



Global Food Safety & Quality Benchmarked Standards

An increasing number of major brand and retail owners now demand compliance with a globally accepted food safety standard from their suppliers. British Retail Consortium (BRC), ISO 22000, and Safe Quality Food (SQF) 2000 are GFSI Benchmarked globally accepted standards which can reduce the food safety risks in the farm to fork supply chain. This series provides you an in-depth understanding of each of these standards, allowing you to determine which is most appropriate for your operation.

WEBINAR: Comparative Overview of the Global Food Safety and Quality Benchmarked Standards

In this comparative overview of British Retail Consortium (BRC), ISO 22000, and Safe Quality Food (SQF) 2000 standards you will have the opportunity to ask questions of a Global Standards expert.

This 1 ½ hour session will:

- Examine components of the BRC global food safety standard and the advantages of choosing BRC
- Explore the ISO 22000 food safety management system standard and benefits of going the ISO way
- Understand the advantages of adopting SQF2000 for your business
- Begin the process of evaluating which standard is best suited to your business

Benchmarked Standards Series: SQF 2000

SQF means Safe Quality Food. The SQF Program is a fully integrated food safety and quality management protocol designed specifically for the food sector. It has been the culmination of 10 years development and is designed specifically for the food industry with application at all links in the food supply chain. SQF Certification provides an independent and external validation that a product, process or service complies with international, regulatory and other specified standard(s) and enables a food supplier to give assurances that food has been produced, prepared and handled according to the highest possible standards. The SQF Codes, based on universally accepted CODEX Alimentarius HACCP Guidelines, offers the food sector a way to manage food safety and quality simultaneously.

SQF Institute, 2009

This course will provide:

- Detailed information about the SQF 2000 code
- Steps to develop, validate and verify your food safety and quality plans and SQF System
- Sound techniques to maintain and improve your food safety and quality controls

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Benchmarked Standards Series: ISO 22000/PAS 220

ISO 22000:2005 specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption. It is applicable to all organizations, regardless of size, which are involved in any aspect of the food chain and want to implement systems that consistently provide safe products.

International Organization for Standardization, 2009

The recently released specification (PAS) 220:2008 provides a common set of prerequisite programs (PRPs) to be used by any food manufacturer wanting to establish an ISO 22000 certified food safety management system.

Topics to be covered:

- Documentation Requirements
- Adopting and Implementing the Standard
- PAS 220: Requirements for Prerequisite Programs

Benchmarked Standards Series: BRC Global Standards

BRC Food Technical Standard evaluates manufacturers food products. It is designed to be used as a pillar to help retailers and brand owners with their 'due diligence' defence, should they be subject to a prosecution by the enforcement authorities.

British Retail Consortium, 2009

The BRC Global Standard for food is the food safety standard of the British Retail Consortium. Originally designed for use by British retailers, BRC is an accredited GFSIO standard and is accepted by retailers globally including North America.

This program will include:

- Requirements of the BRC Global Standard (Food, Version 5)
- Supporting systems of BRC Global Food Standard - Accreditation, Governance, Reporting, Guidelines
- Certification criteria for The BRC Global Standard (Food)