BRC GLOBAL STANDARDS

Issue 8 Key Changes
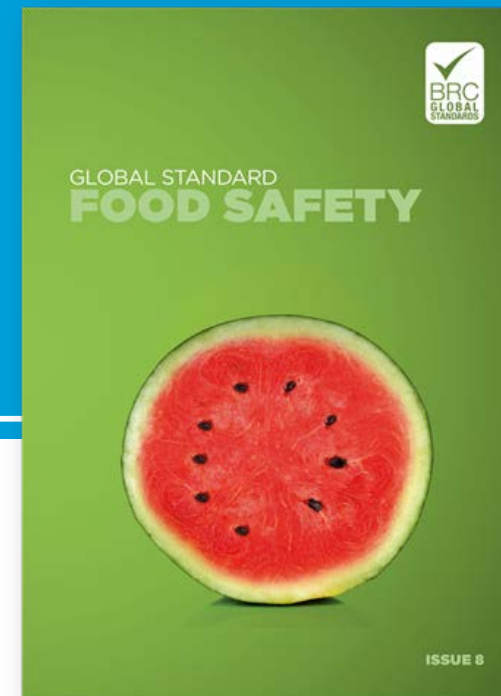
TRACEGAINS

August 23, 2018

Global Standard
Food Safety - BRC Food, Issue 8

Changes and challenges for the organizations

Kathy Wybourn – Director Food & Beverage NA

DNV GL - Business Assurance

SAFER, SMARTER, GREENER

Presented by:

Kathleen Wybourn, Director Food and Beverage, DNV GL

John Kukoly, Americas Director for BRC Global Standards

**Dana Johnson Downing**, Strategic Partnership Director, Tracegains

✓The experts on this webinar are from:

✓the standard itself

✓a certification body

✓a food safety management software company

and will explain how to approach the update to the standard holistically - from every angle of the work required to be done in your companies.

DNV·GL

BRC Global Standards
Food Version 8

John Kukoly
Americas Director
BRC Global Standards
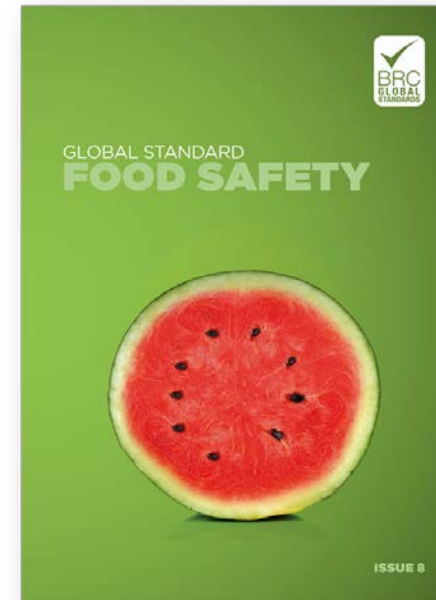
Background to Issue 8

The consultation and review of emerging food safety concerns identified a number of opportunities for further development since the publication of Issue 7.

Therefore the key objectives were identified as:

- align Issue 8 with the proposed GFSI benchmark requirements
  - environmental monitoring
  - food defence/product security
- continue activities to reduce the burden of duplicate, private audits of certificated sites
- consider any potential implications of the US Food Safety Modernization Act (FSMA) requirements
- consider the practicalities of including product safety culture within the Standard
- review of the scope of the Standard
- review issues, incidents & recalls
  - product labelling

