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OUR SERVICES

Where can I find out more about your services?

Please see the section [FOOD SAFETY SERVICES](#) for more information. This section contains FAQ's about our services but may not answer all of your questions – if so please call or e-mail for more information.

If you have a problem but not sure what to do next..... [Call or e-mail now](#)

What is your background?

The business (previously known as Antech Food Safety & Quality Services), is owned and managed by Ken Driver, a qualified consultant food technologist and food safety advisor and for 8 years, a director of the Society of Food Hygiene Technology. A small consultancy business which provides a personal service as a Food Technologist and Food Safety Advisor – the client only works with one consultant.

Access to an extensive network of other food safety professionals is available including Food Care Solutions in Northamptonshire who deliver some of these services in the south of the UK.

A full range of services are available to food manufacturers, wholesalers or other non-manufacturing companies, including those who market a range of products under their own label. For smaller companies, particularly those in the UK, there is often a requirement to supplement existing resources.

Projects have been completed for small, medium and large food manufacturers, banking & investment groups, business support organisations, food wholesalers & buying groups, storage & distribution companies, supermarket retailers, universities, solicitors, industrial catering / foodservice and other food safety consultancies.

Projects have been completed for clients based throughout the UK and also in the USA, Canada, Poland, New Zealand, Sri Lanka, Sweden, Belgium and Germany – work has been completed in a number of other countries including Azerbaijan, Angola, South Korea, Lithuania, Moldova, Singapore, France, Spain and Italy.

Market sector experience includes a wide range of food groups including frozen & chilled meat, fish and vegetable based products, ready meals, raw meat and poultry products, bakery products, primary fish and vegetable processing. Also experience of other food processing industries including crisps and extruded snacks, chocolate & sugar confectionary, fruit juices, animal feeding stuffs, bottled water and non food products.

A wide range of food safety and quality related projects have been completed. These have included focused one off projects to address a specific problem within the clients business to ongoing technical support over a number of years. Projects include BRC technical support to enable companies to achieve and maintain BRC standards, Haccp consultancy & training and food safety audits.

Whilst work has been completed for larger companies, there are also many smaller often privately owned companies who have not yet developed a level of business that is sufficient to sustain the full time services of a qualified and experienced Technical Manager or have some but limited technical resources. These smaller companies often require simple, practical and inexpensive solutions to their problems.

One of our main strengths is practical hands on experience in the food industry combined with consultancy experience which provides an understanding of the problems in running a

food business rather than looking at these technical aspects in isolation of the rest of the business.

Professional Member of the Institute of Food Science and Technology (MIFST), approved Haccp and Food Safety Trainer for the Royal Society for the Promotion of Health and Lead Assessor trained.

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Where do you work?

Work can be completed in most countries around the world unless there is specific advice against travel issued by the UK Foreign & Commonwealth Office relevant to the area where the work is planned to take place.

Projects have been completed for clients based throughout the UK and also in the USA, Canada, Poland, New Zealand, Sri Lanka, Sweden, Belgium and Germany – work has been completed in a number of other countries including Azerbaijan, Angola, South Korea, Lithuania, Moldova, Singapore, France, Spain and Italy.

Technical Support Services operate from the North East of England with easy access to the motorway network, trains and regular flights from Newcastle into international hubs in London, Amsterdam and Dubai.

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What type of projects have you completed?

- Development of quality systems to meet the BRC Global Standard for Food Safety including version 5
- Development of quality systems to meet the BRC Global Standard – Storage & Distribution
- HACCP food safety training and implementation of food safety programs in various food manufacturing and industrial catering operations.
- Development of an IRCA registered 5 day Lead Auditor course based on ISO 22000
- Commercial & technical due diligence on behalf of an international investment bank
- Design and layout of food factories including the production of high risk chilled foods and frozen & chilled ready meals.
- Design and layout of catering facilities
- Food Safety audits of food manufacturing, retailing and catering operations.
- Development of food safety standards and audit programs for the water cooler industry
- Development of quality systems for food manufacturers and catering operations to meet the requirements of EU food safety legislation.
- Food labelling and specifications.
- Investigations following food safety incidents,

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What type of companies have you worked for?

We are a small consultancy providing a wide range of technical, and consultancy services and have worked on behalf of food manufacturers, ingredient and packaging suppliers, food wholesalers, buying groups, retailers, industrial catering / foodservice companies, business support organisations, banks, investment groups, and other food consultancies.

The smallest food industry client has only 3 employees and the largest has several thousand employees. Clients are based in a number of countries around the world and many overseas assignments have been completed, some for major international companies.

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Food Safety Technical Support – What services do you provide?

