

# BRCGS

## Frequently Asked Questions

### What is involved in the certification process?

BRCGS certification requires a combined on-site document review and facility inspection conducted in the same visit. Audit duration for the average supplier typically requires two days for the onsite visit and an additional 1/2 to 1 day for off-site report writing and corrective action management. Total audit time is determined based on employee count, number of HACCP studies, complexity of processes, and facility square footage.

### How long is the certification valid and how often will we be audited?

Audit results are graded based on the type and number of nonconformities cited. A company that achieves either an A or B grade must undergo annual audits of their system to maintain certified status. A company that achieves the minimum passing grade of a C must undergo a six month audit frequency until a higher grade is achieved. Future audits are conducted within the 28 day window prior to the six month or 12 month due date, which is based on the initial certification audit date.

### How do we get started?

We highly recommend that you initiate a relationship with your certification body prior to completing the implementation of your system. This will help you plan for the certification process in terms of budgeting and scheduling. As part of the planning process, we also highly recommend a pre-assessment, both to assess your preparedness and to increase your overall chances of passing your initial certification audit the first time.

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## BRCGS Global Standard for Food Safety - Issue 8

**BRCGS** | Food  
Safety

ISSUE 8  
FOOD  
SAFETY



Everybody Eats...  
Everybody Cares About Food Safety



Perry Johnson Registrars  
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# BRCGS Global Standard for Food Safety - Issue 8

The Standard was first published in 1998 and has developed and evolved with input from a wide base of international stakeholders including retailers, caterers, food manufacturers and certification bodies, under the management of the BRCGS.

The Standard is based on Hazard Analysis and Critical Control Points (HACCP), supported by a documented quality management system. It requires a risk based approach to food safety management and includes prescriptive requirements based on established industry best practice.

As the first of the Standards to be Global Food Safety Initiative (GFSI) recognized, it is used as a basis for ensuring supplier assurance around the world, with over 25,000 certificated sites in more than 100 countries.

Issue 8 was published in August 2018. Significant changes in Issue 8 include:

- Emphasis on company-wide food safety culture.
- Greater requirements for environmental monitoring.
- Encouraging development of systems for security and defense, including cybersecurity.
- Clarified requirements for high-risk, high-care, and ambient high-care production risk zones.
- Clearer pet food standards.
- A whole section for traded goods.
- A whistleblowing system requirement.

## Benefits of Certification

- Recognized by customers around the world, giving confidence in a company's food safety management – it helps to open doors
- BRCGS certificates and reports are accepted by many customers in place of their own audits – reducing multiple audits
- Certificated sites may appear on the BRCGS public directory allowing customer recognition of their achievements and the use of a logo for marketing purposes
- Addresses part of the legislative requirements of both the certificated company and their customers
- Encourages continuous improvement – and where effectively implemented facilitates a reduction in complaints, waste and product withdrawals

To purchase copies of the BRCGS Global Standards please go to:  
[www.brcgsbookshop.com](http://www.brcgsbookshop.com)



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While our range of certification services is diverse and our global reach is wide, we're proud of our client-centered customer service.

- Our dedicated Project Managers welcome the opportunity to answer all of your questions as they provide you with a customized certification service plan and pricing – all free of charge.
- Once you select us as your certification partner, we continue to make the experience easier for you by providing a single point of contact for scheduling and any customer service concerns throughout the certification process.
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