

## FSQMS BRC Global Standard for Food Issue 5 Compliance Summary

BRC GAP ANALYSIS		
BRC GLOBAL STANDARD FOR FOOD SAFETY ISSUE 5 2008 RELEVANT DOCUMENTATION REQUIREMENTS	RELEVANT PROCEDURES IN FS MANUAL	CHECK
<b>SECTION 1 MANAGEMENT COMMITMENT AND CONTINUAL IMPROVEMENT</b>		
Senior Management need to demonstrate clear commitment to meeting the requirements of the standard by providing adequate resource, communicating with all staff, reviewing the quality management systems and taking actions to improve. All of which will need to be documented	<b>QM 1 Food Safety Quality Management System QM 1.1 Management Commitment QM 1.3 FSQMS Continuous Improvement</b>	
Senior Management shall commit to providing both human and financial resource	<b>QM 1.1 Management Commitment</b>	
The company should clearly define communication and reporting channels to senior management for each department and report to the senior management team on a regular basis	<b>QM 3.3 Responsibility Authority and Communication</b>	
Senior Management should establish, document, monitor and review the Food Safety and Quality Objectives	<b>QM 3.1 Food Safety and Quality Policy and Objectives</b>	
Senior Management should ensure safety and legal issues are identified and addressed strategically	<b>QM 1.1 Management Commitment QM 3.3 Responsibility Authority and Communication</b>	
Reviews of the food safety and HACCP plans should be undertaken at a minimum annually to ensure they are effective and adequate	<b>QM 2 Hazard Analysis and Critical Control Points</b>	
Senior Management Reviews should include: <ul style="list-style-type: none"> <li>- Evaluation of Internal and External audits</li> <li>- Previous review minutes and actions</li> <li>- Customer Satisfaction Performance Indicators</li> <li>- Incidents, Corrective Actions, Non-Conforming Products</li> <li>- Process Performance and Deviations</li> <li>- HACCP</li> <li>- New developments including legislation and scientific information</li> <li>- Resource adequacy and potential requirements</li> </ul>	<b>QM 1.2 Management Review</b>	
Management Reviews need to be documented in detail	<b>QM 1.2 Management Review</b>	
Review minutes and actions should be communicated and actions completed as per the agreed timescale and recorded	<b>QM 1.2 Management Review</b>	

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Owned by: Technical Manager  
Authorised By: Site Director

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undergo medical screening before permission is granted to enter the raw material, preparation, processing, packing and storage.		
<b>SECTION 7.5 PROTECTIVE CLOTHING – EMPLOYEES OR VISITORS TO PRODUCTION AREAS</b>		
Suitable company issued protective clothing shall be worn by employees, visitors and contractors working in or entering production areas.	<b>QM 2 Hazard Analysis and Critical Control Points</b> <b>QM 3.6 Purchasing, Orders and Verification of Purchased Materials</b> <b>QM 4 Prerequisite Programmes for Site Standards</b> <b>QM 4.7 Personnel Facilities</b> <b>QM 7.2 Control of Visitors and Contractors</b> <b>QM 7.3.1 Personal Hygiene Policy</b> <b>QM 7.3.2 Hygiene Code of Practice</b> <b>QM 7.5 Protective Clothing</b>	
Based on risk assessment the company shall document and communicate to all employees, contractors and visitors the rules regarding wearing and changing protective clothing in specified work areas. This includes policies with regards to wearing protective clothing away from production areas such as toilets, canteen and smoking.		
Protective clothing shall be available in sufficient numbers for all staff of a suitable design to prevent product contamination and as a minimum have no external pockets or sewn on buttons.		
Clean and dry clothing shall be controlled and segregated to prevent cross contamination.		
For high-risk/high-care operations all protective clothing shall be removed before visiting the toilet and controls shall be in place to ensure product safety is not compromised before returning to food handling areas. Protective clothing shall be removed in a designated changing area.		
Laundrying of protective clothing should take place in-house by defined and verified criteria to validate the effectiveness of the laundry process or by an approved contracted and audited laundry. The effectiveness of cleaning shall be monitored and documented. Laundrying of work wear by employees is only permitted when risk assessments show there is no risk to food safety.		
Where there is a risk of contamination protective clothing shall not be worn when smoking or eating.		
All scalp hair shall be fully contained to prevent contamination.		
Beard and moustache snood should be worn based on risk assessment.		
Suitable foot wear shall be worn in production areas.		
If gloves are used they should be disposable, changed regularly, of suitable coloured material, food grade, stay intact and not shed fibres.		