A full package of technical support services is available to food manufacturers, wholesalers and other non-manufacturing companies, particularly those who market a range of products under their own label. For larger companies, we are often required to supplement existing resources. A technical function which includes support for the following is available:

- Ongoing support with BRC certification
- HACCP consultancy
- Technical support to help you devise and document a HACCP plan
- Technical support to help you devise a HACCP implementation plan
- Follow up assessment of a HACCP implementation plan
- Development of HACCP documentation
- Verification and validation of existing HACCP plans
- Investigation of food processing / quality / micro / GMP problems
- Preparation for audits by customers
- Audits of suppliers / supplier questionnaires and screening
- Product specifications
- Technical liaison with customers & suppliers
- Dealing with EHO (food safety) issues.
- Systems for the control of suppliers
- Supplier 'Due Diligence' questionnaires
- Internal audits of quality system including BRC

The level of support and on-site visits, are tailored to the client's specific requirements – a limited number of visits can be arranged to help a client resolve a particular problem. This is not an exhaustive list – if your requirements are not listed or if your business needs a technical person but can only justify this for a few days per month then please contact us. Other services may be added as appropriate to the client's needs. Please also look at Interim Management.

Clients often go on to employ their own technical staff and either use these services to supplement their in-house expertise as and when required. Assistance in the transition from external support to the client's own staff can be provided.

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Supplier Food Safety Audits – Can you complete these for us?

Whilst BRC Certification is becoming increasingly common in the food manufacturing there are many specialised areas in the food industry where a client feels that BRC Global Standard for Food Safety is not appropriate for their business needs.

Such instances may include food safety audits of retailing / industrial catering / foodservice operations or food manufacturing where the systems relating to the manufacture of a specific product requires a more process led approach to ensure that a supplier's quality system has been applied to a specific product supplied over a period time.e.g as part of a food safety or quality investigation

Audits are also initiated by a customer experiencing supplier quality, compositional or food safety problems whereby a specific issue needs to be investigated and resolved. We carry out full technical audits of food manufacturers, ingredient and packaging suppliers.

A cost effective programme of food safety audits which includes the assessment of potential suppliers and a planned monitoring programme for existing suppliers or a clients own operations e.g. retail or restaurant chains.

Overseas suppliers for UK based companies and European based suppliers for companies in the USA can be audited where an initial screening is required as part of a product development system.

Deficiencies and weaknesses are identified on site, discussed and documented. A realistic appraisal of suppliers or a clients own operations which is based on industrial experience.

We can also provide a local presence for consultancy companies who have a national contract but require someone to complete audits in the northern England / Scotland

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Commercial Due Diligence – Can you provide a technical evaluation on a food company we propose to buy?

Yes – We can provide technical support working on behalf of investment companies / banks in technical, market and commercial assessments in conjunction with financial & commercial experts / local consultants to assess investment projects and enable the investment company to assess the risks and opportunities presented by their proposed investment. Also to identify the areas which require further exploration during the due diligence process.

The food technologist provides the technical knowledge and experience specific to food manufacturing to complement the financial analysis. This stage where a technologist gets

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involved is normally when the vendor has been successfully approached / the desktop research has been completed. The areas examined are agreed with the client but investigations could include the following:

- Technical Barriers
- Adherence to Food Production Standards
- Adherence to Quality Standards
- Existing Capacity Reserves
- Assessment of Plant Management
- Management Investment Plans
- Strategic Position of Plant
- Gaps in Financial Assumptions
- Key Success Drivers for the Company / Project
- Risks Associated with the Project
- Further Due Diligence

A number of assignments have been completed in Eastern Europe.

If you:

- are a bank or investment company
- are financial consultants
- considering investing in a food business or advising a client on a proposed investment
- need food technology expertise / advice on an acquisition
- need a food technologist on a multi disciplinary team

If you have a problem but not sure what to do next..... [Call or e-mail](#) NOW

BRC Global Food Safety Standard – Can you help us to meet or maintain the standard?

Yes – we work with both large and small food manufacturers providing consultancy and technical support for the development of food safety systems to the BRC Global Standard for Food Safety Issue / Version 5 (often referred to as BRC accreditation). Once certificated to the standard, ongoing support can be provided to maintain the system or for example undertake the internal audits which are an essential part of the BRC Global Food Safety Standard.

