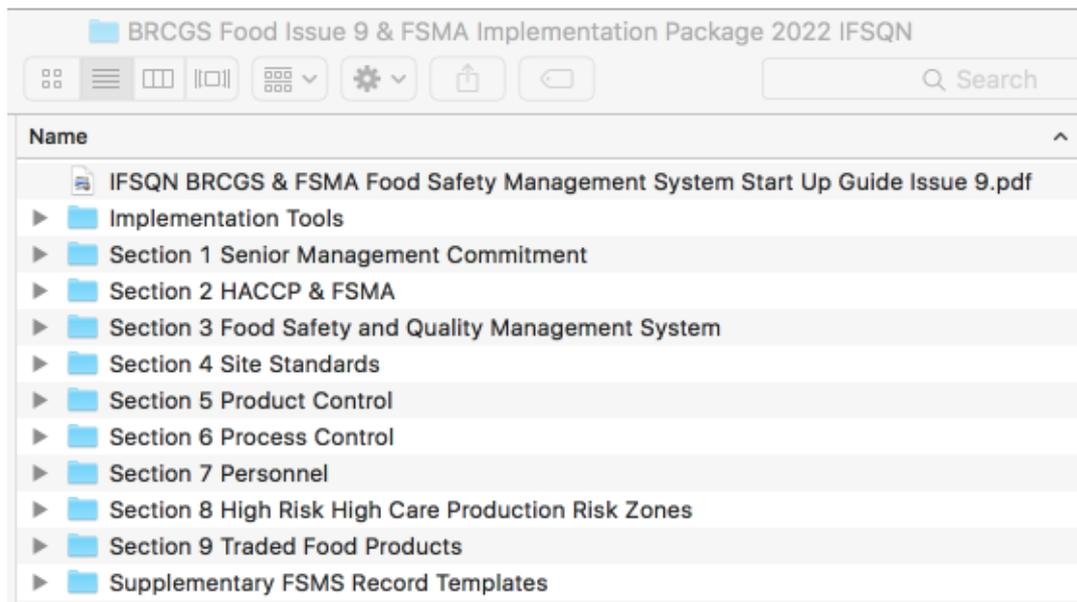


Welcome to the BRCGS & FSMA Food Safety Quality Management System Implementation Package Start Up Guide which will guide you through the contents of the package. This is an ideal package for Food Manufacturers looking to meet the new BRCGS Global Standard for Food Safety (Issue 9 2022) and Module 13 Meeting FSMA Requirements for Food. The package includes:

- ✓ **Comprehensive Procedures Manual**
- ✓ **HACCP Tools & Documents including the HACCP Calculator**
- ✓ **Laboratory Quality Manual**
- ✓ **Training Modules**
- ✓ **FSQMS, Verification and Validation Record Templates**
- ✓ **Free online support via e-mail**
- ✓ **Allergen Management Module & Risk Assessment Tool**
- ✓ **Supplier Risk Assessment Tool**
- ✓ **Product Development Module**
- ✓ **BRCGS Risk Assessment Tool**
- ✓ **Complaint Management Guidelines & Analyser**
- ✓ **Internal Audit Schedule Risk Assessment Tool and Template**
- ✓ **Food Fraud Risk Assessment Tool**
- ✓ **Food Defence Assessment Tool**
- ✓ **Implementation Workbook**
- ✓ **User guide**

[To order the IFSQN Issue 9 BRCGS & FSMA Food Safety & Quality Management System Implementation Package click here](#)

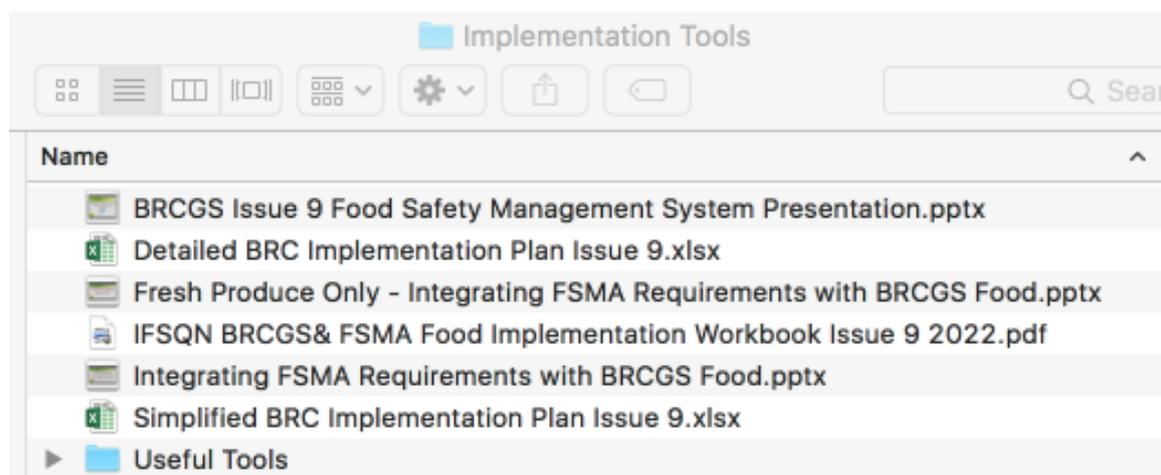
When you download the package, you will find this start up guide and 11 folders containing the package contents:



Your first job is to buy a copy of get a copy of the current issue of the BRCGS Global Standard for Food Safety. It is free to download at the [BRCGS Store](#).

Also get a copy of [Module 13: Meeting FSMA Requirements for Food](#)

Start by opening the Implementation Tools folder:



BRCGS & FSMA Food Safety Management System Start-Up Guide

Integrating FSMA Requirements with BRCGS Food

There is a PowerPoint presentation explains how to Integrate FSMA Requirements into a BRCGS compliant Food Safety Management System.

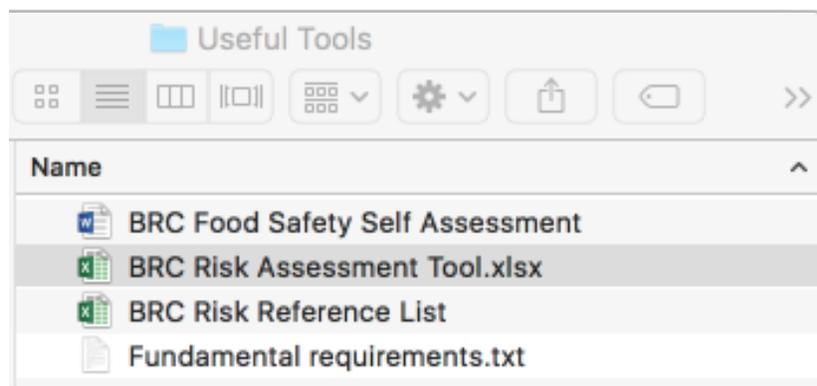


BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

There is the **BRCGS Implementation Plan Issue 9** which can be used to plan the development of your Food Safety Management System:

	Weeks	01 Jan	08 Jan	15 Jan	22 Jan	29 Jan	05 Feb	12 Feb	19 Feb	
1	BRC Global Standard for Food Safety Implementation Plan									
2										
3										
4										
5										
6										
7	Section 1 Senior Management Commitment									
8	<i>Fundamental requirement - demonstrate they are fully committed to the implementation of the requirements of the Global Standard for Food Safety and to processes which facilitate continual improvement of food safety and quality management.</i>									
9	Senior Management Commitment And Continual Improvement									
10	Documented Food Safety Policy									
11	Food Safety & Quality Culture									
12	Documented Food Safety Objectives									
13	1									
14	Management Review									
15	Meeting Program									
16	Confidential Reporting System									
17	Human And Financial Resources									
18	Informed Of All Relevant Legislative, Scientific									
19	Current, Original Copy Of The Standard									
20	Announced recertification audits									

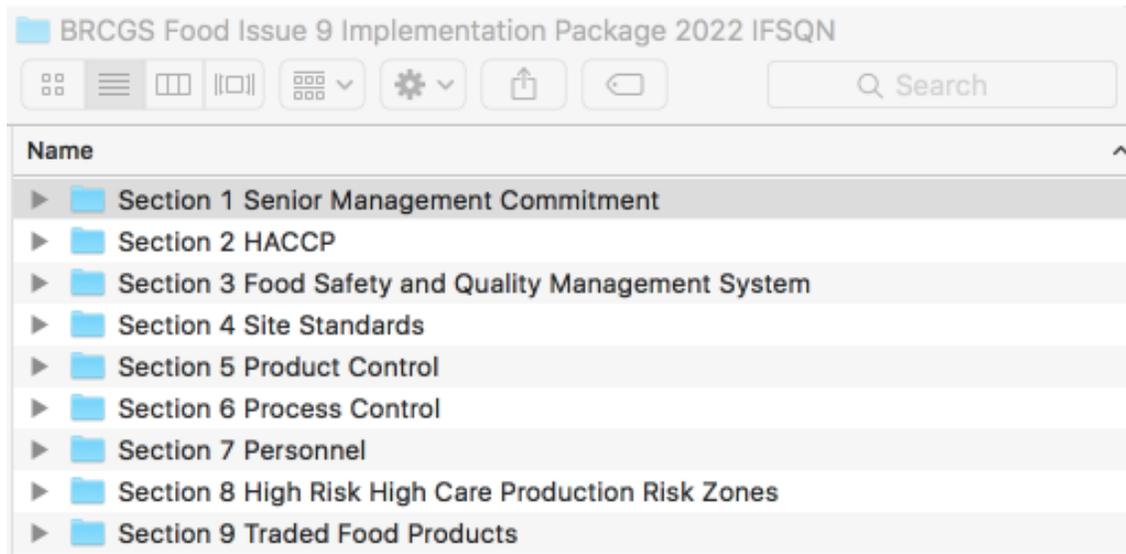
There is also the Useful Tools folder to open:



There are a couple of documents and tools that are self-explanatory and might prove useful such as the BRCGS Risk Assessment Tool.

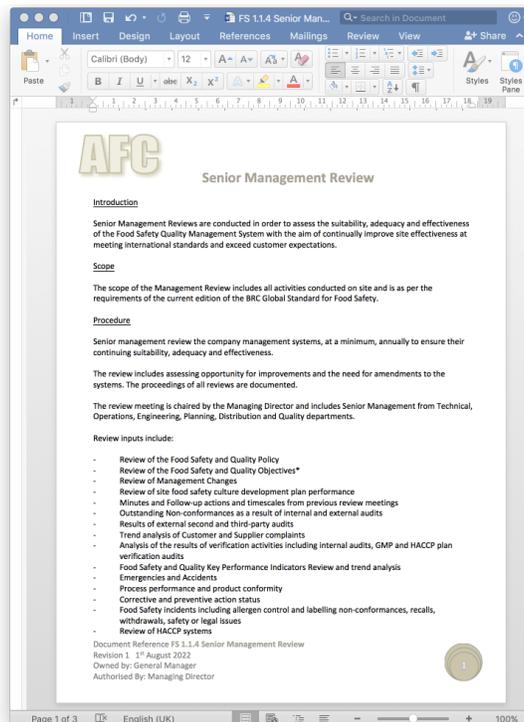
BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

The next folders to open are the folders Section 1 to Section 9:



These folders contain the main Food Safety Management System documents

A comprehensive set of top level documents that cover all the requirements of the BRCGS 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.



BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

Section 2 folder also contains the HACCP Calculator CODEX 2022 & BRCGS Issue 9 and HACCP Calculator Instructions

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing GMPs which assist in controlling the Hazard	Control Measure	Critical Limits	Monitoring Procedures	Corrections & Corrective Action	Responsibility & Authority	HACCP Record	HACCP Validation		
1	AMF Delivery	Bacteria (spore forming) General		3.5 Supplier Approval and Monitoring	Storage 1-5°C	3	3	No Contamination Always load under cover	Supervision by Warehouse Manager	Person Staff. Inspect delivery for contamination. Reject if contaminated	Warehouse Manager	Good Record Record	Validation information justifies the control measure and critical limits
11	AMF Delivery	Bacteria (spore forming) General		3.6 Specifications	Storage 1-5°C	3	3						
13	AMF Delivery	Bacteria (spore forming) General		4.3 Layout, Product Flow and Segregation	Storage 1-5°C	3	3						
14	AMF Delivery	Bacteria (spore forming) General		4.9 Product Contamination Control	Storage 1-5°C	3	3						
15	AMF Delivery	Bacteria (spore forming) General		4.9 Product Contamination Control	Storage 1-5°C	3	3						
16	AMF Delivery	Bacteria (spore forming) General		4.8 Control of Operations	Storage 1-5°C	2	2						
17	AMF Delivery	Bacteria (spore forming) General		4.15 Storage	Storage 1-5°C	1	1						
18	AMF Delivery	Bacteria (spore forming) General		4.35 Storage	Storage 2-5°C	3	2						
19	AMF Delivery	Bacteria (spore forming) General		4.11 Housekeeping and Hygiene	Storage 1-5°C	3	3						
20	AMF Delivery	Bacteria (spore forming) General		4.12 Waste & Waste Disposal	Storage 1-5°C	3	2						
21	AMF Delivery	Bacteria (spore forming) General		4.15 Storage	Storage 1-5°C	2	3						
22	SMP Delivery	Bacteria (spore forming) General		4.7 Maintenance	Storage 1-5°C	2	3						
23	SMP Delivery	Bacteria (spore forming) General		4.3 Layout, Product Flow and Segregation	Storage 1-5°C	2	3						
24	SMP Delivery	Bacteria (spore forming) General		10.1 Premises - Exterior, Buildings and Interior	Storage 1-5°C	2	4						
25	SMP Delivery	Bacteria (spore forming) General		10.1 Premises - Exterior, Buildings and Interior	Storage 1-5°C	3	1						
26	SMP Delivery	Bacteria (spore forming) General		10.1 Premises - Exterior, Buildings and Interior	Storage 1-5°C	1	3						
27	SMP Delivery	Bacteria (spore forming) General		10.1 Premises - Exterior, Buildings and Interior	Storage 1-5°C	2	4						
28	SMP Delivery	Bacteria (spore forming) General		10.1 Premises - Exterior, Buildings and Interior	Storage 1-5°C	1	1						
29	SMP Delivery	Bacteria (spore forming) General		10.1 Premises - Exterior, Buildings and Interior	Storage 1-5°C	3	3						
30	SMP Delivery	Bacteria (spore forming) General		10.1 Premises - Exterior, Buildings and Interior	Storage 1-5°C	3	3						
31	SMP Delivery	Bacteria (spore forming) General		10.1 Premises - Exterior, Buildings and Interior	Storage 1-5°C	3	3						
32	SMP Delivery	Bacteria (spore forming) General		10.1 Premises - Exterior, Buildings and Interior	Storage 1-5°C	3	3						

HACCP Application

CHAPTER TWO HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION SECTION 3: APPLICATION

- 3.1 Assemble HACCP Team and Identify Scope (Step 1)
- 3.2 Describe product (Step 2)
- 3.3 Identify intended use and users (Step 3)
- 3.4 Construct flow diagram (Step 4)
- 3.5 On-site confirmation of flow diagram (Step 5)
- 3.6 List all potential hazards that are likely to occur and associated with each step, conduct a hazard analysis to identify the significant hazards, and consider any measures to control identified hazards (Step 6/ Principle 1)
- 3.7 Determine the Critical Control Points (Step 7/ Principle 2)
- 3.8 Establish validated critical limits for each CCP (Step 8/ Principle 3)
- 3.9 Establish a Monitoring System for Each CCP (Step 9/ Principle 4)
- 3.10 Establish corrective actions (Step 10/ Principle 5)
- 3.11 Validation of the HACCP Plan and Verification Procedures (Step 11/ Principle 6)
 - 3.11.1 Validation of the HACCP Plan
 - 3.11.2 Verification Procedures
- 3.12 Establish Documentation and Record Keeping (Step 12/ Principle 7)
- 3.13 Training

This is the main sheet to work on the HACCP Calculator:

Document Reference HACCP Calculator Instruction CODEX 2022 & BRCGS 9
Revision 0 August 2022
Written by: Tony-C

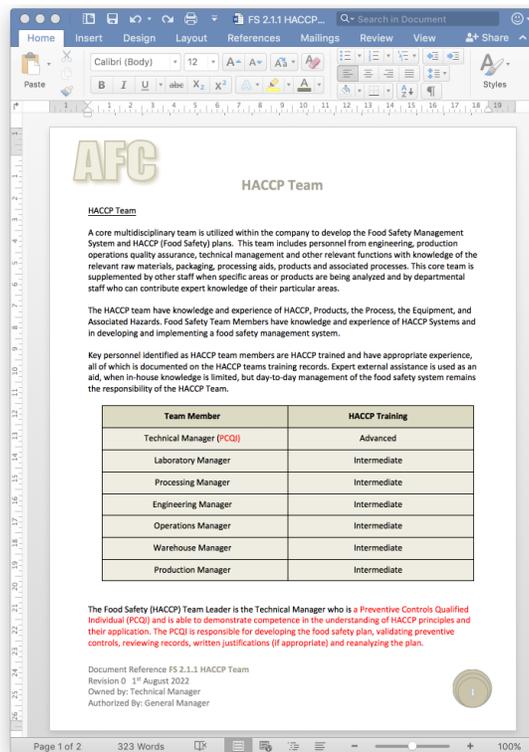
International Food Safety & Quality Network

BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

Section 2 folder also contains the FSMA and Preventive Controls Presentation



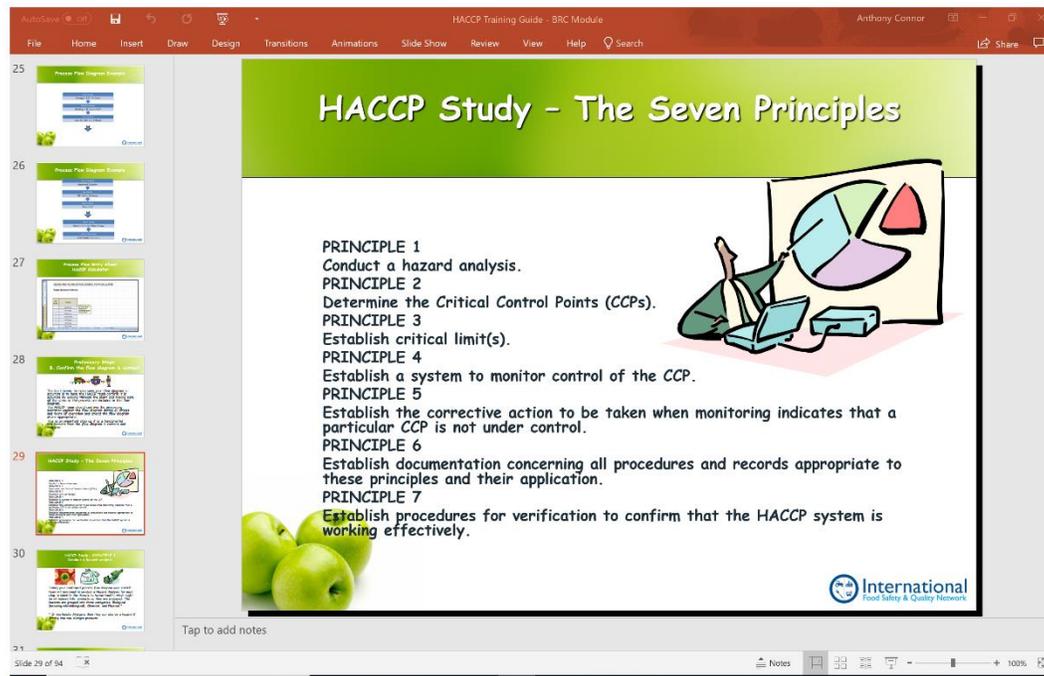
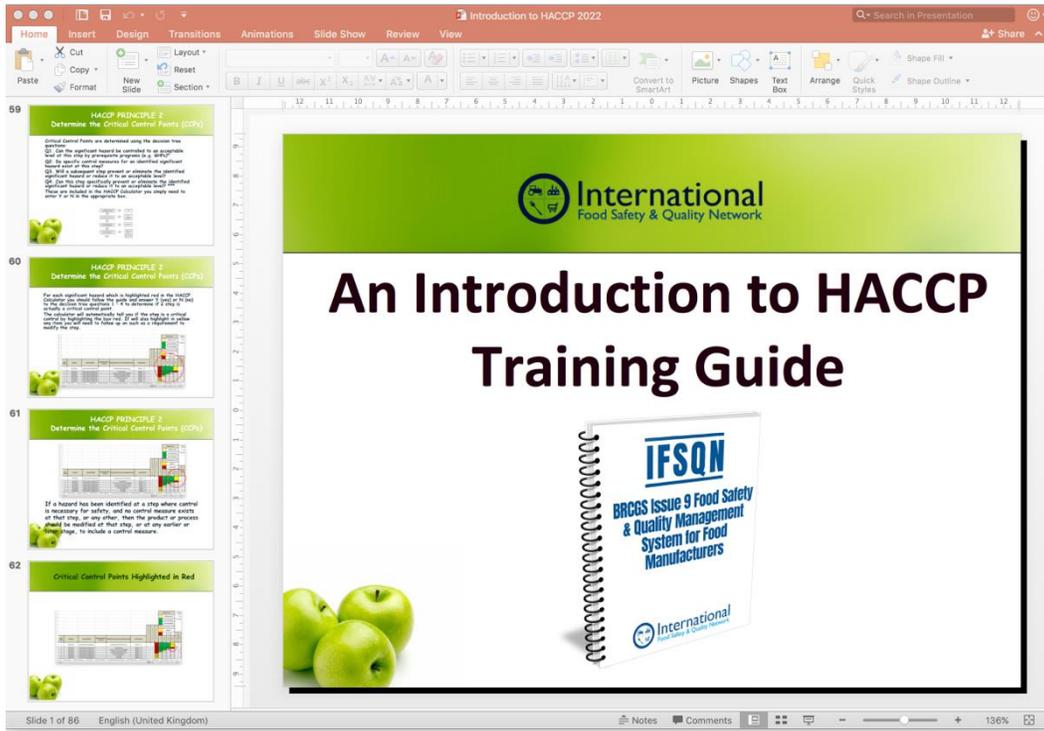
Also note that Module 13/Relevant FSMA requirements are in red text throughout the food safety management system documents for clarity



BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

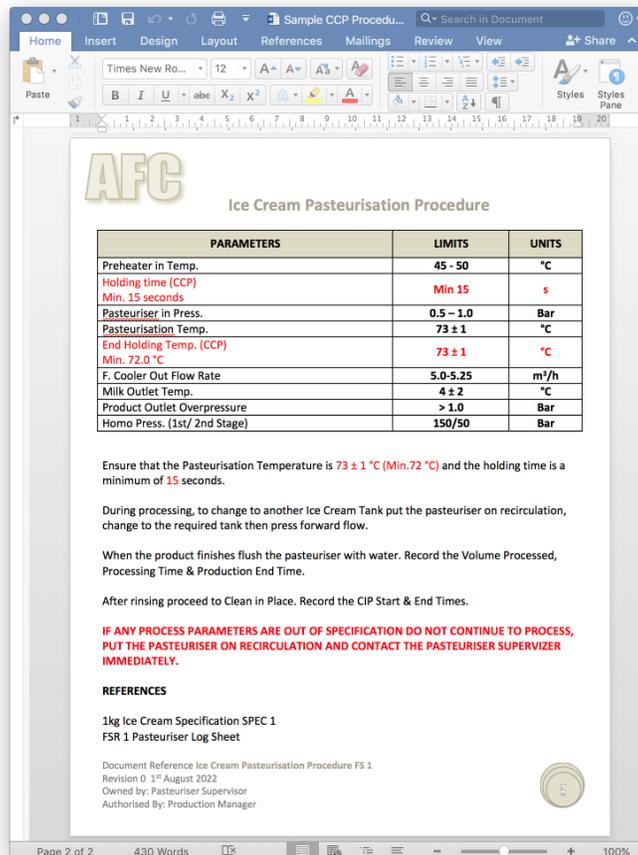
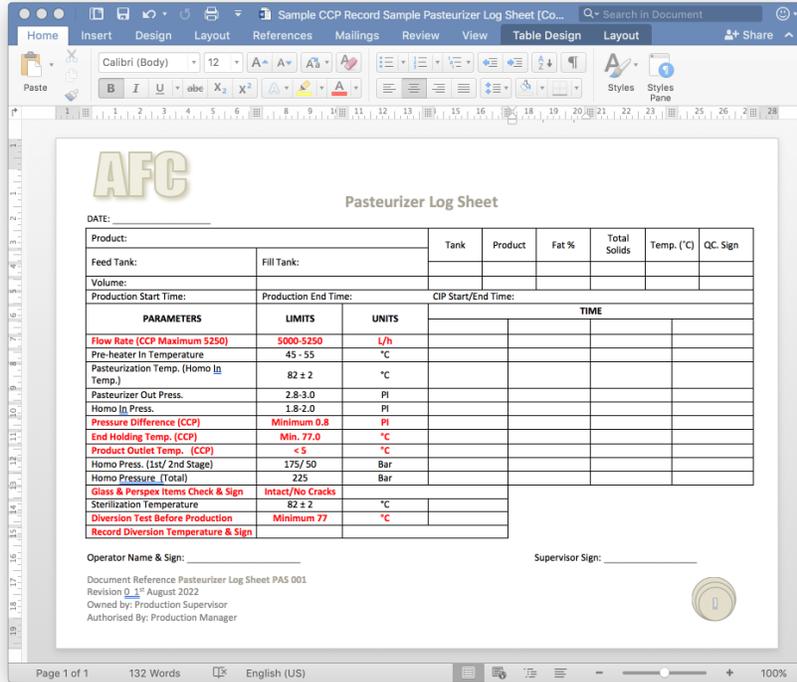
HACCP Training

An Introduction to HACCP training presentation is supplied to train your food safety team in the preliminary steps to a Hazard analysis, the principles of HACCP and Instructions in implementing your HACCP system.



BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

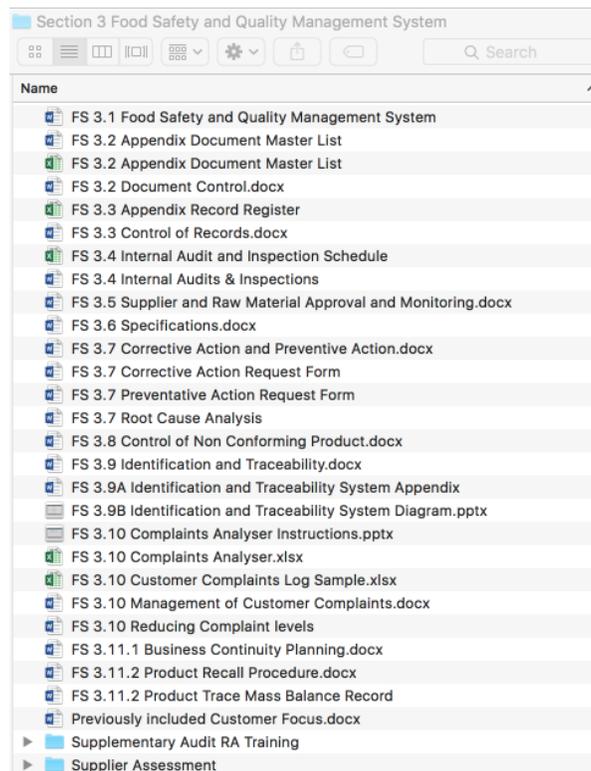
There are many useful document templates in this folder, for example Critical Control Procedures and record which show limits in red for ease of understanding



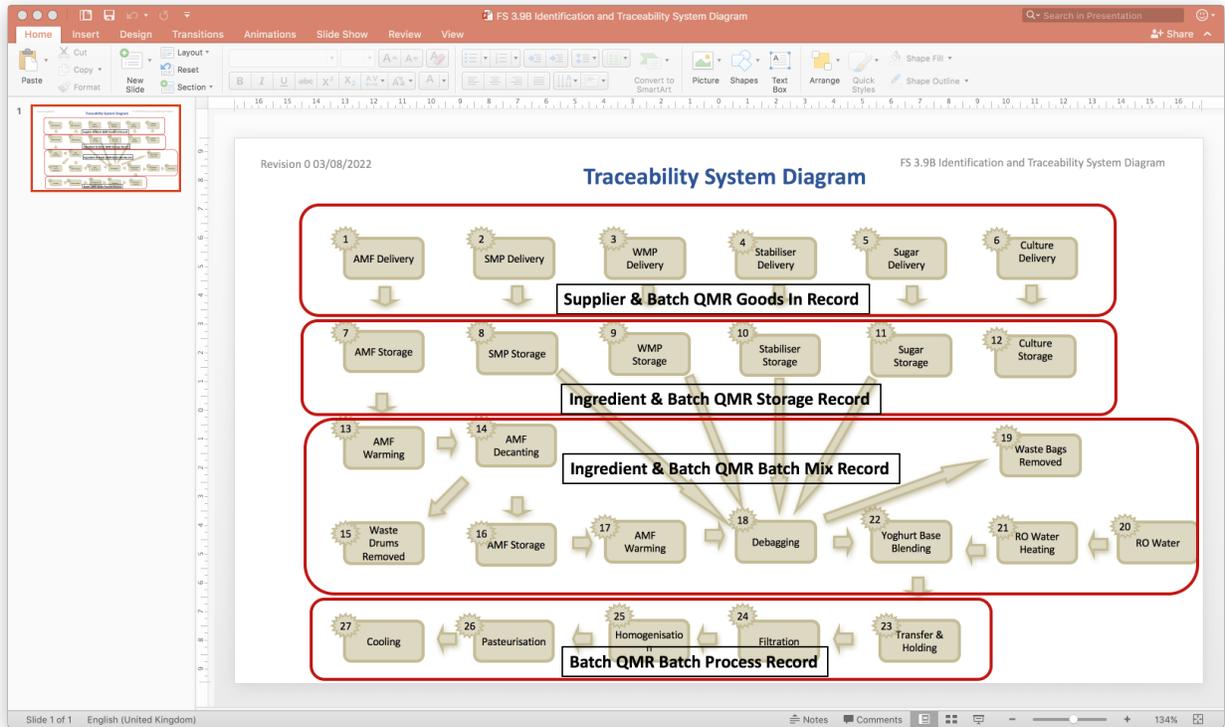
BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

Section 3 Food Safety and Quality Management System Documents

- FS 3.1 Food Safety and Quality Management System
- FS 3.2 Appendix Document Master List
- FS 3.2 Document Control
- FS 3.3 Appendix Record Register
- FS 3.3 Control of Records
- FS 3.4 Internal Audits & Inspections
- FS 3.4 Internal Audit & Inspection Schedule
- FS 3.5 Supplier and Raw Material Approval and Monitoring
- FS 3.6 Specifications
- FS 3.7 Corrective Action and Preventive Action
- FS 3.7 Appendix Corrective Action Request
- FS 3.7 Appendix Preventative Action Request
- FS 3.7 Appendix Root Cause Analysis
- FS 3.8 Control of Non-Conforming Product
- FS 3.9 Identification and Traceability
- FS 3.10 Management of Customer Complaints
- FS 3.11.1 Business Continuity Planning
- FS 3.11.2 Product Recall Procedure



BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide



AFC

Identification and Traceability

The traceability entails tracing a product backwards from finished package to its raw materials, ensuring that all associated chemical, physical and microbiological tests, cleaning of equipment and all relevant paperwork has been completed and is within specification. A mass balance exercise is conducted from raw material including printed packaging and labels to finished product volumes to ensure that all finished products are accounted for.

For all products, the following information is traceable from the product expiry code:

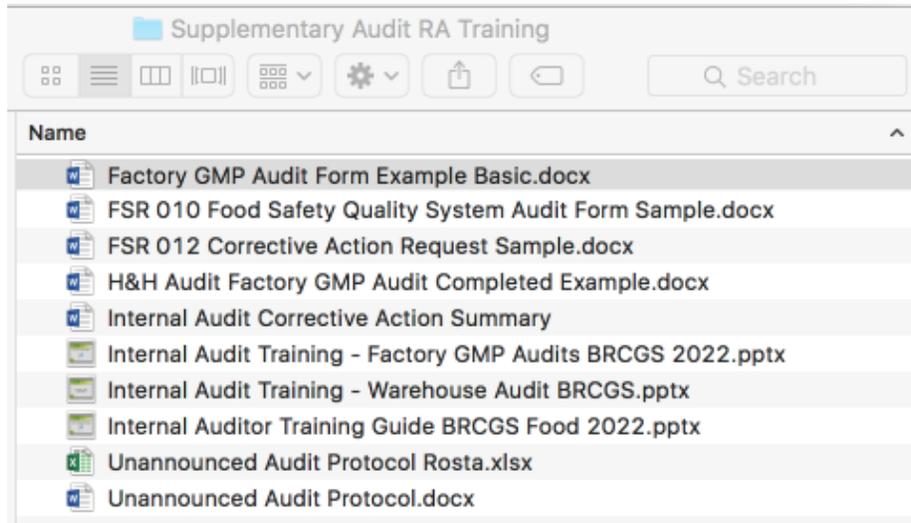
Stage	Details	Relevant Record
Raw Material Intake	Time, Date, Temperature, Batch Code, Supplier, Amount, COC or COA	FSR Raw Material Intake Record
Packaging Intake	Batch Code, Date, Supplier, Amount, COC or COA	FSR Packaging Intake Record
In-Process batches	Records all Ingredients mixed including Reworked material. Batch Code, Date, Amount	FSR In-Process Record
Process Records	Product, Time, Hot/Cold Temperature and Time, Batch Code, Date, Amount	FSR Process Record
Bulk Storage Records	Product, Time, Batch Code, Temperature, Amount	FSR Bulk Storage Records
Production Records	Product, Time, Date, Label, Expiry Code, Code & Amount of Packaging/Labels, Temperature,	FSR Production Records
Storage Record	Product, Date, Label, Expiry Code, Amount	FSR Storage Record
Dispatch Records	Product, Quantity, Customer, Vehicle, Time, Date, Label, Expiry Code, Amount	FSR Dispatch Record
HACCP Records	For all Critical Control Points	FSR Critical Control Records
Delivery Records	Customer & Location Time, Date, Product, Label, Expiry Code, Amount	FSR Delivery Record

Document Reference FS 3.9 Identification and Traceability
 Revision 0 1st August 2022
 Owned by: Technical Manager
 Authorised By: General Manager

