BRC GLOBAL STANDARDS

GLOBAL STANDARD

PACKAGING & PACKAGING MATERIALS

QUICK GUIDE FOR **ISSUE 5**

WHY CHOOSE THE BRC STANDARD

The Standard is for manufacturers of packaging and packaging materials for food and non-food applications.

- producers who manufacture raw materials for use in packaging
- production of packaging materials for conversion or printing
- supplying materials from stock where additional processing or repacking occurs
- packaging manufacturers who also manufacture consumer disposable goods such as paper plates

THE STANDARD IS NOT APPROPRIATE FOR:

- importers, distributers or agents
- head office functions with no manufacturing
- products outside of the scope of packaging
- edible products

BENEFITS:

- globally recognised
- increases customer confidence, opening new market opportunities
- clearly defined risk-based requirements
- comprehensive support package to get started
- marketing tools and public recognition on the BRC Directory
- a global network of trained and approved

RETAIL SUPPORT

Many retailers around the world support the use of the Standard and accept it as part of a supplier's suitability.

REQUIREMENTS

1. SENIOR MANAGEMENT COMMITMENT

Commitment at a senior level is vital to ensuring that resources both human and financial are adequate, the requirements are communicated and that outcomes are reviewed and acted upon to effect continual development.

2. HAZARD AND RISK MANAGEMENT SYSTEM

Effective hazard and risk analysis and management enables the company to identify those hazards that may pose a risk to the quality, safety or hygiene of their products.

3. PRODUCT SAFETY AND QUALITY MANAGEMENT SYSTEM

This section ensures that the company works in a systematic way and that staff are aware of their roles and responsibilities. Companies already meeting ISO 9000 should be well placed to meet these requirements.

4. SITE STANDARDS

This covers the suitability, cleanliness and control of the site and includes topics such as pest control, waste disposal and security.

5. PRODUCT AND PROCESS CONTROL

The factors that need to be controlled during product development and production are covered here, including printed packaging controls, product inspection and control of foreign bodies.

6. PERSONNEL

Training, protective clothing and hygiene practices are some of the requirements in this section.

STEPS TO CERTIFICATION

1. LEARN

• Visit the BRC Global Standards website
• Obtain a copy of the Standard and study it
• Interpretation Guidelines may be useful
• Subscribe to BRC Participate

2. REVIEW

• Perform a self-assessment gap analysis to find out what is missing or inadequate
• Assemble and train a team
• Obtain consultancy if needed

3. PREPARE

• Carry out risk assessments
• Establish necessary control points
• Prepare procedures • Confirm site is capable of meeting BRC requirements
• Undertake internal audits

4. PLAN

• Select and contact a suitable certification body
• Arrange a pre-assessment visit (optional)
• Implement any identified corrective actions

5. AUDIT AND CERTIFICATION

• Arrange an audit visit
• Make sure staff are available and preparations made
• Audit is conducted • Certification body presents audit report and determines whether the site can achieve certification
• Carry out corrective action

6. MAINTAIN

• Continue to meet requirements
• Arrange new audit before expiry
• Continual development.

FIRST STEPS – THE BRC GLOBAL MARKETS PROGRAMME

The BRC Global Markets programme has been introduced to encourage the development of best food safety practices at sites at the early stages of their food safety development and for very small sites where the full requirements of the Standard may add less value. The programme incorporates the features of the BRC Global Standard including:

- access to a growing library of tips, tools and guides to assist in achieving the Standard available via subscription to BRC Participate
- an audit by a BRC qualified auditor - assessment can be to basic or intermediate level dependent on requirements
- an audit report allowing factories and their customers to understand both the food safety controls in place and areas identified for further development
- audit reports are available via the BRC Directory to share with customers, if required.
- recognition in the BRC Global Standards Directory for sites meeting basic or intermediate level

The programme is designed to help factories progress towards full certification.

AUDITING

The factory audits are carried out by independent certification bodies. These companies have to meet stringent requirements to be approved by BRC Global Standards and a full list can be found on the BRC Directory.

Every auditor carrying out BRC audits also has to demonstrate competence in terms of education, training and practical experience. BRC operates an on-going monitoring and calibration process for auditors and certification bodies, and publishes performance ratings every 6 months. This drives consistency and confidence in the audit and certification process.

SUPPORT

Access the Standard, Interpretation Guideline, supporting publications and additional resources quickly and easily via our online subscription platform **www.brcparticipate.com**

Printed copies can be purchased from the BRC Bookshop, with the Standard available to download FREE of charge at **www.brcbookshop.com**

TRAINING

The BRC Academy provides a wide range of courses in the UK, as well as training around the world in local languages through its network of qualified trainers.

For more information or to book a course, please visit **www.brctrainingacademy.com**

CONTACT US

For more information, telephone the BRC Technical Services Helpline +44 (0)20 7854 8921 or email enquiries@brcglobalstandards.com

To learn more about the BRC Global Standards certification programme please visit **WWW.BRCGLOBALSTANDARDS.COM**

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