Food 8 Timing
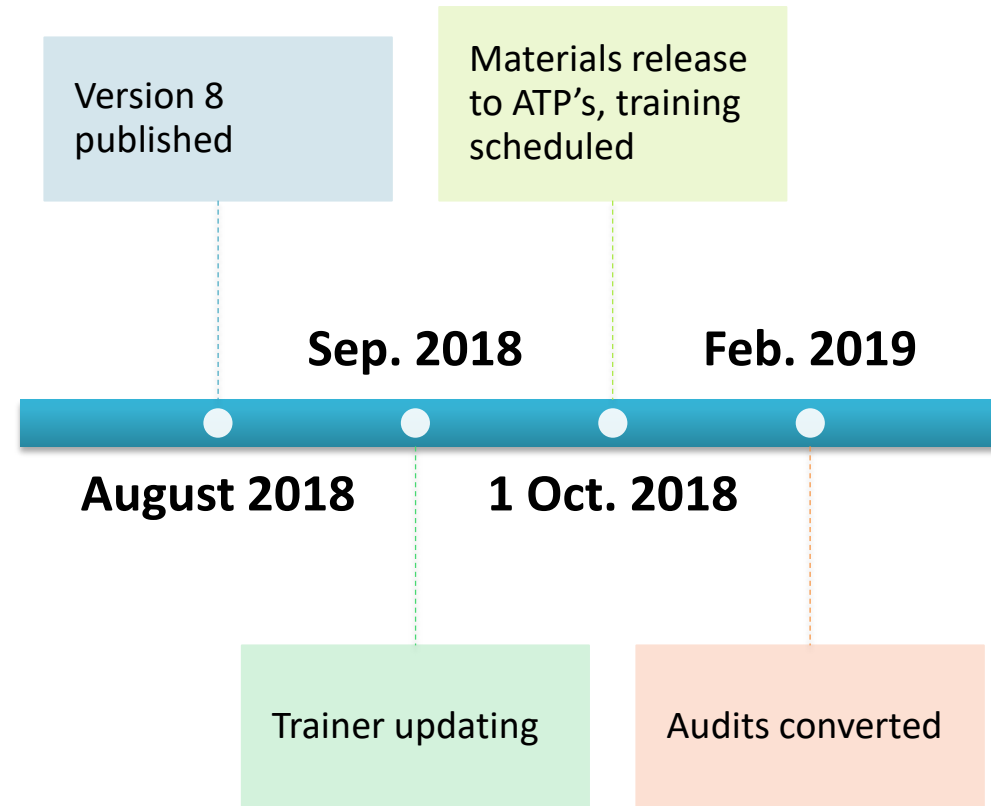
KEY CHANGES TO THE REQUIREMENTS

Management Commitment

INCREASED IMPORTANCE AND FOCUS DURING THE AUDIT.

INTERVIEWS WITH SENIOR MANAGEMENT

FOOD SAFETY AND QUALITY CULTURE AND OBJECTIVE SETTING

Food Safety Culture

Background & Objective

- Food safety culture is a fundamental factor in the management of product safety

- While challenging to audit, it is important that food safety culture is considered within a site and therefore within the requirements of the Standard

Requirement

- Sites shall plan to maintain and develop product safety and quality culture within the business

1.1.2		The site's senior management shall define and maintain a clear plan for the development and continuing improvement of a food safety and quality culture . This shall include: • defined activities involving all sections of the site that have an impact on product safety • an action plan indicating how the activities will be undertaken and measured, and the intended timescales • a review of the effectiveness of completed activities.

Auditors will **NOT** be attempting to audit the culture of the site but will be looking at how sites have implemented the bullet points. Effectiveness will be assessed only on the 2nd issue 8 audit

Reporting Issues

Background & Objective

- Product safety is the responsibility of all staff – not just a select few

- Therefore all staff need to know how to report concerns and incidents

Requirements

- Clause 1.1.5 amended – staff understanding importance

- Clause 1.1.6 added – confidential reporting system needed

| 1.1.5 | The site shall have a demonstrable meeting programme which enables food safety, legality, integrity and quality issues to be brought to the attention of senior management. These meetings shall occur at least monthly.

Employees shall be aware of the need to report any evidence of unsafe or out of specification product or raw materials, to a designated manager to enable the resolution of issues requiring immediate action. |
|---|---|

| 1.1.6 | The company shall have a confidential reporting system to enable staff to report concerns relating to product safety, integrity, quality and legality.