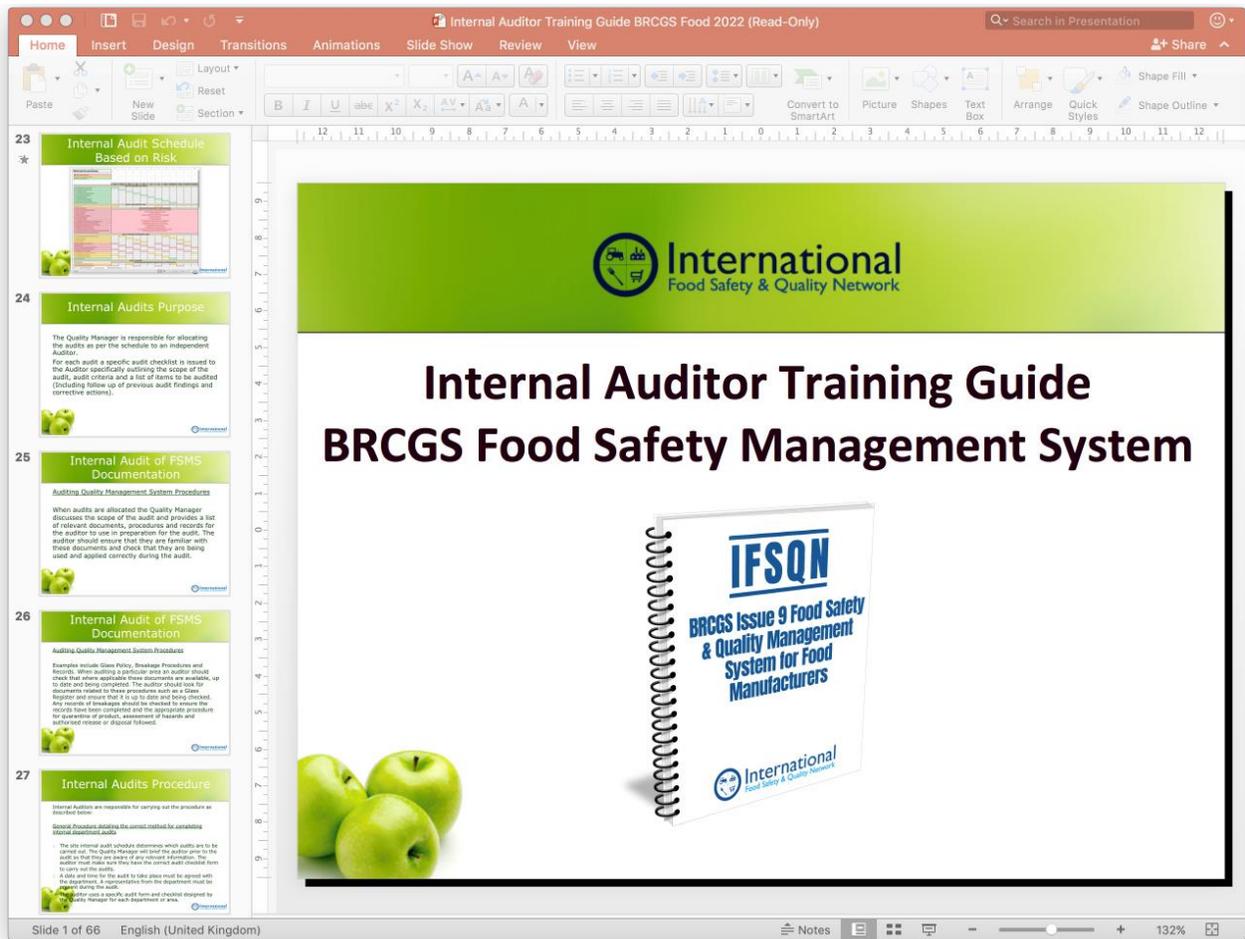
Page 2 of 3 784 Words 100%

BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

Section 3 Folder also contains Supplementary Audit RA Training Folder



There are three Auditor training presentation and sample auditing forms



BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

Internal Audit Training - Warehouse Audit BRCGS (Read-Only)

What's good in Warehousing

Spacing between pallets and away from wall for inspection.
Stock Issue Cards being used.

International Food Safety & Quality Network

Click to add notes

Slide 21 of 37 English (United Kingdom)

Detailed description: This is a screenshot of a Microsoft PowerPoint presentation. The title bar reads 'Internal Audit Training - Warehouse Audit BRCGS (Read-Only)'. The slide has a green header with the title 'What's good in Warehousing'. The main content area has a white background with the text 'Spacing between pallets and away from wall for inspection. Stock Issue Cards being used.' Below the text are two photographs: one of a warehouse aisle with pallets and a large green checkmark, and another of a stock issue card with a green checkmark. The International Food Safety & Quality Network logo is in the bottom right. A 'Click to add notes' button is at the bottom left. The slide number '21 of 37' and language 'English (United Kingdom)' are in the bottom left corner.

Internal Audit Training - Factory GMP Audits BRCGS 2022 (Read-Only)

Factory GMP Audits

International Food Safety & Quality Network

Slide 1 of 57 English (United Kingdom)

Detailed description: This is a screenshot of a Microsoft PowerPoint presentation. The title bar reads 'Internal Audit Training - Factory GMP Audits BRCGS 2022 (Read-Only)'. The slide has a green header with the International Food Safety & Quality Network logo and the title 'Factory GMP Audits'. The main content area features a large image of a spiral-bound book titled 'IFSQN BRCGS Issue 9 Food Safety & Quality Management System for Food Manufacturers'. The International Food Safety & Quality Network logo is also present in the bottom right. The slide number '1 of 57' and language 'English (United Kingdom)' are in the bottom left corner.

BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

AFC Factory GMP Audit

Area of Audit:	Mixing Room
Responsible Manager:	Andy Manager
Auditee (if Applicable):	Andy Supervisor
Date of Audit:	22/11/21
Auditor Name:	Andy Auditor
Auditor Signature:	<i>Andy Auditor</i>

Scoring System	
1	Unacceptable - Immediate Attention
2	Poor - Urgent Attention
3	Average - Improvement Needed
4	Good - Improvement Possible
5	No Improvement Possible

Personal Hygiene	Score	Comments
Overalls/coats	4	
Hairnets/beard snoods	4	
Jewellery	5	
Shoes	4	
Handwashing	4	Blue towel would be better

Structure Hygiene	Score	Comments
Walls	4	
Floor	4	
Drains	4	
Ceiling	4	

Waste Disposal	Score	Comments
Bins clean	4	
Timely removal of waste	4	

Pest Control	Score	Comments
Curtains	4	
EFK's / insectocutors	3	No EFK
Baits/traps	N/A	

Non-Structural/Minor Damage	Score	Comments
Curtains	4	
Lights	4	

Document Reference Factory GMP Audit
Revision 1 8th November 2021
Owned by: Technical Manager
Authorised By: General Manager

Page 1 of 3 334 Words English (UK)

AFC Factory GMP Audit

Doors	2	Door handle missing
Displays/panels	4	
Flexible pipes	3	Records of CIP
Hose pipes	4	
Leaks	4	
Hygiene & Housekeeping (Non-Structure)	Score	Comments
Doors	4	
Lights	4	
Curtains	4	
Overhead pipework	4	
Other fixed pipework	4	
Flexible pipes	3	
Hose pipes	3	
Cleaning equipment	2	Remove brush & squeegee with wooden handles
Chemicals	N/A	
Tanks	4	
Maintenance tools	N/A	
Plungers/paddles	N/A	
Soak baths/tanks	N/A	
Pumps	4	
Steps/tables	4	
Filling Areas Only	Score	Comments
Filler Name		
Filler perspex/metal guards	N/A	
Filling heads	N/A	
Conveyor	N/A	
Packaging	N/A	

Additional Comments

Glass and Perspex items require numbering
Some end caps are required

Overall a good standard of hygiene and housekeeping was observed in this area

Document Reference Factory GMP Audit
Revision 1 8th November 2021
Owned by: Technical Manager
Authorised By: General Manager

AFC Food Safety System Audit Form

Food Safety Quality System Audit Form			
Date of Audit: 1 st December 2021	Time of Audit: 14:00hrs		
Procedure Document or Area Audited: Warehouse (All activities and procedures)			
Manual: Food Safety	Document Number: QM 4.15/4.16	Title: Storage and Transport	Issue Number: 1

Non-Conformances Found (To Be Completed by Auditor)

Non-Conformance Notification 0001 raised (Minor) - There was no spacing between pallets for inspection. Packaging in storage was not wrapped for protection.

Non-Conformance Notification 0002 raised (Major) - Goods transferred to the factory were not covered. Where possible they should be on plastic pallets. Goods were found on the floor.

Non-Conformance Notification 0003 raised (Minor) - The Quarantine Area was not separate from other storage and it was not maintained in a clean and tidy condition.

Non-Conformance Notification 0004 raised (Minor) - Cold store door does not have strip curtains and was left open.

Non-Conformance Notification 0005 raised (Major) - Ingredient storage was not controlled & segregation in place to prevent cross-contamination.

Non-Conformance Notification 0006 raised (Major) - Each member of staff should have a training record, especially staff who are carrying out critical product checks.

Action to be Taken (To be Agreed between Auditor and Auditee with Timescales)

Non-Conformance Notification 0001 - All staff to be briefed. Spacing is required in between pallets for inspection. Packaging in storage should be wrapped for protection To be completed by 25th December 2021.

Non-Conformance Notification 0002 (Major) - All staff to be briefed. Goods transferred to the factory should be covered. Where possible they should be on plastic pallets. They should never be on the floor. To be completed by 8th December 2021.

Document Reference FMR 010 Completed Example Food Safety Quality System Audit Form
Revision 1 1st December 2021
Owned by: Technical Manager
Authorised By: General Manager

AFC Food Safety System Audit Form

Non-Conformance Notification 0003 - A separate designated Quarantine Area is to be established. The Quarantine area is to be maintained in a clean and tidy condition. To be completed by 25th December 2021.

Non-Conformance Notification 0004 - Door to have strip curtains fitted and all staff briefed to ensure that the door is kept closed as much as possible. To be completed by 25th December 2021.

Non-Conformance Notification 0005 raised (Major) - Ingredient Storage to be controlled & segregation in place to prevent cross-contamination. To be completed by 8th December 2021.

Non-Conformance Notification 0006 raised (Major) - Each member of staff to have a training record, prioritising staff who are carrying out critical product checks. To be completed by 8th December 2021.

Log Corrective Action Request Numbers Raised in Box Below:

0001/0002/0003/0004/0005		
Name (Auditor)	Signature (Auditor)	Date:
Anne Auditor	<i>Anne Auditor</i>	1 st December 2021
Name (Auditee)	Signature (Auditee)	Date:
Warehouse Man	<i>Warehouse Manager</i>	1 st December 2021
Actions Complete and Corrective Actions Signed Off Audit Form Closed		
Name (Auditor)	Signature (Auditor)	Date:
Anne Auditor	<i>Anne Auditor</i>	25 th December 2021

Document Reference FMR 010 Completed Example Food Safety Quality System Audit Form
Revision 1 1st December 2021
Owned by: Technical Manager
Authorised By: General Manager

AFC Food Safety System Audit Form

Food Safety Quality System Audit Form Summary	
Area Conformances to requirements	Documented procedures were current and reflected current practices
Opportunities for improvement	Spacing is required away from wall for inspection. A designated Quarantine Area will reduce risk of product contamination.
Strengths and weaknesses	Product Release procedure is being followed and working well. Training of staff has been neglected.
	Confirmation if the food safety management system is adequate in the area audited 3 Major Non-compliances raised.
Recommendations for future audit planning	Increase audit frequency based on findings.
Items to follow up on the next audit	Training. Storage off the floor. Doors being kept closed. Quarantine Area
Name (Auditor)	Signature (Auditor)
Anne Auditor	<i>Anne Auditor</i>
Date:	1 st December 2021

Document Reference FMR 010 Completed Example Food Safety Quality System Audit Form
Revision 1 1st December 2021
Owned by: Technical Manager
Authorised By: General Manager

Page 1 of 3 562 Words English (UK)

BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

Section 3 Folder also contains FS 3.5 FSMA Supply Chain Controls

This is a presentation on FSMA Supply Chain Controls

The screenshot shows a PowerPoint slide with a green header containing the International Food Safety & Quality Network logo. The main text reads: "FSMA Final Rule for Preventive Controls for Human Food How the FSMA requirements affects your Supply Chain Controls". The website "www.ifsqn.com" is at the bottom. The slide is part of a presentation titled "FS 3.5 FSMA Supply Chain Controls (Read-Only)".

The screenshot shows a PowerPoint slide with a green header containing the International Food Safety & Quality Network logo. The main text reads: "How is the Identified Hazard to be Controlled? Your Hazard may not need to be controlled by a Supply Chain Program. Let's look at 3 scenarios for the presence of Salmonella in an ingredient:". Below the text is a table with 5 columns: Supplier Number, Supplier, Material/ Service Supplied, Supplier Category, and Identify the Risks. The table lists three scenarios for Salmonella presence in ingredients like Chocolate Topping, Flour for Baking, and Whole Milk Powder. The website "www.ifsqn.com" is at the bottom. The slide is part of a presentation titled "FS 3.5 FSMA Supply Chain Controls (Read-Only)".

