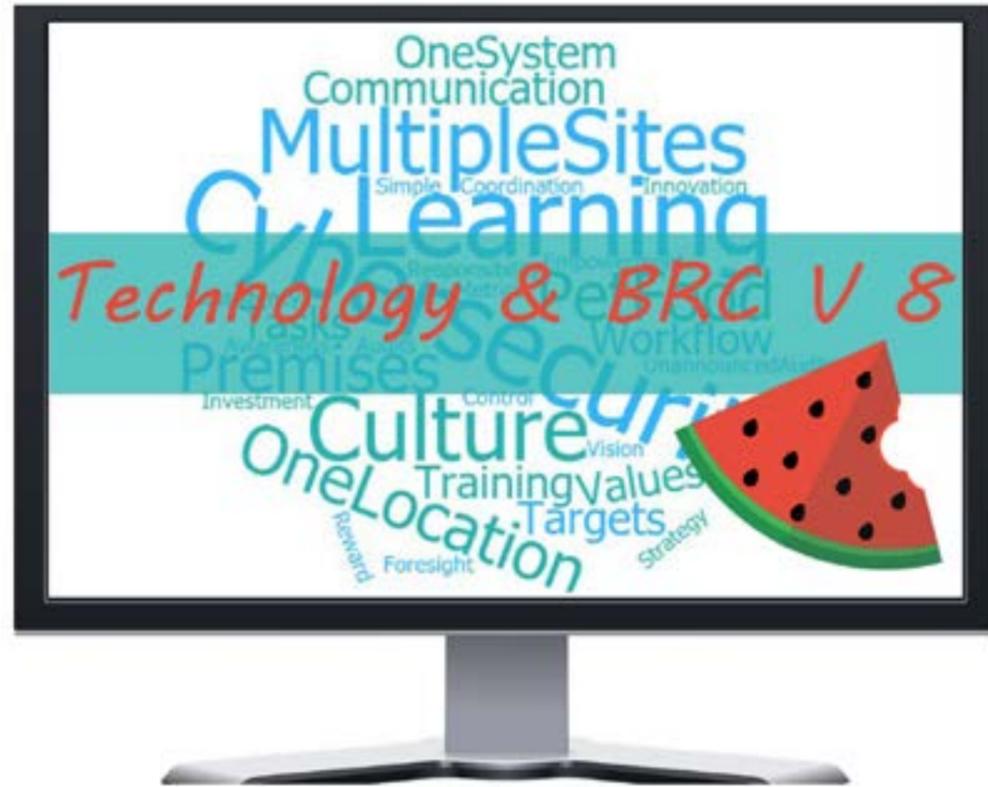




BRC & TECHNOLOGY

How technology can help with BRC V8 changes and updates





BRC

... GLOBAL STANDARDS

The BRC Global Standard for Food Safety is the most widely used of the commercial standards for assuring production of safe food, with over 26,000 certificated suppliers in over 130 countries, with certification issued through a global network of accredited certification bodies.

With the transition to BRC Version 8 already underway (V7 is redundant in February '19) we look at how software can help manage and maintain the certification with a focus on the key changes in the new standard.

MOVE FORWARD WITH TECHNOLOGY

THE MAIN FOCUS FOR AN ORGANISATION IN THE FOOD INDUSTRY SHOULD ALWAYS BE FOOD SAFETY.

Sounds obvious but often this can be diluted by the distractions of preparing for an audit or by the attention shifting to the creation and maintenance of paper records or spreadsheets. With access to such records often limited to an individual person, p.c. or site it can become difficult to be coherent.

Technology does exist to make admin and audits easier, providing the organisation with peace of mind and unburdening those who know best, allowing them to be proactive in food safety.

BENEFITS OF TECHNOLOGY



INTELLIGENCE

- An overview of your site or sites
- Accurate reporting
- Digitally held record



STREAMLINE BUSINESS PROCESSES

- Be proactive- save time & money
- Remove the need to spend time planning checks
- Focus your time & energy on food safety



ACCOUNTABILITY

- Security
- Monitoring
- Verification



EFFICIENCIES

- Audits become cost neutral
- Due diligence of your Supply Chain
- Adapts to future regulations & Changes

GREATER EMPHASIS ON FOOD SAFETY

CULTURE

NOW COMPULSORY WITH BRC

UNSAFE BEHAVIOUR MEANS UNSAFE FOOD

Culture requires senior management to create & implement a strategic plan that allows for review and continual improvement, as well as encouraging employee communication and ownership from the bottom up.

HOW TO GET STARTED....

EMPLOYEE SURVEY



The BRC suggest one place to start is with an employee survey, this can be a simple survey, either paper-based or digital.