The mechanism (eg the relevant telephone number) for reporting concerns must be clearly communicated to staff.

The company's senior management shall have a process for assessing any concerns raised. Records of the assessment, and where appropriate actions taken, shall be documented. |
|---|---|

HACCP/Food Safety Plan

Background & Objective

- Some countries (eg the USA) have regulatory requirements that incorporate all HACCP processes outlined by Codex Alimentarius but use different terminology.

- Review wording for section 2 of the Standard on the HACCP Food Safety Plan to ensure compatible in all countries and geographies.

Requirements

- Sites are required to meet the requirements of the Standard - specific terminology should not be an impediment to demonstrating compliance.

Internal Audits

Background & Objective

- Internal audits are one of the most powerful tools that a site has

- It is clear from the non-conformities raised and from our own compliance audits that many sites are still not effectively scheduling their internal audits throughout the year - where audits are only completed once or twice a year the system is more likely to lead to drops in standards between audits

Requirements

- Clause 3.4.1 amended to make sure that the safety management systems are being assessed in depth at regular intervals – at least 4 audit dates per year

BRC

BEST PRACTICE GUIDELINE
INTERNAL AUDIT

Issue 2
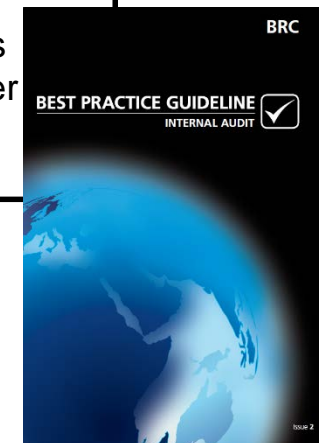
Supplier Approval

Background & Objective

- Safety, integrity, legality and quality of raw materials are fundamental to the site's operations

- GFSI benchmarking

Requirements

- All of the requirements reviewed and updated to ensure rigorous control controls of raw materials whilst maintaining practical application

Primary packaging	The packaging which constitutes the unit of sale to the consumer or customer (e.g. bottle, closure and label of a retail pack or a raw material bulk container).

Product security & food defence

Background & Objective

- Rigorous food defence systems have gained renewed understanding and should form an integral part of factory protocols

- Procedures adopted to assure the safety of raw materials and products from malicious contamination or theft

Requirements

- Threat (risk) assessment with actions (a plan) based on risk.

- Scope of the risk (threat) assessment the same as the process flow diagram (clause 2.5) i.e. all stages when product is under the management control of the site.

4.2.1	The company shall undertake a documented risk assessment (threat assessment) of the potential risks to products from any deliberate attempt to inflict contamination or damage. This threat assessment shall include both internal and external threats.
	The output from this assessment shall be a documented threat assessment plan. This plan shall be kept under review to reflect changing circumstances and market intelligence. It shall be formally reviewed at least annually and whenever:
	• a new risk emerges (e.g. a new threat is publicised or identified) • an incident occurs, where product security or food defence is implicated.
4.2.2	Where raw materials or products are identified as being at particular risk, the threat assessment plan shall include controls to mitigate these risks. Where prevention is not sufficient or possible, systems shall be in place to identify any tampering.
	These controls shall be monitored, the results documented, and be subject to review at least annually.
4.2.3	Areas where a significant risk is identified shall be defined, monitored and controlled. These shall include external storage and intake points for products and raw materials (including packaging).
	Policies and systems shall be in place to ensure that only authorised personnel have access to production and storage areas, and that access to the site by employees, contractors and visitors is controlled. A visitor recording system shall be in place.
	Staff shall be trained in site security procedures and food defence.
4.2.4	Where required by legislation, the site shall maintain appropriate registrations with the relevant authorities.

