</td>
<td>Daily Cleaning Record for Toilets and Changing Rooms.docx</td>
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<td>QMR 044</td>
<td>Drain Cleaning Procedure Filter Areas.docx</td>
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<td>QMR 045</td>
<td>General Cleaning Procedure.docx</td>
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<td>QMR 046</td>
<td>Product QA Clearance Label.docx</td>
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<tr>
<td>QMR 047</td>
<td>CIP Programmes Log.xlsx</td>
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<td>QMR 048</td>
<td>Sample Filter Cleaning Record.docx</td>
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<td>QMR 049</td>
<td>Pipe Diameter Flow Rate Conversion Table.xlsx</td>
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<tr>
<td>QMR 050</td>
<td>QC Online Check Sheet.docx</td>
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<tr>
<td>QMR 051</td>
<td>Non Conformance Notification.docx</td>
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<td>QMR 052</td>
<td>CIP Chemical Log.docx</td>
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<td>QMR 053</td>
<td>Double Hold Label.docx</td>
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<td>QMR 054</td>
<td>Supplier Register.xlsx</td>
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<td>QMR 055</td>
<td>Chemical Register.docx</td>
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<td>QMR 056</td>
<td>Non Approved Supplier Sample Plan.docx</td>
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<td>QMR 057</td>
<td>Warehouse Cleaning Record.docx</td>
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<td>QMR 058</td>
<td>Product Recall Trace.docx</td>
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<td>QMR 058</td>
<td>Product Recall Test Record.docx</td>
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<td>QMR 060</td>
<td>Document Master List.docx</td>
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<td>QMR 061</td>
<td>Process Change Approval Record</td>
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<tr>
<td>QMR 062</td>
<td>Minor Process Change Approval Record</td>
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</table>

www.ifsqn.com
BRC Food Safety Management System Plus FSMA Module

Training Record

<table>
<thead>
<tr>
<th>Name:</th>
<th>Employee Number:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Company Start Date:</td>
<td>Position:</td>
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</table>

Prior External Qualification(s), Skills & Experience:

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<tr>
<th>Period</th>
<th>Dates of Training</th>
<th>Signed (Trainee)</th>
<th>Assessed as Competent Signed (Trainer)</th>
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<tr>
<td>Training Required</td>
<td>Details of Internal Training or External Training Course</td>
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<td></td>
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<tr>
<td>Weeks 1 - 4</td>
<td>Induction</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Safety &amp; Quality Policy Briefing</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food Safety &amp; Quality Objectives</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Health and Safety Procedure</td>
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<td></td>
<td></td>
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<tr>
<td>Records monitoring and control</td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Environment and Waste Management</td>
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<td></td>
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</tr>
<tr>
<td>Weeks 5 - 13</td>
<td>Operating Procedure</td>
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Complaint Investigation Form

Product Details

<table>
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<tr>
<th>Number of Complaint and Details</th>
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<tbody>
<tr>
<td>Customer Name</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Customer Address</th>
</tr>
</thead>
<tbody>
<tr>
<td>Customer Contact Phone Number</td>
</tr>
<tr>
<td>Date received</td>
</tr>
<tr>
<td>Date of Production</td>
</tr>
<tr>
<td>Production Start</td>
</tr>
<tr>
<td>Complaint category</td>
</tr>
</tbody>
</table>

Details of any other complaints received from this production run:

Details for each area of investigation:

<table>
<thead>
<tr>
<th>Raw Materials</th>
</tr>
</thead>
<tbody>
<tr>
<td>Packaging</td>
</tr>
<tr>
<td>CCP Check</td>
</tr>
<tr>
<td>Processing</td>
</tr>
<tr>
<td>Filling / Packaging</td>
</tr>
<tr>
<td>Storage &amp; Distribution</td>
</tr>
<tr>
<td>Packaging details</td>
</tr>
</tbody>
</table>

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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 Food Safety Management System Plus FSMA Module
A comprehensive Laboratory Quality Manual compliant based on the requirements of ISO 17025 is included. The laboratory quality manual includes template records, procedures and product sampling plans.
BRC Food Safety Management System Plus FSMA Module

Training Modules

BRC Food Safety Management System Training Module

An introduction to the IFSQN BRC Food Safety Management System.
Internal Auditing Training
Internal Auditor Training - An interactive and illustrated Internal Audit training presentation to train your Internal Audit procedure.

Verification and Validation Record Templates
The Allergen Management Module as per BRC 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 Food Safety Management System Plus FSMA Module

Allergen Risk Assessment Tool

Supplier Risk Assessment Tool
BRC Food Safety Management System Plus FSMA Module

Product Development Module

Complaint Management Guidelines & Analyser

www.ifsqn.com
BRC Food Safety Management System Plus FSMA Module

Extended Internal Audit Training

Use the Food Safety Audit Form

Use the Food Safety Audit Form to record the details of your audit.