Independent of the organisations auditing to this standard allowing technical support to assist companies to obtain and maintain the BRC Global Standard for Food Safety with no potential conflicts of interest. CERTIFICATION SERVICES ARE NOT PROVIDED

2 main support services are available:

- A review where a company is against the BRC Global Standard for Food Safety (Issue 5) with some practical advice. The company then takes this information and works on their own towards the standard or with minimal external support. This is relevant for a company taking their first steps towards the BRC standard or requires technical support to upgrade their quality system to meet the requirements of Issue 5.
- Full support for a company making their first steps to meet the requirements of the BRC Global Standard for Food Safety (Issue 5) right through to providing help on the day of the audit.

A review consists of the following:

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- Identifying changes required to meet the BRC Global Standard for Food Safety (Issue 5). This includes changes to food safety and quality systems plus advice on structure / layout / fabrication of any premises where relevant. A full report is provided. Where the company is already certificated to the BRC Global Standard for Food Safety (Issue 4), the report concentrates on the changes required to update the quality system to meet the requirements of Issue 5.

- Providing guidance and practical advice on the changes needed to meet the requirements of Issue 5.

Full support consists of the following:

- Identifying changes required to meet the BRC Global Standard for Food Safety. This includes changes to food safety and quality systems plus advice on structure / layout / fabrication of the factory with a full report.
- Providing guidance and practical advice on the changes needed to meet the standard
- Providing guidance and practical help on the documentation of the quality manual, procedures and records needed to meet the standard.
- Identify where existing procedures and documents can be used.
- Monitoring the implementation of the changes needed to meet the latest certification standards.
- Preparation on the day before the audit.
- Technical support on the day of the audit.
- One day follow up after the audit.

Clients tend to have an initial review and, depending on their current standards, will either work on their own or will then ask for a quotation for full support. There is no obligation to complete further work after the initial review. Support services work the same for other standards.

Assistance is also available to companies who have difficulty maintaining the standard and require help to prepare them for a second audit.

Do you have any of the following problems?

- Developing a quality system which meets the BRC Global Standard for Food Safety (Issue / version 5)?
- Maintaining your BRC system?
- Updating your BRC system to the new Issue / version 5?
- Need help preparing for your next audit?
- Need help on the day of your audit?
- Had problems with your last audit?

If you have a problem but not sure what to do next..... [Call](#) or [e-mail](#) now

BRC Storage & Distribution Standard– Can you help us to meet or maintain the standard?

Yes – we work with both large and small companies on the development of food safety systems to the BRC Global Standard – Storage & Distribution. We can help companies to select the most appropriate inspection / certification company, assess where you are against the standard, develop the systems and documentation to meet the standard, and provide support up to the day of the audit. Once approved we can provide ongoing support to maintain the system, or for example, undertake the internal audits which are an essential part of these

standards.

We are independent of the organisations auditing to this standard which allows us to assist companies to obtain and maintain this standard without having to concern ourselves with potential conflicts of interest.

We have 2 main support services:

- A review of where a company is against the BRC Global Standard – Storage & Distribution with some practical advice. The company then takes this information and works on their own towards the standard or with minimal external support.
- Full support for a company making their first steps to meet the requirements of one of the BRC Global Standard – Storage & Distribution right through to providing help on the day of the audit.

We also provide ongoing technical support after certification – we can provide more details of this.

A review consists of the following:

- Identifying changes required to meet the BRC Global Standard – Storage & Distribution Standard. This includes changes to food safety and quality systems plus advice on structure / layout / fabrication of any premises where relevant. A full report is provided.
- Providing guidance and practical advice on the changes needed to meet the standard

Full support consists of the following:

- Identifying changes required to meet the BRC Global Standard – Storage & Distribution Standard. This includes changes to food safety and quality systems plus advice on structure / layout / fabrication of any premises where relevant. A full report is provided.
- Providing guidance and practical advice on the changes needed to meet the standard
- Providing guidance and practical help on the documentation of the quality manual, procedures and records needed to meet the standard. Existing procedures and documents are used where this is feasible.
- Monitoring the implementation of the changes needed to meet the certification standards.
- Preparation on the day before the audit.
- Technical support on the day of the audit.
- One day follow up after the audit.

Clients tend to have an initial review and, depending on their current standards, will either work on their own or will then ask us to provide a quotation for full support. There is no obligation to complete further work with us after the initial review.

Do you have any of the following problems?

- Developing a quality system which meets the BRC Global Standard – Storage & Distribution ?

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- Maintaining your BRC system?
- Need help preparing for your next audit?
- Need help on the day of your audit?
- Had problems with your last audit?

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Interim Management – Can you work on an interim basis?

Yes

Interim Managers work on a self employed basis on a fixed term contract with a client. Interim management in the food industry is different from consultancy in that real responsibility is taken for the assignment. Interim managers don't just advise, they do the job!

