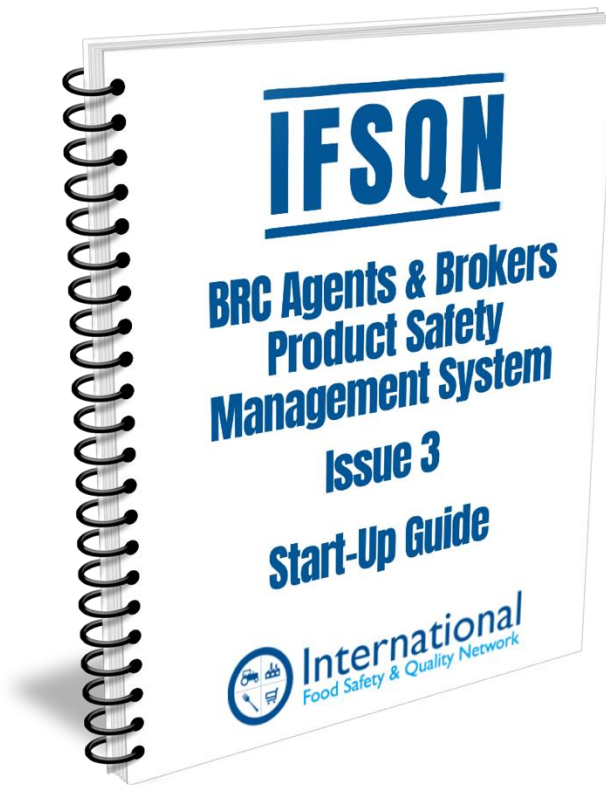


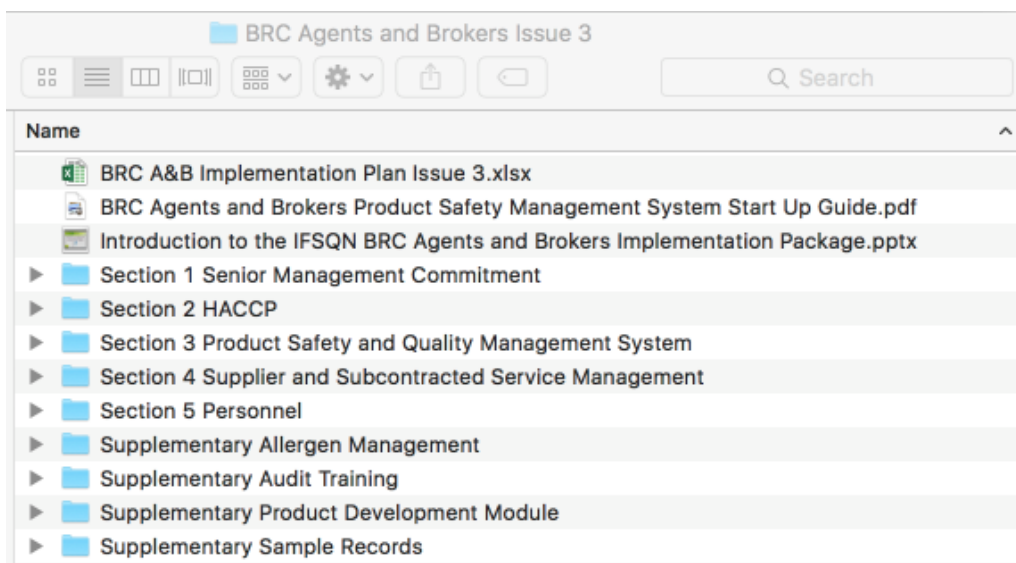
This is an ideal package for Agents and Brokers of Food and Packaging Materials looking to meet the BRC Global Standard for Agents and Brokers Issue 3. The Standard is intended to assist companies and their customers in meeting the legislative requirements for food safety. The IFSQN BRC Agents and Brokers Product Safety Management System is the most comprehensive system available anywhere on the internet for Agents and Brokers and includes:

- ✓ A comprehensive set of editable Product Safety Management System Procedures in Microsoft Word format
- ✓ Comprehensive HACCP documentation in accordance with CODEX 12 steps of HACCP Application (2020) including Hazard Analysis Templates
- ✓ Introduction to the IFSQN BRC Agents and Brokers Implementation Package Training Presentation
- ✓ Food Defence Risk Assessment Tool
- ✓ Food Fraud Risk Assessment Tool
- ✓ Supplier Risk Assessment Tool
- ✓ Internal Auditor and HACCP Training Presentations
- ✓ A range of Sample Food Safety Record Templates
- ✓ Supplementary Allergen Risk Management Tools & Templates
- ✓ Supplementary Product Development Module
- ✓ Free Technical Support until you achieve Certification



When you download the package, you will find a Start-Up Guide to help you navigate the contents of the package.

There is also an Introduction to the IFSQN BRC Agents and Brokers Implementation Package PowerPoint Presentation, an Implementation Plan and 9 folders containing the package documents:



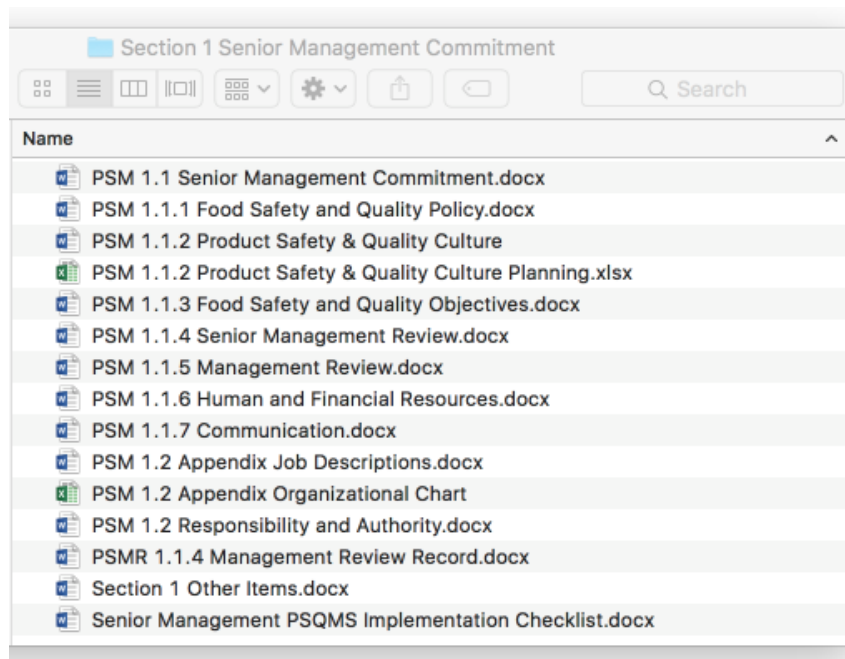
Click here to order the [IFSQN BRC Agents and Brokers Product Safety Management System Implementation Package](#)

## **Product Safety Management System Templates**

The Product Safety Management System Procedure Templates form the foundations of your Product Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures.

The documents are provided in Microsoft Word English format and are easily edited to suit your organization.

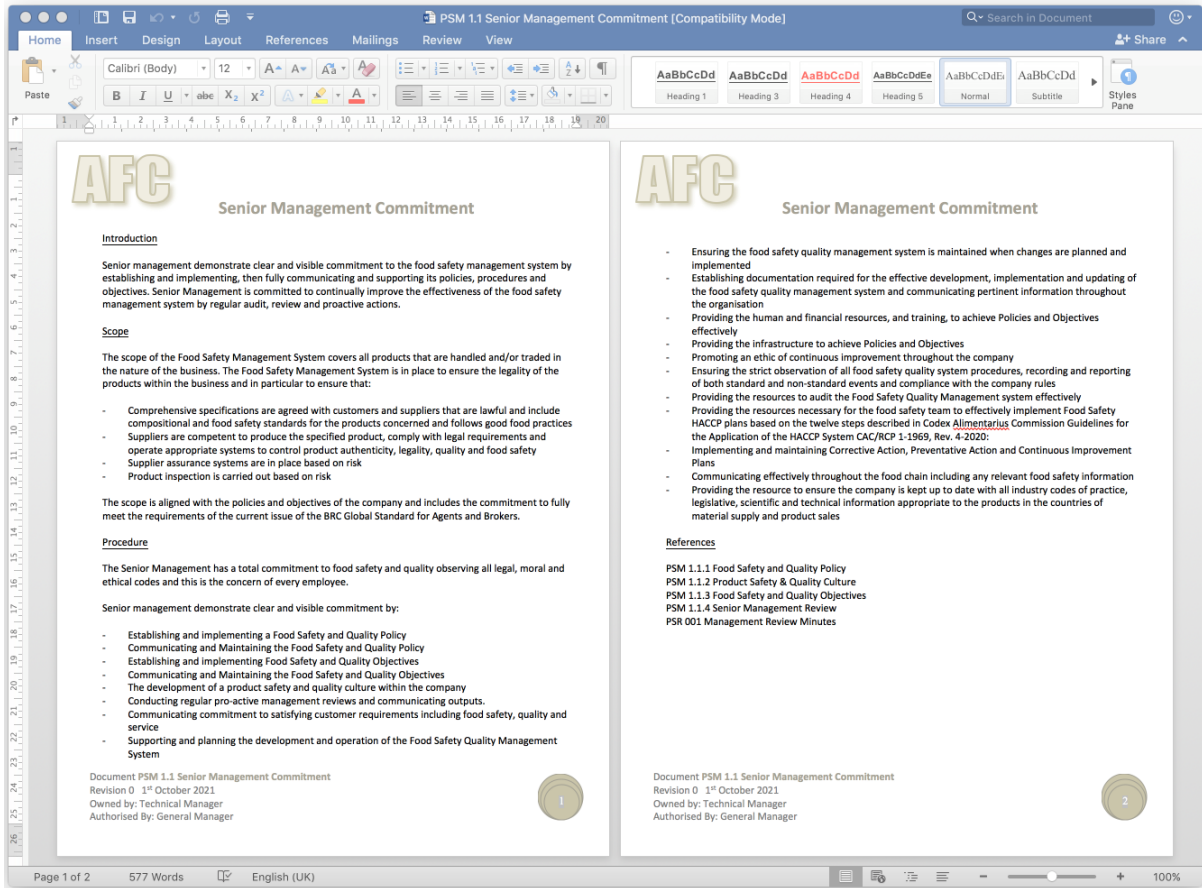
### **Section 1 Senior Management Commitment Documents**



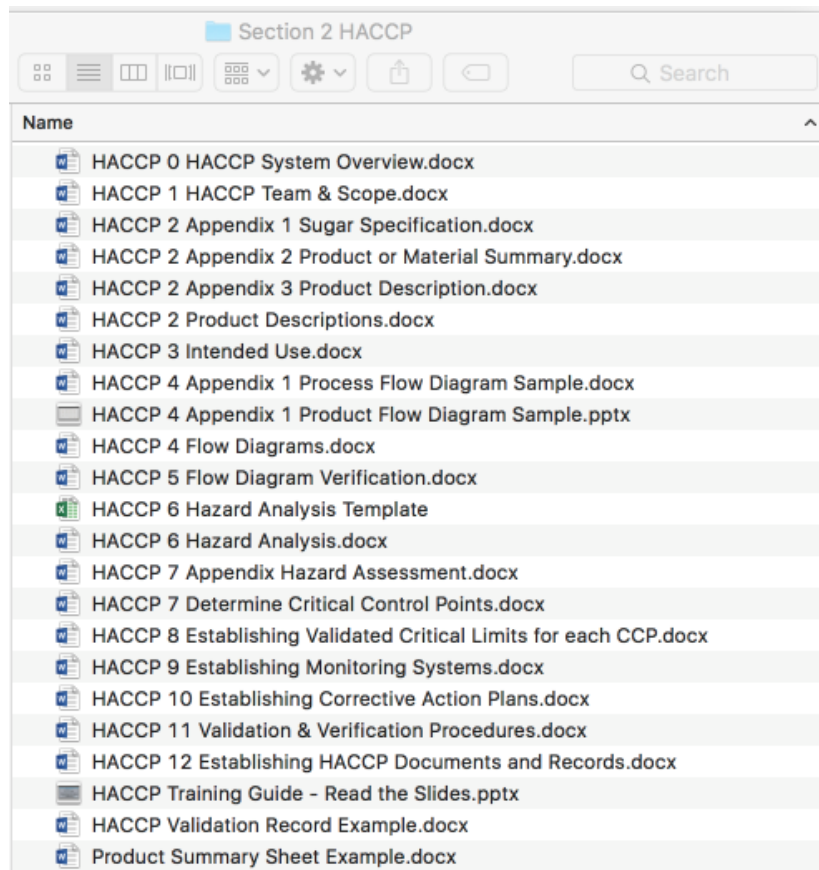
These Product Safety Management System Templates match the clauses of the BRCGS Global Standard for Agents and Brokers Issue 2 and include:

- PSM 1.1 Senior Management Commitment
- PSM 1.1.1 Food Safety and Quality Policy
- PSM 1.1.2 Product Safety & Quality Culture
- PSM 1.1.3 Food Safety and Quality Objectives
- PSM 1.1.4 Senior Management Review
- PSM 1.1.5 Management Review
- PSM 1.1.6 Human and Financial Resources
- PSM 1.1.7 Communication
- PSM 1.2 Responsibility and Authority & Appendices

# BRC Agents & Brokers Product Safety Management System Brochure



## **Section 2 HACCP Documents**



These HACCP document templates enable you to comply with the BRC Global Standard for Agents and Brokers Issue 3 and establish a HACCP System in based CODEX 12 steps of HACCP Application (2020).

