

Analysing similarities and differences between 2 Retail driven standards:

BRC Global Standard - Food Issue 4

International Food Standard version 4

{including the doctrine document from May 2005}

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Introduction

The Global Food Safety Initiative has been active in providing transparency towards the standard owners in order to stimulate the process of mutual recognition between the BRC and the IFS.

Great improvements have been made regarding this project: Some leading German Retailers accept BRC reports and some leading UK retailers accept IFS reports. Still there are food producers that supply products to both countries that have to comply with two GFSI recognised standards instead of one.

In November 2004 International Supplier Auditing (ISA) produced a comparison document between IFS version 4 and BRC version 3 for the GFSI.

In January 2005 the BRC issued their 4th version of the BRC Global Standard – Food and in May 2005 the IFS produced a doctrine document that contains compulsory guidelines for certification bodies. In order to see if the standards moved closer towards each other, an update was requested.

This document has its focus on the differences in the standard and the protocol. Chapter 3 (Cultural differences), chapter 4 (Implementation of the standards) and chapter 5 (Actions of the standard owners towards the certification and accreditation bodies) of the first report have been left out in this update. Although there are some minor changes, it is not fundamentally different

The recourses for this report are:

- BRC Global Standard - Food issue 4, January 2005
- RG 200
- Clarification document BRC issued on 22 of December 2002
- Training manual for approved training provider for the BRC
- The IFS version 4, January 2004
- Doctrine document issued by FCD and HDE in May 2005
- Contract with HDE Trade Service
- The food-care database
- Audit X press software

Version 4 of the IFS is in ownership of the French Retail Federation (FCD) and the German Retail Federation (HDE).

Every standard owner had the possibility to give comments on this report in order to make sure the content is correct, before the final version is issued.

We tried to make the report as short and as clear as possible.

Apeldoorn, May 2005

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Report of the analyses between the BRC Global Standard - Food issue 4 and the International Food Standard version 4 by International Supplier Auditing bv.
May 2005

Chapter 1

Differences and similarities in the Standards

The difference and similarities in the Standards

In the attachment 1 you can find the differences and similarities between the clauses in the IFS and BRC Standard. As you can see a majority of the points are comparable, in line with the guidance document, but the clauses often differ in level and in detail. To get a good overview, we give you a summary.

Most important differences between the BRC and the IFS standard

	BRC 4	IFS 4
Statement of intent (excl. 10 fundamental criteria)	41	-
Fundamental clauses/KO criteria	10	4
Criteria on foundation level	All on one level	230
Criteria on higher level	All on one level	60
Criteria on recommendation level	All on one level	46
<u>Total amount of criteria:</u>	235 (excl. statements of intent)	340

As the BRC version 4 does not contain levels anymore, a company can not achieve “foundation or higher” level in their certification process. You achieve certification status or not (see chapter 2 about the protocol).

Even though both standards are very close in the content, details differ (see attachment).

This implies that a certificate issued will differ in their requirements against which the certificate is granted. In the reports however, the results of the audit against all criteria can be checked.

Chapter 2

The differences and similarities in the Protocol

The difference and similarities in the Protocol

The audit protocol describes the way in which each Standard operates e.g. how the audit result can be defined in relation to the effects of non-conformities. We provide you with an overview of the most important elements of the protocol.

The first step is to look at the definitions of the NC's.

The definitions of Non Conformities are not the same:

	Protocol BRC	Protocol IFS
Minor	<p>A) Where absolute compliance to the statement of intent has not been met, but on the basis of objective evidence the conformity of the product is not in doubt</p> <p>B) A clause has not been fully met, but on the basis of objective evidence the conformity of the product is not in doubt</p>	<p>The auditor can rank his finding as follows;</p> <p>B (almost in compliance)</p> <p>C (only a small part is implemented)</p> <p>D (the criteria are not implemented)</p>
Major	<p>A) There is a substantial failure to meet the requirements of a statement of intent and and/or</p> <p>B) there is a substantial failure to meet <u>any</u> clause of the standard and/or</p> <p>C) a situation which would on the basis of available objective evidence raise significant doubt as to the conformity of the product being supplied</p>	<p>When there is a substantial failure to meet the requirements of the standard or when the non-conformity (ies) can lead to a serious health hazard</p>
Critical	<p>There is critical failure to comply with a food safety or legal issue</p>	<p>When the auditee does not comply with one of the 4 KO's that are defined in the Standard</p>

In the BRC 4 there is now a strong accent on the "conformity of the product". This is not specifically mentioned in the IFS. The difference in definitions mean that an auditor who finds a NC will identify the NC in a different way with the IFS then with the BRC. This has direct impact on the certificate.