[TIP:] One digital method would be to use a free online survey tool such as [survey monkey](#).

Questions should be focused on finding out employee's opinions, attitude and behaviour towards food safety.

This will provide digital data for you to easily find your culture score.

SAFETY COMMITTEE



Staff can be sceptical when management signal an attempt to change culture.

One way to get buy-in from employees is to establish a safety committee to meet regularly.

Choose members across departments to collaborate and provide suggestions for process improvements.

Higher morale and greater confidence are additional benefits.

REINFORCE POSITIVE BEHAVIOUR



Classroom training alone will not result in an effective safety program. It is important to reinforce behaviour through positive feedback and further awareness training. Validation of behaviour is often referred as "closed-loop training" and constitutes best practice.

Ensure employees understand the preventive steps discussed in training and work with supervisors to encourage the positives and focus on what was done correctly and discuss the misstep rather than to berate staff.

SHAPING CULTURE



A positive culture will naturally lead to a stronger food safety management system.

BRC DO NOT DEFINE CULTURE, BELOW ARE THE AREAS WE SUGGEST YOU FOCUS ON:

PEOPLE

- Empowerment
- Reward
- Teamwork
- Training
- Communication

PROCESS

- Control
- Coordination
- Consistency
- Systems
- Premises

PURPOSE

- Vision
- Values
- Strategy
- Targets
- Metrics

PROACTIVITY

- Awareness
- Foresight
- Innovation
- Learning
- Investment

HOW CAN TECHNOLOGY HELP?

... AND WHAT DO THE BRC STANDARDS EXPECT

BRC & TECHNOLOGY

BRC will ask to see a documented strategic plan which should outline a plan for development and continuous improvement.

Electronic records, systems-based prevention programs, staff training, environmental swab tests – there are many ways to upgrade a company's approach to food safety. Collectively, they constitute industry best practices.

Technology can therefore help continually monitor the plan in practice and help look at future improvement, and digitally measure your Food Safety culture by setting specific indicators.



TECHNOLOGY & CULTURE

Let technology do more!

As outlined above culture is about more than safety, it includes people (their mindset and their behaviours) , quality, legality and how as a company you wish to present yourself – your overall integrity.

Changing or shaping culture is not an easy task but technology can definitely help by:

 INNOVATION Freeing up time previously spent on admin allows your employees to focus on what you do – Better Safe Food!	 INDUCTION Introducing new staff to your organisational culture via a standardised online induction	 TEAMWORK One IT system working towards an end goal encourages better teamwork, with a clear audit trail which will help in external audits to show compliance
 TRAINING Technology used for eLearning for education and training awareness, helps deliver consistent cost effective learning	 COMMUNICATION Vision, Values, Targets & Rewards can be communicated by technology especially in the smartphone era	 REPORTING Metrics and Targets can be set based on solid digital data. Once you have digital data you can manipulate it as you wish.



TECHNOLOGY & YOUR SUPPLY CHAIN

With many of the recent scares ultimately coming from suppliers rather than manufacturers, it is important to carry out due diligence on your supply chain to manage your risk and reputation.

SUPPLY CHAIN

How can Technology help?



SHIFT RESPONSIBILITY

Ask Suppliers to manage their paperwork and documentation

If you are constantly chasing suppliers for documentation and paperwork, switch the onus to your supply chain via technology.

Suppliers can manage self-assessment (verified by their clients) for the audit process. Additionally, systems can manage and track corrective and preventative action to closure.

Strict sanctions need to be placed on those who do not meet your requirements.



IDENTIFY GAPS/RISKS IN YOUR SUPPLY CHAIN



Proactively identify gaps/risks in your supply chain

Use technology to create a centralised location for the collection and monitoring of supply chain administration.

Most SCM (Supply Chain Management) systems provide a compliance overview at a glance providing peace of mind that suppliers who are non-compliant can be easily spotted and have their credentials accessed.



ADVANCED TECHNOLOGY

Track how real time global events impact your supply chain

Some technologies offer more advanced software which can identify and understand how real time global events can have an impact throughout your entire supply chain, thankfully not something everyone will need to be concerned about.



How can Technology help?

Ransomware was once considered a buzzword but is now seen as a legitimate threat to businesses, governments, and individuals worldwide.

“With current trends, loss values for 2018 are likely to exceed what we’ve seen in the past few years. Nevertheless, cyber criminals not only walked off with more money from ransomware in 2017, they also caused far more damage than ever before.” *



* www.comparitech.com/antivirus/ransomware-statistics

With the growth of management software and technology in general, BRC recognises that cyber-risks are a danger to companies.