- HACCP 0 HACCP System Overview
- HACCP 1 HACCP Team & Scope
- HACCP 2 Product Descriptions
- HACCP 3 Intended Use
- HACCP 4 Flow Diagrams
- HACCP 4 Appendix 1 Flow Diagram Sample
- HACCP 5 Flow Diagram Verification
- HACCP 6 Hazard Analysis
- HACCP 6 Hazard Analysis Template
- HACCP 7 Determine Critical Control Points
- HACCP 7 Appendix Hazard Assessment
- HACCP 8 Establishing Validated Critical Limits for each CCP
- HACCP 9 Establishing Monitoring Systems
- HACCP 10 Establishing Corrective Action Plans
- HACCP 11 Validation & Verification Procedures
- HACCP 12 Establishing HACCP Documents and Records

# BRC Agents & Brokers Product Safety Management System Brochure

HACCP 6 Hazard Analysis Template

Home Insert Page Layout Formulas Data Review View

Normal Page Layout Custom Views

Gridlines Headings

Zoom 70%

Freeze Panes Top Row Column

Split View Record Macro

B20

fx Labelling

Hazard Analysis

Hazard Assessment

Use HACCP 7 Appendix Hazard Assessment Form to decide if a CCP

Area/ Step Number	Area or Step Name	Hazard Category	Hazards Identified	Specific Details about the Hazard	P	S	C	Preventive Control	Preventive measure which controls the Hazard	Control Limit
1	Raw Material A	Biological	Salmonella spp. (S. typhimurium, S. enteritidis)		2	2	4	✓	FSM 9 Specified requirements	COA on Receipt Salmonella absent in 25g
2	Goods In	Chemical	Lubricants	Food grade oil used	1	1	1		FSM 9 Specified requirements	COC on Receipt
3	Storage	Allergen	Eggs		2	2	4	✓	GMP 18 Packing and storage of product	Segregation and identification of egg allergens in storage. <u>Soilbase procedures</u>
4	Mixing	Radiological	Iodine-131	Risk of Radiation in water source	1	2	2		GMP 12 Water quality and utility management	Annual Testing Report from Water Company
5	Product Formulation	Physical	Stones	Fruit stones in Cherries	2	3	6	✓	FSM 9 Specified requirements	COC on Receipt
6	Sanitation	Chemical	CIP Chemicals		2	2	4	✓	GMP 11 Housekeeping, cleaning and hygiene	CIP to specification
7	Processing	Biological	Listeria monocytogenes	Present in raw material	3	3	9	✓	Pasteurization	Pasteurization Minimum 72 ° C for 15 seconds
8	Filling	Biological	Glass		1	3	3	✓	GMP 8 Product contamination risk	Glass images checked and intact at start and end of production run. <u>Breakage procedure</u>
9	Labelling	Allergen	Peanuts	If incorrect label is applied	2	3	6	✓	FSM 27 Allergen labelling	Correct label checked by operator and supervisor. <u>Sample retained</u>
10	Packaging	Physical					0			
11	Storage	Biological					0			
12	Transportation	Biological					0			

Hazard Analysis Hazard Category Hazard List Preventive Controls Control Limits

HACCP 6 Hazard Analysis

## AFC Hazard Analysis

**Hazard Identification**

The HACCP (food safety) team identify and record all the potential hazards that are reasonably expected to occur at each step for each product, process and activity. A hazard analysis is conducted every time there are relevant changes.

The HACCP (food safety) team consider hazards present in products, those introduced during the process or surviving the process steps, including the following types of hazard:

- Allergen risks (e.g. peanuts, egg, gluten, milk etc.) including cross-contamination during storage or transportation of open product
- Biological (e.g. Biological – parasites, Microbiological – E. coli O157 etc.) including growth from temperature abuse or exposure of unpacked products to environmental pathogens
- Physical contamination (e.g. glass, metal, wood, plastic, packaging offcuts, fruit stones etc.)
- Physical damage (e.g. water ingress, puncture, breakage etc.)
- Possible hazards impacting the functional integrity of packaging materials and their performance
- Chemical contamination (e.g. cleaning chemicals, lubricants, pesticides, migration chemicals etc.) including possible taint
- Radiological contamination (e.g. Iodine-131, Cesium-134, Cesium-137 etc.)
- Fraud (substitution or intentional adulteration) (e.g. Melamine, meat species etc.)
- Malicious contamination of products

The HACCP Team identify hazards taking into account the steps preceding and following the specified operation in the food chain. This include hazards present in raw materials, those introduced during the process or surviving the process steps, and allergen risks. The HACCP Team record the food safety hazards that are reasonably likely to occur for each product, process and activity as identified by the information gathered in the steps so far:

- HACCP Scope/Materials/Product Description
- Intended Use & User /Terms of Reference
- HACCP Flow Diagrams

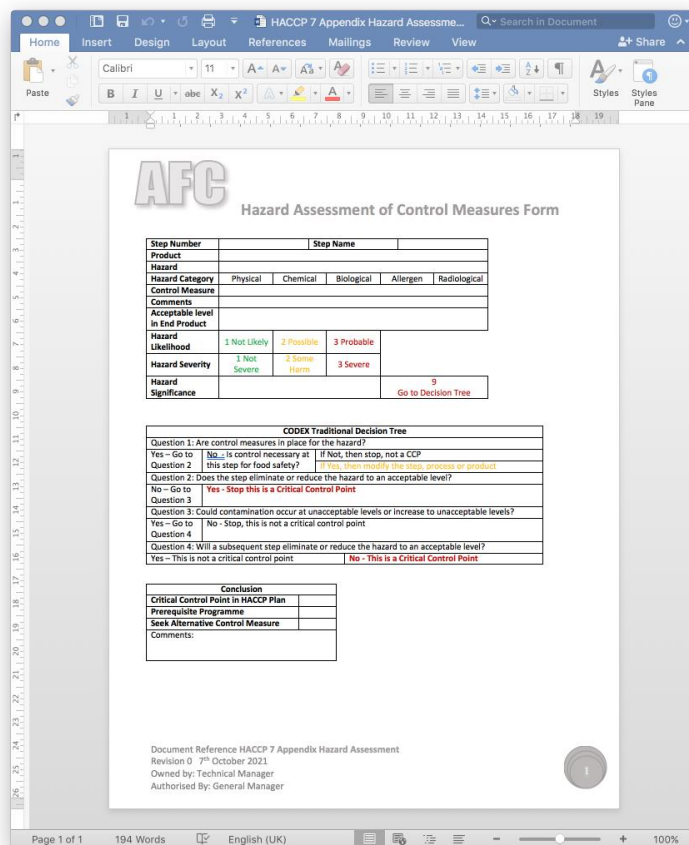
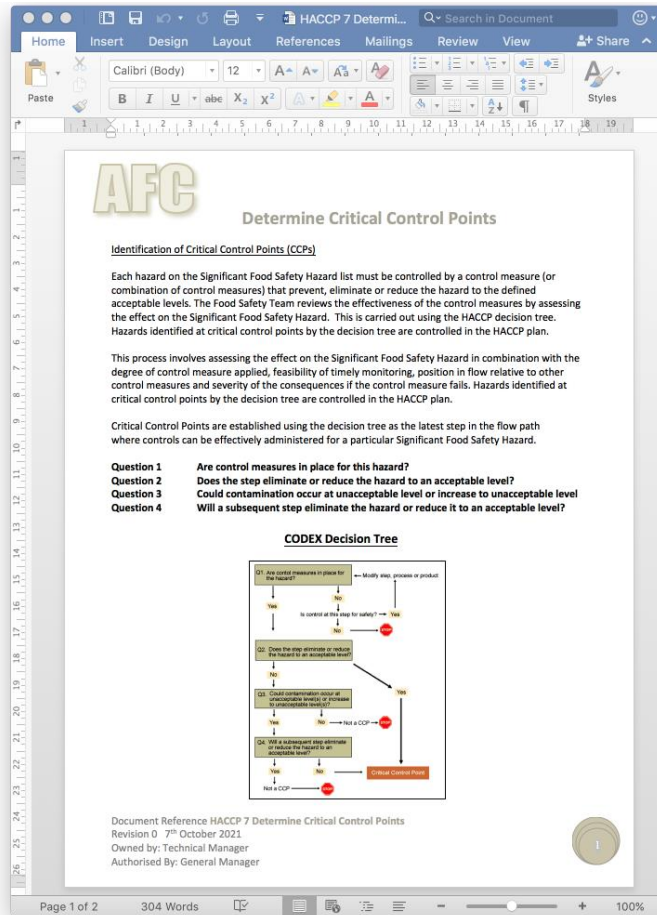
In addition, Food Safety Hazards are identified and recorded based on:

- Experience (Food Safety Team knowledge)
- External Information such as epidemiological studies and other historical information relating to the product food safety
- Information from the Food Chain on Food Safety Hazards of relevance for intermediate products, end products and the product end of the food chain (including as mandated by the customer or relevant regulatory authorities)

Document Reference HACCP 6 Hazard Analysis  
Revision 0 7<sup>th</sup> October 2021  
Owned by: Technical Manager  
Authorised By: General Manager

Page 1 of 3 861 Words 100%

# BRC Agents & Brokers Product Safety Management System Brochure



# BRC Agents & Brokers Product Safety Management System Brochure

A Hazard Analysis Template is included:

Area/Step Number	Area or Step Name	Hazard Category	Hazards Identified	Specific Details about the Hazard	Preventive Controls	Control Limits	Preventive measure which controls the Hazard	Control Limit	
1	Product Purchase	Biological	Salmonella spp. (S. typhimurium, S. enteritidis)		2	2	4	Supplier Approved - Certified to GFSI Benchmark Standard	Annual Audit of Supplier Certification
2	Product Inspection	Biological	Listeria monocytogenes	Follow sampling procedures to avoid	1	1	1	Specified requirements	
3	Product Release	Biological	Salmonella spp. (S. typhimurium, S. enteritidis)		1	3	3	Positive Release by Authorised QA Staff	Training of QA Staff in Product Release Procedures
4	Product Transport	Biological	Salmonella spp. (S. typhimurium, S. enteritidis)	Risk of Growth due to poor temperature	1	2	2	Supplier Approved - Certified to GFSI Benchmark Standard	Annual Audit of Supplier Certification
10	Pkg. Coding & Palletisation (C)	Allergen	Milk	Milk is present in product	3	3	3	Supplier Approved - Certified to GFSI Benchmark Standard	Annual Audit of Supplier Certification

This folder also contains a HACCP Training PowerPoint Presentation:

**PRINCIPLE 1**  
Conduct a hazard analysis and identify control measures.

**PRINCIPLE 1**  
Conduct a hazard analysis and identify control measures.

**CODEX HACCP 2020 HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION**

**PRINCIPLE 7**

**PRINCIPLE 2**

**PRINCIPLE 3**

**PRINCIPLE 4**

**PRINCIPLE 5**

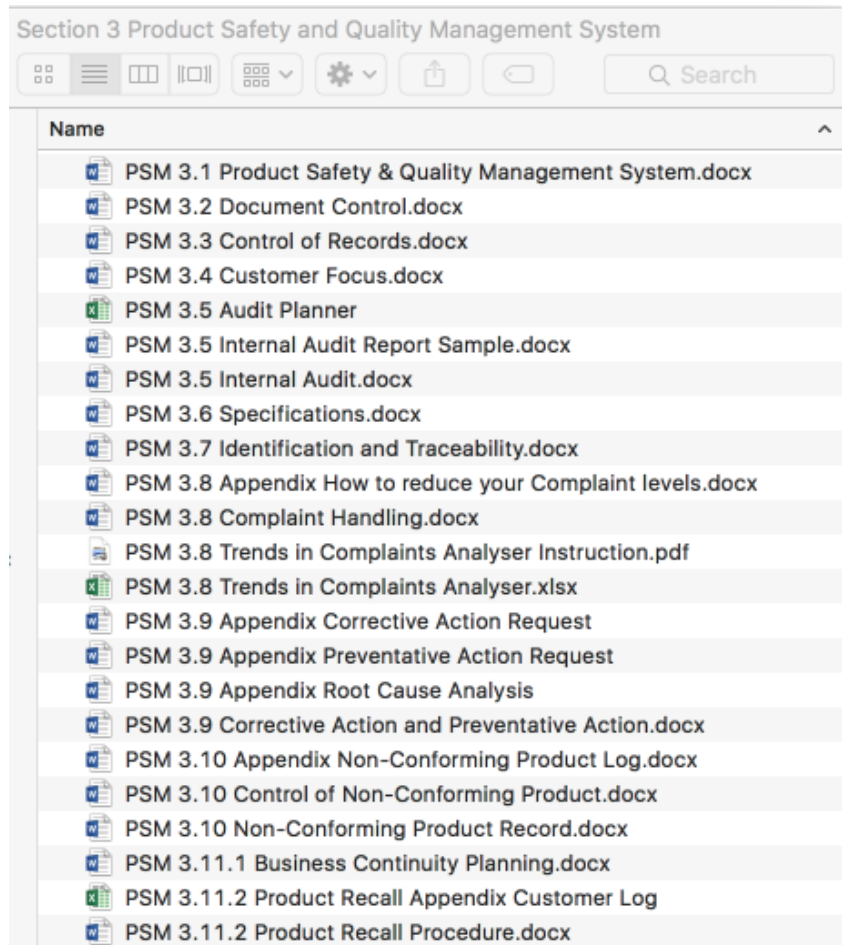
**PRINCIPLE 6**

**International Food Safety & Quality Network**

The HACCP system is designed, validated and implemented in accordance with the following seven principles.