Other important differences in the Protocols:

Protocol BRC	Protocol IFS
<p>Frequency of the audit based on audit status of the supplier. (6 and 12 month).</p>	<p>Frequency of the audit based on audit status of the supplier (12 and 18 month).</p>
<p>The issue of a minor non-conformity is based upon a judgemental decision by the auditor based on severity and risk</p>	<p>The issue of a minor non-conformity is based upon a judgemental decision from the auditor based on severity and risk</p>
<p>With a major non-conformity raised against a fundamental clause the auditee cannot get a certificate</p> <p>With a major non-conformity against the other clauses the auditee can get a certificate.</p> <p>Certification can be granted when substantive and objective evidence of corrective action arising from all major and minor non-conformities has been assessed by the Certification Body. This can be “paper evidence” or the results of a re-visit / follow up. The company cannot be certificated until the major non-conformity is satisfactorily resolved.</p>	<p>With a major non-conformity the auditee cannot get a certificate.</p> <p>Closing non-conformities with paper evidence is not accepted. A major non-conformity can only be closed with a re-visit / follow up where the corrective actions are checked on implementation. (max. 6 month after the initial audit). If the corrective actions of an outstanding C or D non conformity of the previous audit is not implemented this can turn into a major.</p>
<p>With a critical non-conformity raised against a fundamental clause (10), the auditee cannot get a certificate.</p> <p>With a critical against another clause of the standard, the corrective actions have to be verified by the certification body undertaking a further visit / follow up. Auditor decides during an audit about a critical non-conformity.</p> <p>The issue of a critical non-conformity is based upon a judgemental decision based on severity and risk.</p>	<p>With a KO / Critical non conformity raised against one of the 4 KO's (critical) elements that are pre defined, the company cannot get a certificate.</p>
<p>Ranking and scoring: A ranking system has been developed in the BRC version 4 that is related to the result of the audit, meaning to the type and number of NC's (Critical, Major, Minor) found during the audit. The auditee can achieve A, B, C or D ranking. (A is positive, D is negative). The audit frequency (12 month for A and B and 6 month for C and D) is related to this ranking.</p>	<p>Ranking and scoring: Ranking and scoring system where the auditee receives a certain amount of points per criteria. Majors distract a certain percentage of the total score. The total score, together with the type of NC (with a major no certificate) decides if the company achieves foundation level or higher level certification. The audit frequency can only go to 18 month if the company achieved 2x higher level certification.</p>

<p>Certification process: The auditee has 28 days to provide substantive objective evidence to the Certification Body of corrective actions on all non-conformities to allow a decision to be made on certification status. All non-conformities have to be closed before issuing a certificate.</p>	<p>Certification process: The result of the audit is based on the results of what the auditor has found and this is related again to a score. Auditee cannot influence the audit result with corrective actions, but a not satisfying corrective action plan can lead to not granting a certificate. Report includes corrective action plan of the auditee. Outstanding non conformities are checked at the next audit. Not correcting the non conformities (C and D level) can lead to a major (loss of certificate)</p>
<p>Report: The evaluation report takes the form of a series of summary sheets in predetermined format. The detailed audit report is added by the certification body that can select its own format to provide information about the non conformity or results of improvement</p>	<p>Report: The complete structure of the audit report is compulsory. The software Audit X press is recommended in order to get this common audit report structure, including the corrective action plan</p>
<p>Distribution: Contractual arrangements exist between the suppliers and users of the Standard on its distribution and usage. Auditees can decide themselves to put their audit report on the BRC database.</p>	<p>Distributions: Files of the audit reports have to be imported into a central data base and on demand are released by the suppliers to the individual retailers</p>
<p>Evaluation duration: Dependent on number of factors that have been clearly defined in version 4: typically- 2 days (incl. report)</p>	<p>Evaluation duration: Dependent on number of factors that have been clearly defined in version 4: typically- 2 days (incl. report)</p>

The protocols show that with BRC version 4 the Standards moved closer to each other in evaluation duration and in using a ranking and scoring system to classify the result of the audit. There is a fundamental difference in audit frequency and in the impact of NC's on achieving a certificate.

