

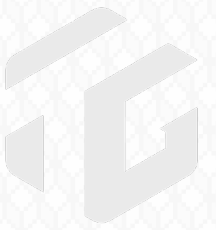


TRACEGAINS

BRC Issue 8



MEET YOUR SPEAKER



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AGENDA

Introductions

Nadia Narine, Lumar Food Safety Services, Ltd

Reasons for Change

Colour coding

Section changes

Open Floor Q&A



Reasons for change

- To meet GFSI benchmarked standard 7.1 updates
- Including Food Safety Culture requirements
- Additional details for Environmental Monitoring Program
- Specific additional details for food defense and food security
- Consolidating production risk zones requirements
- Simplifying unannounced audits
- Non conformance closure changes
- Traded goods included as part of main standard



Key to colour code requirements

- A guide for auditors and site
- Green: document and record review during the audit
- Peach/orange is a guide for production facilities and good manufacturing practices.
- Green and Peach focus will be on both
- Auditors are required to focus more on questioning staff on procedures and how evidence of implementation on the floor.

Section 1 changes

- Food Safety Culture
 - Sites in year 1 to show evidence of plan i.e. objectives, methods
 - Plan: timescales, this does not need to be based on the certification year, can be multiple years.
 - Evidence of implementation
 - Effectiveness of plan will be assessed in the next audit. i.e. year 2 of Food Issue 8

Section 1 changes

- Senior Management commitment
 - Evidence of review of objectives, those site is not meeting, what is the plan.
 - Confidential reporting system
 - Use of BRC logo

Section 1 changes

- Reporting system
 - Confidentiality covers reporting of concerns with:
 1. Integrity
 2. Legality
 3. Quality
 4. Safety
 - Sites to decide method
 - How system communicated to staff
 - How are queries dealt with
 - Action items

Section 2 changes

- HACCP
 - Based on CODEX-
 - Standard terminology- not the focus
 - Incorporates evidence legislation has been met. E.g. SFCA, FSMA
 - Additional hazards for sites to show evidence of consideration (VACCP, TACCP)
 - Assessments, separate vs together
 - Evidence of changes incorporated in Product Safety policy and Food Safety objectives.

SECTION 3 CHANGES

- Food Safety and Quality Management System
 - All procedures are to be documented
 - Electronic records
 - Internal audits done at least 4 times a year
 - Primary packing definition note sections:
 - 3.5 Supplier and raw material approval and performance monitoring
 - 3.6 Specs

SECTION 3 CHANGES

Food Safety and Quality Management System

- NEW 3.5.2.2 Personnel on the receiving end of raw materials, must have evidence of how changes are communicated to them
- NEW 3.5.2.3 Live animals
- NEW 3.7.3- Root Cause Analysis as part of Corrective actions
- NEW sentence 3.9.3 Record of activities and links for traceability test
- NEW bullet 3.11.2 record timing of key activities

SECTION 4 CHANGES

- Site Security and Food Defence
 - Sites must have a documented threat assessment
 - Annual review
 - Internal and external threats
 - NEW 4.2.2 Controls to mitigate risks
 - Training
 - Evidence of compliance with legislation

SECTION 4 CHANGES

- NEW 4.11.8 Environmental Testing
 - Risk Based – Pathogens, indicator and/or Spoilage organisms
 - In production areas with RTE and Open product
 - Min requirements
 - Sites must understand results, action to be taken established
 - Reviewed annually or when changes made
 - Sites must challenge their programme-consistent negative results

SECTION 4 CHANGES

- Other changes NEW 4.4.6 elevated walkways
- 4.7.4 Maintenance work, contamination control
- NEW 4.9.6.1 Procedures on raw material packaging control
- NEW 4.9.6.1 Pen contamination control
- NEW 4.14.7 Preventive measures for birds

SECTION 5 CHANGES

- Product Labelling
 - 5.2.5 Cooking instructions to be validated.
 - 5.5.3 Obsolete Packaging requirement expanded
 - 5.6.2.5 NEW Lab results, must be understood by sites

SECTION 5 CHANGES

- 5.8 NEW Pet Food specific requirements listed.
 - Procedures for the management of any ingredients that could be harmful to unintended users.
 - Management of medicated raw materials, and finished product.
 - Correct concentrations used, and to prevent cross contamination

SECTION 6 CHANGES

- Control of Operations
 - 6.1.2 NEW- Changes to equipment control settings, trained authorized staff
 - 6.1.3 process monitoring, frequency based on risk and documented
 - 6.2.4 NEW Online verification equipment requirements
 - 6.3.3 NEW- Online Check weighers

SECTION 7 CHANGES

- 7.1.5 NEW Training on Labels
- 7.16- Internal training, material used to support referenced




SECTION 8 CHANGES

- Ambient HC, and HR combined in one section
- 8.3.2 NEW Maintenance equipment
- 8.3.3 New Portable equipment
- 8.5- House keeping and Hygiene for HR and HC
- 8.6 NEW- Waste disposal for HR and HC


ADDITIONAL CHANGES

- Audit options
- Non – conformance closure
- Traded Goods option

How does TraceGains improve auditing?




