



Global Food Safety Standards

OVERVIEW

Regardless of which end of the food supply chain a business operates, due diligence is one of the most essential elements of business continuity. Achieving BRC Certification against the relevant BRC standard not only allows companies demonstrate due diligence, it also opens business opportunities with the most powerful sector in the supply chain, the retailer. The first step to achieving certification is to learn and understand your relevant standard.

AIMS & OBJECTIVES

- Demonstrate understanding of the current legislation and procedures that govern the dispensing, handling and storage of Animal Remedies
- Demonstrate understanding of the skills required in the dispensing, handling and storage of animal remedies
- Select appropriate animal remedy solutions having due regard to health and safety and the changing patterns in disease profiles, farming practices and new products whilst adhering to current regulations
- Develop operational procedures for the supply, handling, storage, distribution and Dispensing of animal remedies in line with current legislation and labelling requirements
- Explain the essentials of on-farm bio-security and the role of disinfectants

WHO SHOULD ATTEND?

The programme is aimed at General management who wish to acquire a broad knowledge of the BRC requirements, Quality Assurance / Technical and Production Personnel who have specific responsibilities for BRC Certification as part of a risk management team, Engineering/Maintenance Personnel and HACCP Team Members

LEARNING APPROACH

This classroom based course is highly interactive and uses practical exercises and simulated case studies to reinforce understanding and learning.

DURATION

This is a one day programme.



MODULES

- Course Introduction / Delegate Introduction
- Define Objectives
- Overview of BRC Global Standards:
 - BRC Global Standard for Food Safety – Issue 6
 - BRC/IOP Global Standard for Packaging & Packaging Materials – Issue 4
 - BRC Global Standard for Storage and Distribution – Issue 2, and
 - BRC Global Standard for Consumer Products – Issue 3.
- Global Food Safety Standard – Issue 6: - Increased focus on GMP
- Unannounced Audit Options
- Changes to Seven Sections
 - 1) Senior Management Commitment
 - 2) Food Safety Plan / Hazard & Risk Management
 - 3) Food Safety & Quality Management System
 - 4) Site Standard
 - 5) Product Control
 - 6) Process Control
 - 7) Personnel
- Production Zone Decision Tree
- The Audit Protocol
- Certification Process
- Non conformances categorisation
- Audit Scoring & Approval Process
- Course Review / Evaluation