

## EVALUATING THE STANDARDS

	British Retail Consortium (BRC)	British Retail Consortium (BRC)	British Retail Consortium (BRC)	International Food Standard (IFS)	Safe Quality Food (SQF)	Food Safety System Certification 22000
<b>Current Version</b>	Global Standard for Food Safety - Issue 6 (January 2012)	Global Standard for Storage and Distribution - Issue 2 (September 2010)	Global Standard for Packaging and Packaging Materials - Issue 4 (February 2011)	Version 6 (January 2012)	Edition 7 (July 2012)	Version 3 (October 2011)
<b>Scheme Format</b>	Requires the development and compliance with: 1) Senior Management Commitment 2) HACCP Plan 3) Quality Management System 4) Pre-requisite programs	Requires the development and compliance with: 1) Senior Management Commitment 2) Hazard and Risk Analysis 3) Quality Management System	Requires the development and compliance with: 1) Senior Management Commitment 2) Hazard and Risk analysis; Internal audits; Specifications; Traceability; Housekeeping and cleaning; Process control; Training and competence	IFS Food shall be used when a product is "processed" or when there is a hazard for product contamination during the primary packaging.	Module format with Module 2 required for each audit and additional GAP/GMP modules based on the Food Sector Category	
<b>Audit Format</b>	Statement of Intent and Requirement elements for each clause of the Standard	Statement of Intent and Requirement elements for each clause of the Standard	Statement of Intent and Requirement elements for each clause of the Standard	<b>6 Chapters</b> - Senior Management Responsibility; Quality and Food Safety management system; Resource management; Planning and production process; Measurements, analyses, improvements; Food defense With Requirements for each chapter.	<b>Module 2</b> - SQF System Elements - contains <b>Mandatory elements</b> can be certified on different 3 Levels - <b>Level 1- Entry level</b> for new and developing businesses. Covering GAP/GMP/GDP requirements. <b>Level 2 - HACCP foodsafety plan</b> in addition to Level 1 requirements. <b>Level 3 - HACCP Food quality plan</b> in addition to the Level 1 and Level 2 requirements. Plus additional GAP/GMP/GDP <b>module</b> specific to the food sector category and processes	
<b>Audit Types</b>	Enrolment (optional); Preassessment (optional); Unannounced On-site Audit; Announced On-site audit	Preassessment (optional); On-site audit	Preassessment (optional); On-site audit	Pre-Audit - (optional) Food Audit	Preassessment (Optional); Document/Desk Audit required at initial audit; Facility Audit	
<b>Audit Details</b>	<b>Raw ingredients to processes foods.</b> Focus on defining <b>Production risk zones</b> into 1) enclosed product area; 2) low-open product area; 3) high care - open product area; 4) High risk - open product area	<b>Storage; Distribution; Wholesale; and Contract Packing</b> - Can be any combination - Product groups include Food Products, Packaging materials, and Consumer products	<b>High Risk and Low Risk</b> ---- Packaging Fields include: Glass; Paper; Metals; Plastics; Wood and other Materials	<b>Food Safety and Quality</b> in one audit -- IFS Food includes 1) food processing; 2) handling of loose food products; 3) primary packing activities	<b>Module format with Module 2</b> required for each audit and additional GAP/GMP <b>modules based on the Food Sector Category. Mandatory elements in Module 2</b> must be complied with, Critical or Major non-conformance results in Failure	

