

# BRC Version 8 – what's new?

The British Retail Consortium (BRC) published Version 8 of the Global Standard for Food Safety Issues in August 2018 – this version comes into force in February 2019.

+ Food safety standards such as the BRC and IFS are checked regularly for up-to-dateness and applicability, and are adapted when necessary. Standards owners must also constantly guarantee that the respective standard conforms to the current benchmarking requirements of the Global Food Safety Initiative (GFSI) to ensure that it continues to be recognized by the latter, since as a rule updating the GFSI Benchmarking Requirements (current Version 7.2) creates a need for adjustment in the food safety standards.

Here is an overview of the significant innovations in Version 8 of the BRC and Global Standard for Food Safety, Version 8 of August 2018.

**Incidents and emergency situations** – the existing requirements applying to incidents, e.g. recalls or withdrawals, were supplemented or amended:

- + Failure of or attacks on **Cybersecurity** were added to the existing list of possible incidents (3.11.1).
- + **Key persons** for recall management need only be appointed, but no longer be named (3.11.2).
- + A plan must be created to record the **Time schedules for key recall management activities** (3.11.2).
- + Carrying out a **Root Cause Analysis** and implementing improvements to prevent recurrence – i.e. Corrective Action Management in the event of incidents such as a recall or withdrawal – were supplemented at this point (3.11.2).
- + Informing the certification authority in the event of a product recall was supplemented. A **Duty to Inform** now exists “in the event of significant incidents in the food safety area” and when there is “a statutory deviation (e.g. in the event of a legal enforcement order)” (3.11.4).

**Outsourced processes** – a **Definition** of outsourced processing was included in the Glossary of the Standard. This definition is worded as follows: “*Outsourced processing is an intermediate step in manufacturing a product, and is carried out by a different company or at another location.*” This helps affected companies to draw a boundary as to when such a process is involved.

The requirements applying to outsourced processes were made more precise and were supplemented at a few points, thus now ensuring greater clarity. The requirement for **Authorizing and Monitoring** subcontractors, or outsourced processors as they are now called, remains unchanged.

- + A supplement requires that the effective handling of product safety and quality risks must be guaranteed, and an effective **Traceability System** for outsourced processors must be present (3.5.4.2).



- + Moreover, the authorization and monitoring systems must be risk-based and must fulfill one of the following points:
  - As in the past, a **valid BRC Global Standard Certification**, or certification in accordance with another GFSI-recognized standard, is required. A new and express requirement, however, is that this must “include purchased raw materials” (3.5.4.2). Or
  - as in the past, an **Audit** at the premises of the supplier must be carried out by an experienced, demonstrably competent auditor. A new inclusion covers the audit being carried out by a second or third party. In this case, concrete supplements have been included regarding auditor competence, scope of the audit (product safety, traceability, HACCP, Good Manufacturing Practice), the requirement to submit a full audit report and the checking of the latter (3.5.4.2).
- + The documented **Continuous Assessment** process must take place based on risks and predefined performance criteria. The process must be implemented fully, and as usual it must be documented by written records (3.5.4.2).
- + An unchanged requirement is that outsourced processing steps must be carried out in Conformity with Existing

Contracts. A supplement here stipulates that this comprises all requirements for processing and/or packing, together with product specifications (3.5.4.3).

**Product monitoring** – Various new requirements were included in Chapter 5:

- + **Product labelling** – No. 5.2.5 introduced a new requirement regarding possible preparation specifications. This says “*If cooking instructions are stated, these must be fully audited to guarantee that obeying the instructions always leads to a product that is safe and fit for consumption.*”
- + **Product packaging** – Inclusion of an additional requirement in No. 5.5.3, stating that the company must have in place a process to handle obsolete packaging materials (including labels). This must comprise the following:
  - “*Mechanisms to avoid the inadvertent use of obsolete packaging materials*
  - *Monitoring and disposal of obsolete packaging materials*
  - *Appropriate methods to dispose of obsolete printed materials (e.g. giving materials markings to render them unusable).*”
- + **Laboratory testing** – Requirement supplemented by adding Point No. 5.6.2.5, i.e.
  - “*The meaning of laboratory tests must be understood, and action must be taken accordingly.*
  - *Appropriate measures must be adopted promptly to counteract unsatisfactory results or trends.*
  - *If there are statutorily prescribed limit values, these must be understood, and appropriate action taken promptly to counteract transgression of these limit values.*”

**Animal feedstuffs** – A new inclusion was Chapter 5.8, containing three new requirements to ensure that animal feed products are safe and suitable for their respective intended use.

**Risk zones in the production operation** – The requirements regarding High-Risk, High-Care and High Care at Ambient Temperature zones were combined together into a separate chapter (Chapter 8).

**Traded products** – Inclusion of a new Chapter 9 with requirements for traded goods

The new Standard is available for free download in the **BRC Bookshop** (<https://www.brcbookshop.com/>) and its application is compulsory from February 2019 onwards. +++

### Author

The author of this article is the Food Technologist **Barbara Siebke** in Hamburg. She works as a Quality Management consultant and auditor in the food industry. If you have any interest or questions, please contact Mrs. Siebke as follows:

Tel.: +49 (0) 40 – 636 790 51  
kontakt@ql-siebke.de  
www.ql-siebke.de

## Trade fair calendar 2019



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### February 23-26, 2019

Madrid/Spain

#### INTERSICOP 2019

[www.intersicop.ifema.es](http://www.intersicop.ifema.es)

### March 12-15, 2019

Moscow/Russia

#### Modern Bakery Moscow

[www.modernbakery-moscow.com](http://www.modernbakery-moscow.com)

### April 10-12, 2019

Kiev/Ukraine

#### Food Expo Kiev

[www.tradefairdates.com/](http://www.tradefairdates.com/)

[Food-Expo-M2144/Kiev.html](http://Food-Expo-M2144/Kiev.html)

### May 6-9, 2019

Shanghai/China

#### Bakery China 2019

[www.bakerychina.com](http://www.bakerychina.com)

### May 9-11, 2019

Addis Ababa/Ethiopia

#### agrofood Ethiopia 2019

[www.agrofood-ethiopia.com/agro-food-ethiopia.html](http://www.agrofood-ethiopia.com/agro-food-ethiopia.html)

### May 15-17, 2019

Baku/Azerbaijan

#### WorldFood Azerbaijan/Ipac Caspian 2019

[http://ifw-expo.de/exhib/worldfood-azerbaijan-ipack-caspian\\_2019\\_en](http://ifw-expo.de/exhib/worldfood-azerbaijan-ipack-caspian_2019_en)

### May 21-22, 2019

Amsterdam/The Netherlands

#### The World of Private Label

[www.plmainternational.com/trade-show/exhibiting/general-information](http://www.plmainternational.com/trade-show/exhibiting/general-information)

### June 18-21, 2019

Tehran/Iran

#### iran bakery + confectionery

[www.iran-bakery.com](http://www.iran-bakery.com)

### September, 4-7, 2019

Riga/Latvia

#### Riga Food 2019

[www.bt1.lv/rigafood/eng/index.php](http://www.bt1.lv/rigafood/eng/index.php)