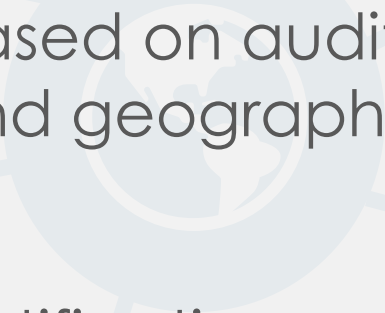
Use network data (e.g. prior audits findings and scorecards) to **PLAN** audits based on facility, item, or supplier risk.



Auditors **CONDUCT** audits using any web-enabled device or can use remote data collection that syncs with the system later.

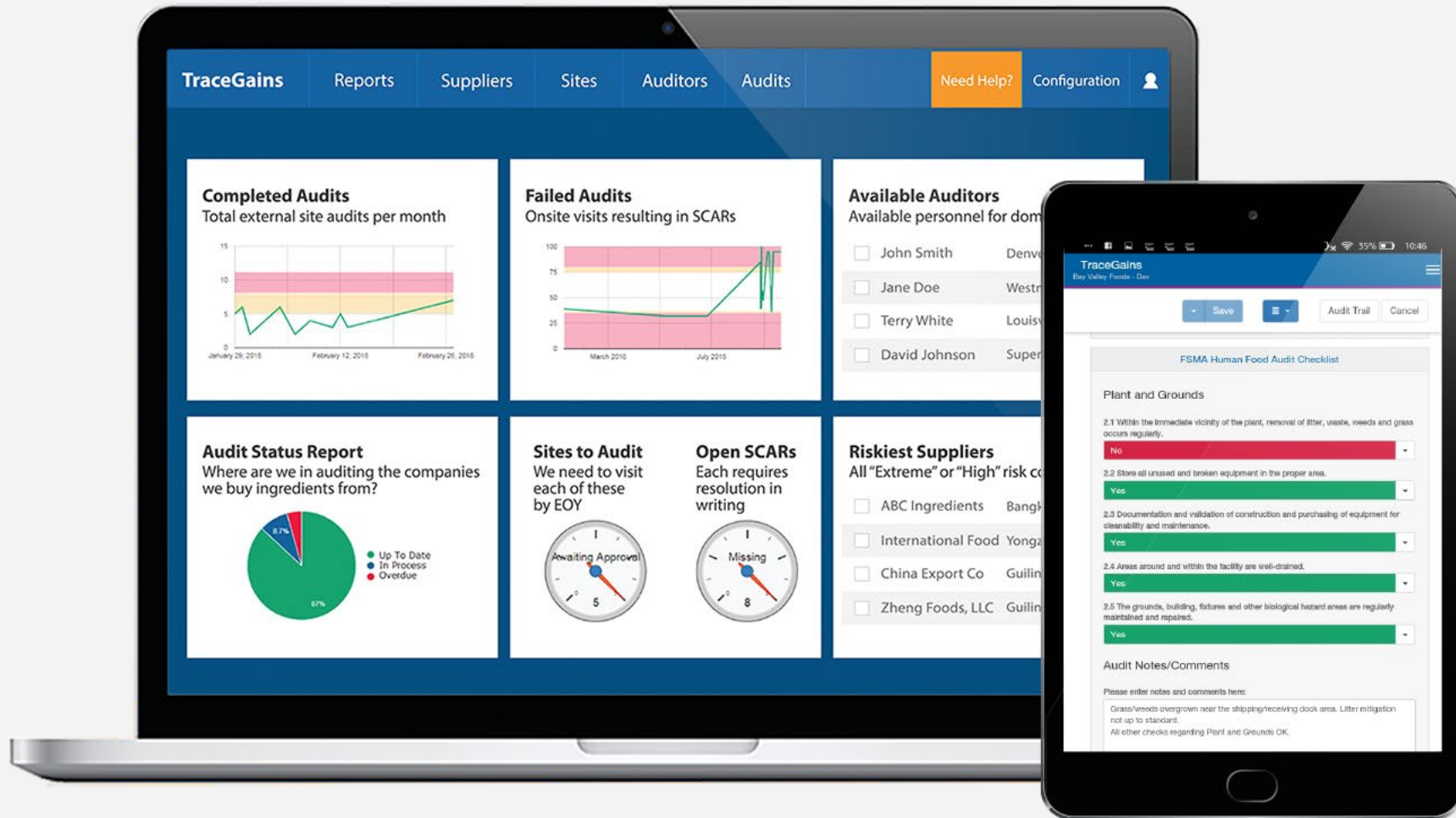


Audit supervisors can assign tasks and **SCHEDULE** audits based on auditor qualifications and geographic availability.



Notifications and workflows help **TRACK** the progress of audit teams and real-time reporting flags key findings and corrective actions.

Have a Data-driven Audit Program



QUESTIONS?

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