SQT

TRAINING THAT DEVELOPS
REAL CAPABILITY

BRCGS Storage and Distribution
Issue 4

BRCGS Storage and Distribution Issue 4

In 1998 the British Retail Consortium (BRC) developed and introduced the BRC technical standard and protocol for companies supplying retailer branded food products The first standard was the BRC Global Standard for Food Safety which is now at Issue 9.
The four other main BRCGS standards that have since been added are:

- BRCGS Packaging Materials, Issue 6
- BRCGS Storage and Distribution, Issue 4
- BRCGS Consumer Products, Issue 4 (General Merchandise / Personal Care and Household)
- BRCGS Agents and Brokers , Issue 3

The purpose of these five standards is to ensure that all retailer branded food/consumer items are manufactured, packaged and distributed according to a defined set of guidelines and procedures ensuring product safety and consumer confidence. The common theme in all standards is the need to identify reasonably foreseeable hazards and risk assess your process in order to implement the necessary control measures. Risk based thinking is the common theme running through all standards.

The number of BRCGS certified sites is a testament to the increased international popularity of the BRCGS standards. Currently there are approximately 22,000 in 130 countries with the USA being the area of the greatest growth. Achieving BRCGS Certification against the relevant BRCGS standard is an essential component of any business's strategy for business continuity.

Regardless of which end of the food/product supply chain a business operates, due diligence is one of the most essential elements of business continuity. Achieving BRCGS Certification against the relevant BRCGS 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.

BRCGS Storage and Distribution Issue 4 under section 1 Senior Management Commitment has introduced the need to develop a clear plan for the development of a product safety and quality culture. Culture assess the level of shared knowledge and common behaviour amongst a group of people so that all hazards in the business are understood and control measures established to reduce the risk to an acceptable level. Hazard and Risk Analysis focuses on the pre-requisite programme and defines specific issues to be addressed. The standard via its 19 specific sections provides a practical and logical approach to ensuring product safety and quality while within the supply chain system. Section 11, cross docking and Section 12 ecommerce are major new additions to the standard.
Ultimately the BRCGS Storage and Distribution standard has never been more aligned with the Food Safety Standard to ensure supply chain control from processor to retailer.

Duration & Price

Duration: 1 day
Delivery mode: This programme is available In-Company

Dates & Locations

In-Company training programmes are customised for your organisations specific needs. Most In-Company training is now delivered virtually.

In-Company Training

Please contact us for more information on our In-Company training options

What's covered?

- Course Introduction
- Define Objectives
- Overview of BRCGS Standards:
- BRCGS for Storage and Distribution – Issue 4:
- Food Safety and Quality Culture
- Clause by Clause review
  1) Senior Management Commitment
  2) Hazard & Risk Analysis
  3) Product Safety & Quality Management System
  4) Site and building standards
  5) Vehicle operating standards
  6) Facility Management
  7) Good operating practices
  8) Personnel
  9) Handling of opened product
  10) Wholesale Module
  11) Cross Docking
  12) Ecommerce
  13) Contractual arrangements
  14) Product Inspection
  15) Contract Packing
  16) Quality Control Inspection
  17) Contract chilling / freezing/ tempering / defrost and high pressure process operations
  18) Contract cleaning
  19) Waste recovery and recycling
- The Audit Protocol
- Non-conformance categorisation
- Certification Process
- Audit Scoring & Approval Process
- Course Review / Evaluation

Who should participate?

- General management who wish to acquire a broad knowledge of the BRCG requirements pertaining to storage and distribution
- Quality Assurance / Technical and Production Personnel who have specific responsibilities for BRCGS Certification as part of a risk management team
- Engineering/Maintenance Personnel
- HACCP Team / Risk Management Team members
- Supply Chain & HR Personnel

What will I learn?

Participants achieve the following learning outcomes from the programme;

- Understand the development of the BRCGS standards
- Understand the hazard and risk analysis process
- Understand the specific changes to the existing clauses from Issue 3
- Understand the reasons for the addition of new sections regarding cross docking and ecommerce.
- Understand the audit scoring system and the audit protocol
- Understand the third party BRCGS Certification process

How do we train and support you?

In-House Courses

For In-House courses, the tutor will contact you in advance to discuss the course programme in more detail in order to tailor it specifically for your organisation.

Course Manual

Delegates will receive a very comprehensive course manual.

Tutors

Brian Robinson
View Profile

Denis Kiely
View Profile

Edel Jones
View Profile

Joan Brien
View Profile

Tom Keane
View Profile

What Our Learners Say

We believe in excellence through transparency and continuous improvement. That's why we invite all our delegates to share their experiences on CourseCheck.com, an independent platform dedicated to genuine, unfiltered feedback. Learner insights help us not only to enhance our training programmes but also empower potential learners to make informed decisions. Click on the link below to read firsthand experiences and testimonials from past learners.

Click Here

SQT TRAINING THAT DEVELOPS *REAL* CAPABILITY

SQT provide a unique combination of high quality, accredited, practical training delivered by leading industry experts and supported by the most up to date learning technology and tools

LEAN SIX SIGMA, PROCESS & PROJECT MANAGEMENT

- Lean Six Sigma
- Join our Lean Six Sigma Network
- Continual Process Improvement
- Project & Programme Management

COMPLIANCE, STANDARDS & AUDITING

- Quality
- Environment & Energy Management
- Health & Safety
- Food Safety
- Life Sciences
- Laboratory
- Integrated Management Systems

LEADERSHIP & PERSONAL DEVELOPMENT

- Leadership & Personal Development
- Train the Trainer

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