With the differences in the Protocols and Standards the result of an audit may, in a lot of cases, not be the same. For example: The same auditee with 1 major non-conformity on a non fundamental statement of intent, can gain certification with the BRC 4, if evidence of compliance can be proven within 28 days, and in that same situation no certificate will be issued with the IFS. Although the audit reports have a different appearance in size and structure, they both contain the audit result and the overview of non-conformities.

Both standards rely very much on the judgement of the auditor during the audit. So the end result of the audit is always decided by the auditor/certification body.

Chapter 3

Conclusions

Conclusions

As the report shows: the BRC and the IFS have moved closer to each other with the BRC version 4. There is less difference in the Standard and with the ranking system the BRC added a “identification tool” that allows comparison between auditees.

How ever, the differences on details how ever show that audit results can not be compared. The IFS covers different points then the BRC en vice versa and due to the differences in the audit protocol the same supplier that has both an BRC and an IFS audit can have 2 different audit results!

It is not possible to say that one standard is better then the other, this would be comparing apples with pears. It is important to recognise the both standards show that the aim of both standard owners is to:

“Improve Food Safety, Transparency, reduce audit tourism and stimulate the supplier to continuous improvement”.

The goal is the same: the route to achieve that goal is defined different.

The main drive of the BRC is to manage liability and to cover due diligence requirements. The whole BRC system is based on the principle that if something is going wrong the retailer will not be held liable, but has the possibility to point out to the Accreditation and Certification Bodies (due diligence defence).

The report reflects the impact of these choices in the BRC Standard.

The German and the French retailers have a different view. They chose to take the responsibility for the implementation of the standard in the market in order to make sure that the audits are performed in a way they feel is suitable for their defence in case a problem occurs with a private label product. The IFS reports should give the same transparency as with 2nd party auditing that they perform themselves.

We sincerely hope that this report helps to have a better understanding on the similarities and differences of these 2 GFSI endorsed standards.

Kind regards,

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Attachement; see excel list

BRC version 4 requirements that are not present or not (completely) covered by the IFS Version 4



Section	Level	Intention	IFS requirement / level	Difference
1		HACCP SYSTEM		
1		HACCP System		
1.7.1		The likely occurrence of hazards and severity of their adverse health effects.	1.2.3.15 R	It's on recommendation level in IFS and has no influence on certification
1.7.2		The qualitative and/or quantitative evaluation of the presence of hazards.	1.2.3.7.1	Not explicitly mentioned in IFS, but implicit required
1.7.3		Survival and multiplication of micro-organisms of concern.	1.2.3.7.1	Not explicitly mentioned in IFS, but implicit required
2		QUALITY MANAGEMENT SYSTEM		
2.5		Management Commitment		
2.5.2		The company's senior management shall ensure that there is a process to identify and address any safety or legality issues at a strategic level. Actions relating to the identification of any safety or legal issues shall be documented.	Partly in 2.2.3 F	IFS states that a system should be in place for keeping informed about those issues, but does not connect this to a strategic level or documented actions
2.7		Management Review		
2.7.2		The decisions made and actions agreed within the review shall be communicated to appropriate staff.	Partly in 2.3.1 F	IFS requirement does not mention communication of the decisions and actions
2.7.3		The review process shall include the evaluation of: <ul style="list-style-type: none"> • internal, second-party and third-party audits <input type="checkbox"/> • customer feedback <input type="checkbox"/> • process performance <input type="checkbox"/> • product conformity <input type="checkbox"/> • the status of preventative and corrective actions <input type="checkbox"/> • review of previous management review meeting minutes and action points <input type="checkbox"/> • changes that could affect the quality management system <input type="checkbox"/> • recommendations for improvement. 	Partly in 1.2.3.16 R, 2.2.4 H, 2.2.6 R and 2.3.1 F	IFS does not explicitly mention all the items that BRC is mentioning
2.8		Resource Management		
2.8.0	»»	The company's senior management shall provide all the resources required to implement and improve the processes of the quality management and HACCP systems.	Partly in 2.2.1 F	IFS relates the sources and investments to ensure product safety, legality and quality as determined in specifications
2.10		Purchasing		
2.10.1		Supplier Approval and Performance Monitoring		
2.10.1.2		The procedures shall define how exceptions are handled, e.g. the use of products or services, where audit or monitoring has not been undertaken.	-	-
2.10.1.4		The company shall review the performance of the supplier within a specified 'trial' period and decide upon the level of ongoing supplier performance monitoring.	-	-

