

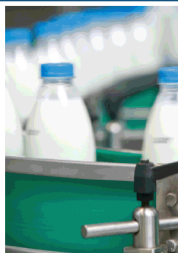
Wareham & Associates provides training to assist organisations in improving their business processes and meeting the requirements of international standards.

We provide training in: Food Safety • Quality • Environmental • OHSA • Sustainability  
• Lean Manufacturing Tools / Techniques • Integrated Risk Management



## OUR MISSION

To create internationally competitive risk management and sustainability solutions.



## BRC S&D STANDARD – IMPLEMENTATION BEST PRACTICE

DURATION: 2 DAYS (DATASHEET # 7.1-93)

### Who should be on this training?

This course is targeted at Production, Engineering, Quality & Operations Managers & Senior Supervisors.

#### What will you learn about?

- **BRC in a Global Context**
  - International Standard Framework
  - Integrated Systems
  - Sustainability
- **Intro to the Standard**
- **Background**
- **New Development**
- **Scope**
- **Legislation**
- **Principles**
  - Senior Management Commitment
  - HACCP Based
- **Benefits of the Standard**
- **Certification Process**
  - The Process
  - Surveillance Audit, NOA, Definitions of Findings & Gradings
- **The BRC Food Standard - Requirements of the Standard**
  - Format of the Standard
  - Senior Management Commitment and Continual Improvement
  - The Food Safety Plan - HACCP
  - Food Safety and Quality Management System
  - Site Standards
  - Product Control
  - Process Control
  - Personnel
- **Project Management**
- **Next Steps**
- **Implementation Best Practice – per element:-**
  1. **Senior Management Commitment**
    - 1.1 Senior management commitment and continual improvement
    - 1.2 Organizational structure, responsibilities and management authority
  2. **The Food Safety Plan - HACCP**
    - 2.1 The HACCP food safety team
    - 2.2 Prerequisite programmes
    - 2.3 Describe the product
    - 2.4 Identify intended use
    - 2.5 Construct a process flow diagram
    - 2.6 Verify flow diagram
    - 2.7 List all potential hazards associated with each process step, conduct a hazard analysis and consider any measure to control identified hazards
    - 2.8 Determine the CCPs
    - 2.9 Establish critical limits for CCP
    - 2.10 Establish a monitoring system for each CCP
    - 2.11 Establish a corrective action plan
    - 2.12 Establish verification procedures
    - 2.13 HACCP documentation and record keeping
    - 2.14 Review the HACCP plan
  3. **Food Safety and Quality Management System**
    - 3.1 Food safety and quality manual
    - 3.2 Documentation control
    - 3.3 Record completion and maintenance
    - 3.4 Internal audit
    - 3.5 Supplier and raw material approval and performance monitoring
    - 3.6 Specifications
    - 3.7 Corrective action
    - 3.8 Control of non-conforming product
    - 3.9 Traceability
    - 3.10 Complaint handling
    - 3.11 Management of incidents, product withdrawal and product recall.
  4. **Site Standards**
    - 4.1 External standards
    - 4.2 Security
    - 4.3 Layout, product flow and segregation
    - 4.4 Building fabric
    - 4.5 Utilities – water, ice air and other gases
    - 4.6 Equipment
    - 4.7 Maintenance
    - 4.8 Staff facilities
    - 4.9 Chemical and physical product contamination control
    - 4.10 Foreign body detection and removal equipment
    - 4.11 Housekeeping and hygiene
    - 4.12 Waste/waste disposal
    - 4.13 Pest control
    - 4.14 Storage facilities
    - 4.15 Dispatch and transport

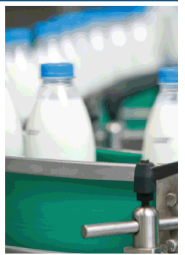
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#### Prior Experience & Learning

Delegates should have knowledge, comprehension and application of language, natural science and technology principles at NQF Level 5.

#### Outcomes: Upon successful completion you will have:-

- ✓ Knowledge and insight into the BRC Food and how to maximize benefit to your organisation.
- ✓ The tools to effectively manage BRC Food implementation in your functional area.

#### Competency Assessment – Translating Theory Into Practice:

Case studies are used extensively in conjunction with multiple choice assessment tools to maximize practicality.

#### Certification

Successful candidates will be awarded a certificate from **The Wareham Group**, indicating successful completion of the course.



# CONSULTING, FACILITATION & TRAINING

For more info contact

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