Supplier Number	Supplier	Material/ Service Supplied	Supplier Category	Identify the Risks
1	A	Chocolate Topping	Final Ingredient	Salmonella Present
2	B	Flour for Baking	Raw Ingredient	Salmonella Present
3	C	Whole Milk Powder	Raw Ingredient	Salmonella Present

BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

Section 4 Site Standards Folder Documents

FS 4 Site Standards

FS 4.1 External Standards and Site Security

FS 4.2 Food Defence

FS 4.2.1 Control of Visitors and Contractors

FS 4.3 Layout, Product Flow and Segregation

FS 4.3 Factory Plan

FS 4.3 Filling Area Layout Flow Diagram

FS 4.4 Building Fabric

FS 4.5 Utilities - Water and Air

FS 4.6 Equipment

FS 4.7 Maintenance

FS 4.8 Staff Facilities

FS 4.9 Product Contamination Control

FS 4.9.1 Chemical Contamination Control

FS 4.9.2 Metal Contamination Control

FS 4.9.3 Control of Brittle Materials

FS 4.9.4 Control of Products Packed into Brittle Containers

FS 4.9.5 Control of Wood

FS 4.10 Foreign Body Detection and Removal

FS 4.11 Housekeeping and Hygiene

FS 4.12 Waste & Waste Disposal

FS 4.13 Management of Surplus Food and Products for Animal Feed

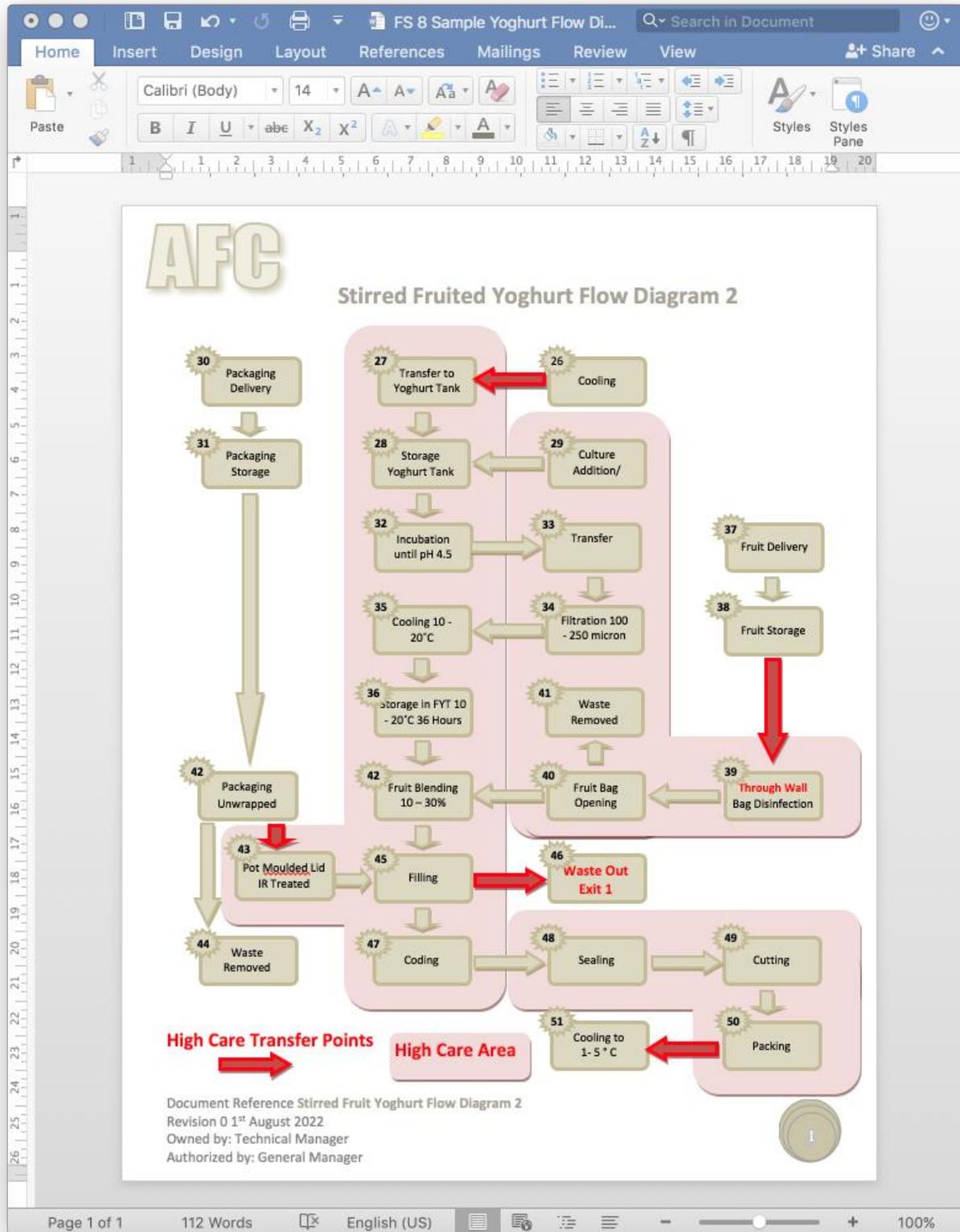
FS 4.14 Pest Management

FS 4.15 Storage

FS 4.16 Dispatch and Transport

Food Threat Assessment & Mitigation Plan Summary											
Food Defence Mitigation Plan											
Risk Assessment											
Control Measures Required											
Assessment Number	Threat Category	Details	Potential Risk	Current Controls in Place	Likelihood/Vulnerability to Threat	Impact	Threat Risk Rating	Primary Control	Secondary Control	Primary Control Responsibility	Secondary Control Responsibility
1	Material/Product Supply			Supplier Assurance/Secure Deliveries	3	3	9	Entrances are secured, security personnel, locks and/or alarms are installed	Ingredients are examined for possible tampering		
2	Outside Vulnerability			Outside Perimeter Security Measures	3	3	9	Plant boundaries are clear and secured to prevent unauthorized entry	Outside storage on the premises is protected from unauthorized access		
3	Storage			Storage Security	3	3	9	Access to storage areas is restricted	Regularly check the inventory of finished products for unexplained additions and withdrawals from existing stock		
4	Transport			Transport Security	3	3	9	Insourcing and outaging vehicles are examined for suspicious activity	Control access to loading docks		
5	Mail Handling			Mail Handling Security	3	2	6	A food defence plan is in place	Cyber security management systems are put in place		
6	Information			Information Security	1	2	2	A food defence plan is in place	Cyber security management systems are put in place		
7	General Internal			General Internal Security Measures	1	1	1	Restricted areas are clearly identified	Ingredients are examined for possible tampering		
8	Processing Area			Processing Area Security	3	3	9				
9	Chemical/Hazardous Material Control			Material Control Security	3	3	9				
10	Personnel			Personnel Security Measures	3	3	9				
11	Incident Response			Incident Response			0				

BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide



BRCGS & FSMA Food Safety & Quality Management System Start-Up Guide

Section 5 Product control Folder Documents

FS 5.1 Product Design & Development

FS 5.2 Product Labelling

FS 5.3 Appendix Types of Allergens

FS 5.3 Management of Allergens Introduction

FS 5.4 Product Authenticity, Claims & Chain of Custody

FS 5.5 Product Packaging

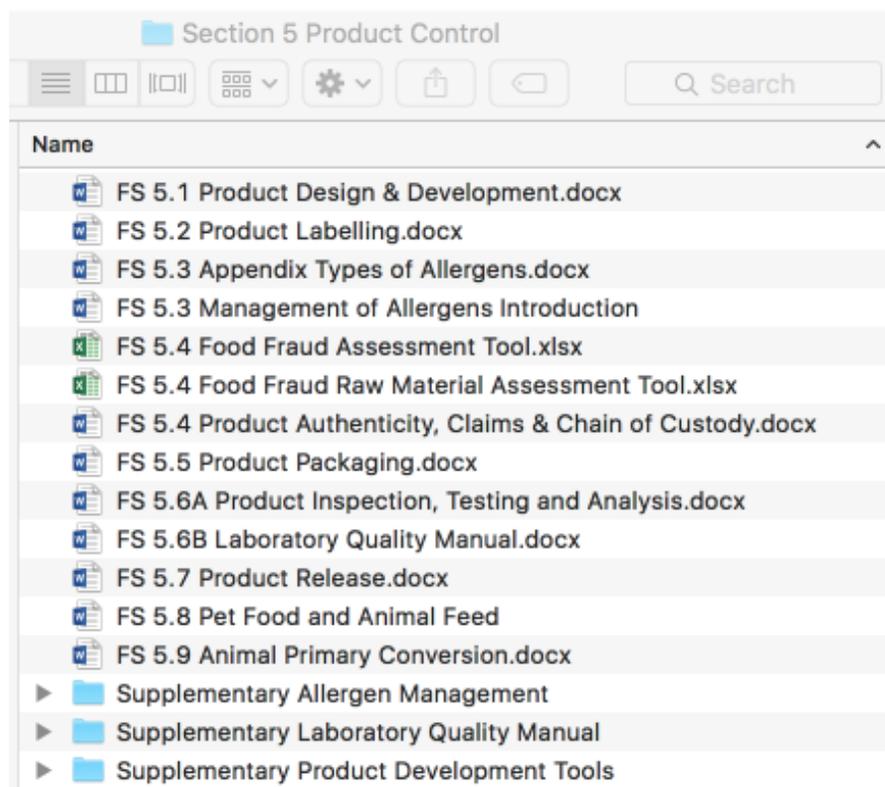
FS 5.6.1 Product inspection, Onsite Product Testing and Laboratory Analysis

FS 5.6.2 Laboratory Quality Manual

FS 5.7 Product Release

FS 5.8 Pet Food and Animal Feed

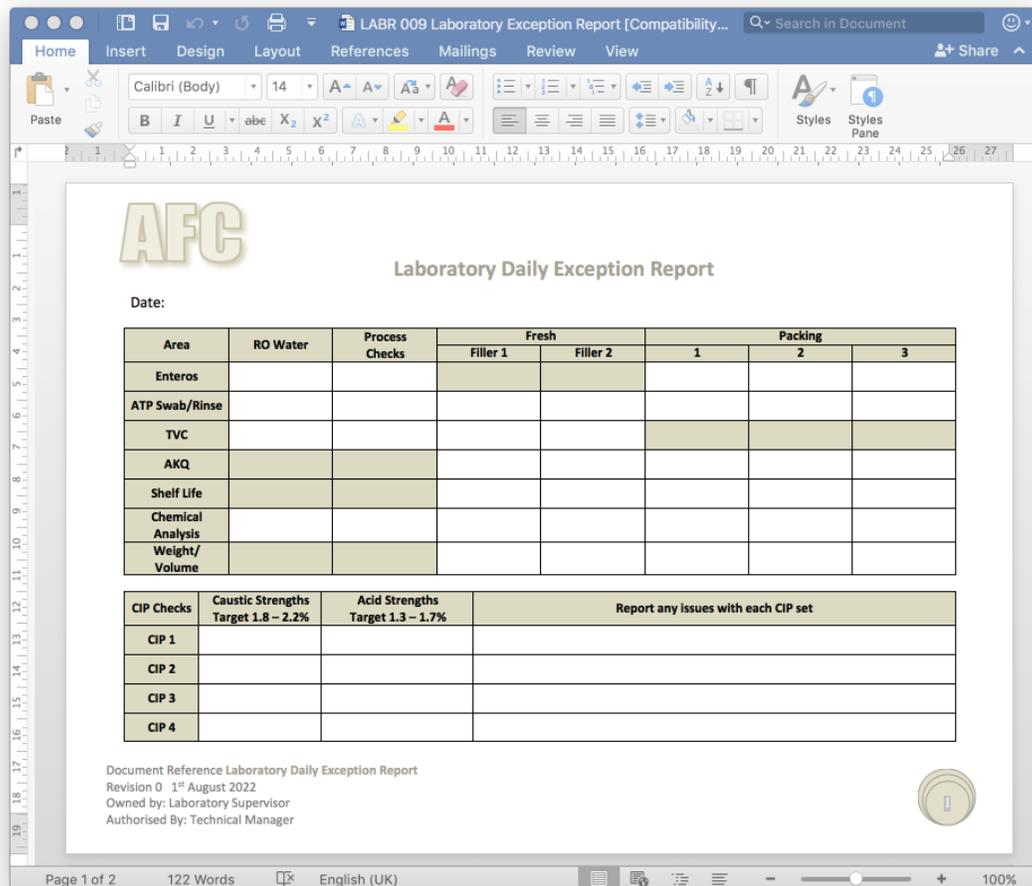
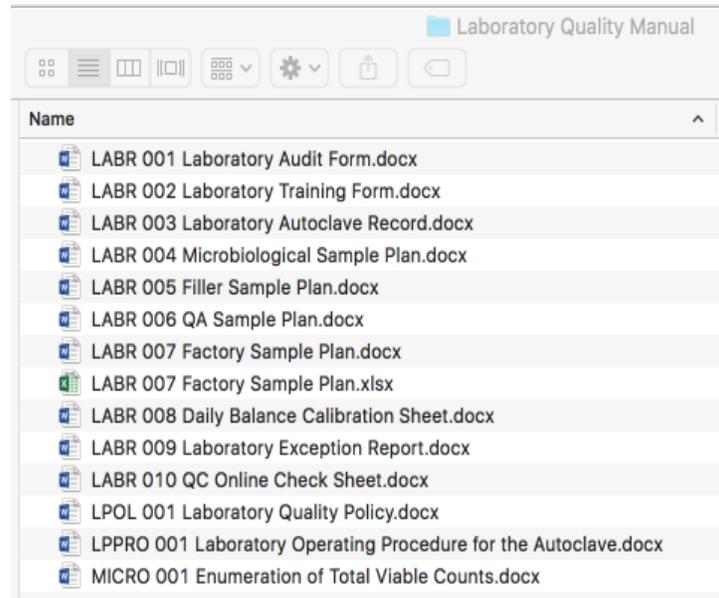
FS 5.9 Animal Primary Conversion



