



MASTER BREWERS
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MBAA Task Force for Food Safety in the Brewing Industry Introduction to the BRC Global Standard for Food Safety

What is the BRC Global Standard for Food Safety?

The British Retail Consortium (BRC) Global Standard for Food Safety is a food safety and quality management program for food manufacturers that was originally developed by the United Kingdom's retail trade association in the late 1980's. It details the rules that a manufacturer must follow in order help ensure the safety and quality of their product. These rules include regulatory compliance, Hazard Analysis and Critical Control Points (HACCP), Good Manufacturing Practices (GMPs) and management system requirements to provide discipline and proof the controls implemented are effective and are implemented. Among these rules are included twelve Fundamental Requirements which are considered crucial to the establishment and operation of an effective food quality and safety operation. The supplier uses the BRC to develop and implement a program that meets their needs and then contracts a third party audit company (a certification body) to verify through audits that the program as documented and implemented meets the requirements of the BRC standard and will assure the production of a safe and legal product that meets customer expectations. If the audit verification is successful, the facility is then "certified" for 1 year by the certification body. There is only one level of certification to the BRC Food standard. Failure to comply with a Fundamental Requirement can prevent initial certification or put an existing certification into withdrawal.

How Does the BRC Food Standard apply to Breweries or the Beer supply chain?

The BRC Food standard is designed to be very general and does not address the specific details for beer or spirit manufacture. Any entity which manufactures beer, spirits or ingredients which are used to manufacture beer or spirits can implement and be certified to the BRC Food Standard. Companies manufacturing direct-contact packaging materials such as cans, bottles or kegs can be certified to the sister standard BRC Packaging and Packaging Materials Standard. None of the BRC standards currently apply to brew pubs. A searchable database of BRC-certified sites is publicly available through the [BRC website](#).

Can I get help with understanding and implementing the BRC Food standard in North America?

There is an official network of BRC Trainers (Approved Training Providers) in North America who deliver training on this standard. You can see a complete list of these trainers on the BRC website by clicking [HERE](#).

Where can I get more information about the BRC Food Standard?

Information about the standard is available on the [BRC website](#). The North American version of the standard is available for free through the BRC Bookshop by clicking [HERE](#). Information about the [Packaging Standard](#) is also available on the website.