

BRC Audit Checklist

Use this checklist to ensure that your business follows BRCGS standards.



Senior Management Commitment

- Evidence of senior management commitment to food safety.
- Establishment and communication of food safety policies.

Product Safety and Quality Management

- Product specifications and quality attributes.
- Measures to prevent contamination and cross-contamination.
- Traceability and recall procedures.
- Allergen management.
- Calibration and maintenance of equipment.
- Comprehensive food safety plan.

Personnel

- Training programmes for employees related to food safety.
- Personal hygiene and cleanliness.

Internal audits

- Regular internal audits to verify compliance with the BRC standard.
- Corrective and preventive action procedures.

Hazard and Risk Analysis

- Identification of hazards and risks associated with the products and processes.
- Implementation of risk mitigation measures plan.
- Establishment of monitoring procedures for product control.

Site Standards

- Layout and design of the facility to prevent food safety risks.
- Adequate separation of raw materials, work-in-progress, and finished goods.
- Cleanliness of storage areas.
- Food hygiene and sanitation practices.
- Pest control measures.

Supplier Approval and Monitoring

- Procedures for approving and monitoring suppliers.
- Complete product specifications from suppliers.
- Evaluation of raw material and ingredient suppliers.

Continuous Improvement

- Processes for monitoring and improving the food safety management system.
- Management review of the system's effectiveness.

**FoodDocs' smart Food Safety Management System can help you setup a comprehensive food safety system and comply with essential BRC standards efficiently.*