A client may have a special project that needs managing, or has a management gap that needs filling urgently. e.g. a key manager on leave, a gap that needs filling whilst a permanent replacement is found or a special project. New situations are regularly faced where a substantial amount of information needs to be understood in a very short space of time – and the correct decision or recommmaded.

Work on longer term projects can also be completed on a subcontract basis.

How long can an assignment last for?

An immediate impact can be made without the usual honeymoon / induction period. A gap can be filled from 2 weeks to several months. The assignment is normally 5 days per week but can also be for just 2/3 days per week depending on the nature of the work and size of the company. For some types of contracts the assignment can be for a much longer period. This role has been fulfilled in the UK and abroad.

Where do we work?

Anywhere in the UK, and potentially worldwide. Often the nature of the assignment dictates that all the work is carried out at the clients' site but it may be practical to complete some of the work off site and any contract will make provision for this.

How is this charged?

This is normally a fixed daily rate for the duration of the contract, which usually includes an element for expenses. We do not go onto the client's payroll thereby saving costs such as national insurance, holidays, sickness, training, administration, company cars, pensions and other benefits. Also, there are no costs at the end of the assignment.

This is not an interim management and recruitment agency but as food technologists and food safety advisors with experience across a number of food industry sectors, an interim role can be performed for clients.

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Subcontracting – Will you work for other consultants and

organisations?

Yes – we accept projects and other work from other organisations and individual consultants who need to supplement their own resources to implement or complete a specific food safety or quality contract / project.

Over the last 10 years, a number of other organisations have been helped to deliver a variety of projects including:

- Development, training, implementation and monitoring of food safety across multiple industrial catering sites and subcontractors.
- Advice on the use and practical application of alternative technologies to cook–chill for use in a new in–flight airline catering facility.
- Providing technical support for the design and layout of a high risk chilled foods factory.
- Technical support on behalf of investment companies / banks to carry out technical, market and commercial assessments in conjunction with financial experts / local consultants to assess investment projects and enable the investment company to assess the risks and opportunities presented by their proposed investment. Also to identify the areas which needed further exploration during the due diligence process.
- Completing a survey on behalf of the Food Standards Agency
- Undertaking food safety audits of supermarkets, foodservice & catering operations, food manufacturers, breweries and non food suppliers.
- Providing a local / regional resource for companies holding a national auditing contract
- Working for a national UK retailer to enable a new supplier specialising in high quality cuisine to comply with the retailers technical requirements

If you:

- need a food technologist or food safety advisor on a multi disciplinary project team
- are a bank or investment company needing food technology expertise on an acquisition
- are involved in EU or UN funded projects
- are a business link or other support organisation looking for a food technologist
- are a consultancy organisation needing to supplement your own resources
- have a national auditing contract but don't have national coverage
- are a recruitment company looking for a food safety advisor or food technologist for a project

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ISO 22000 Lead Auditor Training – Can you organise open and in house training?

Yes – ISO 22000: 2005 Food Safety Management System Lead Auditor Course is organised by our partners, IQ Management Systems. (Registration Number IRCA A17362). Open courses are available in the UK and in courses can be run for companies anywhere in the world.

ISO 22000:2005 is the internationally recognised standard that defines the parameters for an effective food safety management system based on Haccp. More and more organisations in the food sector are encouraging their suppliers to demonstrate compliance to this standard, and this is creating a demand for trained and competent ISO 22000:2005 auditors.

This intensive, challenging and highly interactive ISO 22000:2005 training program organised by our partners IQ Management Systems is for those people who require an in–depth understanding of the International Food Safety Management System Standard ISO 22000:2005,

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and the range of auditing techniques and protocols associated with the lead auditor role in the food sector.

WHO SHOULD ATTEND?

Food safety professionals with a responsibility to design, implement, audit and manage a food safety management system that meets the requirements of ISO 22000: 2005.

Food safety auditors who have been looking to enhance their auditing knowledge and skills or looking to achieve formal recognition for the audit skills and audit knowledge that they possess.

Auditors, from any organisation in the food chain, who need to lead food safety management system audits and audit teams, both in their own organisation and in others, such as suppliers, where there is a requirement to audit food safety management systems against ISO 22000: 2005

PREVIOUS EXPERIENCE

Those wishing to attend this course should have:

Experience of working in the food chain

An understanding of relevant key food safety legislation, prerequisite programmes, Good Manufacturing Practices and HACCP principles as defined in Codex Alimentarius.

IN HOUSE COURSES

Offering better value for money, they can be designed to closely match your specific requirements. IQMS can hold courses for other training companies or food companies throughout the food chain at a location or country of your choice.

