Food safety

BRCGS Food Safety Issue 9

Two days to master the nine clauses of BRCGS Food Safety Issue 9 and what the auditor checks on the shop floor. Senior management commitment, HACCP plan, quality system, site standards, product and process control, personnel, high-risk areas: each clause is tied to your practices, through to a mock audit on the gaps most often found in Morocco.

Duration : 2 days

Objectives

1. Present the nine clauses of BRCGS Food Safety Issue 9 and identify the fundamental requirements
2. Explain the grading system, the nonconformity categories and the choice between announced and unannounced audits
3. Link the requirements on management commitment and food safety culture to the site's real practices
4. Assess control of product, process and high-risk production areas against the standard
5. Run a targeted mock audit and draw an action plan from it

Programme

Day 1 — morning

• Why buyers ask for BRCGS Food Safety: GFSI recognition, UK and international markets

• Audit options, grades and frequency: what changes between announced and unannounced audits

• Clause 1: senior management commitment, food safety culture, management review

• Clause 2: the HACCP food safety plan and the requirements specific to the standard

Day 1 — afternoon

• Clause 3: management system, internal audits, supplier approval, traceability, recall

• Clause 4: site standards, food defence, maintenance, cleaning, pests, foreign bodies

• The fundamental requirements and why a major nonconformity on one of them blocks certification

• Exercise: traceability test on a raw material from your site

Day 2 — morning

• Clause 5: product control, allergens, authenticity, packaging, analysis, release

• Clause 6: process control, label and packaging checks, quantity, calibration

• Clause 7: personnel, training, hygiene, work wear

• Clause 8: high-risk, high-care and ambient high-care areas; clause 9: traded products

Day 2 — afternoon (workshop)

• Critical, major and minor nonconformities and their effect on the grade

• The gaps most often found in Moroccan factories

• Mock audit targeted on three clauses chosen with you, then action plan

• Knowledge test and feedback on the findings

Teaching methods

• Commented reading of the nine clauses, with the questions the auditor asks

• Mock audit in sub-groups in your workshops and on your records

• Traceability exercise on a real raw material

• Delivered by practising BRCGS auditors

• Quiz per clause and final test

Assessment and documents

Quiz per clause, knowledge test at the end of the session and a reaction survey at D+1. Numbered training certificate, verifiable online; training report, mock audit findings and action plan handed to the site.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

Good to know

BRCGS Food Safety Issue 9 remains the audit standard until Issue 10 is published; the course “GFSI Standards Updates (Watch)” reviews changes as soon as they are known. For a site without a solid HACCP plan, start with “HACCP According to Codex (CXC 1-1969, Rev. 2020)”.

Practical information

Duration	2 days
Group size	Groups of 6 to 12 participants, in-company
Format	In-company, face to face on your site
Language	French, Darija or English; bilingual materials
Funding	OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost.
Programme customisation	Programme adapted to your procedures, your equipment and your audience

Frequently asked questions

Should we wait for Issue 10 before training?
No. BRCGS Food Safety Issue 9 remains the audit standard until Issue 10 is published, and sites are audited against Issue 9 until then. The HACCP plan, culture and site standards will stay at the heart of any new version.

What are the fundamental requirements?
They are requirements the standard designates as essential, for example management commitment, the HACCP plan or traceability. A major nonconformity on any of them prevents certification at the end of the audit. The course goes through them one by one.

How does it differ from IFS Food v8?
Both are recognised by GFSI. BRCGS is organised in nine clauses and awards grades; IFS has six chapters with KO requirements and a percentage score. Your customer most often decides; if two customers each require a different standard, the workshop identifies what the two have in common.

Does the high-risk areas clause apply to our site?
Only if you make ready-to-eat products exposed to recontamination after a treatment that reduces microorganisms. The course helps you classify your areas; for other sites, this clause is skimmed in favour of the ones that concern you.