This is an ideal package for Storage and Distribution companies looking to meet International Product Safety & Quality Standards. This package meets the requirements of the British Retail Consortium Global Standard for Storage and Distribution Issue 4.

Ensure your Product Safety & Quality Management System meets Global and International Standards with the comprehensive and easy to use BRC Storage and Distribution Safety & Quality Management System Implementation Package containing:

- A comprehensive set of editable Product Safety & Quality Management System Procedures in Microsoft Word format
- A range of Sample Product Safety, Quality, Verification and Validation Record Templates
- Supplementary HACCP Tools including the HACCP Calculator and Instructions
- HACCP, Internal Auditor and Introduction to the Product Safety & Quality Management System Training Presentations
- Start Up Guide
- BRC QSMS Implementation Workbook
- Free online support via e-mail

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Product Safety & Quality Management System

The BRC Product Safety & Quality Management System Implementation Package includes a comprehensive BRC compliant documentation package. The procedural templates form the foundations of your Product Safety & Quality Management System so you don't have to spend 1,000’s of hours writing compliant procedures:
Product Safety & Quality Management System Procedures Included

QM 1.1 Management Commitment
QM 1.1.1 Product Safety and Quality Policy
QM 1.1.2 Product Safety & Quality Culture
QM 1.1.2 Product Safety & Quality Culture Planning
QM 1.1.3 Resource Provision
QM 1.1.4 Product Safety and Quality Objectives
QM 1.1.5 Communication
QM 1.1.6 Confidential Reporting System
QM 1.2 Management Review
QM 1.3 Responsibility and Authority
QM 1.3 Job Descriptions
QM 2 Hazard Analysis and Critical Control Points
QM 3 Product Safety & Quality Management System
QM 3.1.2 Document Control
QM 3.1.3 Record Control
QM 3.2 Internal Audits & Inspections
QM 3.2 Audits and Inspections Schedule
QM 3.3 Corrective Action and Preventative Action
QM 3.3A Root Cause Analysis
QM 3.3B Corrective Action Request
QM 3.3C Preventative Action Request
QM 3.4 Contractual Arrangements
QM 3.5.1 Purchasing of Services and Equipment
QM 3.5.2 Management of Subcontractors
QM 3.5.3 Product Fraud Risk Management
QM 3.5.3 Appendix Fraud Risk Assessment Template
QM 3.6 Traceability
QM 3.7 Product Recall and Withdrawal
QM 3.8 Incident Management Procedure
QM 3.9 Control of Non-Conforming Product
QM 3.9 Non-Conformance Notification
QM 3.10 Management of Customer Complaints
QM 3.10 Trends in Complaints Analyser
Prerequisites & Site Standards

Procedural templates are provided that form the foundations of your Prerequisites and documented Site/Vehicle Standards:

QM 4 Site and Building Standards
QM 5 Vehicle Operating Standards
QM 6.1 Equipment Standards
QM 6.2 Maintenance
QM 6.3 Calibration
QM 6.4 Housekeeping and Hygiene
QM 6.5 Waste Management
QM 6.6 Pest Management
QM 7.1 Receipt of Goods
QM 7.2 Product Handling
QM 7.3 Environmental Control
QM 7.4 Chemical and Physical Contamination Control Policy
QM 7.4.1 Glass & Brittle Material Policy
QM 7.4.2 Glass & Brittle Material Breakage Procedure
QM 7.4.3 Allergen Control System
QM 7.5 Stock Rotation
QM 7.6 Product Release
QM 8.1 Training and Competency
QM 8.2 Personal Hygiene Policy
QM 9 Open Products - Hygiene Code of Practice
The package includes document templates for the **Voluntary Modules**

QM 10.1.1 Traceability - Wholesaler Module  
QM 10.1.1 Product Recall and Withdrawal - Wholesale Module  
QM 10.2 Brand Supplier Approval - Wholesale Module  
QM 10.3.1 Supplier Approval - Wholesaler Module  
QM 10.3.2 Customer Focus and Communication  
QM 10.3.3 Product Fraud Risk Management - Wholesale Module  
QM 10.3.4 Design and Development - Wholesale Module  
QM 10.3.5 Specifications - Wholesale Module  
QM 10.3.6 Product Inspection - Wholesale Module  
QM 10.3.6 Laboratory Quality Manual  
QM 11 Cross-Docking  
QM 12 E-commerce

**Contracted Services Modules**

QM 13 Contractual Arrangements (All Services)  
QM 14 Product Inspection  
QM 15 Contract Packing  
QM 16 Quantity Control Inspection  
QM 17 Contract Chilling, Freezing, Tempering and Defrost Operations  
QM 18 Cleaning of Baskets, Roll Cages & other Distribution Containers  
QM 19 Waste Recovery and Recycling (Contracted)
HACCP Implementation

There is a 13 page HACCP procedural template QM 2 Hazard Analysis and Critical Control Points to follow and supplementary documents to assist in implementation and analysis:

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 Storage and Distribution including any voluntary modules included in the scope of certification.