Physical Contaminants

Background & Objective

- Obviously vital that physical contamination of products is prevented

- Historically, the Standard has predominantly focused on metal detection

- There are some known potential contaminants that need site management

Requirements

- Contamination of products or raw materials from packaging materials e.g. during deboxing or debagging

- Control of pens e.g. exclusion of pens with small detachable parts and detectable by foreign body detection equipment

Environmental Monitoring

Objective

- Introduce an important tool for identifying potential contamination risks
- Sites to develop a rigorous monitoring programme, enabling timely corrective action before product contamination occurs

Requirements

- Monitoring of all factory production areas as a minimum areas with open ready to eat products
- Risk based programme developed
- Pathogens, spoilage organisms and/or indicator organisms should be considered

4.11.8 ENVIRONMENTAL MONITORING

Risk-based environmental monitoring programmes shall be in place for pathogens or spoilage organisms. At a minimum, these shall include all production areas with open and ready-to-eat products.

4.11.8.1 Program designed properly

4.11.8.2 Appropriate limits and corrective actions

4.11.8.3 Review triggers

Environmental monitoring clauses

4.11.8.1	The design of the environmental monitoring programme shall be based on risk, and as a minimum include: • sampling protocol • identification of sample locations • frequency of tests • target organism(s) • test methods (eg settle plates, rapid testing, swabs) • recording and evaluation of results The programme and associated procedures shall be documented.

Production Risk Zones

Objective

- To promote understanding and best practice for the manufacture of products that require high risk, high care or ambient high care areas.

- Review the requirements to ensure practical application without reducing the effectiveness of the current requirements.

Requirements

- Requirements remain largely unchanged from Issue 7 to Issue 8.

    - Equipment received back following maintenance

    - Waste management

    - Portable equipment

- Requirements have been relocated into a single, newly created, section of the Standard (section 8).

- Protocol and definitions reviewed and update for increased clarity

KEY CHANGES TO THE PROTOCOL

Interim reporting

Background

- One of the consistent concerns raised by key stakeholders (eg customers, certificated sites, regulators) is the time gap between audit and confirmation of certification (certificate & audit report).

New Protocol

- Following each audit an 'interim' report shall be available on the BRC Directory within 10 calendar days.

- Contents strictly limited to date of audit, details of the audit scope and the non- conformities found.

- Final audit report will still be available after 42 days – currently being designed

Where to find help

- Interpretation Guideline
- Key Changes Document
- FAQs – Published October onwards
- 'Understanding' Guidelines (22 for Issue 8)
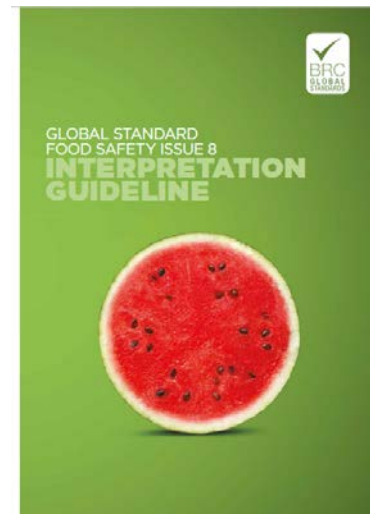
FoYour Training options

Target Audience	Course	Duration
Existing Food 7 ATP's	Food 7-8 Conversion for Trainers	3 Days
New ATP's	Food 8 TTT	4 Days
Existing Food 7 Auditors	Food 7-8 Conversion for Auditors	2 Days
New Auditors	Food 8 Lead Auditor	5 Days
New Auditors with Lead Status	Food 8 Auditor	3 Days
Sites	Food 7-8 Conversion for Sites	1 Day
Sites	Food 8 Sites	2 Days

Global Markets – Food

Targeting very small, and developing suppliers

- New auditor requirements
  - Field of Audit, no categories
  - 2 years experience
  - 2 training audits
- Reduced cost
- New protocol
  - Auditors able to provide guidance for improvement

- Launch late September

FSMA Module

- Active August 2018
- Most used module ~ 500 sites

SUPPLY CHAIN MANAGEMENT

IT'S TIME TO CHANGE THE CHAIN

www.tracegains.com

ATTEMPT #1

HOW?

