

BRC Global Standard for Food Safety Documentation Requirements Gap Analysis

The Food Safety System should be based on the <i>Codex Alimentarius HACCP</i> principles and reference shall be made to the relevant legislation.	
SECTION 2.1 HACCP FOOD SAFETY TEAM	
The HACCP system shall be developed, reviewed and managed by a multidisciplinary team. The team should have knowledge of HACCP, the Products, the Process and likely Hazards	
The HACCP team leader or nominated team representative shall be able to demonstrate competence in the understanding of HACCP principles and their application.	
Records should be maintained to show that key personnel identified as HACCP team members have adequate HACCP training and appropriate experience. External assistance may be used as an aid.	
Senior Management needs to demonstrate commitment to supporting the HACCP team.	
SECTION 2.2 DESCRIBE THE PRODUCT	
The HACCP team should define the product and processes	
The HACCP study should be conducted using all relevant information including legislation, known hazards, scientific information and customer requirements. Sources of information should be documented and maintained	
A full product description should be maintained	
SECTION 2.3 IDENTIFY INTENDED USE	
Identify Intended Use of the Products	
SECTION 2.4 CONSTRUCT A PROCESS FLOW DIAGRAM	
The HACCP team should draw a flow diagram from Raw Materials to distribution	
SECTION 2.5 VERIFY THE FLOW DIAGRAM	
The HACCP team should verify the flow diagram by 'walking through' the process	
SECTION 2.6 LIST ALL POTENTIAL HAZARDS CONDUCT A HAZARD ANALYSIS CONSIDER ANY CONTROL MEASURES	
The HACCP team should confirm the scope of the HACCP and conduct a hazard analysis identify hazards present in raw materials, likely to be introduced or survive the process (including allergen risks) that may not be controlled by existing prerequisite procedures	