The Product Safety & Quality Manual demonstrates due diligence of the company in the effective planning, development and implementation of the product safety and quality 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 product 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 Product Safety and Management System is fully supported by established verification procedures and validation of the control measures/combination of control measures that are implemented through prerequisite programmes and/or the HACCP plan.

Management Commitment

We are 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 handle these products.

HACCP Principles

HACCP is a system, which identifies specific hazards and implements measures for their control. The system described in this manual has been developed taking legislation requirements into consideration and using the seven basic principles detailed below:

Principle 1

Conduct a hazard analysis and identify control measures

Principle 2

Determine the Critical Control Points (CCPs).

Principle 3

Establish validated critical limits

Document Reference QM 2 Hazard Analysis and Critical Control Points

Revised: 0_1 May 2021

Owner: Quality Manager

Authorised by: General Manager
Supplementary HACCP Tools

Hazard Analysis & Food Safety Plan Template and Instructions are included in addition to HACCP procedural template QM 2 Hazard Analysis and Critical Control Points. You can use the Hazard Analysis & Food Safety Plan Template (HACCP Calculator) to assist in HACCP Implementation.

[Image of HACCP Plan Template]

[Image of HACCP Plan Template]
The Hazard Analysis & Food Safety Plan Template (HACCP Calculator) come with detailed Instructions
There is also a HACCP PowerPoint Training Presentation that you can use to train your Product Safety Team:
There are also additional Sample HACCP Documents

<table>
<thead>
<tr>
<th>Product Description</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>Product Name</td>
<td>Natural 1.5% Set Bio Yoghurt</td>
</tr>
<tr>
<td>Describe the product</td>
<td>Ready to Eat perishable yoghurt</td>
</tr>
<tr>
<td>Details of the packaging</td>
<td>14g Printed PET Pot</td>
</tr>
<tr>
<td></td>
<td>Printed PE lid</td>
</tr>
<tr>
<td></td>
<td>Plastic packing tray</td>
</tr>
<tr>
<td>Composition of the</td>
<td>Contains Milk</td>
</tr>
<tr>
<td>product</td>
<td></td>
</tr>
<tr>
<td>Preservation from</td>
<td>pH &lt; 4.5</td>
</tr>
<tr>
<td>chemical composition</td>
<td></td>
</tr>
<tr>
<td>Microcidal treatment</td>
<td>Pasteurised</td>
</tr>
<tr>
<td>Shelf life</td>
<td>14 Days</td>
</tr>
<tr>
<td>Storage temperature</td>
<td>1 – 5 °C</td>
</tr>
<tr>
<td>Distribution temperature</td>
<td>1 – 5 °C</td>
</tr>
<tr>
<td>Consumers</td>
<td>All groups including elderly and children</td>
</tr>
</tbody>
</table>
A range of Record Templates are included
Sample Verification and Validation Record Templates are included

## Metal Detection PRP Validation

<table>
<thead>
<tr>
<th>Product Category</th>
<th>Freshly Prepared Vegetables</th>
</tr>
</thead>
<tbody>
<tr>
<td>Step Number</td>
<td>Packing</td>
</tr>
<tr>
<td>Hazard</td>
<td>Presence of metal objects</td>
</tr>
<tr>
<td>Control Measure</td>
<td>Metal Detection to a maximum sensitivity of 5mm Ferrous and Non-ferrous</td>
</tr>
</tbody>
</table>

### Validation Methods

<table>
<thead>
<tr>
<th>Method</th>
<th>Applicable</th>
</tr>
</thead>
<tbody>
<tr>
<td>Third Party Scientific Validation</td>
<td>Yes</td>
</tr>
<tr>
<td>Historical Knowledge</td>
<td>Yes</td>
</tr>
<tr>
<td>Simulated Production Conditions</td>
<td>Yes</td>
</tr>
<tr>
<td>Collection of Data in normal production</td>
<td>Yes</td>
</tr>
<tr>
<td>Admissible in industrial practices</td>
<td>Yes</td>
</tr>
<tr>
<td>Legislation</td>
<td>Yes</td>
</tr>
<tr>
<td>Mathematical Modelling</td>
<td>Yes</td>
</tr>
</tbody>
</table>

### Conclusion

Internal Validation Required? Yes

PRP Confirmed Yes

Authorised by (Name):

Signature:
The Workbook compliments the BRC Storage and Distribution Product Safety & Quality Management System and can be used as a guide to implementing your Product Safety & Quality Management System from scratch starting with Senior Management Input.
Introduction to the Product Safety & Quality Management System Training

An illustrated PowerPoint training module presentation is included and introduces the Product Safety & Quality Management System Templates to the management team as a start to the process of implementing a BRC Compliant Product Safety & Quality Management System.
Implementation Plan Template

An Implementation Plan Template is included
Internal Auditor Training

There are two Internal Auditor PowerPoint Training Presentations and Sample Audit Documents included in the package.

Internal Auditor Training

Good Storage and Distribution Practice Audits
Start Up Guide

A Start Up Guide is included on the package

Technical Support

Free technical support until you achieve certification is included on the package.

Click here to order the IFSQN BRC Storage and Distribution Product Safety & Quality Management System Implementation Package