

# British Retail Consortium (BRC) Global Standard for Food Safety Issue 8 Requirements for Housekeeping and Hygiene

DEBRA SMITH - GLOBAL HYGIENE SPECIALIST, VIKAN

## INTRODUCTION:



Requirement 4.11: Housekeeping and Hygiene is a fundamental requirement of BRCs Global Standard for Food Safety. BRC define a fundamental requirement as something that 'relates to systems that are crucial to the establishment and operation of an effective food quality and safety operation'.

However, in 2015 BRC reported that, across all food product categories audited against Issue 6 in 2014, the most frequent and consistent pattern of non-conformance emerged in relation to Requirement 4.11<sup>1</sup>, 'Housekeeping and hygiene'.

In August 2018 BRC released Issue 8<sup>2</sup> (BRCv8) of their Standard. Certification against this commenced on 1st February 2019.

To raise awareness of the requirements of 4.11 and support the food industry in relation to improved food safety, and BRCv8 compliance.

## METHODS:

With regard to Requirement 4.11, to



## RESULTS:



In 2015 BRC reported that the documenting of cleaning procedures was the most frequent non-conformance globally, with over 18% prevalence across sites audited in 2014.



In 2016/17, with almost 10% related directly to cleaning procedures, non-conformance against Requirement 4.11 was >16%.

### The BRCs conclusion:

Improvement in the maintenance of housekeeping and hygiene systems is needed.

BRCv8 newly includes clauses specifically related to the design of an Environmental Monitoring programme (Clauses 4.11.8.1 & 4.11.8.2).

## SIGNIFICANCE:

Given the high rate of non-conformance observed by BRC to the requirements of 4.11, and the importance of these regarding food safety, it is essential to raise awareness of good housekeeping and hygiene practices.



Good guidance is available to the food industry <sup>4,5,6,7,8</sup>, and should be utilised to drive improvement in this area.

## REFERENCES:

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