Network suppliers and customers seamlessly share documentation

Extract data from thousands of industry required documents

REVOLUTIONIZE INFORMATION EXCHANGE
ACROSS THE SUPPLY CHAIN

17 Standardized Industry Documents!

Country of Origin
TRACEGAINS

Supplier: TG Hi American Products
Item: Lemon Extract
Supplier Item ID: 1LE3X

Effective Date: 2/10/2016   (Required)

Sustainability (Level 1)
TRACEGAINS

Supplier: Demo Supplier
Location: Demo Location
Item: Demo Item
Supplier Item ID: Demo Item ID

Effective Date: _____   (Required)
Expiration Date: _____

Suitability Requirements

...G Hi American Products
...n Extract
...m ID: 1LE3X

...ate: 2/10/2016   (Required)
...Date:

...ver the questions below for the ingredient/item populated on this document. Add comments where ...formation is necessary.

Allergens
TRACEGAINS

Supplier: TG Hi American Products
Item: Lemon Extract
Supplier Item ID: 1LE3X

Effective Date: 2/10/2016   (Required)
Expiration Date:

1. Do you have a validated allergen control program to prevent cross-contamination? -- Select --
2. Answer the questions below for Allergens and Sensitizing Agents. Optionally, add the name of the primary Ingredient to which this applies.
   NOTE: In the Product / Line / Plant column, **No** means that the allergen is NOT present in the product, it is not on the same production line, and it is not in the same plant.

NORTH / SOUTH AMERICA / EU

Allergens	Product/Line/Plant?	Ingredient Name Containing Allergen
Egg	No	ie., frozen yolk, egg white, powder, and egg protein isolates, lysozyme and derivatives
Fish	No	List species using market name
Cereals with Gluten (Non-Wheat) Total Gluten (mg/kg): Click He	No	barley, oats, rye, triticale, duram, farro, germ, kamut, maize, millet, oats, rice, rye, semolina, spelt, other containing gluten, derivatives
Wheat	No	wheat, spelt, triticale, semolina, hydrolyzed wheat protein, flour, starch and derivatives
Milk or Dairy	No	whey, lactose, cheese, casein, spice carriers, milk cream, powdered products and derivatives
Mustard	No	including all mustard and mustard products – bran, flour, seed and derivatives
Peanut	No	peanut meal, flour, butter, ground nuts, Szechwan sauce, mandelona nuts, hydrolyzed peanut protein and derivatives
Sesame	No	seed and derivatives
Shellfish (Crustaceans)	No	crab, crayfish, shrimp, lobster and derivatives
Shellfish (Mollusks)	No	clams mussels, oysters, octopus, squid, snails, scallops and derivatives
Soy & Soy Derivatives	No	lecithin, tofu, hydrolyzed soy protein, soy powder and derivatives
Sulfites Added (mg/kg): Click He Natural (mg/kg): Click He	No	sulfurous acid, potassium bisulfite, potassium, metabisulfite, sodium bisulfite, sodium metabisulfite, sodium sulfite, sodium
Tree Nuts (including Coconut)	No	almond, Beechnut, brazil nut, butternut, cashew, chestnut, chinquapin, coconut milk/meat, hazelnuts/filbert, ginko nut

Supplier Questionnaire
TRACEGAINS

ocument Instructions:

Answer control fields below indicated by *red* text for the ingredient/item populated on this document. If needed, also make comments in the control boxes available for comments/ statements.