However evidence shows that such attacks could be prevented with better people-management protocols, and training could be the key to addressing the problem.

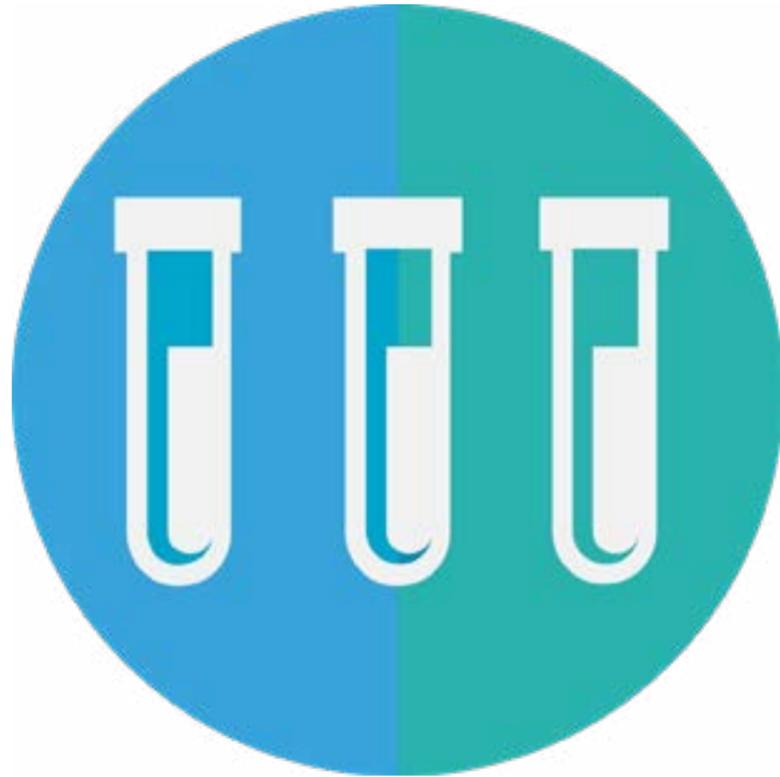
Often applying strong passwords—or applying common sense practices around technology access and control are all that are needed to prevent cyber-attacks.

Many hacks and extortion attempts occur when criminals impersonate senior executives at a company: a problem that can be dealt with by instructing staff to reply to senior executives in a fresh email, rather than clicking reply.

Any site is effectively able to manage a product recall or withdrawal resulting from a cyber-attack or failure.

Expect more from your software supplier

Should one be unfortunate enough to suffer a cyber-attack, cloud-based software has stronger security measures, most will be fully certified under ISO 27001 and have additional back-ups offering further security.



MEASURING OVERALL EFFECTIVENESS OF HYGIENIC DESIGN, PERSONNEL PRACTICES AND OPERATIONAL METHODS

WITH INTERNAL AUDITS THERE SHOULD BE AT LEAST 4 AUDIT DATES PER YEAR TO ENSURE NO FALL IN STANDARDS IN-BETWEEN.

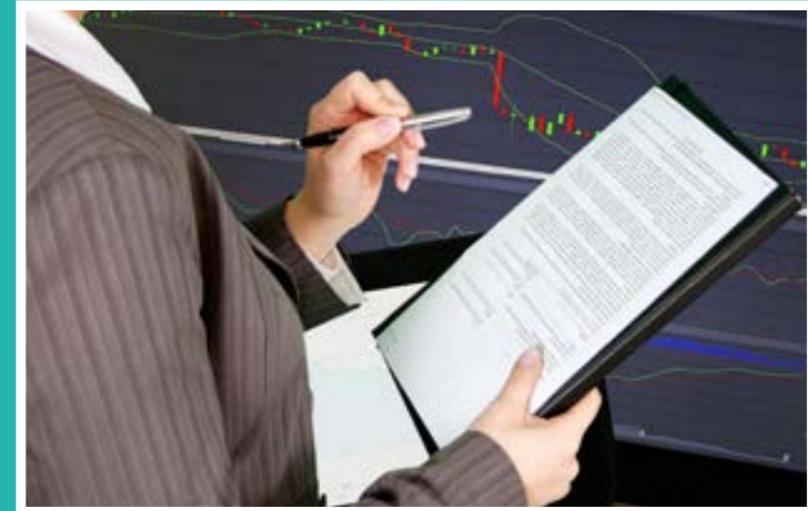
2 Audit Types:

Announced Audit

Site & certification body agree date in advance

Unannounced Audit

Date is not communicated in advance (still voluntary)



ENVIRONMENTAL MONITORING

How can Technology help?

