UPDATE FROM BRCGS



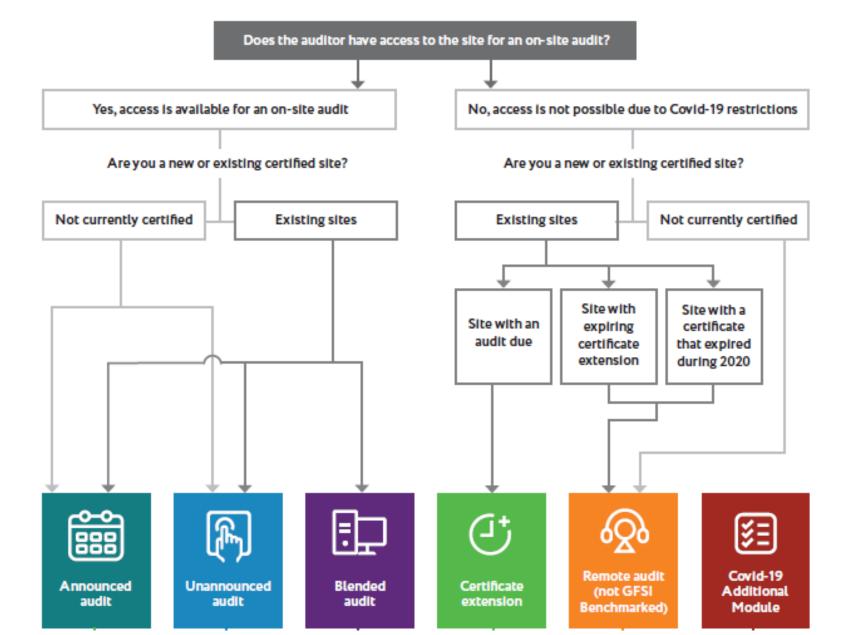
RICHA BEDI-NAVIK, SENIOR GLOBAL STANDARDS MANAGER

Main changes between Issue 3 and 4

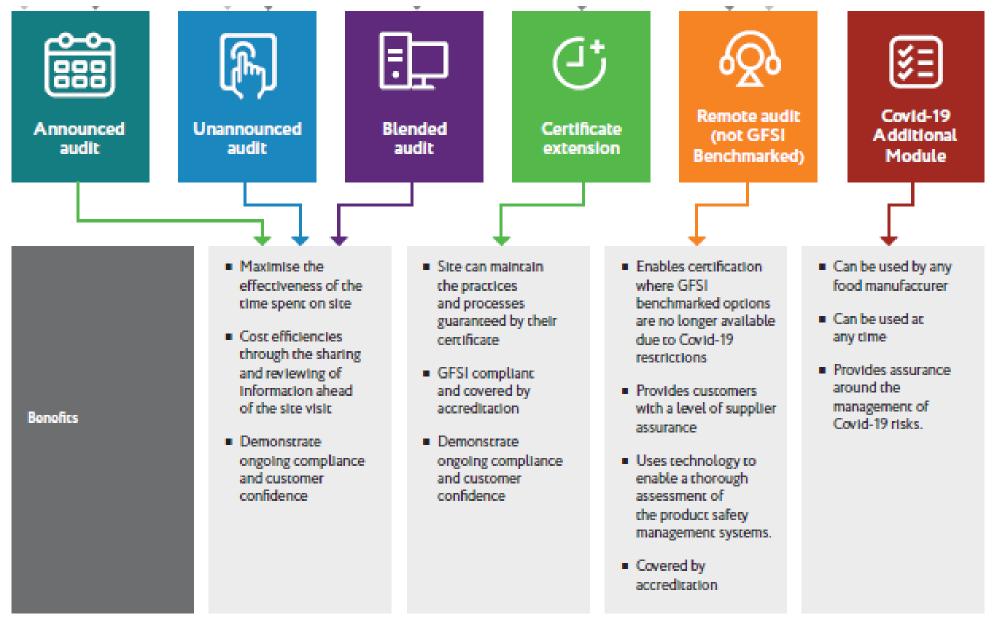
New	Red	uire	men	ts

New Clause on Product Safety Culture	The culture within a company strongly impacts the ability to maintain and improve food safety and quality processes within a company. EU Legislative change
Amended Internal Auditing Requirements	Requirement for sites to make full use of the value of internal audits to make sure that the safety management systems are being assessed in depth at regular intervals – at least 2 audit dates per year
New Section on Allergen Management	To establish and implement an Allergen management plan
New Section on Open Product Handling	To establish best practice for the permitted exception on handling of loose products.
Amended Product Fraud Vulnerability clauses	In line with GFSI 2020 benchmark requirements, to enhance measures to prevent food fraud
New Clause on Automation (including Robotics)	To ensure risk assessment is carried out on new operational practices
New Clause - Emergency Supplier approval	To enhance process for ongoing supplier performance review
Root Cause Analysis	Referenced throughout the standard to ensure continuous improvement
Additional product handling and environmental controls for temperature sensitive products	To improve product integrity and safety
Amended Pest Management section	To improve product integrity and safety

BRCGS Audit Options



BRCGS Audit Options



Closing remarks

