



British Retail Consortium (BRC) Global Standard for Food Safety

The BRC Global Standard for Food Safety was first published in 1998. It is used worldwide as a framework to assist in the production of safe food. The Global Standard specifies the safety, quality and operational criteria required for a food manufacturing organisation to fulfil obligations with regard to legal compliance and protection of the consumer. The Standard allows an assessment of a company's premises, operational systems, and procedures by an independent auditor.



The BRC Global Standard for Food Safety provides a single protocol that allows an accredited audit by third party auditing bodies. It requires participating businesses to have a QMS and is based on HACCP (see further information).

It is required by all major supermarkets.

- BRC own the Global Standard. BRC controls and manages the certification scheme and provides a range of guideline publications for producers
- The logo is not allowed to be used on retail products
- New products require a new audit
- The Global Standard has been translated into many languages to facilitate implementation by food businesses across the world.

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For further information please contact Horticulture Wales. Disclaimer: Every effort is made to ensure the information provided in this information sheet is correct at time of printing. Horticulture Wales cannot accept any responsibility for the consequences of any actions taken on the basis of its content and links to further information sources from this document.





Benefits of the BRC Global Standard for Food Safety

- Helps to market produce to supermarkets
- Globally recognised standard.

For what sectors of horticulture is the BRC Global Standard for Food Safety suitable?

- Covers the manufacturing of processed food products and the preparation of primary food products, including fruit and veg.

What assurance categories does the BRC Global Standard Scheme cover?

- Food Safety
- Food Quality
- Traceability
- Staff and strategic issues.

Costs of participation

Cost of membership – £125 (included in Audit Cost)

Audit fees – Based on size of plant and number of employees, but around £1400 per day. Audits usually take over a day to complete but the time taken will vary according to site and scale of operation.

Prices stated are correct at time of going to press – please check for current prices in case of changes

How to join the BRC Global Standard for Food Safety Scheme

- Familiarise with the standard
- Review current system and practices against requirements of the Standard
- Select accredited Certification Body
- Certification Body carries out the audit
- Any non conformities to be addressed within 28 days.
- If successful audit report and Certification issued within 42 days.

Further information

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QMS – Quality Management Systems. The International Organisation for Standardization (ISO) is responsible for international management standards www.iso.org

HACCP – Hazard Analysis and Critical Control Point is a system of procedures to make sure food is safe to eat www.food.gov.uk

For details of other quality assurance schemes and British standards please contact Horticulture Wales www.horticulturewales.co.uk

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