

INFORMATION BULLETIN

HACCP, BRC STANDARDS, GFSI

FOOD SAFETY MANAGEMENT SYSTEMS – HACCP

Food Safety Management Systems help companies manage food-related risks and take into account food regulations, acceptable workplace practices, and contingency plans for potential crises such as product recalls.

A common foundation for building a food safety management system is based on HACCP, or Hazard Analysis and Critical Control Point methodology.

HACCP is a methodology that systematically identifies, evaluates and controls hazards which are significant for food safety – no matter what the context – with a focus on preventive measures rather than end-product testing. It is internationally recognised as an effective food safety risk management methodology.

The Seven Principles of HACCP

HACCP is based on principles that can be applied to any food-related operation:

1. Conducting hazard analysis
2. Identifying the critical control points for each step
3. Establishing critical limits
4. Establishing monitoring requirements
5. Taking corrective action
6. Verifying the HACCP system is working correctly
7. Keeping records

Benefits of HACCP

The benefits of a HACCP-based system include:

- Reduced risk of food contamination, product recalls and related legal action
- Evidence of due diligence should prosecution occur
- Increased consumer and customer confidence
- Enhanced product quality
- Competitive marketing and promotional edge
- Opportunities for international recognition

WINEMAKERS' FEDERATION OF AUSTRALIA
INCORPORATED

The Australian Wine Industry

HACCP certification of individual company and supplier operations is of the utmost importance for Australian wine companies exporting to the EU. HACCP-based food safety systems will also soon be a requirement under the Federal Government Food Standards Code for all food/beverage producers in Australia.

For further information, please follow the links below:

<http://www.foodstandards.gov.au/foodstandardscode/>

<http://www.sai-global.com/ASSURANCE/SECTIONS/FoodSafetyManagement/>

BRC STANDARDS

The British Retail Consortium (BRC) is the lead trade association representing British retailers such as Tesco, Sainsbury's, Iceland Foods, Waitrose, Safeway, The Co-operative Group, and Asda Stores.

The BRC has actively been involved with the development and implementation of food related Standards since 1996. Standards currently available are:

1. The BRC Technical Standard and Protocol for Companies Supplying Retailer Branded Food Products Issue 3 (BRC Food Technical Standard)
2. The BRC/IOP Technical Standard and Protocol for Companies Manufacturing and Supplying Food Packaging Materials for Retailer Branded Products (BRC/IOP Packaging Standard)
3. The BRC/FDF Technical Standard for the Supply of Identity Preserved Non-Genetically Modified Food Ingredients and Product (BRC/FDF IP Standard)

For further information, please follow the link below:

<http://www.brc.org.uk/Techstds.asp>

BRC Food Technical Standard

The rationale behind the development of the BRC Food Technical Standard was to eliminate multiple audits by retailer technical and third party technical representatives of food manufacturers supplying the UK Retailer with own brand products.

The objective of the Standard is to specify food safety and quality criteria required to be in place within a manufacturers organisation to supply branded product to UK Retailers. The format and content of the Standard is designed to allow an assessment of the supplier's premises and operational systems and procedures by a competent third party, thus standardising food safety criteria and monitoring procedures.

The Standard provides companies supplying retailer branded food products with guidance on how to fulfil their legal obligations with regard to the HACCP system, the quality management system, control of factory environment standards, products, process, and personnel.

If you are not supplying retailer branded food products, the BRC does not require compliance to this Standard at this point in time. Currently only sites that actually package the product need to comply with this Standard, although this will change in the future.

The Standard is focused on pushing the retailer's consumer risk down the supply chain.

For further information, please follow the link below:

<http://www.brc.org.uk/TechMaster.asp?id=81&sStd=BRC+GLOBAL+STANDARD+%2D+FOOD>

BRC/IOP Packaging Standard

An essential reference for all suppliers of packaging materials to manufacturers of retailer branded food products. This Standard will be the benchmark for best practice in the packaging industry. Compliance with this Standard will soon be a prerequisite for Preferred Suppliers to UK Retailers, and accordingly suppliers of labels, bottles, seals etc will need to comply to this Standard.

Although this Standard is not currently being enforced by the BRC, this will change in the future. Ensure your suppliers have purchased the Standard and are familiar with it.

For further information, please follow the link below:

<http://www.brc.org.uk/TechMaster.asp?id=82&sStd=BRC%2FIOP+PACKAGING+STANDARD>

BRC/FDF IP Standard

A best practice Standard used to for the supply of identity preserved non-genetically modified food ingredients and products. This Standard does not affect the wine industry at this stage.

For further information, please follow the link below:

<http://www.brc.org.uk/TechMaster.asp?id=83&sStd=BRC%2FFDF+IP+STANDARD>

SAI Global Assurance Services

SAI Global is authorised to deliver training, assessment to BRC standards and is the only body in Australia that can undertake BRC certification.

For further information, please contact:

SAI Global Assurance Services

Phone: 08 8271 9500

<http://www.sai-global.com/ASSURANCE/>

The Australian Wine Industry

While the Australian wine industry is already very proactive in this area, the concern is the ability of small to medium sized wine companies to comply with the Standards in the future as the BRC broadens its focus from retailer branded products to all products.

THE GLOBAL FOOD SAFETY INITIATIVE

The Global Food Safety Initiative (GFSI) was launched in May 2000 by a group of international retailers with the purpose of establishing product-linked standards for food safety covering the whole food chain: supplier, agriculture, distribution. These standards can then be used by the retailers as reference standards which must be met by suppliers.

The key priorities of the Initiative are:

1. To implement a scheme to benchmark food safety standards world-wide
2. To build and implement an international early warning system
3. To encourage co-operation between the world-wide food sector and national and pan-national governments and authorities
4. To communicate the Initiative to all concerned parties and promote consumer education
5. To coordinate Good Retailing Practices

For further information, please follow the link below:

<http://www.globalfoodsafety.com/>

For further information, please contact:

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THE WINEMAKERS' FEDERATION OF AUSTRALIA PACKAGING COMMITTEE

The Packaging Committee was established by the Winemakers' Federation of Australia (WFA) to enable the development of a unified position for the wine industry in regard to packaging related issues. By maintaining a forum for direct discussion amongst industry stakeholders, the Packaging Committee is positioned to respond to political, technological, environmental, regulatory and market driven changes in wine, wine product and brandy packaging.