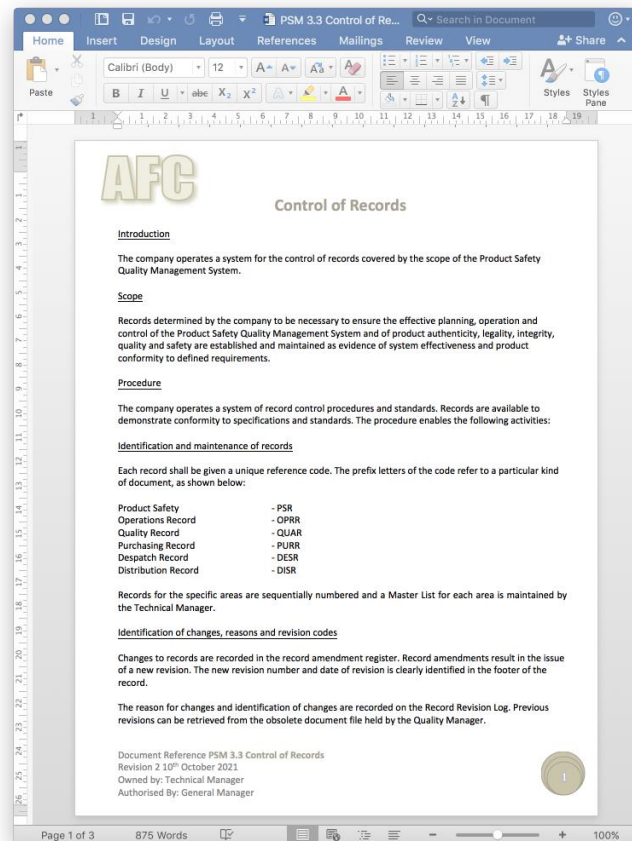
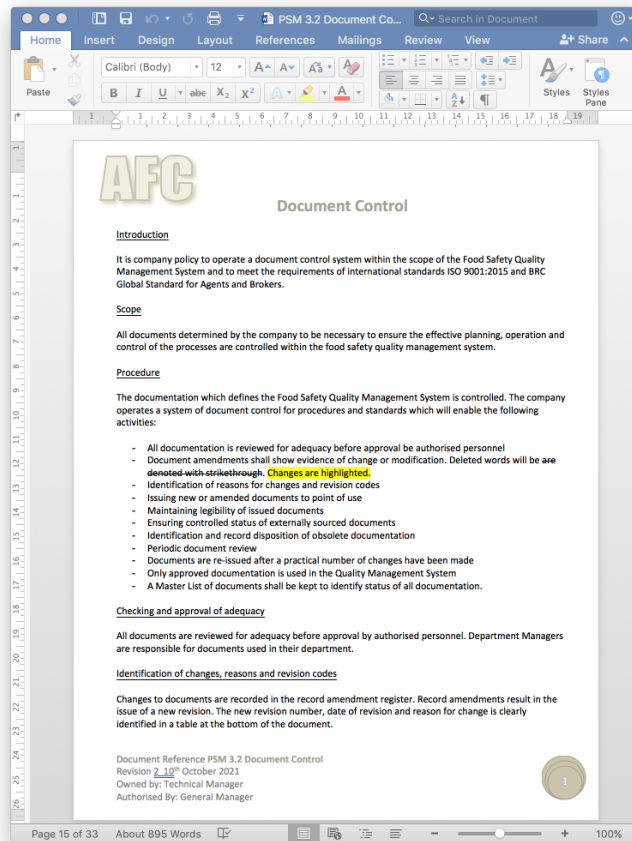
## **Section 3 Product Safety and Quality Management System Documents**



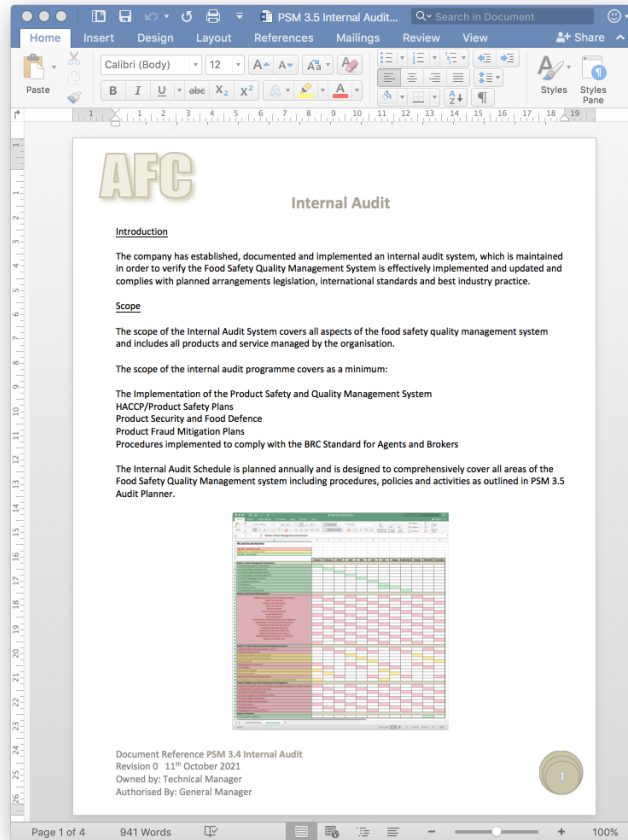
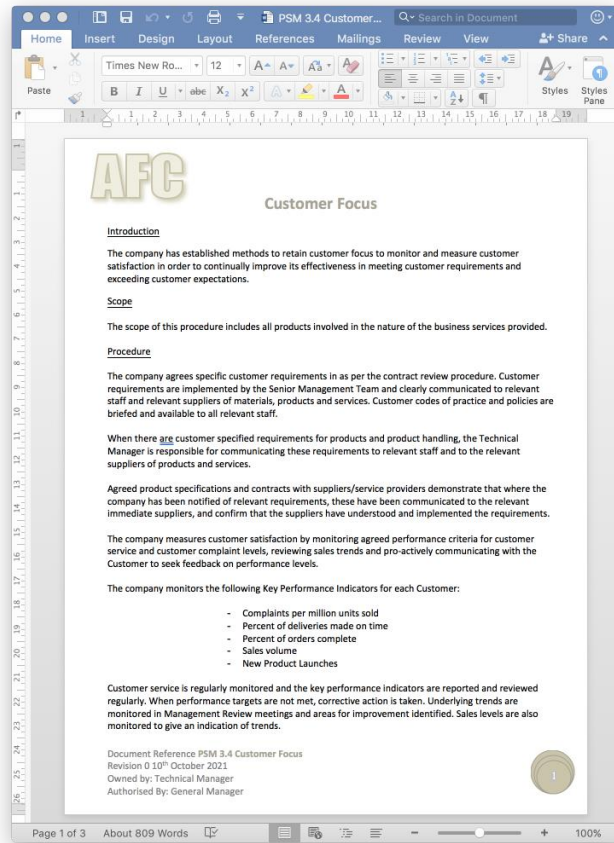
These Templates match the clauses of the BRCGS Global Standard for Agents and Brokers Issue 3 and include:

- PSM 3.1 Product Safety & Quality Management System
- PSM 3.2 Document Control
- PSM 3.3 Control of Records
- PSM 3.4 Customer Focus
- PSM 3.5 Internal Audit
- PSM 3.6 Specifications
- PSM 3.7 Traceability
- PSM 3.8 Complaint Handling
- PSM 3.9 Corrective & Preventive Actions
- PSM 3.10 Control of Non-Conforming Product
- PSM 3.11.1 Business Continuity Planning
- PSM 3.11.2 Product Recall Procedure

# BRC Agents & Brokers Product Safety Management System Brochure



# BRC Agents & Brokers Product Safety Management System Brochure

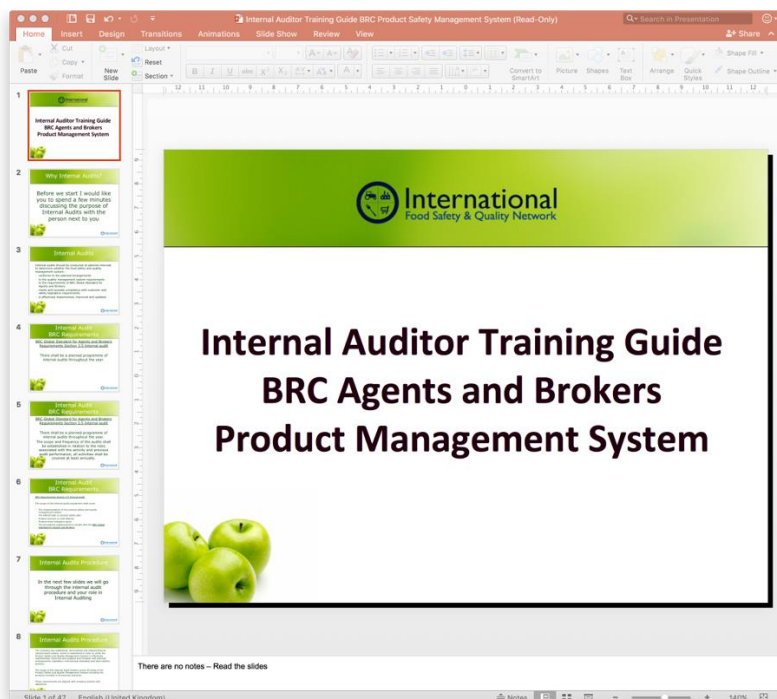


# BRC Agents & Brokers Product Safety Management System Brochure

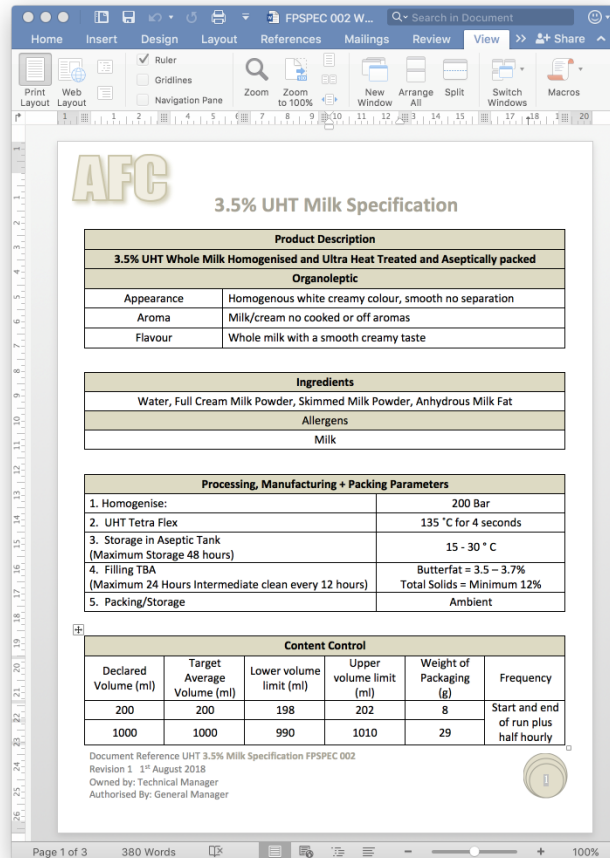
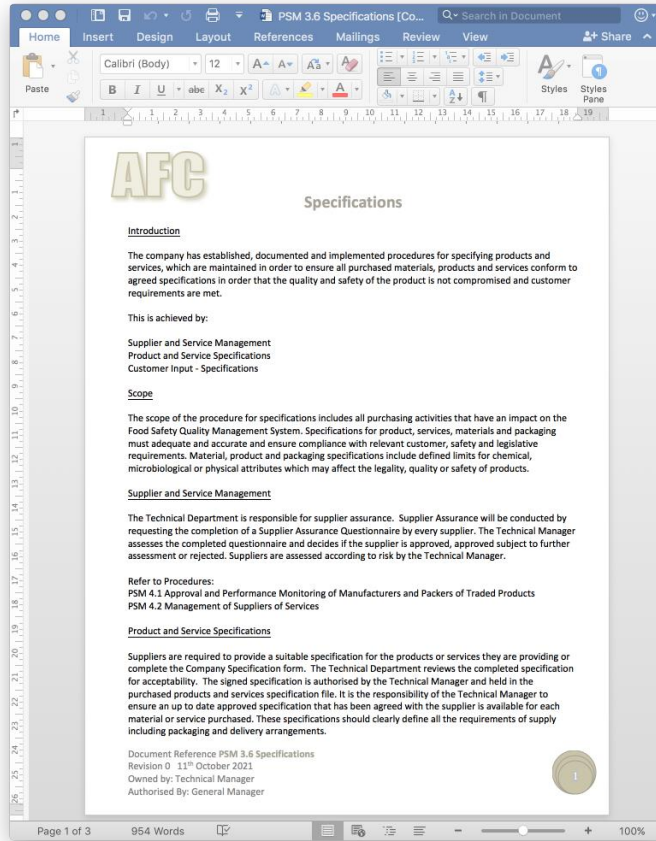
An Internal Audit Risk Assessment and Schedule Template is included

The screenshot shows an Excel spreadsheet titled "PSM 3.5 Audit Planner". The spreadsheet is organized into sections: Section 1 Senior Management Commitment, Section 2 Hazard and Risk Assessment, Section 3 Product Safety and Quality Management System, Section 4 Supplier and Subcontracted Service Management, and Section 5 Personnel. Each section lists specific audit tasks, and a grid below shows the schedule for these tasks from January to December. The grid uses color coding: green for completed or scheduled tasks, yellow for tasks in progress, and red for tasks that are not scheduled or completed. The tasks include items like "High Risk - Quarterly Audits", "Low Risk - Annual Audit", "HACCP is covered by Product Category Quarterly", "Internal Audits", and "Product Safety and Quality Culture".