For more information see [ISO 22000 Lead Auditor Training](#) or

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Food Safety Haccp Training – What courses are available?

Yes – We specialise in providing training on the clients premises or nominated training facility. Training can be completed in most countries around the world and courses and can be adapted for your company. We can also deliver these courses on behalf of other organisations. The food safety training and HACCP training is certificated by the Royal Society for the Promotion of Health.

- **Fundamentals of Food Hygiene (One day course including a multiple choice exam)** – This training is an introduction to food safety. The qualification provides the basic knowledge for candidates to be safe food handlers and to be able to play an effective role in a food business operator's food safety

management system.

- **Fundamentals of Haccp (One day course including a multiple choice exam)** – This training is an introduction to food safety management systems. The aim of the qualification is to introduce the concept of HACCP and to develop an understanding of and the ability to apply HACCP principles practically in food and food related businesses in order to ensure effective food safety. This training course follows on from the Fundamentals of Food Hygiene course and can be combined to give a 2 day course.

- **Level 3 Supervising Food Safety in Catering / Level 3 Food Safety Supervision for Food Manufacturing (3 Day course including a review session & written exam on day 3)** – The aim of this training course is to provide a broader knowledge of food safety and food hygiene. Holders of this qualification will have the appropriate knowledge and understanding to be able to take responsibility for Haccp including food safety monitoring procedures, to identify hazards to food safety, take appropriate action in the light of these hazards and contribute to improvements in food safety practice. The training course also includes food safety legislation and supervisor responsibilities. Participants are strongly advised to complete the Fundamentals of Food Hygiene or equivalent prior to taking this course.

Food Safety course information can be found on [Information Downloads](#). All courses are conducted in English – a verbal and written understanding of English is essential. Presentations are very pictorial to assist delegates whose first language may not be English.

Courses incorporate a variety of teaching methods including formal presentations, tutor led discussions, DVD's, individual & group exercises, quizzes and card games. Delegates are provided with handouts and a course-book. To ensure an effective learning environment, course numbers are limited to 12 per course. All courses are delivered on the customers premises.



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We now have approval from the RSPH to run the following courses:

Level 2 Award in Food Safety in Catering
Level 2 Award in Food Safety for Manufacturing
Level 2 Award in Food Safety for Retail
Level 3 Award in Food Safety Supervision for Retail
Level 4 Award in Managing Food Safety in Catering
Level 4 Award in Food Safety Management for Manufacturing
Level 3 Award in HACCP for Food Manufacturing
Level 4 Award in HACCP Management for Food Manufacturing

These courses will be in house training for a specific company or we can deliver these courses on behalf of other training organisations.

Non RSPH Courses

• **Practical Food Safety Audit Training (Half – one day course including a practical session)** – This is one of our bespoke training course combines a basic theory of audit principles with a practical session where delegates work in groups to audit a manufacturing / catering operation used by their own organisation. The audit findings are discussed as a group and provides an opportunity for delegates to convert food safety theory into practice.

This course can be added to the Supervising Food Safety in Manufacturing / Catering to give a 4 day training course or the Fundamentals of Food Hygiene and Fundamentals of Haccp to give a 3 day food safety training course.

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BRC STANDARD

BRC Global Standard for Food Safety – What is it?

The British Retail Consortium (BRC) Technical Standard for Companies Supplying Retailer Branded Food Products was developed in 1998 to provide a common standard for companies

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supplying retailer branded food products. The BRC Technical Standard was developed by UK supermarket retailers to assist them in their fulfilment of legal obligations and protection of the consumer. In March 2003 the standard was renamed the BRC Global Standard – Food although it is still commonly referred to as 'BRC Accreditation'.

What does the standard require?

- The adoption and implementation of HACCP
- A documented and effective quality management system
- Control of factory environment standards, product, process and personnel.

The standard contains a number of 'fundamental, requirements which must be well established, continuously maintained and monitored by the company. The requirements deemed as being fundamental are Haccp, the quality management system, internal audits, corrective actions, traceability, layout / product flow / segregation, housekeeping & hygiene, handling requirements for specific materials, control of operations and training. Where a critical or major non conformance is raised against one of these fundamental requirements, this now leads to a full evaluation against the standard (i.e. another audit)

The BRC Global Standard Food Version 4 was published in January 2005 and came into force on 1 July 2005 – this contained a number of significant changes to reflect changes in legislation. Interpretation of requirements are more concise and the protocol more extended and detailed. Some of the changes were:

- No foundation and higher levels, now only one status level.
- No recommendations on good practice
- The inclusion of a grading system based on the status and number of non-conformities
- The introduction of 'fundamental' requirements which must be well established, monitored and maintained. These requirements include Haccp, internal audits, traceability, corrective action, layout, product flow & segregation, housekeeping & hygiene and training.
- Changes to the wording in around 70 sections of the standard

The next version, the BRC Global Standard for Food Safety (issue 5), was published in January 2008 and contains more changes which include:

- Greater emphasis on senior management commitment to achieving an effective quality management system.
- Greater clarity and definition of the HACCP section as the cornerstone of a food safety management system.
- Expanded section on issues of major industry importance, such as Allergens and Site Security.
- A more rigorous grading system linked to more frequent audits for poorly performing sites.
- Revision of product categories that focus on technology of food production to clarify competence requirements of auditors.

The standard is recognised by the majority of UK supermarket retailers, and is being increasingly used by food service companies to approve suppliers. The BRC standard was originally designed for manufacturers supplying own label products. It has also been used as a basis of supplier approval even when a company is supplying branded products only and in many instances it can be a pre-condition to supply certain companies. Food manufacturers are also using this standard as a basis of supplier approval.

There are BRC certificated companies in many countries in the EU and as far away from the UK as Canada, Brazil and Thailand.

One of its initial advantages was that it could reduce the number of food safety audits by each retailer and allow technologists to concentrate on other areas, such as product development, or specific quality issues. In practice, supermarkets may also insist on their own audits, particularly for high risk suppliers, or they may apply other codes of best practice in addition to the BRC standard. There is also a separate technical standard for companies manufacturing and supplying food packaging materials for retailer branded products.

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There was another standard known as EFSIS, which did contain additional requirements but the latest version is now the same as the BRC standard – EFSIS now just refers to the certification company.

There is also a BRC Technical Standard for Companies Manufacturing and Supplying Food Packaging Materials for Retailer Branded Food Products which was developed to provide a common standard for companies supplying packaging for food products.

The German equivalent of the BRC have developed their own standard called the International Food Standard (IFS Standard). This has also been adopted by the French retailers and is expected to be adopted by other countries. Unfortunately there is limited mutual recognition of the 2 standards but this is starting to change. UK manufacturers who wish to supply German retailers in the UK may also need to be certificated against the IFS standard and vice versa.

If you have a problem but not sure what to do next..... [Call](#) or [e-mail](#) now

BRC Storage & Distribution Standard – What is it?

The British Retail Consortium (BRC) Technical Standard for Companies Supplying Retailer Branded Food Products was developed in 1998 to provide a common standard for companies supplying retailer branded food products.

Whilst, The BRC Technical Standard was developed by UK supermarket retailers to assist them in their fulfilment of legal obligations and protection of the consumer, its use has become more widespread with it becoming the accepted standard for foodservice suppliers and even the basis for supplier approval to food manufacturers. It is now known as the BRC Global Standard for Food Safety and is up to issue 5.

However, the BRC Global Food Safety Standard can only be applied where there is a production / manufacturing process involved, leaving many companies outside the scope of the original BRC standard. These include the following:

- Agents / importers
- Food wholesalers
- Distribution companies
- Storage companies
- Buying groups
- Any company whose activities involve a mix of the above

This is a varied group and can include companies with the following profiles:

- A company who develops products under their own label but subcontracts manufacturing, storage and distribution to subcontractors for sale into the foodservice sector
- An vegetable or meat importer who subcontracts packing, storage and distribution for sale into the food manufacturing sector
- A national storage and distribution company whose customers include food manufacturers and food retailers.
- A company who purchases, stores and distributes products into the foodservice or retail

sectors.

This is a diverse group some of whom have premises and product which can be inspected and others who simply work from an office where no product is stored or handled. In response to this, a number of companies have developed standards which are applicable to these sectors. They appear to be based on older versions of the BRC Standard with criteria which are not relevant removed and other more relevant criteria added.

What do the standards require?

- The adoption and implementation of HACCP
- A documented and effective quality management system
- Control of factory environment standards, product, process and personnel where these are relevant

BRC Global Standard – Storage & Distribution

In September 2006, a new BRC standard for this sector was introduced called the BRC Global Standard – Storage & Distribution. The standard contains separate modules for the different sectors within the supply chain, namely storage, distribution, wholesaling and contracted specialist services offered by storage companies such as:

- Product Inspection / Sorting
- Contract Packing (Repacking, Assembly Packing)
- Quantity Control Inspection
- Contract Chilling / Freezing / Defrost Operations

The scope of the BRC standard appears to be wider than the earlier standards as it covers packing and similar operations which the others do not. The standard was revised again in 2007 and issued as The Global Standard for Packaging and Packaging Materials Issue 3

Do you have any of the following problems?

