



BRCGS Global Standard Food Safety

Guide to certification



**Engage with your
chosen certification
body as early in the
process as you can.**

**For more than
25 years, BRCGS
has been at the
forefront of
standards**

**With over 2,500
auditors worldwide,
BRCGS certification is
accessible no matter
where you are located.**

LEADING THE WAY IN GLOBAL FOOD SAFETY

For more than 25 years, BRCGS has been at the forefront of standards, and at the heart of our work is a mission to deliver the most rigorous third-party certification schemes for the best results possible. BRCGS certification provides vital assurance and confidence in the supply chain, and ensures high levels of safety and quality to guarantee consumer protection. As the most established global market leader across both food and non-food categories, BRCGS is the most recognised certification of its type and is accepted globally by brands, retailers and specifiers.

With over 35,000 certificated sites in more than 130 countries, BRCGS certification delivers trusted results and assurance of product integrity, which is why it is often the preferred choice when it comes to GFSI benchmarked certification.

THE BRCGS GLOBAL STANDARD FOOD SAFETY IS APPLICABLE TO FOOD MANUFACTURING ORGANISATIONS:

It specifies the safety, quality and operational criteria required to be in place within a food manufacturing organisation to fulfil obligations regarding legal compliance and protection of the consumer.



**LEARN WITH THE
EXPERTS AT THE BRCGS ACADEMY**
Over 65 interactive courses available all
delivered by experts worldwide in
a range of languages.



WHY CHOOSE THE BRCGS GLOBAL STANDARD FOOD SAFETY?



- The most widely accepted and specified by many retailers, manufacturers, ingredients companies, food service organisations and raw material processors worldwide.
- The most established and trusted global certification to protect your company's reputation, brand and image.
- Compliance with a standard that has been established for 25 years, is GFSI benchmarked, accredited and internationally recognised through IAF.
- It addresses consumer assurance demands and demonstrates the adoption of industry best practice by encouraging the development of a food safety culture.
- Reduced costs of failure and fewer quality/safety related customer complaints.
- Greater visibility of your business through your listing on the BRCGS Directory; the tool that brands and retailers use for supplier selection.
- With the widest range of additional modules BRCGS provides a certification solution that truly meets your business needs and reduces audit burden.

**The standard can be
accessed free of charge
via the BRCGS Store.**

MORE THAN CERTIFICATION – THE PROVEN ECONOMIC BENEFITS

Independent Research carried out by the University of Birkbeck found that sites certificated to a BRCGS Standard see benefits that go beyond compliance.

Commercial benefits

50%

benefit from
domestic growth

60%

benefit from
export growth

28%

benefit from
greater
profitability

47%

benefit from
fewer customer
audits

7.5%

average sales
growth

6%

average increase
in profitability

Operational efficiencies and improvements in productivity

70%

have achieved
efficiencies and
greater productivity

30%

have benefited
from product
innovation

63%

reported
production
improvements

40%

reduction in
food recalls

STEPS TO CERTIFICATION

1

GETTING STARTED

Read the Standard, Interpretation Guideline and relevant Additional Modules publications thoroughly to familiarise yourself with the requirements. Contact your chosen BRCGS-approved certification body to discuss your application.



2

LEARN

Attend training with the BRCGS Academy to gain a practical understanding of implementing the requirements.



3

REVIEW

Perform a self-assessment gap analysis with the Standard (gap-analysis tool available on the BRCGS website). Assemble and train a team for implementation. Obtain consultancy if needed.



4

PREPARE

Use the outputs of the self-assessment to develop an action plan to implement the Standard requirements in your operation. Carry out risk assessments where needed and establish necessary control points. Prepare your procedures and undertake internal audits.



5

PLAN AUDIT

Contact your chosen certification body to arrange an audit. Make sure you plan ahead so that staff are available and preparations are made.



6

ON-SITE AUDIT

The audit will assess the practical implementation of the Standard requirements. Observation of procedures and processes, review of documentation, and staff interviews will all take place.



7

NON-CONFORMITIES AND CORRECTIVE ACTION

If non-conformities are identified, you will need to carry out any corrective action, root cause analysis and plan preventive action. These will be closed out within 28 days following the audit.



8

CERTIFICATION

Your certification body will review the non-conformities and finalise the audit report to determine whether certification be awarded. If certification is achieved, the certification body will issue your certificate within 42 calendar days from the first day of your audit.





TRAINING FOR SITES PREPARING FOR FOOD SAFETY CERTIFICATION

Kick-start your preparation by attending a BRCGS training course, which will provide you with the essential knowledge and insights required for a successful certification audit.

FOOD SAFETY SITES TRAINING COURSE (2 days)

By the end of this course you will:

- Understand what is required to comply with and practically implement the Standard requirements
- Be able to describe the scope of companies and products covered by the Standard
- Know how to prepare for an audit and what to expect during the audit
- Know to use the BRCGS resources and tools available to support compliance

Find out more and book your place at
www.brcgs.com/training/overview

THE ADDED VALUE OF BRCGS CERTIFICATION

Once certificated, you will have exclusive access to the BRCGS Service Package. This features a range of tools to help sites continuously improve and maintain compliance, providing added value outside of the audit process.

- Access to Participate, an online library of all BRCGS Standards, best practice guidance and supporting materials.
- Unlimited enrolments for BRCGS Professional, a globally recognised learning and development programme to build skills and knowledge within your business.
- Ethical appraisal tools to help you to respond to increasing market requirements around ethical operations and sustainability.
- A taster of our culture measurement and analysis tool, FSCE Basic, to drive culture improvements in your business.
- Valuable insights into your audit performance through BRCGS Horizon.



All certificated sites feature in the BRCGS Directory, the 'shop window' for brands and retailers looking for trusted suppliers.

BRCGS certification audits are delivered by a global network of approved certification bodies

TIP FOR BEST SUCCESS
**Use the Interpretation Guideline alongside
the Standard when implementing the
requirements. It will help you to understand
each requirement and ways to comply.**





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To learn more about BRCGS and certification,
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To access or purchase a BRCGS Global Standard or to book training,
please visit **[brcgs.com/store](https://www.brcgs.com/store)**.

To find a BRCGS-approved certification body,
please visit **[directory.brcgs.com](https://www.brcgs.com/directory)**.



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