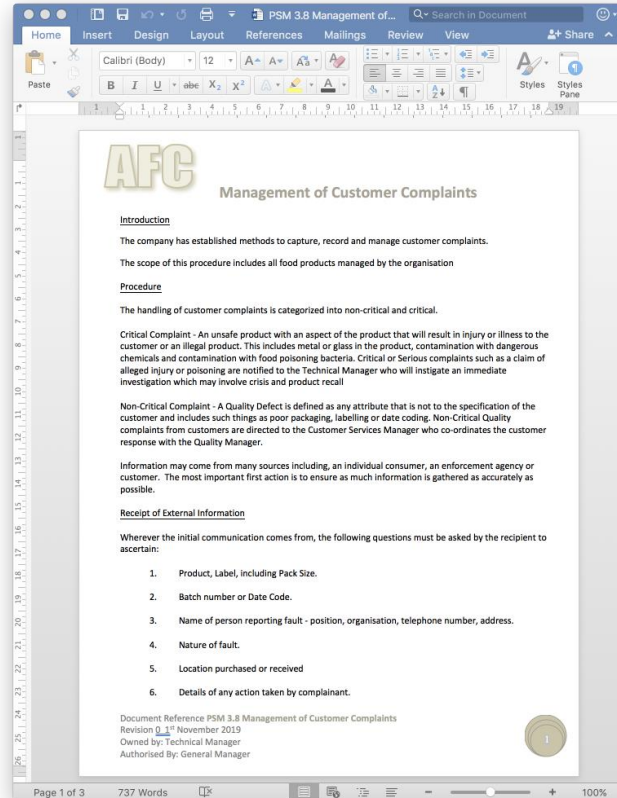
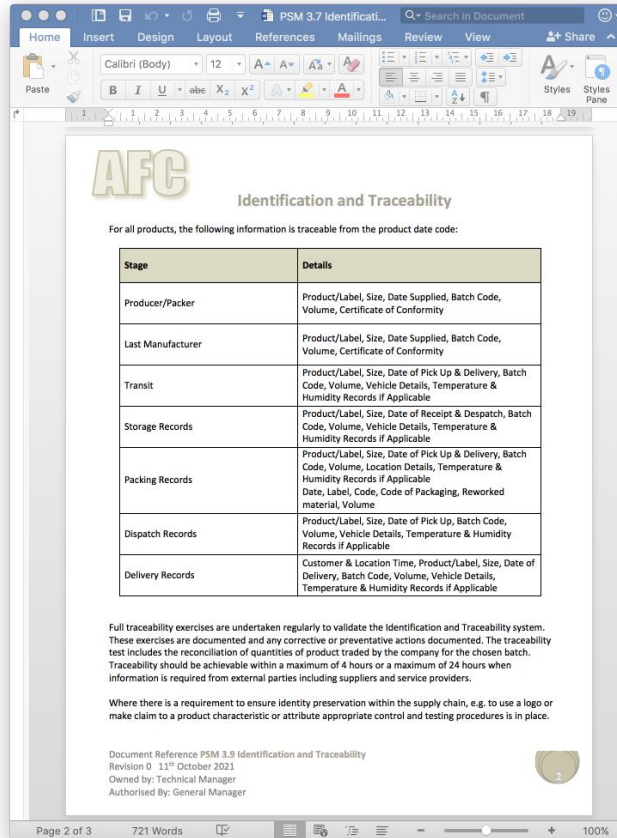
A supplementary Internal Auditor Training PowerPoint Presentation is included with the Package



# BRC Agents & Brokers Product Safety Management System Brochure

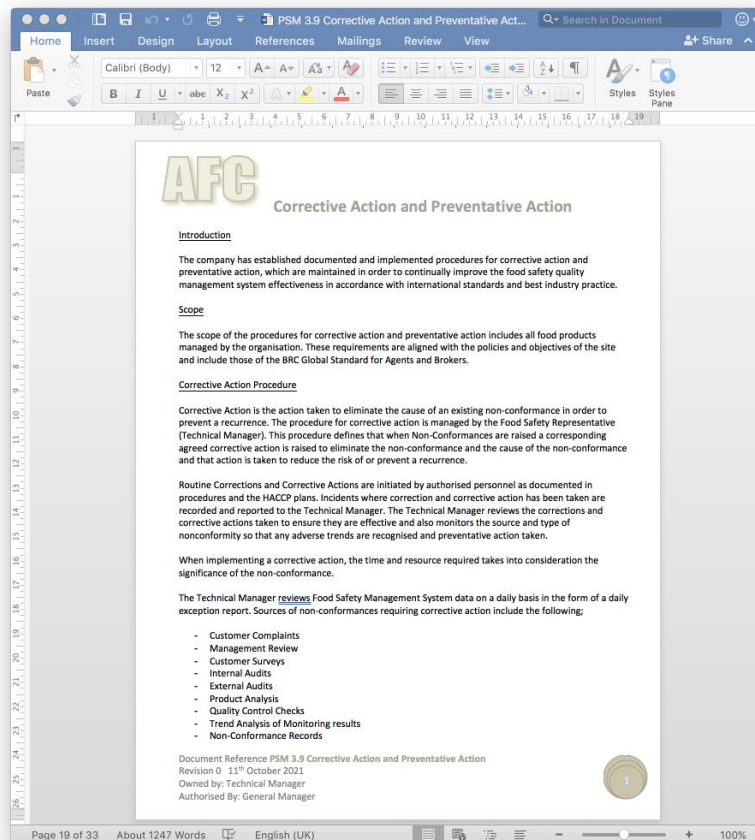
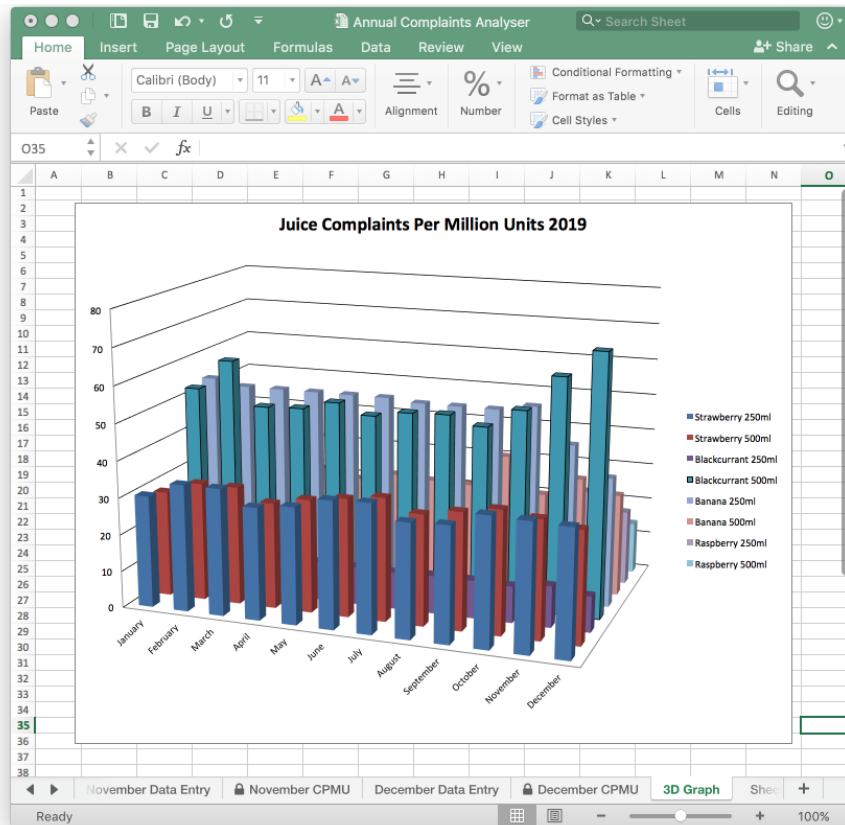


# BRC Agents & Brokers Product Safety Management System Brochure



# BRC Agents & Brokers Product Safety Management System Brochure

## An Annual Complaint Analyser Template and Instructions are included



# BRC Agents & Brokers Product Safety Management System Brochure

PSM 3.9 Appen... Search in Document

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**FPC** Corrective Action Request

Corrective Action Request	
Root Cause Analysis Number: (If Applicable)	
Corrective Action Report Number:	
Issued to:	
Date:	
The following Non-compliance has been noted:	
Reference Audit Report or Food Safety Quality System Area	
Risk Assessment High / Medium / Low	
Corrective action required:	
Person Responsible for corrective Action:	
Target Date to be completed by:	
Details of Action taken:	
Sign to confirm action completed:	
Date Completed:	

Document Reference PSM 3.9 Appendix Corrective Action Request  
Revision 0 1<sup>st</sup> March 2020  
Owned by: Technical Manager  
Authorised By: General Manager

Page 1 of 3 About 190 Words 100%

PSM 3.9 Appen... Search in Document

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Arial 14

**FPC** Root Cause Analysis

Root Cause Analysis			
Root Cause Analysis Number:			
Completed by:			
Date:			
Define the Non-Conformance			
Why Number	Answer	Is this the root cause?	Action Required
1. Why did this occur?		Yes - Stop/ No - Go to 2	
2. Why did this occur?		Yes - Stop/ No - Go to 3	
3. Why did this occur?		Yes - Stop/ No - Go to 4	
4. Why did this occur?		Yes - Stop/ No - Go to 5	
5. Why did this occur?		Yes - Stop/ No - Continue	
Comments			
Corrective Action Request(s) Raised			
Preventive Action Request(s) Raised			

Signed: ..... Department Manager

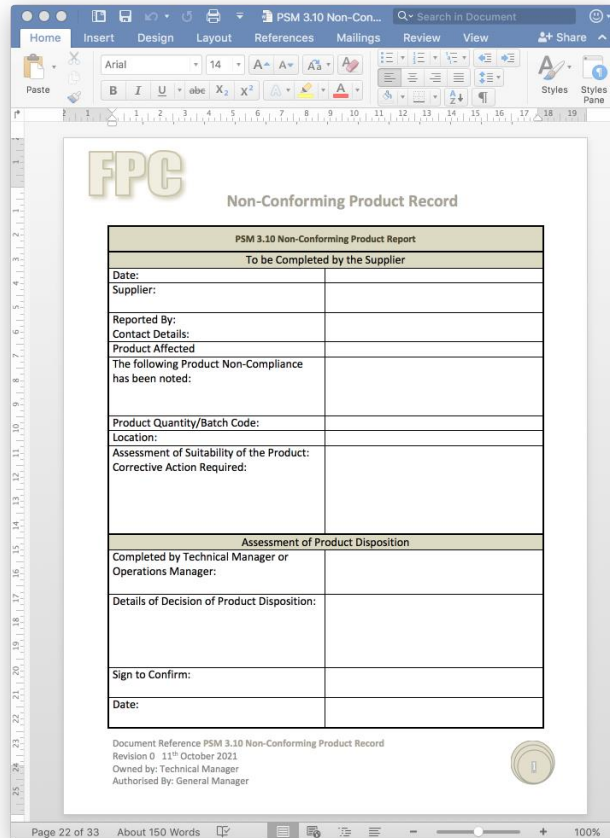
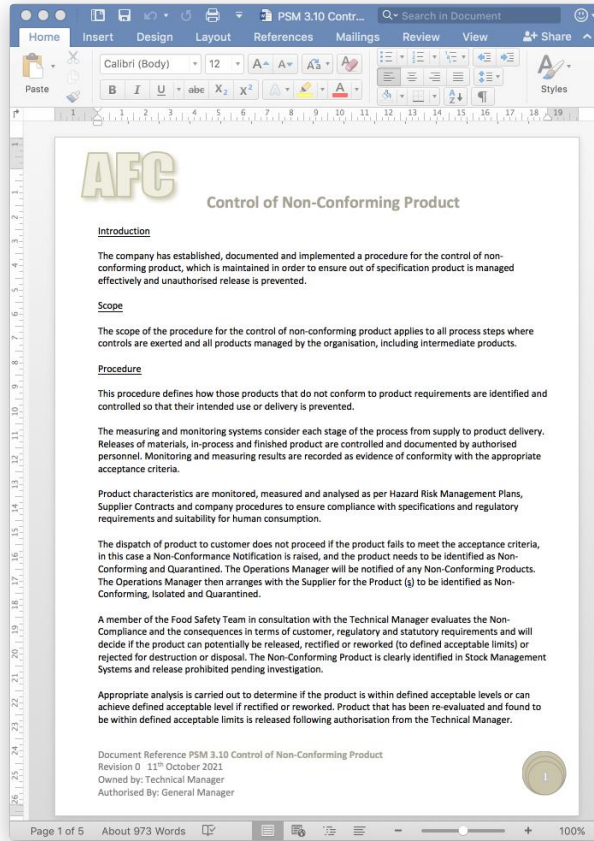
Date: .....

Document Reference PSM 3.9 Appendix Root Cause Analysis  
Revision 0 1<sup>st</sup> March 2020  
Owned by: Technical Manager  
Authorised By: General Manager

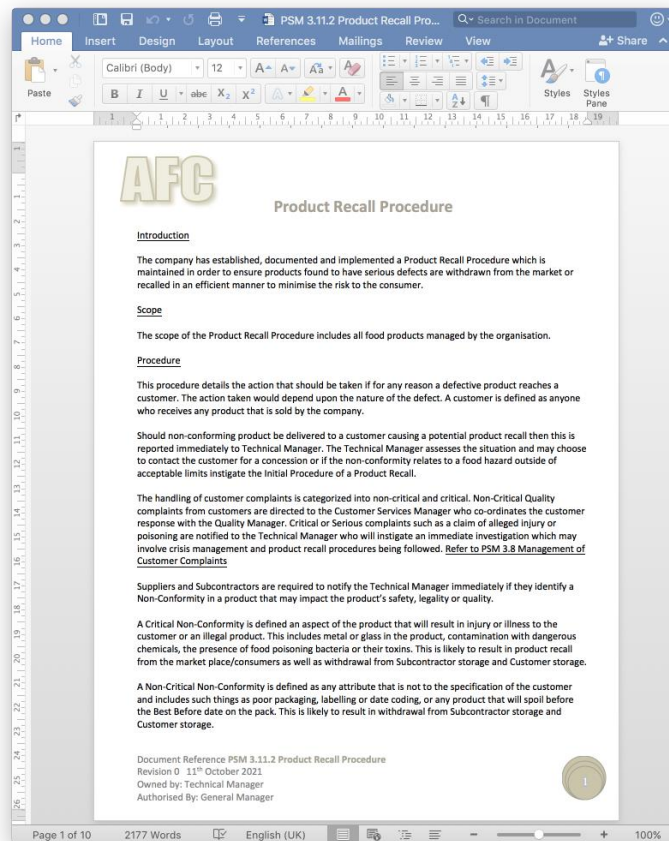
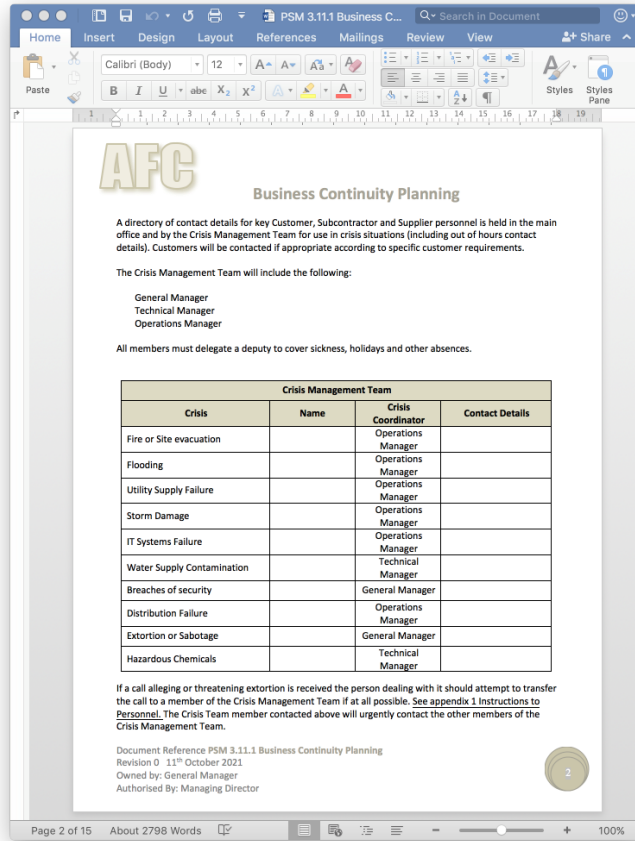
Page 1 of 2 About 92 Words 100%