Section	Level	Intention	IFS requirement / level	Difference
2.11.1		Documentation Control		
2.11.1.5		The period of retention for documentation and records shall relate to the shelf life of the product and where there is the possibility that shelf life may be extended by the customer e.g. freezing.	Partly in 1.6.3 F and 1.6.4 R	The IFS requirements is referring to the 'best before date' (not referring to possible extension of shelf life)
2.11.2		Specifications		
2.11.2.0	»»	The company shall ensure that appropriate specifications exist for;□ - raw materials (including packaging materials)□ - finished products□ - intermediate/semi-processed products (where appropriate)□ - any product or service which could affect the integrity of the finished product	Partly in 4.2.4 F	IFS does not state specifications of products or services which could affect the integrity of the finished product
2.11.2.2		Specifications shall, where appropriate, be formally agreed and authorised with relevant parties. Where specifications are not formally agreed then the company shall be able to demonstrate that they have taken steps to ensure formal agreement is in place.	4.2.2 F	IFS only requires the first sentence and not the second
2.11.4		Record Keeping		
2.11.4.3		Any alterations to records shall be appropriately authorised and justification for alteration shall be recorded by the authorising person.	-	-
2.13		Traceability		
2.13.2		Where there is a requirement to ensure identity preservation within the supply chain e.g. to use a logo or make claim to a product characteristic or attribute, appropriate control and testing procedures shall be in place.	-	-
2.14		Management of Incidents, Product Withdrawal and Product Recall		
2.14.0	»»	The company shall effectively manage incidents and have effective product withdrawal and product recall procedures in place.	Partly in 5.9.1 F	IFS does not mention management of incidents, but for the other parts is the requirement equal
2.14.1		The company shall provide written guidance to relevant staff regarding the type of event that would constitute an "incident" and a documented incident reporting procedure shall be in place.	-	-
2.14.3		The procedures relating to incident reporting, product withdrawal and product recall shall be appropriate, formalised and capable of being operated at any time, and will take into account stock requisition, logistics, recovery, storage and disposal. The procedures shall be regularly reviewed, and, if necessary, revised to ensure currency.	Partly in 5.9.2 F and 5.9.6 H	IFS does not describe the elements that should be taken into account within the procedure withdrawal - product recall
2.14.4		The product recall and product withdrawal procedures shall be regularly tested in a manner that is appropriate to ensure their effective operation, and results of the test retained.	Partly in 5.9.2 F	IFS does not ask for records explicitly, although this is required implicit
2.14.5		The company shall ensure corrective action takes place, including the review of all records of incidents, and that preventive action is taken.	-	-
3		FACTORY ENVIRONMENT STANDARDS		

Section	Level	Intention	IFS requirement / level	Difference
3.1.2		Perimeter and Grounds		
3.1.2.2		A clean and unobstructed area shall be provided along external walls of buildings used for production and storage. Where there are adjoining walls, procedures shall be in place to retain an appropriate level of product protection and cleanliness.	Partly in 4.8.1.7 R	First part of requirement is covered in IFS on recommendation level (so no influence on certification) and second part is not covered
3.2.1		Layout, Product Flow and Segregation		
3.2.1.3		Physical barriers or demonstrably effective procedures shall be in place to minimise the risk of the contamination of raw materials, packaging and finished products.	4.5.6 R	IFS states that packaging should be stored away separately from raw materials and finished products. But this is a requirement on recommendation level which has no influence on certification
3.2.1.6		There shall be effective segregation in place to minimise the risk of product contamination where specific handling requirements are required, e.g. allergens or identity preserved products.	Partly in 4.7.2 F, 4.8.3.1 F and 4.8.3.7	IFS does not state identity preserved products
3.2.1.7		Where chilled ready to eat/heat products are manufactured, or foods where there is a high risk of growth from pathogenic micro organisms, there shall be physical segregation of finished product from raw material and other processing areas. The high risk area created shall be fabrication and designed to a high standard of hygiene and practices shall be in place relating to personnel, ingredients, equipment, packaging and environment to prevent product contamination by micro organisms.	Partly in 4.8.3.4 F	IFS states effective segregation between high and low risk operations in general, but BRC is much more specific and detailed
3.2.1.8		In high-care areas where there is a significant risk of contamination of chilled ready to eat/heat products by pathogenic micro-organisms, the processing or handling of food in these areas shall be appropriate to minimise product contamination by such micro-organisms	Partly in 4.8.3.4 F	IFS states effective segregation between high and low risk operations in general, but BRC is much more specific and detailed
3.3		Services		
3.3.0	»»	All services to and within the production and storage areas shall be designed, constructed, maintained and monitored to control the risk of product contamination.	-	-
3.6.0		Staff Facilities		
3.6.5		Where catering facilities are provided, these shall be suitably controlled to prevent contamination of product.	-	-
3.7		Physical and Chemical Product Contamination Risk		
3.7.2		Potential contamination risk from building fabric and overhead structures shall be controlled through regular documented audits and corrective action taken to minimise risk of product contamination.	-	-
3.9		Waste/Waste Disposal		
3.9.0	»»	There shall be adequate systems for the collection, collation and disposal of waste material.	Partly in 4.10	IFS is more general