- Developing a quality system for Food Wholesaling, Storage & Distribution?
- Maintaining your quality system?
- Need help preparing for your next audit?
- Need help on the day of your audit?
- Had problems with your last audit?

If you have a problem but not sure what to do next..... [Call or e-mail](#) **now**

BRC Global Standards – Who Inspects against them ?

A number of companies are assessed by the United Kingdom Accreditation Service (UKAS) to inspect and issue certificates against the BRC standard food and packaging standards. Whilst each company is accredited by UKAS to the same standard, the choice of inspection / certification body needs careful consideration as for example, some retailers will only recognise a limited number of these inspection companies. It is therefore possible to be approved against the BRC Standard only to find that the company who carried out the

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inspection is not on the approved list of the company you are planning to supply. It should therefore not be viewed in the same way as say ISO 9000 where the standard is recognised regardless of the approved inspection body used.

The BRC Standards for were revised in 2002 to a product certification schemes under EN 45011. In order to carry out evaluations against the revised BRC standards, the BRC required that all Inspection Bodies convert into Certification Bodies which are independently assessed by UKAS. Some of the standards were renamed e.g. the standard for food should now be referred as the 'BRC Global Standard – Food' although it is often still referred to as BRC Accreditation.

A fundamental difference between "inspection" and "certification" is a requirement for continuous improvement under the latter process. As a result, a site will only be eligible for certification against the revised standard when ALL non-conformance's – Critical, Major and Minor have been satisfactorily rectified (and verified by the Certification Body). Submission of an "action plan" by itself is not deemed satisfactory in order to attain a certificate.

A limited number of companies can audit against both the BRC and IFS standards. We may see the services of the larger certification companies expanded to include ISO 22000 as well.

A list of approved certification bodies is maintained on the BRC website.

If you have a problem but not sure what to do next..... [Call or e-mail](#) now

BRC Global Standards – Where can I buy them?

BRC Global Standards can be purchased on line through The Stationary Office website. This can be accessed from the [BRC Website](#)

The latest version of the following standards were issued in January 2008:

Global Standard for Food Safety Issue 5

Global Standard for Packaging and Packaging Materials Issue 3

Version 5 of BRC Global Food Standard – What are the main changes?

The new version 5 of the BRC Global Food Standard, the BRC Global Standard for Food Safety (issue / version 5), was published on 4th January 2008. Incorporating a thorough review of all clauses to provide greater guidance for food businesses and clarity to auditors, the Standard has been extensively revised from issue 4.

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All audits will be conducted to Issue 4 until 30 June 08 and all audits from 1 July 08 will be to Issue 5 to allow companies to implement the changes. All of the changes within the revised edition have been based on wide and extensive consultation with international stakeholders.

Changes include:

Optional Unannounced Audits These are now available for companies gaining grade A or B audit score at announced audits. A successful unannounced audit results in the awarding of an * against the resulting A, B or C grade.

Grading Scheme A more rigorous grading scheme for grades B, C and D has been introduced with a revisit by the certification body required within 28 days to verify corrective actions for Grade C as well as audit frequency reduced to 6 months.

Product Categories These have been reviewed and updated and are now cross referenced with fields of audit pertinent to auditor requirements. This listing is more clearly based on product technologies.

Report Format The report format has been updated to provide enhanced presentation of information to the user and report owner. An example completed report format should be available on the BRC website to help establish a benchmark for certification bodies and an expectation of the quality of reporting for companies.

Auditor Qualifications Details on the requirements for auditors is now included within the Standard to ensure transparency and allow companies to verify auditor qualifications.

Requirements Clauses The requirements have been reviewed and expanded (**now consisting of 326 clauses from 270 in Issue 4**). These provide more detailed guidance and clarity to facilitate interpretation for certification bodies and companies. Particular reference is made to the following:

- **Management Commitment and Continual Improvement (clause 1)** Emphasis has been placed on Management Commitment and Continual Improvement as it is clearly identified as the starting point of an effective food safety plan. A high priority is placed on clear evidence of senior management commitment. Additional requirements specific to the audit process include maintenance of certification, attendance by Senior Management at audit meetings and ensuring effective corrective action for non-conformities is undertaken.
- **The Food Safety Plan – HACCP (clause 2)** HACCP has been extensively and comprehensively reviewed and contains guidance to companies to ensure a thorough HACCP study is undertaken following Codex Alimentarius principles and that documentary evidence is retained in support of the HACCP study.
- **Handling Requirements for Specific Materials – Materials containing Allergens and Identity Preserved Materials (clause 5.2)** A comprehensive update on the Handling Requirements for Specific Materials has been undertaken in light of current industry and consumer concerns. Now comprising 2 subsections – Materials containing Allergens and Identity Preserved Materials, requirements include all allergen containing materials handled on site shall be listed. Risk assessments are required to be carried out to identify and control routes of contamination and used to develop procedures for segregation, use of dedicated equipment and staff policies for allergen containing materials and Identity Preserved Materials. Labelling claims need to be fully validated.
- **Management of Incidents, Product Withdrawal and Product Recall (clause 3.11)** Update of Management of Incidents, Product Withdrawal and Product Recall gives more in depth guidance on what to consider and include for contingency planning for business continuity in the event of disruption of services, disaster or sabotage.
- **Site Security (clause 4.2)** In response to current issues, Site Security is an additional section, requiring controlled access and training of staff; secure storage of materials; and registration and approval of premises.

• **Chemical and Physical Contamination Control (clause 4.8)** This section has been expanded, having been split into subsections for control of chemical, metal, glass, wood and 'other' contaminants. This section includes more in depth guidance notes of what to include for an effective management system

If you need technical support to identify and make the changes to meet issue / version 5 of the standard, [Call or e-mail](#) now

For more information about the BRC standards, follow the link to the [BRC Website](#).

HACCP & FOOD SAFETY

Food Safety Haccp Training – What courses are available?

Our food safety training is certificated by the Royal Society for Public Health, an organisation formed by a merger between the Royal Society for Health and the The Royal Institute of Public Health & Hygiene.

We specialise in providing training on the clients premises or nominated training facility. Training can be completed in most countries around the world and courses can be adapted for your company.

Over 100,000 students take RSPH qualifications each year in subjects including food hygiene, pest control, health & safety, nutrition, meat inspection, health and emergency planning.

We provide qualifications which are directly relevant to the workplace and we help people to progress through their chosen career by offering qualifications at different levels. The Royal Society for Public Health (RSPH) is also an awarding body recognised by the Qualifications and Curriculum Authority (QCA).

Level 1 courses are aimed at those new to the workplace who require a simple overview of a subject, before starting work or as part of an induction programme. The guided learning learning hours are 3.

Level 2 courses are aimed at those in the workplace who participate in activities related to the subject area (formerly foundation level). The guided learning learning hours are 9, usually over 1 day.

Level 3 courses are aimed at those in the workplace who participate in activities related to the subject area and who also have a related supervisory role (formerly intermediate level). The guided learning hours are 20 – 25, usually over 3 days. Courses of a shorter period are advertised e.g. A one day Haccp course which has one day of formal lectures and 16 hours of private study and project work or a 2 day Haccp course which has 8 hours of private study prior to the course.

Level 4 courses are aimed at those in the workplace who participate in activities related to the subject area and who also have a related management role or wish to deliver training (formerly advanced level). The guided learning learning hours are 40, usually over 5 days.

The '**Fundamentals**' courses are equivalent in content to the 'Level 2' courses but do not

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require the pre-registration of candidates.

- Fundamentals of Food Hygiene (equivalent to level 2)
- Level 2 (Basic) Award in Food Safety in Catering
- Level 2 (Basic) Award in Food Safety for Manufacturing
- Level 2 (Basic) Award in Food Safety for Retail

- Level 3 (intermediate) Supervising Food Safety in Manufacturing
- Level 3 (intermediate) Supervising Food Safety in Catering
- Level 3 (intermediate) Award in Food Safety Supervision for Retail

Food Safety course information can be found on [Training Courses](#). All courses are conducted in English – a verbal and written understanding of English is essential. Presentations are very pictorial to assist delegates whose first language may not be English.

Courses incorporate a variety of teaching methods including formal presentations, tutor led discussions, DVD's, individual & group exercises, quizzes and card games. Delegates are provided with handouts and a course-book. To ensure an effective learning environment, course numbers are limited to 12 per course. All courses are delivered on the customers premises.

Non RSPH Courses

- **Practical Food Safety Audit Training (Half – one day course including a practical session)** – This is one of our bespoke training course combines a basic theory of audit principles with a practical session where delegates work in groups to audit a manufacturing / catering operation used by their own organisation. The audit findings are discussed as a group and provides an opportunity for delegates to convert food safety theory into practice.

This course can be added to the Supervising Food Safety in Manufacturing / Catering to give a 4 day training course or the Fundamentals of Food Hygiene and Fundamentals of Haccp to give a 3 day food safety training course.

If you have a problem but not sure what to do next..... [Call](#) or [e-mail](#) now