...upplier ID:	Supplier ID	**Supplier Name:**	Supplier Name
...ffective Date:	Click to Enter		

	Select Option	Comments/Statement
eneral Risks – All of your facilities:		
1. Do you have dedicated food safety / quality manager(s)?	Select Option	
2. Are you prepared to sign a customer's LOG?	Select Option	
3. Are you prepared to comply with a customer's quality expectations manual?	Select Option	
4. Do you have a risk management team?	Select Option	
a. Food defense team?	Select Option	
b. Recall team?	Select Option	
5. Do you have a written strategy for the following:		
a. Disaster preparedness?	Select Option	
b. Emergency response?	Select Option	
c. Recovery plan?	Select Option	
d. Business continuity plan?	Select Option	
6. Which of the following is in place:		
a. 24 hour emergency contact(s) and 24 hour phone number(s) (i.e. cell phone & NOT general customer service #)?	Select Option	
b. Building security system and staff?	Select Option	
c. Are manufacturing and storage facilities secure:	Select Option	
i. Well lit from the outside?	Select Option	
ii. Perimeter fence?	Select Option	
iii. Security cameras?	Select Option	
iv. Authorized access gates?	Select Option	
d. Automatic fire sprinklers?	Select Option	
e. Fire alarm system?	Select Option	

Nutrition
TRACEGAINS

...hi American Products
...Extract
...ID: 1LE3X

2/10/2016   (Required)

...e the following nutritional analysis.

Please fill in REQUIRED Data Below:

...ow "per 100 g" (for Manufacturers) or "Per Serving" (for Retail): -- Select --
...unit for "Per Serving" : grams or ml -- Select --
...Container (Required for Retail Packaging): Click Here to enter text
...source -- Select --

...(Unit)	Amount	% Daily Value (% DV)	Nutrient (Unit) (OPTIONAL)	Amount	% Daily Value (% DV)
Label Requirements			**Vitamins**		
	Click Here	Click Here	Biotin (mcg)	Click Here	Click Here
...Fat	Click Here	Click Here	Pantothenic Acid (mg)	Click Here	Click Here
...at (g)	Click Here	Click Here	Vitamin B1 Thiamine (mg)	Click Here	Click Here
...ated Fat (g)	Click Here	Click Here	Vitamin B2 Riboflavin (mg)	Click Here	Click Here
...ted Fat (g)	Click Here	Click Here	Vitamin B3 Niacin (mg)	Click Here	Click Here
...ng)	Click Here	Click Here	Vitamin B6 (mg)	Click Here	Click Here
			Vitamin B9 - Folate (mcg)	Click Here	Click Here
...drates (g)	Click Here	Click Here	Vitamin B9 - Folic Acid (mcg)	Click Here	Click Here
...er (g)	Click Here	Click Here	Vitamin D (mcg)	Click Here	Click Here
...ber (g)	Click Here	Click Here	Vitamin E (mcg)	Click Here	Click Here
...Fiber (g)	Click Here	Click Here	Vitamin K (mcg)	Click Here	Click Here
...al (g)	Click Here	Click Here			
			Minerals		
...ohol (g)	Click Here	Click Here	Calcium (mg)	Click Here	Click Here