Section	Level	Intention	IFS requirement / level	Difference
3.9.4		If substandard trademarked materials are transferred to a third party for destruction or disposal, that third party shall be in the business of secure product or waste disposal and shall provide records of material destruction or disposal.	-	-
3.10		Pest Control		
3.10.3		Process equipment handling raw materials vulnerable to infestation shall be identified and scheduled inspection undertaken.	-	-
3.10.4		Results of pest control inspections shall, on a regular basis, be assessed and analysed for trends.	-	-
3.11		Transport		
3.11.0	»»	All vehicles used for the transportation of raw materials (including packaging) to the premises, and the despatch of intermediate/semi-processed product and finished product to the customer or further storage facilities shall be suitable for the purpose, maintained in good repair and in a hygienic condition. Where the company employs third-party contractors, all the requirements specified within section 3.11 shall be defined within a contract and effectively managed."	Partly in 4.13.6 F and 4.13.7	IFS just refers to companies with large vehicles stocks
3.11.6		Refrigerated transport shall incorporate temperature data logging devices which can be interrogated to confirm time/temperature conditions or a system shall be in place to validate the correct operation of refrigerated equipment regularly.	Partly in 4.13.6 F and 4.13.14 R	BRC is more strict
3.11.7		Where the material transported is susceptible to taint uptake from other foods or previously transported materials, procedures shall be in place to minimise the risk of contamination.	-	-
3.11.9		Procedures shall, where appropriate, be in place in the case of vehicle or refrigeration equipment breakdown. All incidence of vehicle or refrigeration equipment breakdown shall be recorded and corrective action documented	-	-
4		PRODUCT CONTROL		
4.1		Product Design/ Development		
4.1.2		The company shall ensure that the labelling of the product is legal and in accordance with the appropriate product specification.	-	-
4.1.5		Shelf life trials shall be undertaken using documented protocols and trial results documented and retained.	Partly in 4.3.5 F	IFS does not refer to documented protocols for carrying out tests and does not require records explicitly
4.2		Handling Requirements for Specific Materials		
4.2.0	Fun	Where raw materials and finished product require special handling procedures (e.g. known allergens, product certified to organic or an assured standard status), handling requirements shall be in place to ensure that product safety, legality and quality are maintained.	-	-

Section	Level	Intention	IFS requirement / level	Difference
4.2.1		The company shall carry out risk assessment of raw materials to establish the likelihood of contamination by specific allergens, e.g. peanut and other known allergens, or the likelihood of loss of identity-preserved status, e.g. organic, and shall put in place control measures to ensure product safety and legality are maintained.	Partly in 4.20	IFS is not referring to identity preserved status, but has a whole chapter with 6 requirements concerning allergens
4.3		Metal Detection/Foreign Body Detection		
4.3.0	»»	The company shall ensure all necessary steps are taken to identify, avoid, eliminate or minimise the risks of metal or other foreign body contamination.	-	-
4.4		Product Packaging		
4.4.6		Product contact liners (or raw material/work-in-progress contact liners) shall be appropriately coloured to prevent accidental contamination.	-	-
4.5		Product Inspection and Analysis		
4.5.1		Monitoring of all incoming materials for compliance to specification shall be specified and based on risk assessment. Inspection method, frequency of inspection and procedures shall be specified and documented. Suppliers of incoming materials, as appropriate, shall provide evidence of guarantees, certifications/declarations of analysis or certificates of conformity.	-	-
4.8		Control of Non-conforming Product		
4.8.0	»»	The company shall ensure all out-of-specification product is clearly identified, labelled and quarantined.	5.10.3 F	Different wording, but same intentions, although IFS is not speaking about quarantine procedure (this is an implicit requirement)
4.8.2		Any product that has become contaminated shall be effectively controlled. A relevant quarantine procedure shall apply after any incident.	5.10.3 F	Different wording, but same intentions, although IFS is not speaking about quarantine procedure (this is an implicit requirement)
5		PROCESS CONTROL		
5.0		Product Design/ Development		
5.0.0	»»	The company shall be able to demonstrate effective control of all operations undertaken.	-	-
5.1		Control of Operations		
5.1.1		Where processing is undertaken to ensure product safety, legality and quality, a full validation of the process shall be made prior to initial production ensuring worst-case conditions are considered.	Partly in 4.16.2 F	IFS is not referring to worst case scenario
5.1.2		Ongoing process validation shall be undertaken on a routine basis based on risk assessment and the receipt of data indicating inconsistent or insufficient compliance with process requirements.	-	-