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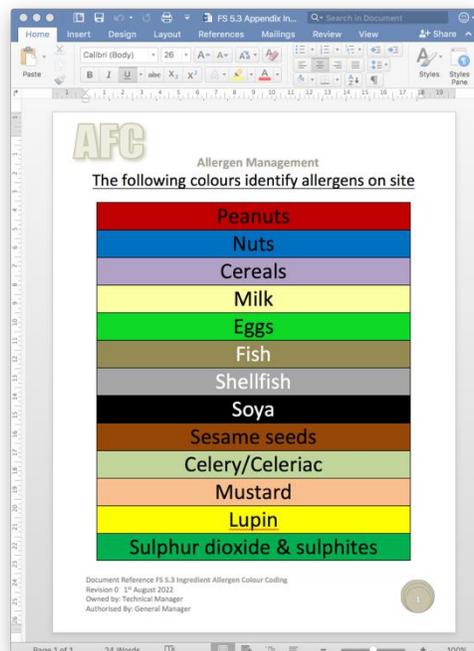
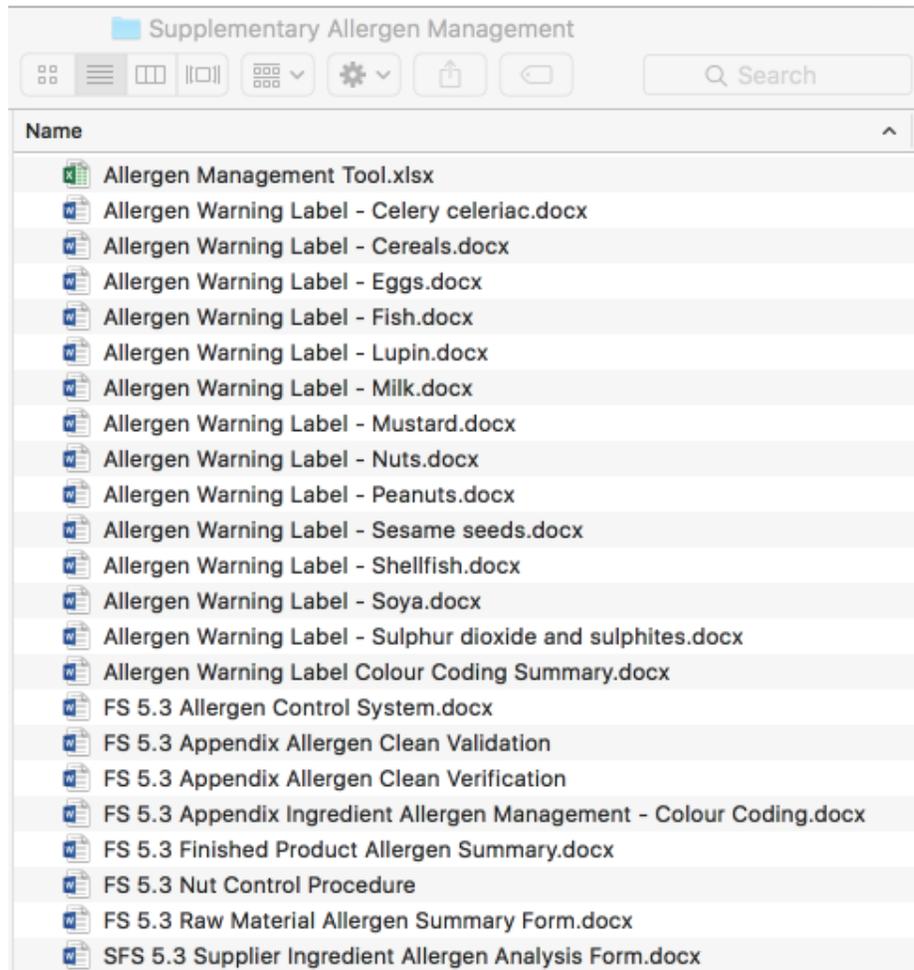
Section 5 Folder also contains Supplementary Laboratory Quality Manual folder

This folder includes template records, procedures and product sampling plans that supplement FS 5.6B Laboratory Quality Manual



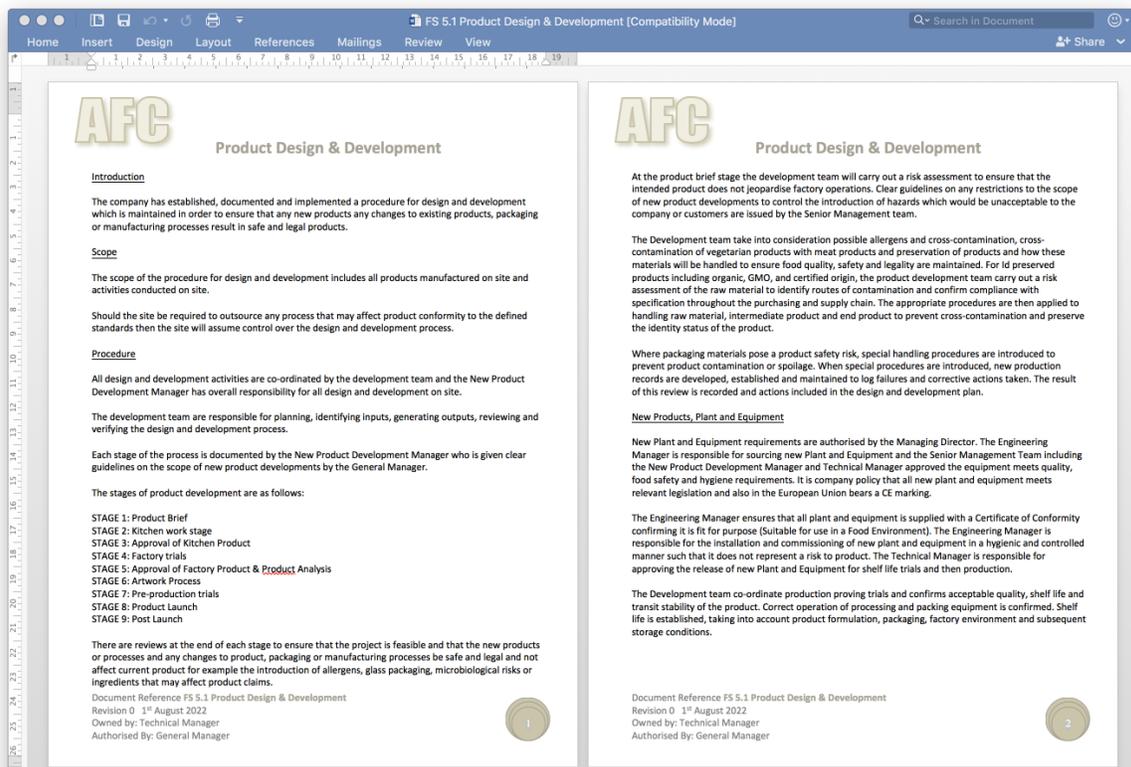
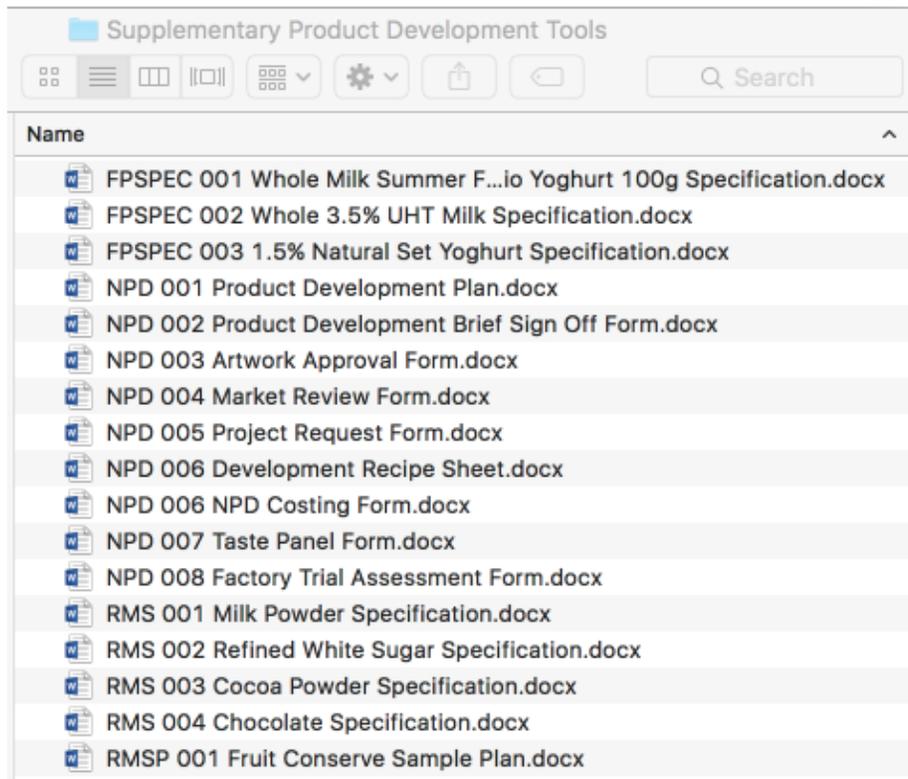
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Section 5 Folder also contains Supplementary Allergen Management Folder



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Section 5 Folder also contains Supplementary Product Development Tools Folder which complement FS 5.1 Product Design & Development procedure



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Microsoft Word interface showing two pages of a Product Development Plan for AFC.