Hygiene Inspection Training

What’s Not Good

Packaging in should be wrapped for protection.

Score of 2 for this
### BRC Audit Plan

<table>
<thead>
<tr>
<th>Section</th>
<th>Risk</th>
<th>Rating</th>
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</thead>
<tbody>
<tr>
<td>1.1 Food Safety and Quality</td>
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<td>2</td>
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<tr>
<td>1.2 Food Safety Plan</td>
<td>Medium</td>
<td>1</td>
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<tr>
<td>1.3 Food Safety Practices</td>
<td>Low</td>
<td>1</td>
</tr>
</tbody>
</table>

#### Internal Audit Schedule

- **February**: High Risk - Quarterly Audits
- **March**: Medium Risk - Six Monthly Audits
- **April**: Low Risk - Annual Audit

#### Risk Assessment Table

<table>
<thead>
<tr>
<th>Section 1: Senior Management Commitment</th>
<th>Possibility</th>
<th>Severity</th>
<th>Significance</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.1 Management Commitment</td>
<td>1</td>
<td>2</td>
<td>2</td>
<td></td>
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<tr>
<td>1.2 HACCP Product Description and Scope</td>
<td>2</td>
<td>3</td>
<td>9</td>
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<tr>
<td>1.3 Management of Critical Issues</td>
<td>3</td>
<td>3</td>
<td>9</td>
<td></td>
</tr>
</tbody>
</table>

#### HACCP Plan

- **January to December**: Section 4 - Site Standards
  - Covered by Documented Inspections of Hygiene and Fabric as per BRC Clause 3.4.4

#### FSMA Module

- Internal Audit Schedule
- Schedule Risk Assessment Tool and Template

Visit [www.ifsqn.com](http://www.ifsqn.com)
Unannounced Audit Guidance

Unannounced Audit Protocol

Internal Communication

Unannounced audits are conducted within open windows. The Technical Manager is responsible for ensuring that appropriate communication of these windows and the impending audit is communicated at least one week prior to the first possible audit date.

Communication processes include:
- Team briefings
- Staff reviews
- Daily Management meetings
- Shift Handover meetings
- Newsletters
- Notice boards

Preparation Prior to Audit

Prior to the unannounced audit it is important that routines are established to ensure all procedures and records are available, kept up to date and completed correctly.

<table>
<thead>
<tr>
<th>Job Title</th>
<th>Job Holder</th>
<th>Record Responsibility</th>
</tr>
</thead>
<tbody>
<tr>
<td>Emergency Coordinator</td>
<td>Emergency response</td>
<td></td>
</tr>
<tr>
<td>Food Safety Team Leader</td>
<td>Recalls</td>
<td></td>
</tr>
<tr>
<td>Site Director</td>
<td>Policies and Objectives</td>
<td></td>
</tr>
<tr>
<td>Operations Manager</td>
<td>Operations</td>
<td></td>
</tr>
<tr>
<td>Production Manager</td>
<td>Productions</td>
<td></td>
</tr>
<tr>
<td>Warehouse Manager</td>
<td>Warehouse</td>
<td></td>
</tr>
<tr>
<td>Maintenance Manager</td>
<td>Maintenance</td>
<td></td>
</tr>
<tr>
<td>Factory Safety Manager</td>
<td>Safety</td>
<td></td>
</tr>
<tr>
<td>Human Resource Manager</td>
<td>Training</td>
<td></td>
</tr>
<tr>
<td>Quality Manager</td>
<td>Post Control CARs, NCNs, Audits</td>
<td></td>
</tr>
</tbody>
</table>

Document Reference: Unannounced Audit Protocol

Revision 1 8th January 2015
Owned by: Technical Manager
Authorised by: Chief Executive Officer

Unannounced Audit Protocol - Microsoft Excel

Insert a table with columns for Day, Date, Room, Lunch, Protective Clothing, Communication Audit, Record Responsibility, Emergency Response, Recalls, Objectives, Production, Warehouse, Maintenance, Safety, Training, Post Control CARs, NCNs, Audits, and Production.
Benefits of BRC Certification

The BRC Food 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 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 Food Safety and the additional voluntary FSMA Preventive Controls Preparedness Module. The system also provides guidance on how to manage and implement a HACCP system, determine critical control points (CCPs) and implement preventive controls as per the requirements of the FSMA. This process is aided by our implementation training guides and assessment tools which completely simplify the implementation process.”

“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 IFSQN BRC Food Safety Management System Plus FSMA Implementation Package click here