Section	Level	Intention	IFS requirement / level	Difference
5.1.3		Where physical and chemical control (including temperature) of the raw materials, intermediate or finished product, processes and/or environment is critical to product safety, legality and quality, this shall be adequately controlled, monitored and recorded.	Partly in 5.2.1 F	Process, time and/or temperature control are described in IFS
5.1.4		Online process monitoring shall be carried out in accordance with product specification requirements and/ or specified procedures	Partly in 5.2.1 F	Process, time and/or temperature control are described in IFS
5.2		Quantity Control		
5.2.3		Where the quantity of the product is not governed by legislative requirements (e.g. bulk quantity), the product must conform to customer specification requirements.		
5.3		Calibration and Control of Measuring and Monitoring Devices		
5.3.2		Records of the results of calibration and verification shall be maintained.	IFS 4.17	IFS does not require records explicitly, but this is required implicit
5.3.4		The prescribed measuring and monitoring devices shall be prevented from adjustment by unauthorised staff.	-	-
5.3.5		The prescribed measuring and monitoring device shall be protected from damage, deterioration or misuse.	-	-
6		PERSONNEL		
6.1		Training – Raw Material Handling, Preparation, Processing, Packing and Storage Areas		
6.1.3		Where personnel are engaged in activities relating to critical control points, relevant training and documented supervision monitoring procedures shall be in place.	Partly in 3.2.4.1 F and 3	The requirement concerning training is more general and focussed on training before commencing work and hygiene matters
6.1.5		A programme of refresher training shall be in place	-	-
6.2		Personal Hygiene – Raw Material Handling, Preparation, Processing, Packing and Storage Areas		
6.2.3		Smoking, eating and drinking shall only be permitted in designated areas segregated from food-handling and storage areas	Partly in 3.2.2.5 F	BRC is more strict by adding 'segregated from food-handling and storage areas'
6.2.4		Procedures shall be in place to control the use of personal medicines to minimise the risk of contamination.	-	-
6.2.8		The company shall have a policy which clearly specifies the type of jewellery allowed to be worn for ethnic, medical or religious reasons and controls in place to minimise the risk of contamination.	-	-
6.3		Medical Screening		
6.3.2		Where the company is aware of a person who has entered the premises that is suffering from a relevant infectious disease, steps shall be taken to minimise any risk to product safety.	-	-
6.4		Protective Clothing – Food Handlers and Others Working in, or Visiting Food Handling Areas		

Section	Level	Intention	IFS requirement / level	Difference
6.4.1		Protective clothing shall, where appropriate, cover personal clothing above the knee and shall be designed to ensure product safety is not compromised.	Partly in 3.2.1.9 R	IFS also states that prtsnal clothing above the knee, but this is on the level of recommendations
6.4.2		For high-risk/high-care operations all protective clothing shall be removed before visiting the toilet and controls shall be in place to ensure product safety is not compromised before returning to food handling areas. Protective clothing shall be removed in a designated changing area. Laundering of protective clothing shall take place inhouse or by an approved contracted and audited laundry and the effectiveness of cleaning shall be monitored.	Partly in 3.2.1.7 R	IFS just requires laundering on site or by contracted laundry, but this ia on recommendation level.
6.4.3		Where there is the risk of contamination, smoking and eating whilst wearing protective clothing shall not be permitted.	-	-

IFS version 4 requirements that are not present or not (completely) covered by BRC version