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<b>Number of Audit Fields and Product Categories</b>	6 fields/18 product categories	4 Audits types; and 13 Product Groups	2 Audit Types and 5 Packaging Fields	11 Product scopes/13 Technology scopes	14 audit modules (including Module 2) and 35 food sector categories	5 Category Codes
<b>Mandatory Compliance Audit Section</b>	Senior management commitment and continual improvement; HACCP (Food Safety Plan); Internal Audits; Corrective Actions; Traceability; Plant layout, product flow and segregation; Housekeeping and hygiene; Management of allergens; Control of Operations; Training	1) Senior Management Commitment 2) Hazard and Risk Analysis 3) Quality Management System	<b>HIGH RISK</b> - 1) Senior Management Commitment 2) Hazard and risk analysis 3) Internal audits 4) Specifications 5) Traceability 6) Housekeeping and cleaning 7) Process Control 8) Training and competence <b>LOW RISK</b> - 1) Senior management commitment and Continual Improvement 2) Hazard and Risk management system 3) Internal audits 4) Specifications 5) Traceability 6) Housekeeping and cleaning 7) Process Control 8) Training and competence	Termed KO Requirements ----- 1) Responsibility of Senior Management; 2) Monitoring system of each CCP; 3) Personnel hygiene; 4) Raw material specifications; 5) Recipe compliance; 6) Foreign material management; 7) Traceability system; 8) Internal audits; 9) Procedure for withdrawal and recall; 10) Corrective actions	<b>Module 2</b> contains <b>Mandatory elements</b> : 1) Management Policy; 2) Management Responsibility; 3) Food Safety and Quality Management System; 4) Management Review; 5) Document Control; 6) Records; 7) Food Legislation; 8) Food Safety Fundamentals; 9) Food Safety Plan (Level 2&3); 10) Food Quality Plan (Level 3); 11) Product Release; 12) Validation and Effectiveness; 13) Verification and Monitoring; 14) Corrective and Preventative Action; 15) Internal Audit; 16) Product Identification; 17) Product Trace; 18) Product Withdrawal and Recall; 19) Food Defense; 20) Training Program	
<b>Number of standard requirements</b>	30 Statements of Intent and 239 requirements	16 Statement of Intent and 253 requirements Audited Statement of Intent and requirements are based on the scope of the certification	<b>HIGH RISK</b> - 41 Statement of Intent and 237 Requirements <b>LOW RISK</b> - 44 Statement of Intent and 154 Requirements	250 based on audit process -- Score process - <b>Total number of points</b> = (total number of IFS requirements - requirements scored with N/A) x 20. <b>Final score</b> (in %) = number of points awarded/total number of points	All audits include: Module 2 and corresponding food category(ies) Most likely is Module 11 - can be more than 2 categories	ISO/TS 22003, ISO 22000; the applicable technical specs for PRPs and FSSC requirements. Site tour includes CCPs, Operational PRPs, sampling of PRPs
<b>Criteria ratings</b>	Critical; Major; or Minor -- No point value; Certification is based on type and number of non-conformances against the Statement of Intent and Requirements	Critical; Major; or Minor -- No point value; Certification is based on type and number of non-conformances against the Statement of Intent and Requirements	Critical; Major; or Minor -- No point value; Certification is based on type and number of non-conformances against the Statement of Intent and Requirements	A - Full compliance B - Almost full compliance C - Small part of the requirement has been implemented D - Requirement has not been implemented <b>Major or KO - Mandatory requirements are not met at any level (A,B,C or D(automatic failure)) Knockout (KO)</b>	0 - Meets criteria/OIP 1 - Minor non-conformity 10 - Major non-conformity 50 - Critical non-conformity	Non-conformance based on auditor's assessment
<b>Possible final grades</b>	A, A+; B, B+; C, C+ No grade + grades are only given on Unannounced Audits	No rating - Certificate awarded if auditee meets the audit requirements	A; B; C; D	Higher Level (95-100%) Foundation Level (75-94%) Failed (<75%) Failed = 1 KO scored with a D	E-Excellent (96-100) G-Good (86-95) C -Complies (70-85) F-Fails to Comply (0-69)	Based on CB assessment and recommendation