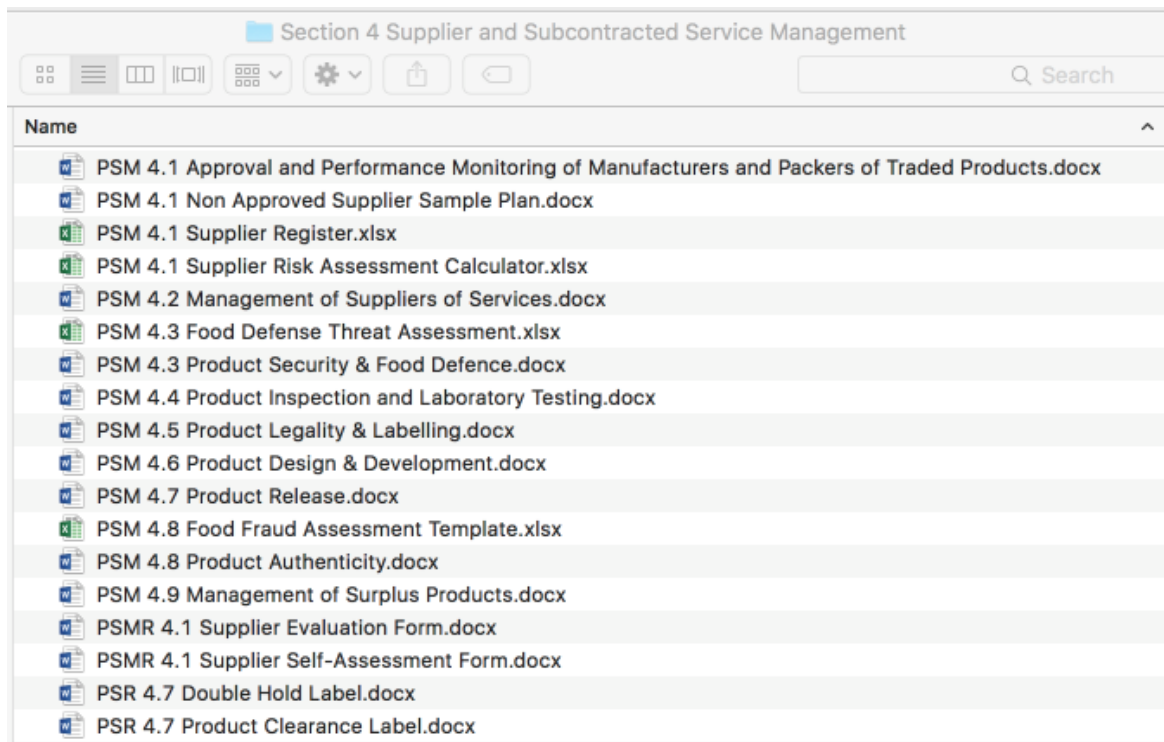
# BRC Agents & Brokers Product Safety Management System Brochure



# BRC Agents & Brokers Product Safety Management System Brochure



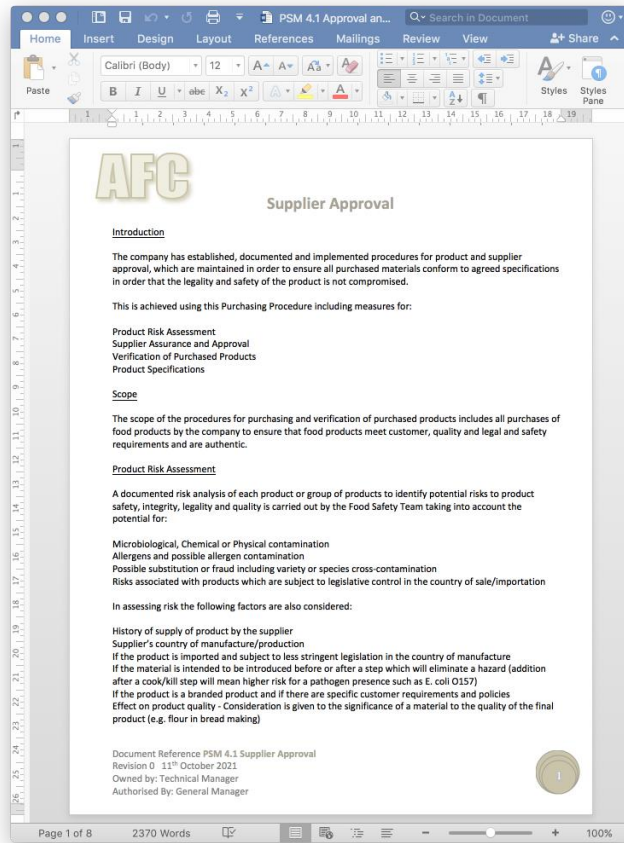
## **Section 4 Supplier and Subcontracted Service Management Documents**



These Templates match the clauses of the BRCGS Global Standard for Agents and Brokers Issue 3 and include:

- PSM 4.1 Approval and Performance Monitoring of Manufacturers/Packers of Traded Products
- PSM 4.2 Management of Suppliers of Services
- PSM 4.3 Product Security/Food Defence
- PSM 4.4 Product Inspection and Laboratory Testing
- PSM 4.5 Product Legality & Labelling
- PSM 4.6 Product Design and Development
- PSM 4.7 Product release
- PSM 4.8 Product Authenticity
- PSM 4.9 Management of Surplus Products

# BRC Agents & Brokers Product Safety Management System Brochure



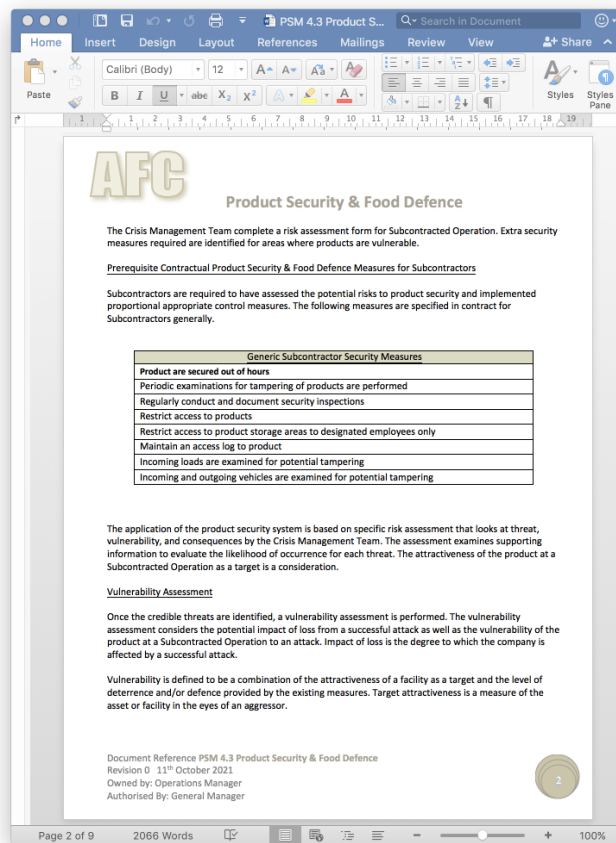
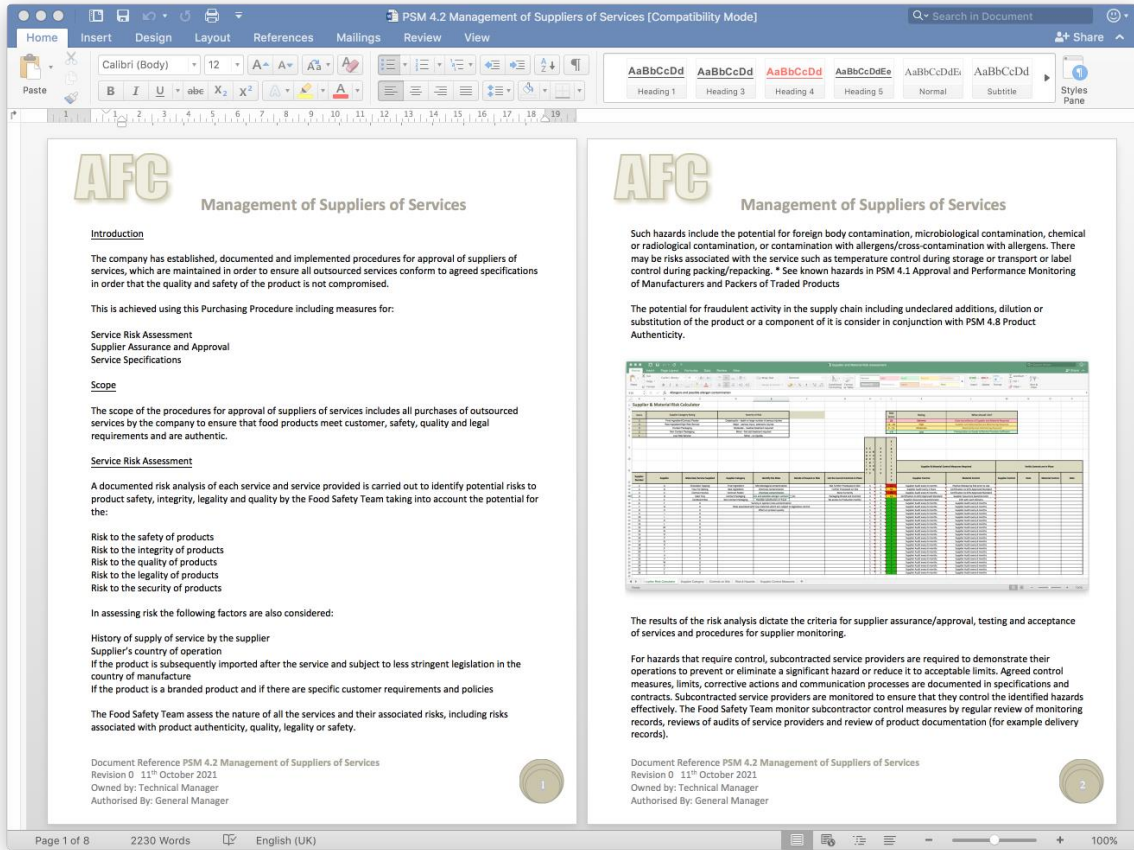
There is also a Supplier Risk Assessment Template included

Score	Supplier Category Rating	Severity of Risk	Risk Score	Rating	What should I do?
5	Final Product/Contract Manufacturer	Catastrophic - death or large number of serious injuries	25	Extreme	Close Surveillance of Supplier and Material Required
4	Raw Material/High Risk Service	Major - serious injury, extensive injuries	16 - 20	High	Supplier and Material/Service Monitoring Required
3	Contact Packaging/Medium Risk Service	Moderate - medical treatment required	9 - 15	Moderate	Material/Service Monitoring Required
2	Non-Contact Packaging	Minor - first aid treatment required	< 9	Low	Prerequisites on Goods In/Service Provision Sufficient
1	Low Risk-Service	Minor - no injuries			

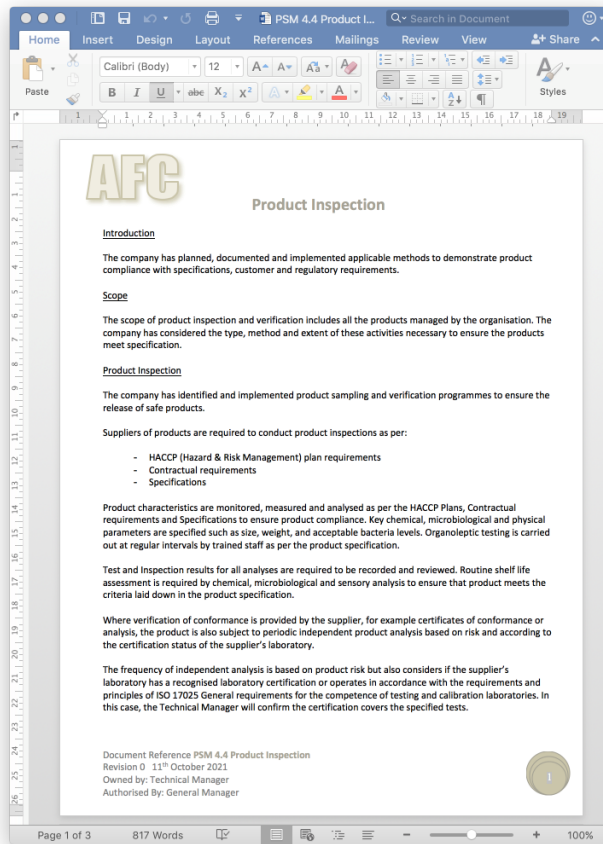
Supplier Number	Supplier	Materials/ Service Supplied	Supplier Category	Identify the Risks	List the Current Controls In Place	S	C	S	R	R	Rating	What should I do?
1	A	Chocolate Topping	Final Product	Salmonella Present	Not Further Processed by Customer	5	5	25	Supplier Audit every 6 months	Positive Release prior to Use		
2	B	Flour for Baking	Raw Material	Salmonella Present	Further Processed by Customer	4	4	16	Supplier Audit every 2 Years	Certification to GFSI Approved Standard		
3	C	Contract Scones	Contract Manufacturer	Salmonella Present	None Currently	5	5	25	Supplier Audit every 6 months	Certification to GFSI Approved Standard		
4	D	Cake Tray	Contact Packaging	Foreign Bodies	Packaging Rinsed and Inverted	3	4	12	Certification to GFSI Approved Standard	Supplier Assurance Questionnaire		
5	E	Cardboard Box	Non-Contact Packaging	Yeasts & Moulds	No access to Product Areas	1	1	1	Supplier Assurance Questionnaire	COC with each Delivery		
6	F	0				1	5	5	Supplier Audit every 6 months	Supplier Audit every 6 months		
7	G	0				1	5	5	Supplier Audit every 6 months	Supplier Audit every 6 months		