4

Section	Level	Intention	BRC requirement	Difference
1		Management of the Quality System		
1.1		The quality management system shall be based on the following methods:		
1.1.1	F	To identify the processes needed for the quality management system;	-	-
1.1.2	F	To determine the sequence and interaction of these processes;	-	-
1.1.3	F	To determine criteria and methods required to ensure the effective operation and control of these processes;	-	-
1.1.5	F	To measure, monitor and analyse these processes, and implement action necessary to achieve planned results and continual improvement.	-	-
1.2.2		HACCP-Team		
1.2.2.1	F	The HACCP team leader or nominated team representative shall be able to demonstrate competence in the understanding of HACCP principles and their applications.		
1.2.2.5	H	When relevant knowledge is not available expert advice should be obtained.		
1.2.3		HACCP-Analysis		

Section	Level	Intention	IFS requirement / level	Difference
1.2.3.3	F	In the organisation quality policy, product safety shall contain the relevant objectives of the organisation and the expectations of its customers.	Partly in 2.2.1 and 2.6 Statement of intent	In 2.2.1 is described that the responsibility towards the customers must be part of policy and in 2.6 is described that a processes must be in place to determine customer's need and expectations
1.2.3.5	F	The intended use of the product based on the expected uses of the product by the end user shall be described.	-	-
1.2.3.6	F	A flowchart shall exist for each product and for all variations of the process and sub-process. The flowcharts shall be dated. The flowcharts shall include /identify each CCP and its number	Implicit in 1.6	To carry out a hazard analysis of the process, the auditee must know the process and therefore often they have a flow diagram
1.2.3.7.2	F	Investigated if the hazard lead to a risk and what the control measures are (Product or process should be modified if there is no control measure available)	Implicit in 1.6.1	Carrying out a hazard analysis implies carrying out a risk assesment as well, including determining the needed control measures
1.2.3.7.9	F	All measures in place should be carried out at an appropriate frequency and fully documented.	-	-
1.2.3.9	F	Changes of process related to HACCP shall be covered in the HACCP plan and shall be reviewed.	Implicit in 1.8	HACCP system shall be regularly reviewed to see wether it is complete and effective and in this way changes of press have to be covered as well
1.2.3.11	H	The follow up of actions taken in the HACCP analysis shall be identified. Comments made during the study shall be documented.	-	-
1.2.3.12	H	The organisation shall ensure that the HACCP analysis is based on scientific/technical data/literature about the products and processes used	-	-
1.2.3.13	H	Vulnerable consumers shall be considered during the definition of the intended use.	-	-
1.2.3.14	H	The HACCP team confirmed the operation against the flow diagram.	Partly in 1.6.6	Requirement 1.6.6. asks for validation and verification of HACCP system in general, but not specific for flow diagram (because that is not an explicit requirement in BRC)
1.3		General Quality Manual		
1.3.2	F	The organisation shall ensure that resources are available to monitor the processes described in the manual.	Partly in 2.8 Statement of intent	2.8 states that organisation shall provide resources, but not specific for minotoring, but for QMS and HACCP
1.3.6	Rec	The organisation shall determine criteria and methods needed to ensure that both the operation and control of these processes are effective.	-	-
1.3.7	Rec	The organisation shall implement actions necessary to achieve results and continual improvement of these processes.	-	-
1.5		Documentation requirements		
1.5.4	H	A documented procedure shall be established to define the controls needed for improvement, review and update, identify changes, that relevant documents are available at point of use and distribution is controlled.	Partly in 2.11.1.4	No reference to controls needed for improvement, but rest of requirement has same intention

