

BRCGS Global Standard for Food Safety

Top 10 Clauses Cited for Nonconformances at North American Sites

Rank	Issue 5	Issue 6 Correspondence
1	<p>4.6.1 Maintenance: Equipment, including fixtures and fittings, shall be maintained to minimize the risk of product contamination.</p>	4.7.1
2	<p>4.8.2.1 Chemical Control: A chemical control procedure shall be in place which manages the use, storage and handling of non-food chemicals. This shall include as a minimum:</p> <ul style="list-style-type: none"> • approved purchase • availability of material safety data sheets and specifications • where appropriate, confirmed suitability for food use • avoidance of strong scented products • identification of chemicals at all times • segregated and secure storage with restricted access to authorized personnel • use by trained personnel only. 	4.9.1.1
3	<p>4.3.2.5.1 Doors: Where external doors to raw material handling, processing, packing and storage areas are opened, suitable precautions shall be taken to prevent pest ingress. Doors and dock levelers in these areas shall be tight fitting or adequately sealed.</p>	4.4.9
4	<p>4.8.4.2 Glass, Brittle and Hard Plastic, Ceramics and Similar Materials: Documented procedures for handling glass, brittle or hard plastic, ceramic or other similar materials shall be in place and implemented to ensure that necessary precautions are taken. Procedures shall include as a minimum</p> <ul style="list-style-type: none"> • list of items detailing location, number, type and condition • recorded checks of condition of items carried out at a specified frequency based on risk assessment • details on cleaning or replacing items to minimize potential for product contamination. 	4.9.3.2
5	<p>4.3.2.3.1 Ceilings/Overheads: Ceilings and overheads shall be designed, constructed, finished and maintained to prevent the accumulation of dirt, minimize condensation and mold growth, and facilitate cleaning.</p>	4.4.5
6	<p>3.7.1.1 Documentation Control: All documents in use shall be properly authorized and be the correct version.</p>	3.2



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7	<p>4.8.1 Chemical and Physical Product Contamination Control: Based on risk assessment, the company shall identify, control and manage any potential risks from chemical, physical or biological contamination. This may include risks associated with the following, although this is not an exhaustive list:</p> <ul style="list-style-type: none"> • storage • production operation or processes or machinery • any maintenance or building work carried out • sanitation and cleaning operations. <p>These shall be verified through regular site audits carried out at a frequency determined by risk assessment.</p>	4.9.1
8	<p>4.3.2.1.1 Building Construction – Walls: Walls shall be designed, constructed, finished and maintained to prevent the accumulation of dirt, minimize condensation and mold growth, and facilitate sanitation.</p>	4.4.1
9	<p>2.4.1 Construct a Process Flow Diagram – Codex Alimentarius Step 4: A flow diagram shall be prepared to cover each product, product category or process. This shall set out all aspects of the food process operation within the HACCP scope, from raw materials selection through processing, storage and distribution. As a guide, this may include the following, although this is not an exhaustive list:</p> <ul style="list-style-type: none"> • a map of the facility that includes the placement of production equipment • raw materials including introduction of utilities and other contact materials (e.g. water, packaging) • sequence and interaction of all process steps • outsourced processes and subcontracted work • process parameters • potential for process delay • rework and recycling • low/high risk and clean/dirty area segregation • finished products, intermediate/semi-processed products, by-products and waste. 	2.5.1
10	<p>4.7.4 Staff Facilities: Suitable and sufficient hand-washing facilities shall be provided at access to, and at other appropriate points within, production areas. Such hand-wash facilities shall provide as a minimum:</p> <ul style="list-style-type: none"> • sufficient quantity of water at an appropriate temperature • liquid soap • single-use towels or suitably designed and located air driers • appropriate instructions for use (including consideration of appropriate language). <p>Where high-risk products (refer to glossary) are handled, the following additional requirements shall be provided:</p> <ul style="list-style-type: none"> • faucets with hand-free operation • hand sanitizer. 	4.8.6