

# 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.*



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