Technology can help implement systems and controls in this area, removing much of the human error provided the checks are carried out, however software leaves little wiggle room when it comes to ensuring all the checks are completed thus acting as an early warning system for hazards or to detect hot spots.

Technology can further track actions to close to eliminate any contamination hazards and vectors

AUDITS

How can Technology help?

Technology allows you to be proactive and ensure all the compliance boxes are ticked with clear visibility of what has been completed or issues that need addressing.



With technology's proactive approach, you can be always be audit ready.

How can bluezone help?

BLUEZONE

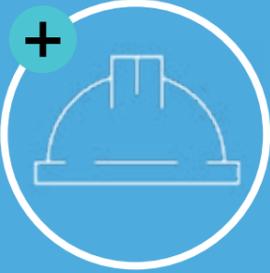
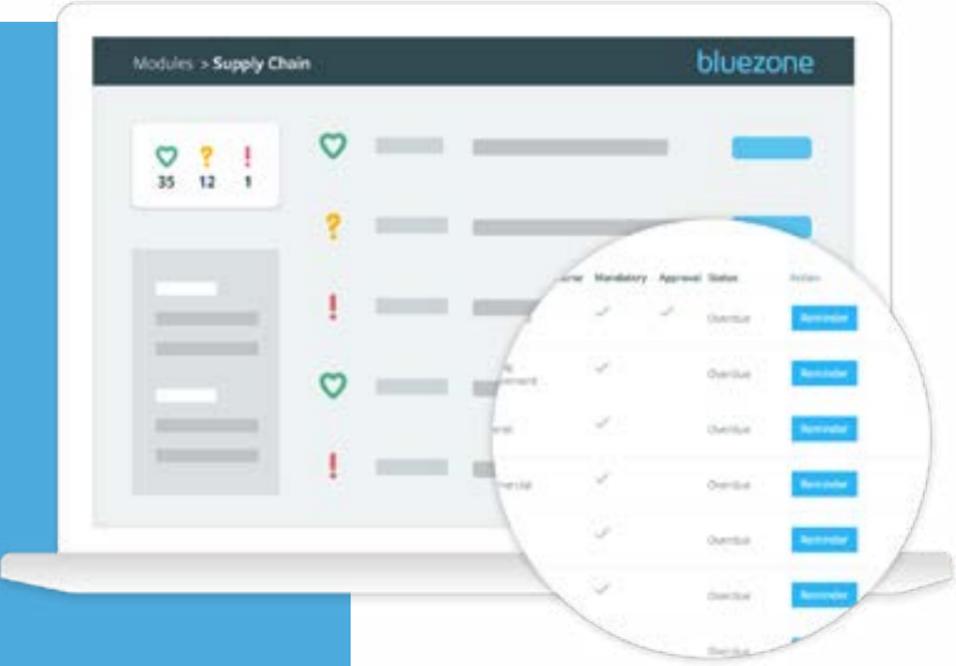
bluezone

... SUPPORTING YOU IN BRC

Bluezone Technologies is a module-based platform which can support your organisation with food safety.

We aim to help you to avoid legal, reputational or financial penalties with easy to use software for the effective management of compliance and QSHE.

By managing your people, buildings, assets and supply chain to ensure they are compliant, maintained, and certified.



SUPPLY CHAIN

CONTROL RISK

Monitor and receive verifiable data to assess potential risk exposure

QUALITY

Ensure suppliers meet your standards

PROACTIVE COMMUNICATION

Suppliers can manage their own documentation



TASK SCHEDULER

CA/PA

Plan and track corrective and preventative actions

MANAGE WORK

Manage and Track all tasks- get alerts when tasks are due, past due or completed

TEAM COLLABORATION

Co-ordinating your team by sending tasks direct to mobile devices



COMPLIANCE

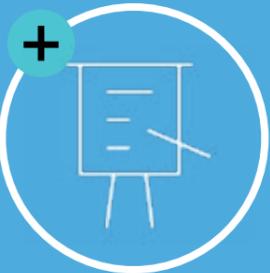
ORGANISE, TRACK & MANAGE sites, buildings and assets to ensure they are compliant, maintained, certified and inspected

BE AUDIT READY

Build a professional quality manual with everything you need in one place for an internal or 3rd party audit

REPORTING

Make better decisions with accurate data



TRAINING

TRAINING MATRIX

A complete overview of all inhouse training as well elearning courses for staff & suppliers, with reminders when due/overdue.

INTRODUCE YOUR CULTURE

Provide an organisation overview including your history, values & ethics

REINFORCE TRAINING

User-Friendly interfaces, making it simple and interesting for learners to use to reinforce your classroom training and/or to provide further awareness.

FOR A FREE SYSTEM WALK-THROUGH:

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