# BRC Agents & Brokers Product Safety Management System Brochure

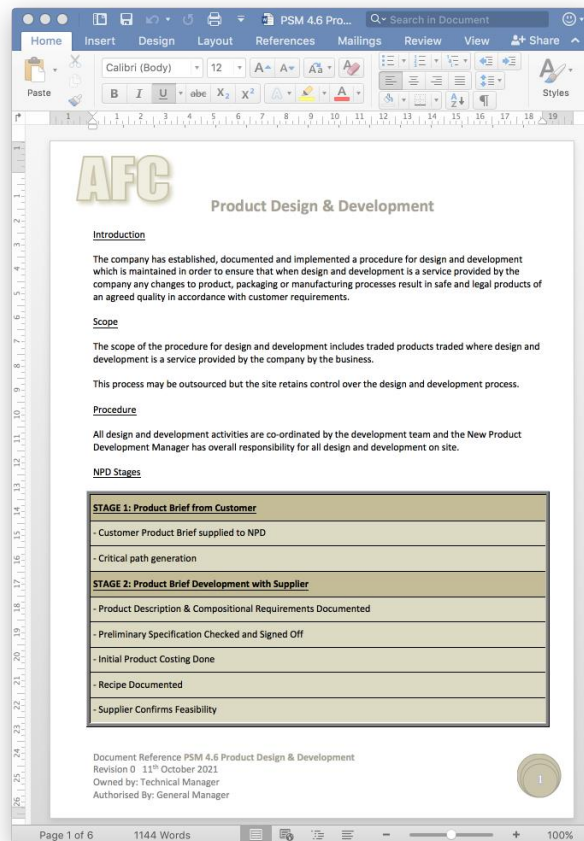
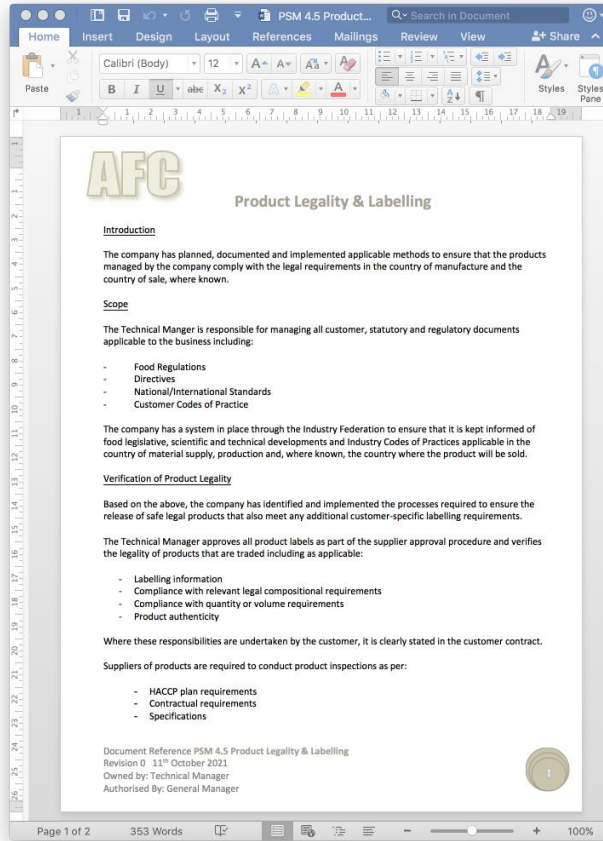


There is also a Food Defence/Threat Risk Assessment Template included:

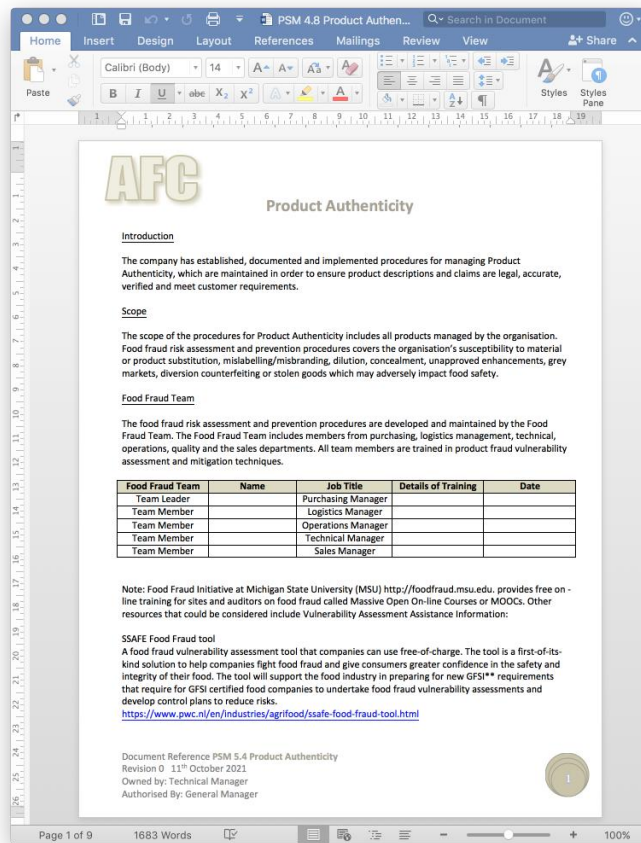
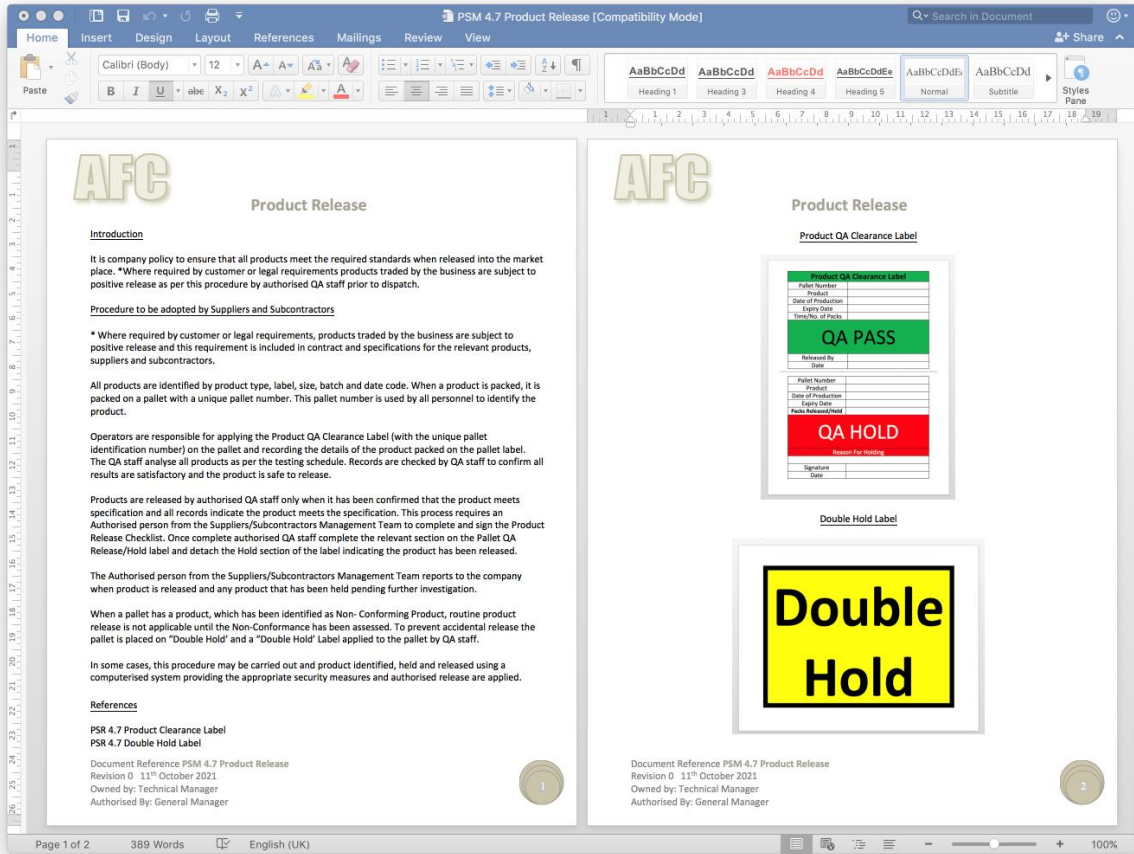
Food Threat Assessment & Mitigation Plan Summary									
Food Defence Mitigation Plan									
Risk Assessment									
Control Measures Required									
Assessment Number	Threat Category	Details	Potential Risk	Current Controls in Place	Likelihood/Vulnerability to Threat	Impact	Threat Risk Rating	Primary Control	Secondary Control
1	Raw Material Supply			Monitoring of Product in Market Place	3	3	9	Entrances are secured, security personnel, locks and/or alarms are installed	Ingredients are examined for possible tampering
2	Outside Vulnerability			Outside Physical Security Measures	2	3	6	Plant boundaries are clear and secured to prevent unauthorized entry	Outside storage on the premises is protected from unauthorized access
3	Storage			Storage Security	3	3	9	Access to storage areas is restricted	Regularly check the inventory of finished products for unexplained additions and withdrawals from existing stock.
4	Transport			Transport Security	3	3	9	Incoming and outgoing vehicles are examined for suspicious activity	Control access to loading docks
5	Mail Handling			Mail Handling Security	3	2	6	A food defence plan is in place	Cyber security management systems are put in place
6	Information			Information Security	1	2	2	A food defence plan is in place	Cyber security management systems are put in place
7	General Internal			General Internal Security Measures	1	1	1	Restricted areas are clearly identified	Ingredients are examined for possible tampering
8	Product Supplier	3rd World Location		Product Supplier Approval	3	3	9		
9	Service Provider	History of malicious contamination in country		Service Provider Approval	3	3	9		
10	Personnel			Personnel Security Measures	3	3	9		
11	Incident Response			Incident Response			0		
12	Raw Material Supply						0		



# BRC Agents & Brokers Product Safety Management System Brochure



# BRC Agents & Brokers Product Safety Management System Brochure





## A Food Fraud Risk Assessment Template is included

PSM 4.8 Food Fraud Assessment Template

Consideration should include (also review when there are changes to):

**Food Fraud Vulnerability Assessment & Plan Summary**

Risks to consider are emerging and historical issues, Historical evidence of substitution or adulteration, Value of the material, Availability - e.g. a poor harvest may restrict availability and may increase the potential for adulteration, Sophistication of routine testing to identify adulterants (if testing within the supply chain is comprehensive and focused on potential fraud issues, then the likelihood is less), Country of origin, length and complexity of the supply chain

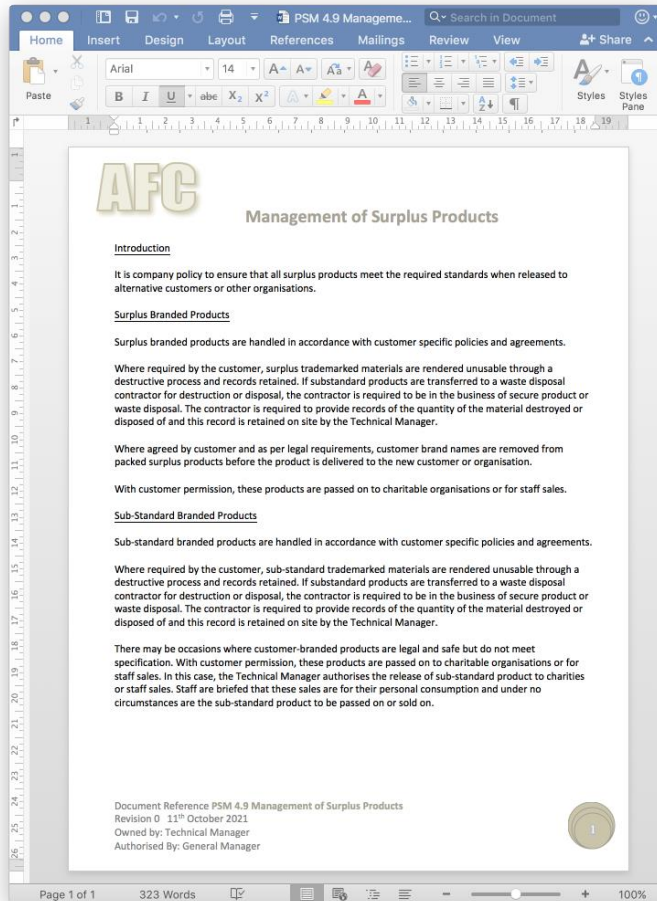
**Risk or Material Category Rating**

5	Very High - a high profile product or material with recent reports of adulteration/substitution. Significant consequences or monitoring is required to ensure only genuine materials are purchased.
4	High - a high profile product or material that provides an attractive target for potential adulteration - some action and/or monitoring is required to ensure only genuine materials are purchased.
3	Medium - a product or material that may be adulterated - action is required to ensure only genuine materials are purchased.
2	Low - this product or material is unlikely to be a target for substitution or adulteration, however a risk assessment may be necessary if new information becomes available.
1	Negligible - no further action required as the product or material is extremely unlikely to be a target for fraud.