ALLERGEN DASHBOARD

Major Allergens ▼   ☐ Show Inactive   ☰ ▼   Filter | Clear | Import | Export

tem ID ▲	Item Name	Supplier ID	Supplier Name	Item Status	Item Action	Peanut	Egg	Tree Nuts	Dairy	Crustaceans	Mollusks	Gluten	F
07-TNL	Tiger Nuts	000047	Hondo Food Distributors	Warning ▼	Accept	No	No	No	No	No	No	No	No
0A-FLF	White Flour	000041	Basic Ingredients, Inc. - Minneapolis		Accept	No	No	No	No	No	No	No	No
0A-FLF	White Flour	000009	Baking Supplies Central	Warning ▼	Accept	Same Manufacturing Plant	No	Same Manufacturing Plant	No	No	No	No	No
0A-FLF	White Flour	000014	Byco Food Products		Accept	No	No	No	No	No	No	Byco	No
0A-FLF	White Flour	000042	Basic Ingredients, Inc. - Green Bay	Out Spec ▼	Accept	No	No	No	No	No	No	No	No
0A-JAJ	Jasmine Absolute Egyptian	000042	Basic Ingredients, Inc. - Green Bay		Accept	No	No	No	No	No	No	No	No
0A-JAJ	Jasmine Absolute Egyptian	000049	NutraGlobe		Accept	No	No	No	No	No	No	No	No
0A-JAJ	Jasmine Absolute Egyptian	000003	Azina Foods - Salt Lake City Hq		Accept	No	No	No	No	No	No	No	No
0A-JAJ	Jasmine Absolute Egyptian	000041	Basic Ingredients, Inc. - Minneapolis		Accept	No	No	No	No	No	No	No	No
0A-RAR	Raisin 70 Brix	000049	NutraGlobe	Warning ▼	Accept	No	No	No	No	No	No	No	No
0A-RAR	Raisin 70 Brix	000004	Azina Foods - Seattle		Accept	No	In Product	No	In Product	No	No	No	No
0B-IDI	Idf Frozen Chicken Broth 32%	000026	Indiana Co-Op Farms		Accept	No	No	No	No	No	No	No	No
0E-FDF	Fd&C Yellow #5 Granular	000035	Number One Ingredients, Inc.		Accept	No	No	No	No	No	Number	No	No
0E-OIO1	Oil Lemon Calf. Type C.P. Extra Fcc	000003	Azina Foods - Salt Lake City Hq		Accept	No	No	No	No	No	No	No	No
0H-OIO	Oil Thyme-Red	000024	H. Umberge & Co.		Accept	No	No	No	No	No	No	No	No
0I-OIO2	Oil Dill Weed 30-32%	000024	H. Umberge & Co.		Accept	No	No	No	No	No	No	No	No
0I-OIO4	Oil Pimento Leaf N.F.	000024	H. Umberge & Co.		Accept	No	No	No	No	No	No	No	No
0O-MOM	Molasses Light Amber Unsulfured	000009	Baking Supplies Central	Warning ▼	Accept	Same Manufacturing Plant	No	Same Manufacturing Plant	No	No	No	No	No
0O-SFGS	S.E.Foenugreek Seed Fr	000031	K Lynn Specialty Foods, Inc.		Accept	No	Same Manufacturing Plant	Same Manufacturing Plant	No	No	No	No	No
0P-OIO	Oil Spearmint N.F.	000003	Azina Foods - Salt Lake City Hq		Accept	No	No	No	No	No	No	No	No
0R-OIO	Oil Grapefruit	000003	Azina Foods - Salt Lake City Hq		Accept	No	No	No	No	No	No	No	No
0U-AUA	Aubepine Liquid (Anise Aldehyde)	000025	Hepa Ingredients & Flavors		Accept	No	No	No	No	No	No	Nepo	No

MAPPING REQUIRED DOCUMENTS

TraceGains — Queenshead Mills

Task Schedule | Documents | Misc Logs | Prerequisite | Controls | Verify & Validate | Preship & Signoff | Training | CARs | Need Help? | Configuration

