

Control safety

Top five non-conformities in BRCGS
Food Safety

LRQA

Helping you prepare for you BRCGS Food Safety audit

Managing food safety risks is crucial for a number of reasons:

1. Protecting public health

Unsafe food can cause a wide range of illnesses, from mild stomach upsets to life-threatening diseases. By managing food safety risk, we can reduce the incidence of these illnesses and protect public health.

2. Maintaining consumer confidence

When people buy food, they expect it to be safe to eat. If there are frequent reports of foodborne illness or recalls due to contamination, consumers may lose confidence in the food supply. Managing food safety risk helps to maintain consumer confidence in the safety of the food they buy and eat.

3. Reducing economic costs

Foodborne illness can be expensive, both in terms of medical expenses and lost productivity. By managing food safety risk, we can reduce the financial costs of foodborne illness.

4. Meeting regulatory requirements

Many countries have regulations in place to ensure that food is safe to eat. Managing food safety risk is necessary to comply with these regulations.

5. Protecting the reputation of the food industry

The food industry is responsible for producing and distributing safe food. If there are frequent reports of foodborne illness or recalls due to contamination, the food industry’s reputation may be damaged. Managing food safety risk helps to protect the reputation of the food industry.

Businesses across the globe are faced with these challenges every day. BRCGS Food Safety provides a framework to manage product safety, integrity, legality, and quality, plus the operational controls for these criteria in the food and food ingredient manufacturing, processing, and packing industry. To receive BRCGS Food Safety certification, businesses must demonstrate conformance to the requirements of the standards and demonstrate adequate actions to address non-conformities.



Top five BRCGS Food Safety non-conformities

Nonconformity, or failing to meet specific criteria in the standard, can happen at any level of an organisation’s operations, from quality control and manufacturing to personnel procedures. If the non-conformance is not addressed, organisations will not achieve certification. To help businesses prepare for their BRCGS Food Safety, our experts have identified the top five non-conformities identified during BRCGS Food Safety audits between 2019 and 2023.

CLAUSE 1.1.2

The site’s senior management shall define and maintain a clear plan for developing and continuing improvement of a food safety and quality culture. This had 296 NCs raised over the life of BRCGS Food 8; this was a new requirement in BRCGS Food 8.

CLAUSE 4.6.1

All equipment shall be constructed of appropriate materials. The design and placement of equipment shall ensure it can be effectively cleaned and maintained. This had 454 NCs raised by LRQA over the life of BRCGS Food 8.

CLAUSE 4.11.1

The premises and equipment shall be maintained in a clean and hygienic condition. This had 430 NCs raised by LRQA over the life of BRCGS Food 8.

CLAUSE 2.7.1

The HACCP food safety team shall identify and record all the potential hazards that are reasonably expected to occur at each step, in relation to product, process and facilities. This had 296 NCs raised over the life of BRCGS Food 8.

CLAUSE 4.4.8

Doors (both internal and external) shall be maintained in good condition. This had 283 NCs raised by LRQA over the life of BRCGS Food 8.

Need help with BRCGS Food Safety certification?

Covering 18 food categories and 27,000 certified sites, LRQA recognises that every BRCGS customer has different needs. With over 30 years' experience operating across the food and drink sector, our teams can offer you a wide range of services aimed at improving standards, increasing your food safety and, ultimately, protecting your brand.

Why work with us?

Customised approach

We can help prepare your organisation for BRCGS Food Safety. Our ability to combine audits and offer a full range of services enables you to save time and cut costs.

Technical expertise

We match expert food safety assessors with deep industry knowledge to your business, enabling a robust audit of your system. Assessors are specialists in understanding the potential in cutting-edge ideas and in applying this knowledge pragmatically to guarantee impact today and in the long term.



Fresh thinking

About LRQA:

Bringing together unrivalled expertise in certification, brand assurance and training, LRQA is one of the world’s leading providers of food safety and assurance solutions. Working together with farms, fisheries, food manufacturers, restaurants, hotels, and global retailers, we help manage food safety and sustainability risks throughout supply chains and have become a leading global assurance provider.

We’re proud of our heritage, but it’s who we are today that really matters, because that’s what shapes how we partner with our clients tomorrow. By combining strong values, decades of experience in risk management and mitigation and a keen focus on the future, we’re here to support our clients as they build safer, more secure, more sustainable businesses.

From independent auditing, certification and training; to technical advisory services; to real-time assurance technology; to data-driven supply chain transformation, our innovative end-to-end solutions help our clients negotiate a rapidly changing risk landscape – making sure they’re shaping their own future, rather than letting it shape them.

Get in touch

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