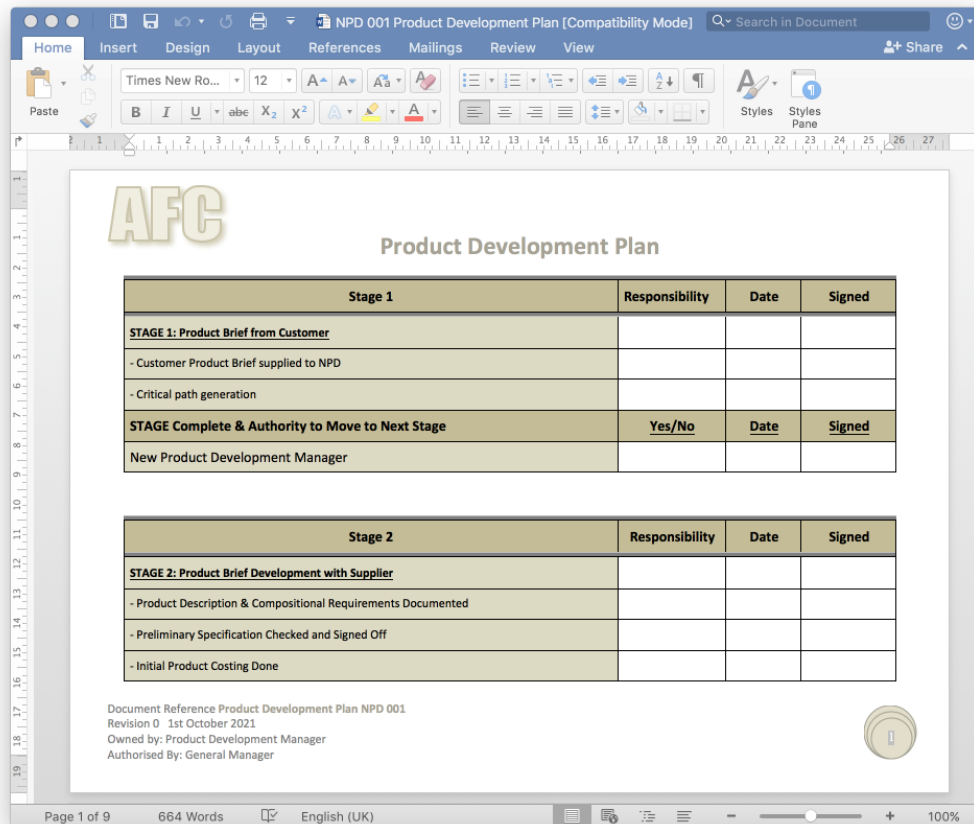
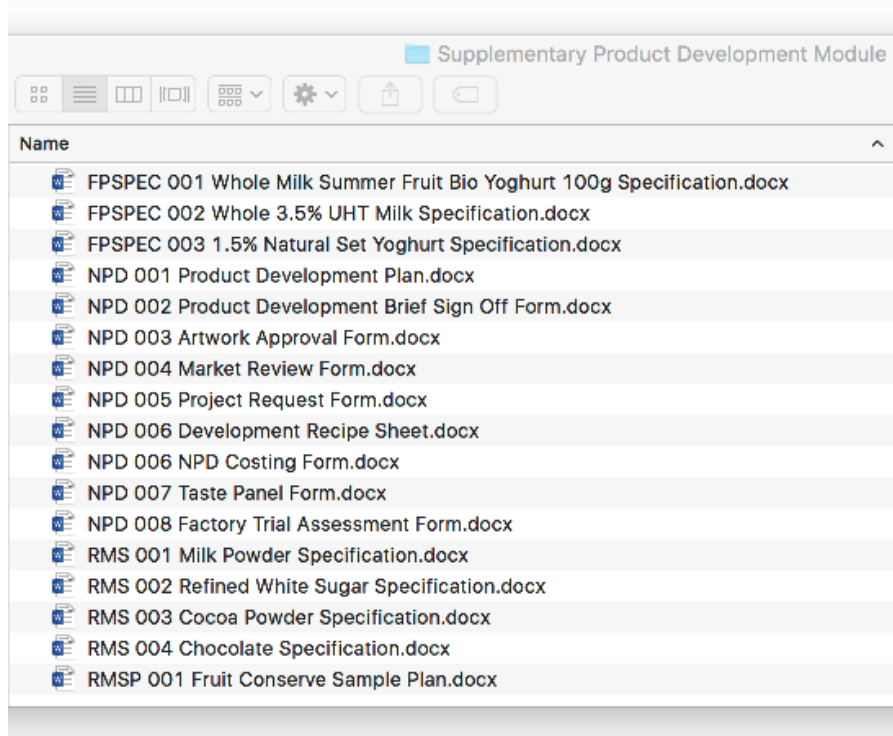
Consideration should include (also review when there are changes to):

- The quality of the material
- The country of origin
- The financial situation of material suppliers or countries of origin
- Cost of raw materials
- The supply chain
- Material availability (such as poor crop season)

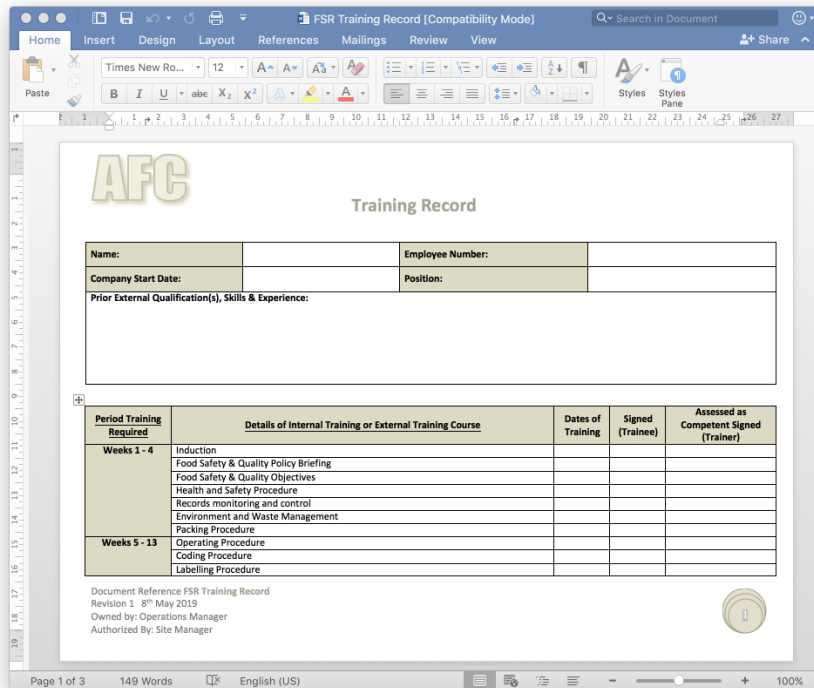
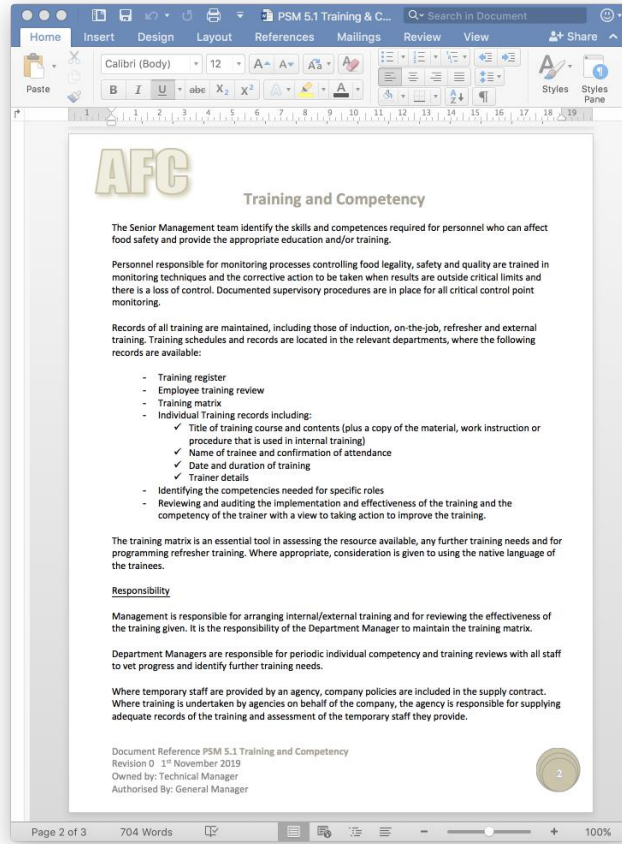
Assessment Number	Assessment Category	Details of Product or Material or Service	Details	Available Information and Data Review				Potential Risk	Potential for Food Fraud Rating	Current Controls in Place	Risk Assessment			Risk Rating		Control Measures Required	
				Historical evidence of substitution or adulteration	Economic factors which may make adulteration or	Ease of access to raw materials through the supply chain	Sophistication of routine testing to identify adulterants				Nature of the Raw Material	Likelihood	Economic Consequence	Public Health Consequence	Economic Risk Rating	Public Health Risk Rating	Primary Control
1	Purchased Final Ingredient	Chocolate Topping	Supplier Barry C India					Counterfeiting	5	Supplier Audit every 6 months	5	3	3	15	25	Raw material testing	Certificates of analysis from raw material suppliers
2	Purchased Final Ingredient	Chocolate Topping	Supplier Barry B USA					Stolen goods	3	Supplier Audit every 12 months	4	3	3	12	12	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
3	Purchased Raw Ingredient	Flour for Baking	Supplier A Mills USA					Unapproved enhancements	4	Certification to ISO Approved Standards	3	4	4	15	20	Use of tamper evidence or seals on incoming raw materials	Enhanced supplier approval checks
4	Contract Packager	Contract Scoops	Contract Pack Inc USA					Grey market	3	Supplier Audit every 6 months	3	3	3	15	25	Mass balance exercises at the supplier	Raw material testing
5	Purchased Contact Packaging	Cake Tray	FoodPac Germany					Stolen goods	3	Supply to Contract Specification	3	3	3	9	9	Supply chain audits	CCC with each Delivery
6	Contact Material	Detergent	Chemico Inc USA					No Risk	1	Supply to Contract Specification	1	1	2	3	2	Supply chain audits	CCC with each Delivery
7	Purchased Non-Contact Packaging	Cardboard Box	Buform Inc USA					No Risk	1	Supply to Contract Specification	1	1	1	1	1	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
8	On-site In-Process Product	Choco Cake Mix Blend in Bulk	Buform Inc USA					Stolen goods	3	Site Security	3	4	3	12	9	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
9	On-site Finished Product	Choco Cake Mix Bagged	Buform Inc USA					Stolen goods	3	Mass Balance exercises on site weekly	3	4	3	12	9	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
10	On-site Contact Packaging	Choco Cake Mix Bags	Buform Inc USA					Counterfeiting	3	Site Security	3	3	3	15	9	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
11	Warehouse Finished Product							Stolen goods	1	Mass Balance exercises on site weekly	1	1	1	0	0	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
12	Market place Finished Product							Mislabeling/Misbranding	1	Monitoring of Product in Market Place	1	1	1	0	0	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers



## A Supplementary Product Development Module is Included

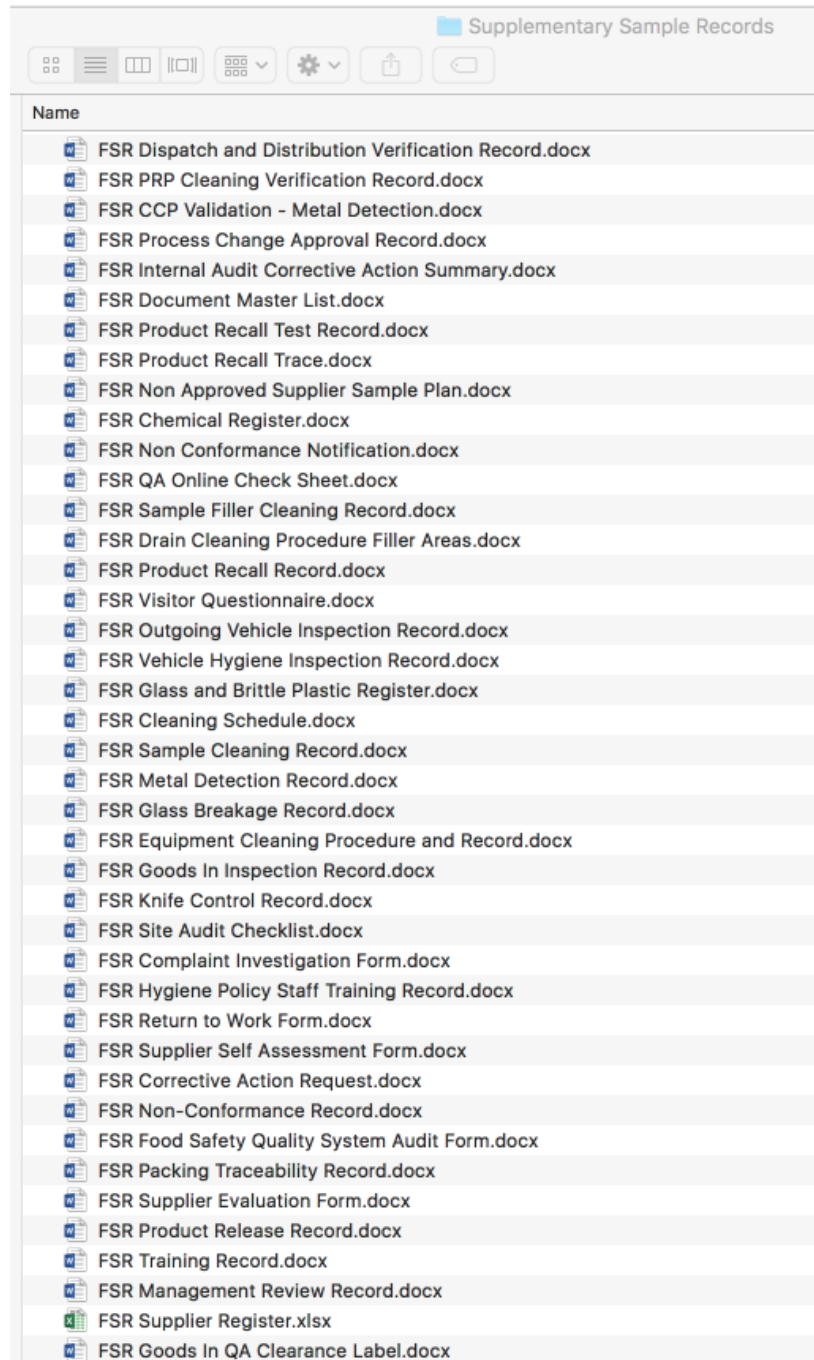


## Section 5 Personnel Documents



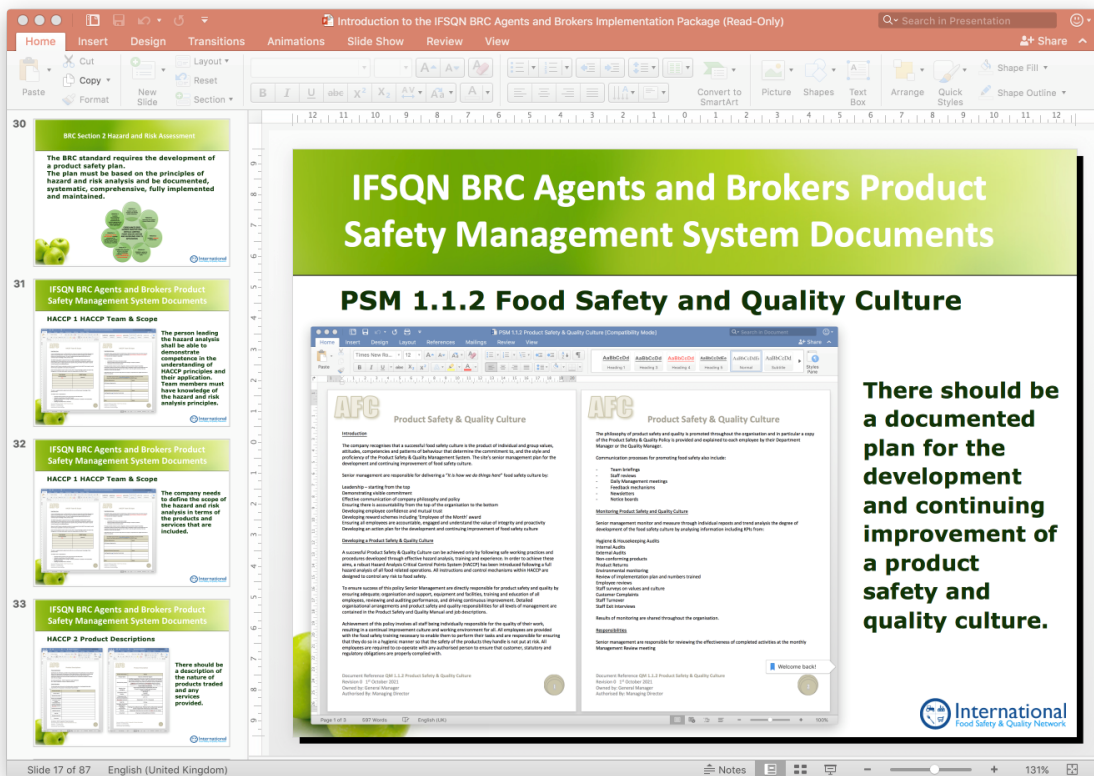
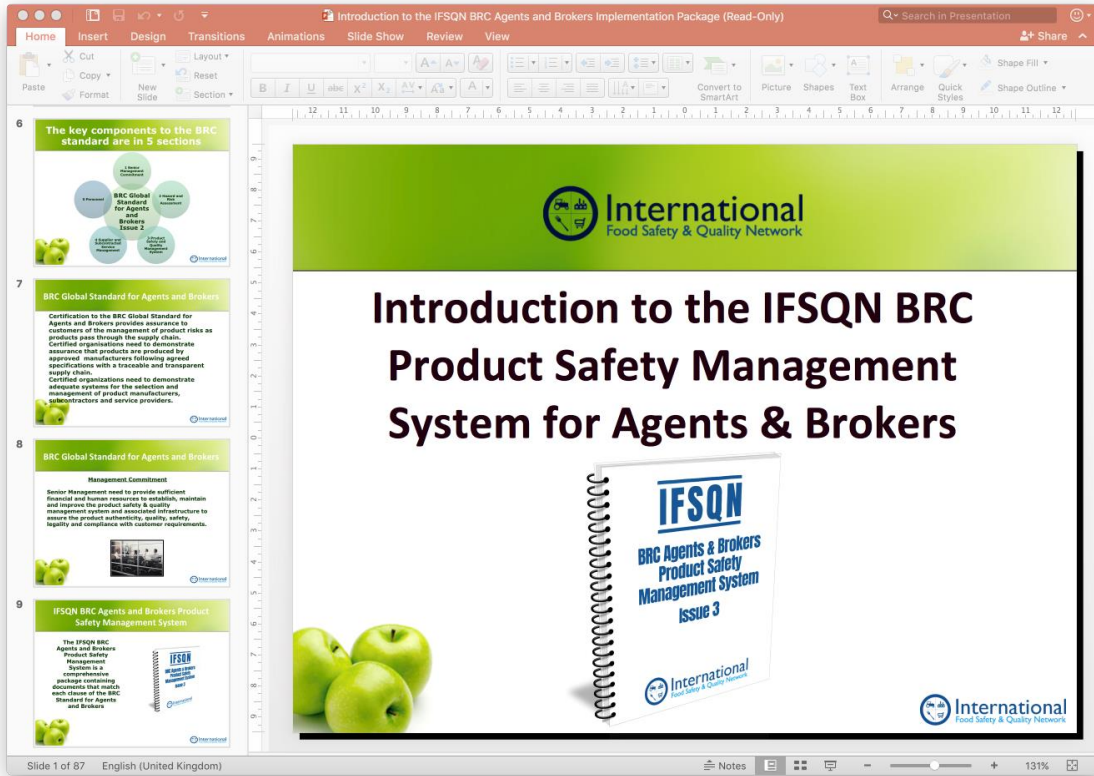
## Supplementary Sample Records

There are a range of editable Food Safety Record Templates included:

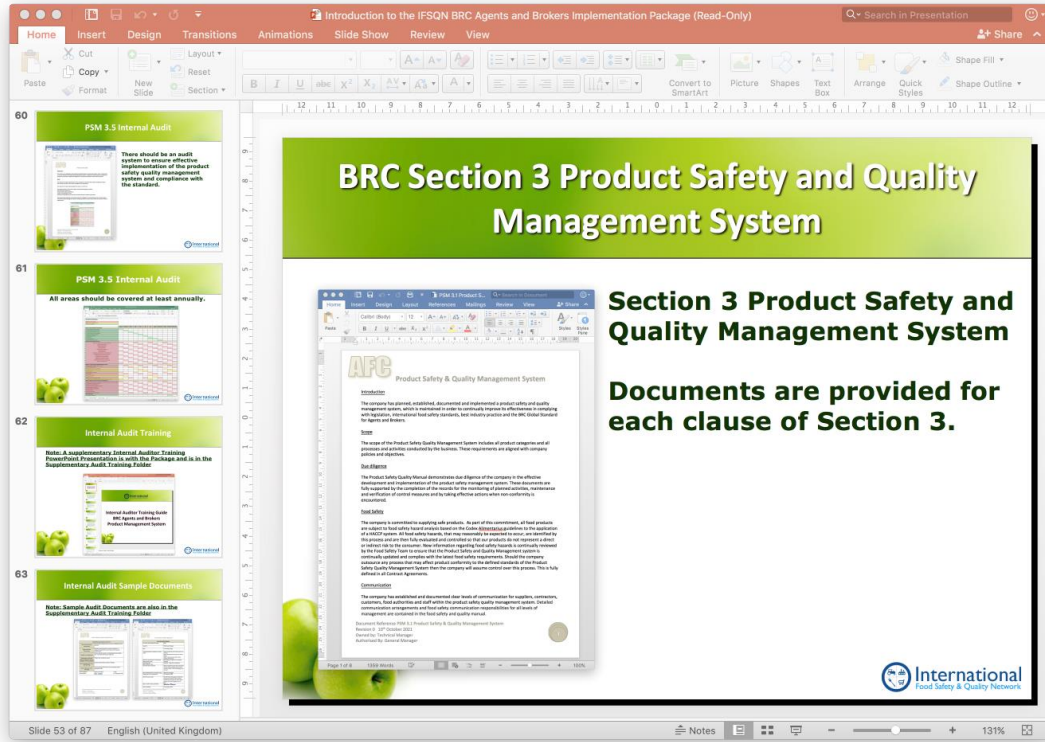


# IFSQN BRC Agents and Brokers Implementation Package PowerPoint Presentation

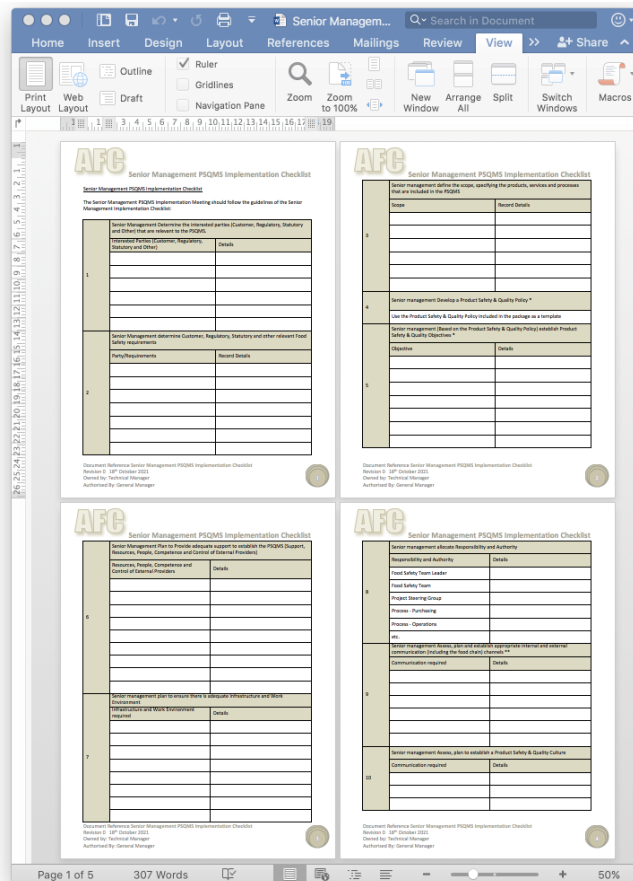
This presentation that explains how the Product Safety Management System Tools & Templates match and comply with the requirements of the BRCGS Global Standard for Agents and Brokers Issue 3.



# BRC Agents & Brokers Product Safety Management System Brochure



A Senior Management PSQMS Implementation Checklist is included and can help establish key elements of the Senior Management Commitment Section.



## IFSQN BRC Agents and Brokers Implementation Plan

An Implementation Plan Template is included and can be used by your Senior Management Team to plan the Implementation of your compliant Food Safety & Quality Management System.

				D	A	T	E	S
			Weeks	10-Jan	16-Jan	23-Jan	30-Jan	6-Feb
1	<b>Section 1 Senior Management Commitment</b>							
1	<i>Statement of Intent - Senior Management demonstrate they are fully committed to the implementation of the requirements of the Global Standard for Agents &amp; Brokers and to processes which facilitate continual improvement of product safety and quality management.</i>							
1.1	Senior Management Commitment And Continual Improvement							
1.1.1	Documented Food Safety Policy - safe, legal and authentic products to the specified quality	SMT	PT	2				
1.1.2	Plan for the development of a Food Safety & Quality Culture	SMT	PT	2				
1.1.3	Documented Food Safety Objectives	SMT	SMT	4				
1.1.4	Senior Management Review	SMT	SMT	1				
1.1.5	Reporting System - significant product safety, legality and quality issues are brought to the attention of senior management	SMT	SMT	2				
1.1.6	Human And Financial Resources	SMT	PT	8				
1.1.7	Informed of scientific/technical developments, industry codes of practice, new risks to authenticity of raw materials & relevant legislation	SMT	SMT	13				
1.1.8	Registered or Approved by Local Authority	SMT	PT	13				
1.1.9	Current, Original Copy Of The Standard	SMT	PT	4				
1.1.10	Announced recertification audits	SMT	SMT	1				
1.1.11	Attendance most senior production or operations manager							
1.1.12	Root Cause of Non-Conformities Identified At Previous Audit addressed							
1.2	Organisational Structure, Responsibilities And Management Authority							
1.2.1	Organisation Chart			8				
1.2.2	Employees Are Aware Of Responsibilities			13				
2	<b>Section 2 Hazard and Risk Assessment</b>							

### Free Online Technical Support

Finally, a reminder, one of the unique features of our packages is that we provide technical support.

This package includes online technical support and expertise to answer your questions and assist you in developing your BRC Product Management System until you achieve certification.

The contact email is support @ifsqn.com without the space

Click here to order the [IFSQN BRC Agents and Brokers Product Safety Management System Implementation Package](#)