Page 4 of 8:

AFC Product Development Plan

- Recosting required			
STAGE Complete & Authority to Move to Next Stage	Yes/No	Date	Signed
New Product Development Manager			

Stage	Responsibility	Date	Signed
STAGE 5: Approval of Factory Product & Product Analysis			
- Consumer panel if required			
- Product Approval by Customer			
- Reference sample saved			
- Samples sent for Nutritional			
- Nutritional Results received			
- HACCP drawn up & verified			
- Verification of the cooking instructions			
- Samples sent for micro Shelf-life from 3 factory trial runs			

Document Reference Product Development Plan NPD 001
Revision 0 1st August 2022
Owned by: Product Development Manager
Authorised By: General Manager

Page 5 of 8:

AFC Product Development Plan

- Micro shelf-life results forwarded to Technical Manager			
- Organoleptic shelf-life started from 3 factory trial runs			
- Micro & Organoleptic shelf-life Results forwarded to Technical Manager			
- Customer Spec, Cooking Instructions / recipe suggestions, new line form submitted to the Technical Manager			
Product specification forwarded to Legal			
- Any Special Analysis- Samples sent for Tests			
- Special Analysis Results received			
- Process control documentation- quality systems updated			
STAGE Complete & Authority to Move to Next Stage	Yes/No	Date	Signed
New Product Development Manager			

Stage	Responsibility	Date	Signed
STAGE 6: Artwork Process			
- Customer Spec updated to incorporate any legal / TTM comments			

Document Reference Product Development Plan NPD 001
Revision 0 1st August 2022
Owned by: Product Development Manager
Authorised By: General Manager

Page 4 of 8 4 of 607 Words 75%

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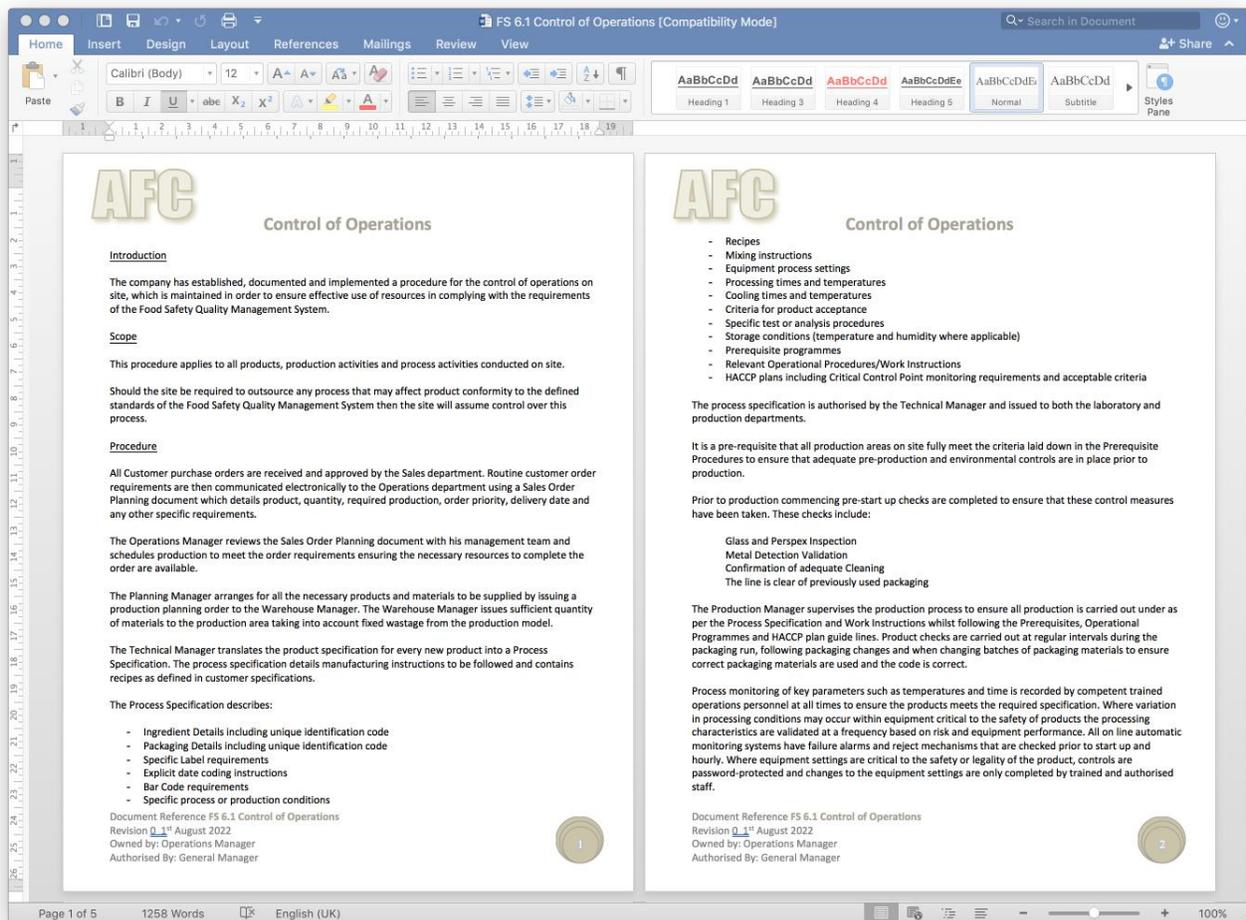
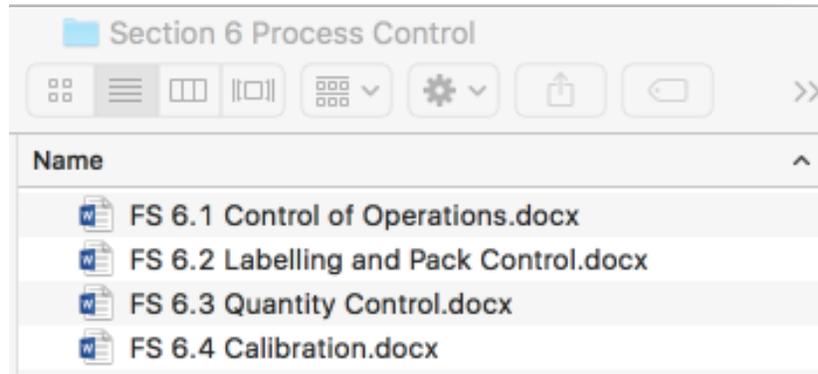
Section 6 Process control Documents Folder

FS 6.1 Control of Operations

FS 6.2 Labelling and Pack Control

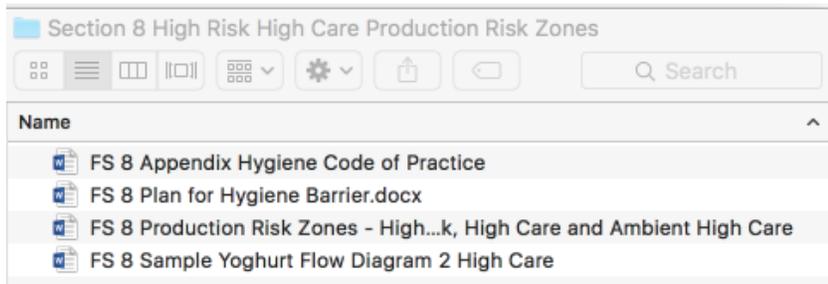
FS 6.3 Quantity Control

FS 6.4 Calibration

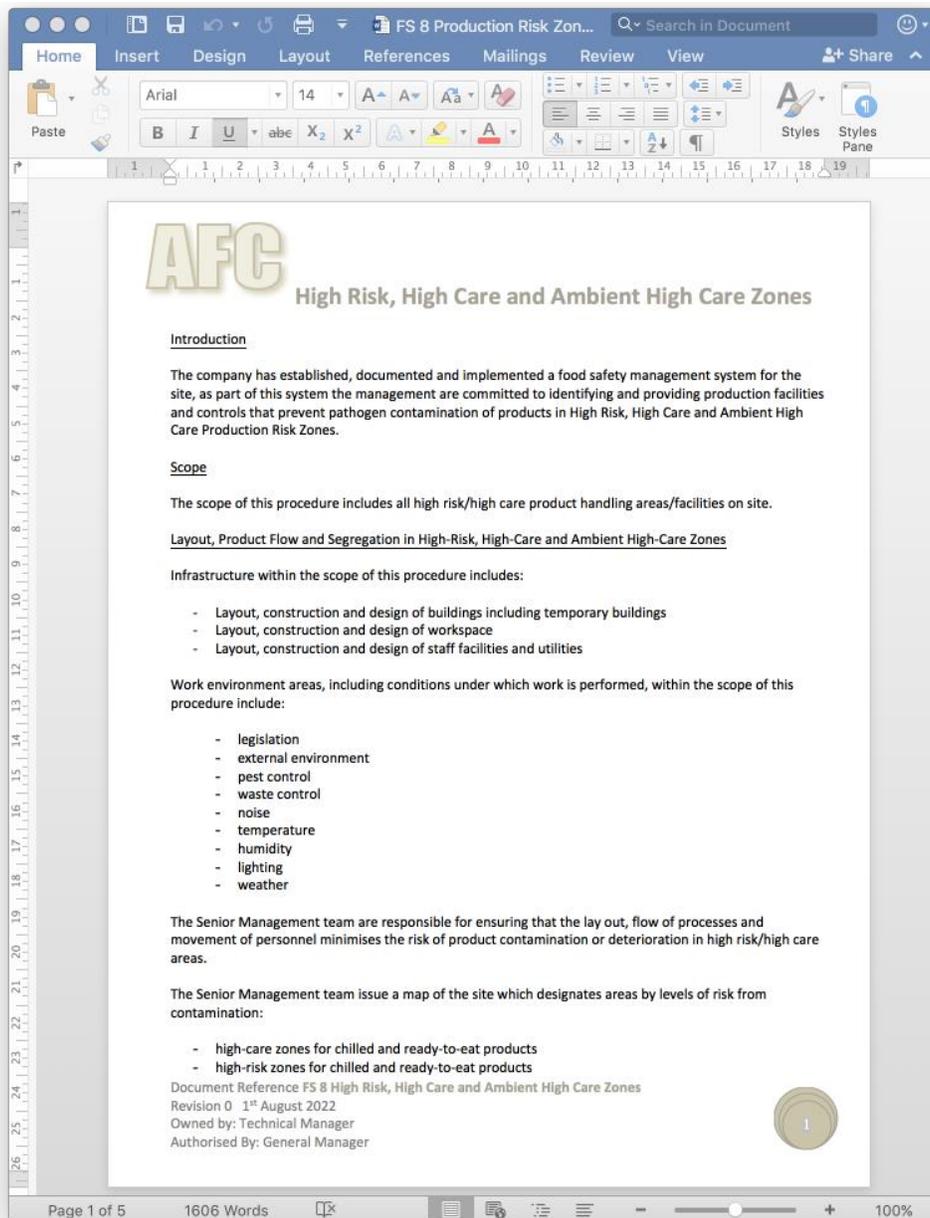


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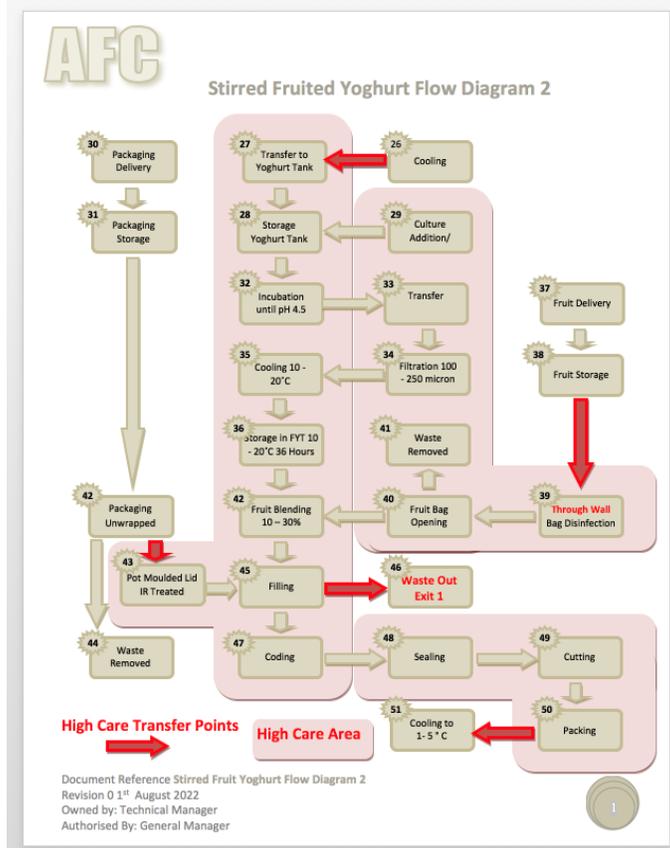
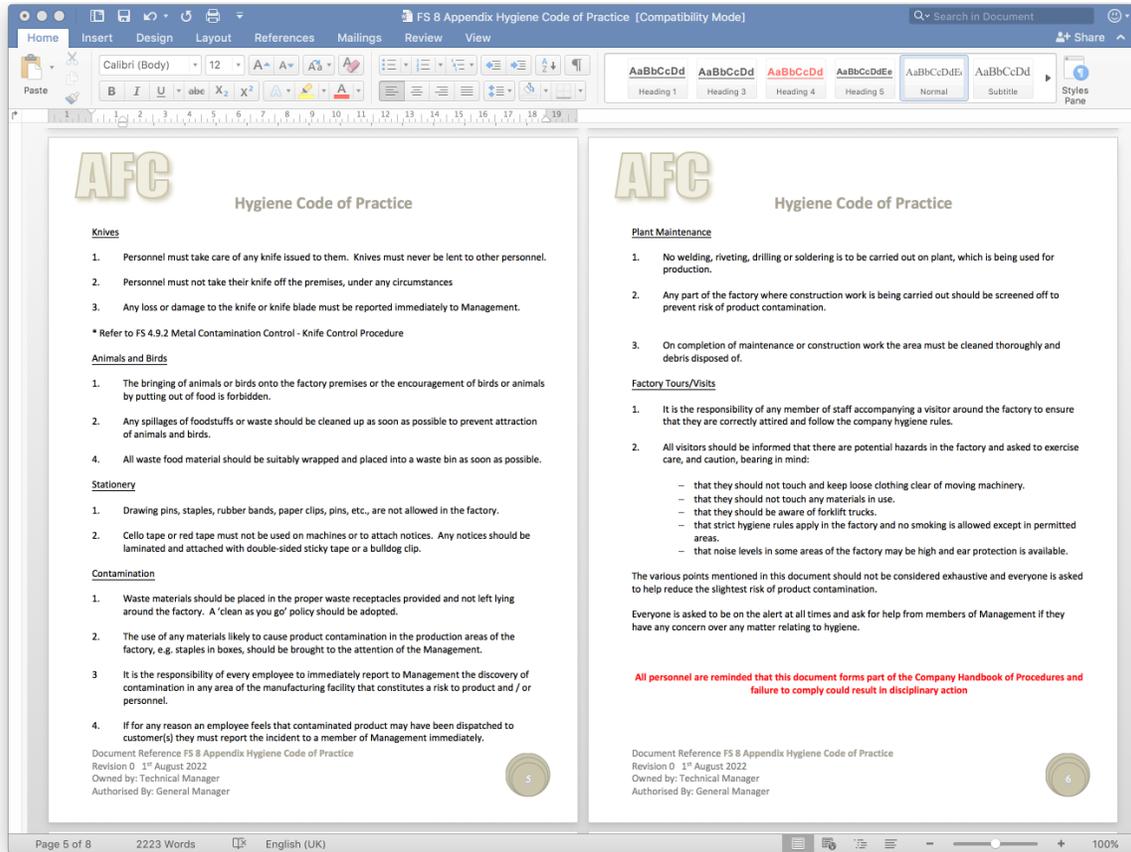
Section 8 Production Risk Zones Documents Folder