DROP FILES HERE

BRC Documents ▾   ☐ Show Archived   New Save ☰ ▾   Filter Clear Import

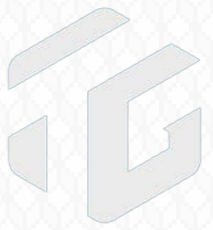|		Comments ▾	Type ▲ BRC	Status	Workflow	Effective Date	Expiration Date	File Name	Doc Created By	Doc Creation Date
☐	⚙	💬	BRC 1.1.1 - Management Commitment	In Development	Level 2 Approval	11/15/2015	12/1/2018	BRC Document.pdf	das@tracegains.com	6/27/2017 6:05:00 PM
☐	⚙	💬	BRC 1.1.10 - Root Cause Resolution of any Pre...	Approved	Completed	7/28/2016	8/1/2019	BRC Document.pdf	das@tracegains.com	6/27/2017 6:05:03 PM
☐	⬆	💬	BRC 1.1.2 - Objectives of Food Safety Program	Missing						
☐	⚙	💬	BRC 1.1.3 - Minutes of Mgt Reviews of BRC Pro...	Approved	Completed	8/11/2016	9/1/2018	BRC Document.pdf	das@tracegains.com	6/27/2017 5:57:20 PM
☐	⚙	💬	BRC 1.1.4 - Meeting schedule for meetings to di...	Awaiting Approval	Escalate	5/2/2017	5/31/2019	BRC Document.pdf	das@tracegains.com	6/27/2017 5:57:18 PM
☐	⚙	💬	BRC 1.1.6 - Plan for Informing Staff about Latest...	Approved	Completed	2/14/2016	2/14/2018	BRC Document.pdf	das@tracegains.com	6/27/2017 6:19:33 PM
☐	⚙	💬	BRC 1.1.9 - Minutes of audit meetings	Approved	Completed	9/14/2015	10/1/2019	BRC Document.pdf	das@tracegains.com	6/27/2017 6:04:40 PM
☐	⚙	💬	BRC 1.2.1 - Annotated Org Chart from Food Saf...	Approved	Completed	7/28/2016	8/1/2019	BRC Document.pdf	das@tracegains.com	6/27/2017 6:19:37 PM
☐	⚙	💬	BRC 2.1.1 - Plant HACCP Plan	Awaiting Approval	In Review	3/21/2016	4/1/2018	BRC Document.pdf	das@tracegains.com	6/27/2017 6:04:43 PM
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☐	⚙	💬	BRC 2.10.2 - Monitor records for each CCP/PR...	Approved	Completed	7/28/2016	8/1/2019	BRC Document.pdf	das@tracegains.com	6/27/2017 6:19:44 PM

Page Size: 50 ▾   1 2 3 › »   1 - 50 of 138 results in 3 pages

PREPARING FOR CONVERSION

Success Stories

CHEVOO went from a gravel lot to running a full facility that was GFSI certified in 5 months, thanks to TraceGains Quality Management software. In fact, the auditor kept saying "this software is great. It cuts the time in half because you don't have to go looking for all your paperwork."
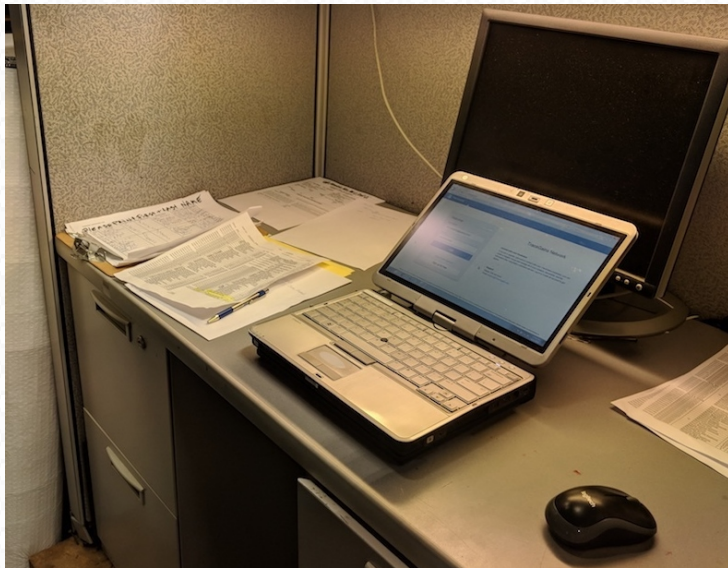
-Cherienne Griffith

Success Stories

"Our different food companies have different audits they need to satisfy. We needed to make sure that we had a platform that satisfies all the different requirements."

-Wendy White

Success Stories

"Auditors can just go through the laptop. They show up and say they want to be here for two days. I want them to be gone in a day-and-a-half."

-John E. Forde IV

CAN YOU PROVE IT?

Sr. Mgmt Commitment

Continuous Improvement

Food Safety Plan/HACCP

Internal Audits

Supplier Approval & Monitoring

Corrective & Preventative Actions

Sanitation

Allergen Control

Proof of Authenticity

Training Logs

We are here to help to achieve your certification goals!

Thank you!

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SAFER, SMARTER, GREENER

DNV·GL