

TÜV NORD CERT – New version of the BRC Global Standard for Food Safety

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Version 8 of the BRC Global Standard for Food Safety has been in publication since August 1, 2018. The standard is to be applied to BRC Food certified companies from February 1, 2019 on.



The changes concern the certification procedure on the one hand and the requirements catalogue on the other.

Certification procedure

- Option 2 for unannounced audits (separation into an announced and an unannounced part) has been deleted. As a result, companies can choose between announced or completely unannounced audits.
- Within 10 days of the audit, an interim report on the audit will be posted to the BRC database. This report includes the results (non-conformities found in the audit), the audit date and scope. The detailed report will be uploaded to the BRC portal no later than 42 days after the audit.
- In addition to the other procedures, a traceability test should still
 - be carried out as part of the audit.
 - A review of labels - to be reviewed in accordance with both legal and customer requirements
- An additional C classification has been introduced which states that with 2 major and <10 minor deviations, a post-audit must be carried out within 28 days. This post-audit must be carried out on site.
- The Global Market Program has been developed as an independent module and is no longer part of the BRC standard. The Global Market Program is currently being revised.

Requirements catalogue

The requirements of the standard remain largely unchanged. Formulations have been revised to make them easier to understand.

The definition of primary packaging materials has also been introduced. Primary packaging in this case means any packaging material sold to the consumer/customer. Many requirements are also described in the requirements catalogue itself:

- Food safety culture and management commitment have been given greater emphasis. The company should also set up a system to motivate employees to report incidents that affect food safety. Additional requirements in relation to this have been formulated in Chapter 1. Correct use of the logo should also be checked in the audit.
- HACCP formulations have been updated and issues to do with food adulteration or intended food contamination must be addressed in the HACCP. (Chapter 2).
- The requirements relating to site safety and food defense have been revised (Chapter 4.2).
- A new chapter on environmental monitoring has been developed. This involves a risk-based microbiological monitoring of pathogenic germs and spoilage organisms (Chapter 4.11.8).
- Online test devices (e.g. barcode scanners) must be regularly monitored in accordance with defined criteria (6.2.4)

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- Online check weighers are also to be established in accordance with the procedures set out in point 6.3.3.
- In addition to the chapters that represent the basic requirements catalogue for companies (Chapters 1- 7), further chapters have been created in which additional requirements are formulated:
 - Chapter 5.8: Requirements for companies producing petfood.
 - Chapter 8: The requirements for High Risk, High Care and Ambient High Care zones have been clarified and summarized
 - Chapter 9: A voluntary add-on module for traded goods has been introduced. If the company trades food, these can be excluded, but this must be indicated on the certificate. In such cases, the company may still use the BRC logo.
- The requirements for packaging and the control of declarations have been updated (Chapter 6.2).
- During the audit and in the audit report, the focus should be more on consideration of the production processes. A documented food safety system is still required to demonstrate that a system is established and implemented.

Further information

The updated standard and a guide to the changes can be obtained from the BRC Bookshop website.



<https://www.brcbookshop.com/>

If you have any questions, please do not hesitate to contact us.

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We are looking forward to hearing from you.

- Yes, I am interested in the new version of the BRC Global Standard for Food Safety. Please contact me.

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