FS 8 Production Risk Zones High Risk, High Care and Ambient High Care Production Risk Zones



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Section 9 Requirements for Traded Products Documents Folder

FS 9.1 The Food Safety Plan - HACCP

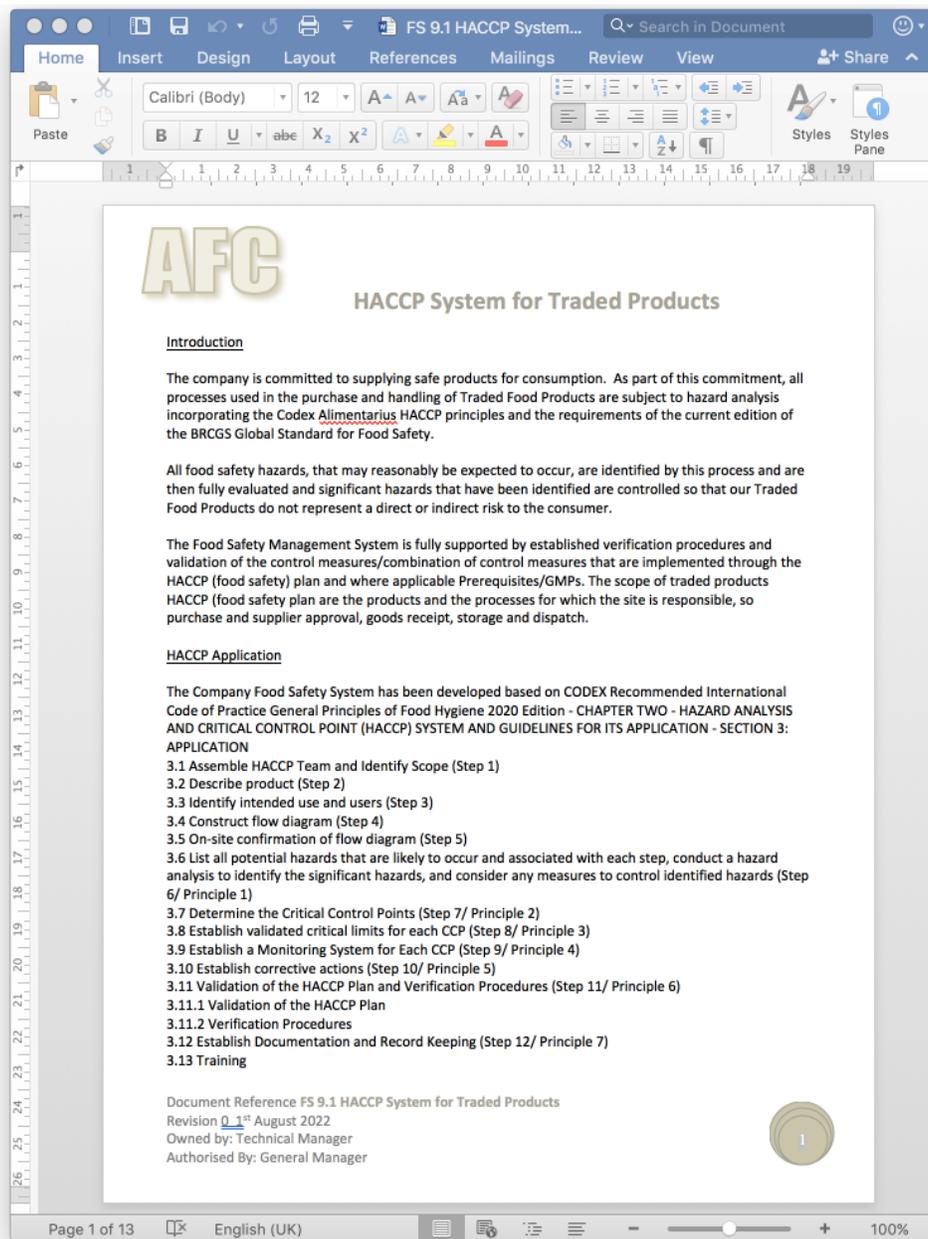
FS 9.2 Approval and Performance Monitoring of Manufacturers/Packers of Traded Food Products

FS 9.3 Specifications

FS 9.4 Product Inspection and Laboratory Testing

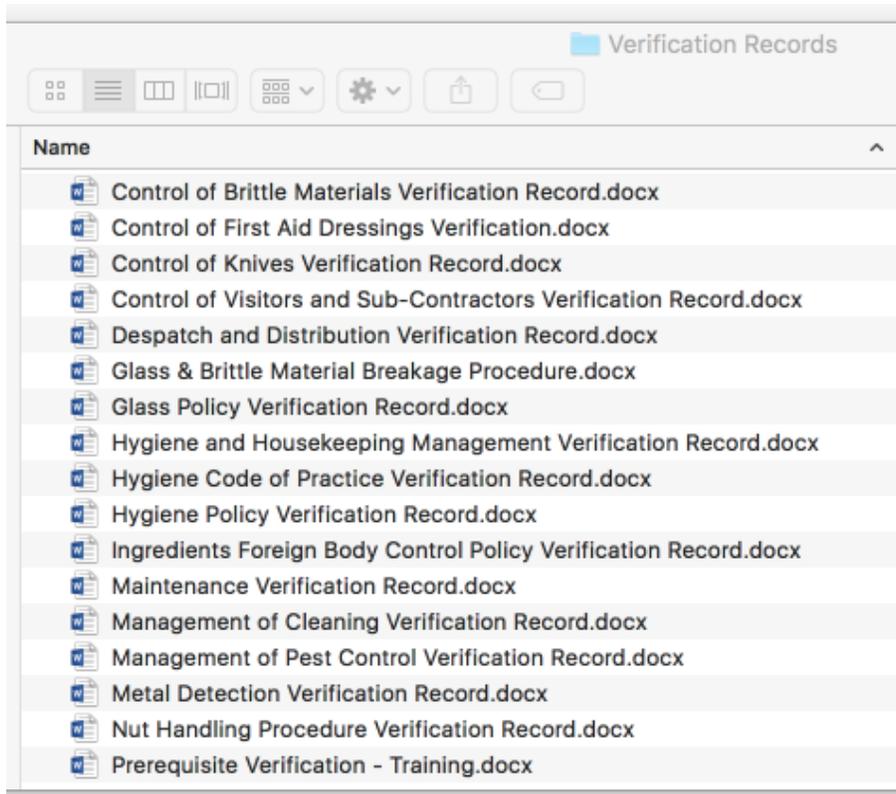
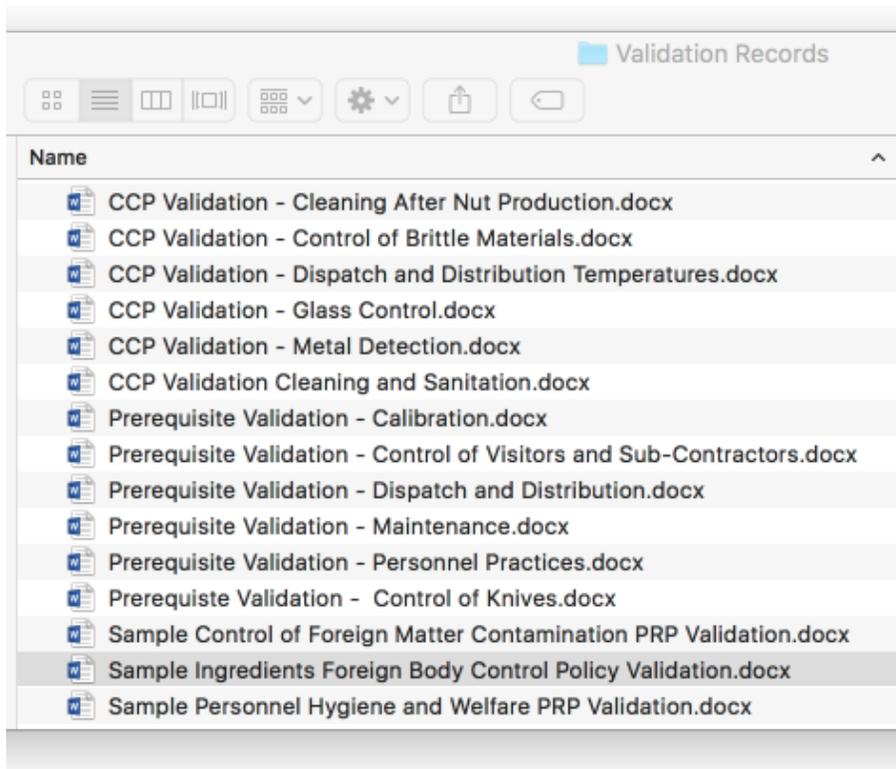
FS 9.5 Product Legality

FS 9.6 Traceability



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This folder also includes Verification and Validation Record Templates



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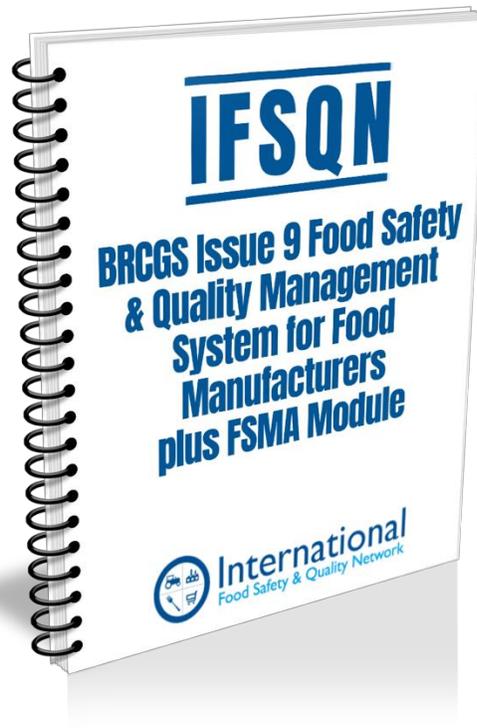
Free Online Technical Support

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 BRCGS Issue 9 Food Safety and Quality Management System until you achieve certification.

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



[Click here to order the BRCGS & FSMA Food Safety and Quality Management System for Food Manufacturers - Issue 9 Implementation Package now](#)