

BRCGS FOOD SAFETY AUDITING, ASSESSMENTS & INSPECTIONS

SAFETY & HYGIENE FOR THE WHOLE FOOD CHAIN

Intertek is the leading provider of food safety auditing, assessments and inspections. Our expert services include BRCGS Food Safety Issue 8, the internationally recognised Standard aimed at assisting food manufacturers in producing safe, quality products.



Our services

Intertek can work in partnership with you to ensure your company reaches the highest level of competency in food safety and hygiene through a comprehensive services solution that includes:

- BRCGS Food Safety Issue 8 audits
- Food site inspections, both trouble-shooting and historical cross-checks
- Food Hygiene Control Programme

With our help and support your organisation can become certified and publicly recognised for your concern and attention to food quality, legality, hygiene and safety.

BRCGS Food Safety Issue 8

BRCGS Issue 8 has been developed to specify the food safety, quality, integrity, and operational criteria required to be in place within a food manufacturing organisation to fulfil obligations with regards to legal compliance and protection of the consumer. The format and content of the Standard is designed to allow an assessment of a company's premises, operational systems, and procedures by a competent third party - the certification body - against the requirements of the Standard.

BRCGS is an internationally recognised standard for the manufacturing of food products, is Global Food Safety Initiative (GFSI) acknowledged, and:

- Promotes food safety and quality
- Safeguards your brand's reputation
- Food Safety and Quality Management System
- Instills customer confidence
- Reduces the need for multiple audits
- Pro-actively improves processes saving you valuable time and resources
- Encompasses all levels of the manufacturing food chain
- Worldwide recognised certification programme
- Monitors your identified key processes and ensures engagement at all levels of your organisation

Benefits of BRCGS Food Safety Issue 8

The objective of Issue 8 is to direct the focus of the audits towards the implementation of good manufacturing practices within the production areas. In addition, there is a particular focus on areas that traditionally result in withdrawals or recalls, such as label and packaging management. This emphasis helps to support organisations with:

- A framework for those producing, manufacturing and distributing to identify and control significant product hazards by employing a HACCP approach to managing food safety risk
- Understanding and limiting the exposure to product hazards and food safety risks
- Providing the fundamental measures for effective food defence to assure product safety and integrity

Intertek is accredited to certify your organisation according to the requirements of the BRCGS Global Standard for Food Safety, Consumer Products and the IoP Packaging Standard.

We work with you to address the Issue 8 requirements in each of the key areas:

- Senior Management Commitment
- HACCP
- Food Safety and Quality Manual
- Site Standards
- Product Control
- Process Control
- Personnel
- High-Risk, High-Care, and Ambient High-Care Production Risk Zones
- Requirements for Traded Products

At Intertek our experts can provide you with a wide range of both physical and analytical testing as well as certification services to meet your ever-changing needs. We can also offer bundled food audits to save you both time and money within your supply chain.

FOR MORE INFORMATION ABOUT AUDITS



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intertek.com/food/auditing/brc-british-retail-consortium



Food Site Inspections

In addition to BRCGS Food Safety audits, Intertek's team of experts are able to conduct bespoke inspections that provide an additional level of hygiene checks for food manufacturers and companies involved with food contact packaging. These inspections can be tailored to each customer's specific requirements, including:

Troubleshooting inspections

- Listeria incidences
- Yeasts
- Moulds
- Hygiene (Aerobic colony count)

For example, if a client has concerns about high incidences of certain organisms, our team will perform a factory audit. This audit will predominantly focus on hygiene factors but can also be tailored to look for biofilms.

Historical cross-checking

Our experts first look at the historical results from previous hygiene audits, environmental coverage, results and actions applied. This data is then cross-checked against the results from the latest factory audit in order to provide insight into how the organisation's on-site hygiene standards have progressed over time. This will highlight any new or growing threats that need to be addressed as a matter of urgency.

Food Hygiene Control Programme

Intertek's Food Hygiene Control Programme is an integrated approach to kitchen sanitation and hygiene audits, focusing on facilities, product, and people. This global consistency standard for both domestic and international brands provides consumers with a meaningful comparison, by an independent food safety official, to check food premises are compliant with food hygiene best practices.

Benefits of the Food Hygiene Control Programme

By becoming recognised with the Intertek Food Hygiene Control Programme, you will:

- Pro-actively improve processes which will save you valuable time and resources
- Reduce the risk for your business while protecting the consumer
- Ensure compliance with regulations and your sanitary control plans
- Ensure consistent standards across multiple sites
- Have a recognisable logo to demonstrate your compliance with the highest standards
- Safeguard your brand's reputation
- Demonstrate due diligence in food safety

In order to become recognised, Intertek will provide an in-depth risk assessment and audit of your premises for food delivery and storage, preventive activities, kitchen, food handler and safety standards. Intertek's Food Hygiene Control Mark helps not only to manage the risk of food related incidents but to promote customer care through best practices.

BRCGS Storage and Distribution

The Storage and Distribution Standard provides the certification link between the BRCGS manufacturing Standards and the end user, whether that is a retailer or a food service company. The Standard is designed to embody best practice and facilitate continuous improvement through a risk-based product safety management system. The overriding objective of the BRCGS Storage and Distribution Standard is to ensure product integrity during storage and distribution, and to uphold customer confidence through audit and certification.

About Intertek

Intertek is a leading Total Quality Assurance provider to industries worldwide. Our network of more than 1,000 laboratories and offices and over 46,000 people in more than 100 countries, delivers innovative and bespoke Assurance, Testing, Inspection and Certification solutions for our customers' operations and supply chains. Intertek Total Quality Assurance expertise, delivered consistently with precision, pace and passion, enables our customers to power ahead safely.

FOR MORE INFORMATION ABOUT INSPECTIONS

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