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<b>Audit fails if</b>	1 or more Critical or Major non-conformance against the Statement of Intent of a fundamental requirement; 1 or more Critical, 3 or more Majors; 31 or more Minors; 2 Majors and 21 or more Minor	1 or more Critical; 5 or more Major; 30 or more Minor and < 5 Major	<b>D rating</b> - 1 or more Critical or Major non-conformities against the Statement of Intent of a fundamental requirement; 1 or more Critical; 3 or more Majors; 2 - Majors and 21 or more Minors; or 1-Major and 31 or more Minors.	One or more KO on "KO Requirements", one or more Majors, score less than 75% --- the new audit shall be scheduled no earlier than 6 weeks after the audit where the final score was <75%	1 or more Critical, combinations of defined number of Majors and Minors (note: <b>only Facility Audit results are used to calculate the score and rating</b> )	Based on CB assessment and recommendation
<b>Follow-up on Non-conformance</b>	Majors and Minors closed out within 28 days using objective evidence or another site visit w/1 28 days	<b>Initial audit</b> - All non-conformances corrected and approved w/1 90 days from audit using objective evidence. <b>Recertification</b> corrected and approved w/1 28 days from audit using objective evidence	Critical and Major non-conformances against the Statement of Intent MUST be corrected at the time of the audit; Major must be corrected and approved w/1 28 days. For initial certification the supplier can request a extension for no longer than 90 days. If not corrected and approved w/i 90 days the supplier must reinstate the certification process. Minor must be corrected w/i 28 days using objective evidence. Revisits can be required by the CB - must occur w/1 28 days for the Re-certification and 90 days for the initial certification	Action plan within 14 days, if not met, supplier must undergo a complete initial or renewal audit - up to 12 months to correct non-conformances for initial certification	<b>Critical - Automatic failure;</b> <b>Major</b> -corrected within 14 days, <b>Minor</b> -corrected within 30 days, or other agreement with certification body	Non-conformities from the Stage 1 audit resolved prior to the Stage 2 (facility audit) Successful correction of non-conformances cited during the Stage 2 audit must be corrected prior to the certification decision.
<b>Audit frequency</b>	12 months (A,A+ and B,B+), 6 months (C,C+), 28 days verification on site audit (C,C+)	<b>Initial audit</b> - 12 months <b>Certified Sites</b> - 18 months Revisit certified sites w/i 28 days if 3 or more Majors; Revisit initial audit sites w/i 90 days if 3 or more Major	A and B - 12 months certification; C - Revisit w/1 28 days and 6 month certification; D - No certificate granted	12 months from audit date, verification of Major within six weeks to six months	6 to 12 months, 3-month review if defined number of Major/Minor non-conformities found and at least 2 audits within 6 months afterwards. <b>Surveillance Audit</b> must be conducted at 6 months for an audit with a C rating.	Certificate for 3 years with surveillance audits every year
<b>Types of standards</b>	<b>Food Processing -- raw ingredients, fruit and vegetables, processed foods,</b>	<b>Storage; Distribution; Wholesale and Contract Packing</b> Product category includes Chilled & frozen foods; Ambient food; Consumer products and packaging materials	<b>High and Low Risk</b> with Product categories - Glass; Paper; Metals; Placstics; and Wood and Other Materials <b>LOW RISK</b> - 44 Statement of Intent and 154 Requirements	<b>Food Processing</b>	The SQF Code, Edition 7 - Modules include GAPs; GAQPs; GMPs for Pre-processing of Animal products; GMP for Pre-processing of Plant Products; GMPs for Processing of Food Products; GMPs for Transport and Distribution of Food Products; GMPs for Production of Food Packaging;	Food (FSSC 22000)
<b>Scheme auditor qualification</b>	Management System Lead Auditor (40hrs) and/or BRC Auditor training (32hrs)+ HACCP (CA) + experience in food category + BRC Food Safety Training (2 days) - must pass written test	Management System Lead Auditor (40hrs) and/or BRC Auditor training (32hrs)+ HACCP (CA) + experience in product category + BRC Storage and Distribution Training (2 days) - must pass written test	Management System Lead Auditor (40hrs) and/or BRC Auditor training (32hrs)+ HACCP (CA) + experience in packaging category + BRC Packaging and Packaging Materials Training (2 days) - must pass written test	Management System Lead Auditor (40hrs) + HACCP (CA) + Two-day IFS in-house training course/year; product category specific experience/education (Must pass a written and oral exam)	Management System Lead Auditor (40 hrs) + "Auditing the SQF Code, edition 7" (24hrs) OR SQFI Lead Auditor Training Course (40 hrs) both option need HACCP (CA); (Must pass a written exam)	Auditor training 7.2.4.3 (40 hrs); internal training to meet ISO/TS 22003 + HACCP (CA) (must pass a written exam)

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<b>Required personal experience and education</b>	Food related degree, 5 years work experience in food industry with specific food safety/product quality responsibilities; knowledge in the product categories approved by BRC.	Food-related, logistics or technology degree, 3 years work experience in food industry, packaging, logistics or consumer products; knowledge in the product categories approved by BRC.	Food-related degree with expertise in packaging technology and have successfully completed the PIABC - EQIPT training, 3 years work experience in food industry, packaging ; knowledge in the packaging categories approved by BRC.	Food-related degree, two to five years of experience in the food industry, audit experience, and quality assurance/quality management knowledge	SQF-defined criteria for competence, including undergraduate degree, five years of food industry work experience, HACCP (CA) knowledge, audit experience, and other training - based on HR or LR	Food related 4 yr degreee; 5 yrs food or 2 yrs QA experience in specific food related industry,HACCP (CA);
<b>Ongoing Auditor Training</b>	Supervised audit OTJ training, BRC Awareness course; Refresher course in food safety, HACCP, pre-requisite programs, and food regulations	Supervised audit OTJ training, BRC Awareness course; Refresher course in food safety, HACCP, pre-requisite programs, and food regulations	Supervised audit OTJ training, BRC Awareness course; Refresher course in food safety, HACCP, pre-requisite programs, and food regulations	2-day IFS in-house training course/year,	Annual Shadow audits when needed; SQF Update Training; OTJ; Calibration Meetings	
<b>Cost of standards (regular price)</b>	99 GBP (\$158)			Free download	Free download	Free download on FSSC site
<b>GFSI recognized</b>	Yes	No	Yes	Yes	Yes	Yes