Section	Level	Intention	IFS requirement / level	Difference
1.5.5	H	The documents shall be clear and shall include archive plans of the documents with an overview of the responsible person.	-	-
2		Quality Management System		
2.1		Management Responsibility		
2.1.5	F	The policy shall include responsibility to environment, hygiene and ethical aspects	-	-
2.1.6	F	Short-term and medium-term intentions shall be defined. The intentions shall be concrete and related to the responsible person. The short-term and medium-term intentions shall contain time limits.	Partly in 2.5.1	Objectives must be set, but no reference to terms, like short-term or medium-term
2.1.11	Rec	The policy shall be an item on the agenda in relevant internal meeting. New staff must sign for receiving the policy.	Partly in 2.2.2	Policy must be communicated, but in BRC no requirement for signing by new employees
2.2		Management Commitment		
2.2.5	Rec	Frequent exchange shall be take place between different divisions of the organisation if relevant, according a protocol.	-	-
2.2.6	Rec	The review of the organisation also shall involve statistic, index numbers and benchmarking to test the effectiveness of the system.	Implicit under 2.7.3	The verification should contain different items and trend analysis have to be carried out on several of those items, so same intention
2.3		Management Review		
2.3.2	H	The needs and expectations of the customers shall have an influence on the production process.	Partly in 2.6	Reference to needs and expectations of customers, but no link to influence on production process
2.4		Customer Focus		
2.4.1	F	The needs and expectations of customers shall be the object of a dedicated service.	Partly in 2.6	Reference to needs and expectations of customers, but not exactly like metnioned in IFS
2.4.3	Rec	Compliance with customer needs and expectations shall results in improved product quality (customer complains decrease, less non compliance, increased customer satisfaction) and proper adaptation of the production process.	Implicit under 2.6.1	Reference to performance indocators, but not to the result of improved product quality
3		Resource Management:		
3.1		Resource Management		
3.1.2	F	The organisation shall determine, provide and maintain the infrastructure needed to achieve conformity to product requirements	Partly in 2.8.1	Resource management can concern infrastructure as well
3.1.3	F	The organisation shall determine and manage the work environment needed to achieve conformity to product requirements.	Partly in 2.8.1	Resource management can concern work environment as well
3.2		Personnel		
3.2.1		Protective Clothing - Food handlers and others working in or visiting food handling areas		
3.2.1.6	F	External organisations and all engineers shall be aware of and follow the hygiene standards. If special clothing is required, there shall be changing facilities for employees, visitors and other persons, before they enter the production, packaging or storage areas.	Partly in 3.6.1	The first part of the IFS requirement is not covered in BRC

Section	Level	Intention	IFS requirement / level	Difference
3.2.3		Medical Screening		
3.2.3.2	H	The organisation shall ensure that medical screening procedures are in place for all employees, who work in areas where product safety could be compromised.	6.3.3	BRC says that medical screening is just necessary in case there might be a risk
3.2.4		Training and Internal Communication		
3.2.4.3	F	The organisation shall ensure that all employees involved in production, as well as the the service staff, are trained in hygiene matters.	Partly in 6.1.1	BRC requires an appropriate training and this can include hygiene matters
3.2.4.5	H	All non-conformities e.g. customer and consumer complaints shall be communicated to the personnel concerned		
3.2.4.6	Rec	There should be specialist training for product sampling and quality control	6.1.3	In BRC the training is related to CCP's
4		Product Realisation		
4.1		Contract Review		
4.1.1	F	The organisation shall review customer requirements related to the product, as well as to the process and the delivery of the product to see if product requirements are defined, specification is available and any additional requirements are determined.	-	-
4.1.2	F	Agreed changes to agreed products shall be communicated to the client by a clear scheme.	-	-
4.2		Specifications		
4.2.3	F	Organisation shall be able to show that specifications of any products are linked to the end product control.	-	-
4.3		Product Design/Development		
4.3.2	F	Clear procedures shall be implemented for development of products by an appropriate hazard analysis.	-	-
4.3.4	F	There shall be a sample plan available for checking new developed raw materials, semi finished products and end products.	-	-
4.3.5	F	Shelf life and product use tests shall be carried out and validated.	Partly in 4.1.5	BRC asks for shelf life trials, but not for product use tests
4.3.7	H	The status of sampled products shall be clear at any stage.	-	-
4.4		Purchasing		
4.4.2	F	The organisation shall have an overview of their suppliers and their products.	-	-
4.4.3	H	Purchasing information shall describe the product to be purchased, including requirements for approval of product, procedures, processes and equipment, requirements for qualification of personnel and quality management system requirements.	-	-
4.4.4	H	The organisation shall ensure the adequacy of specified purchase requirements prior to their communication to the supplier.	-	-

Section	Level	Intention	IFS requirement / level	Difference
4.4.5	Rec	The organisation should establish and implement the inspection or other activities necessary for ensuring that the purchased product meets specified purchase requirements. Where the organisation or its customer intends to perform verification at the supplier's premises, the organisation should state the intended verification arrangements.	-	-
4.5		Product Packaging		
4.5.7	Rec	Packaging should be removed from outer packaging outside production areas to eliminate risks of contamination.	-	-
4.6		Organisation Performance Monitoring		
4.6.2	F	When production is outsourced or parts of the production is carried out at another location, special procedures shall be in place to monitor performance.	Partly in 2.10.1	In BRC monitor performance is related to suppliers in general, but not specific referring to outsourcing
4.8		Factory Environment Standards		
4.8.1		Premises and Grounds		
4.8.1.5	H	Adequate security arrangements should be in place.	Implicit in 3.2.1.1	-
4.8.1.6	Rec	The site shall be securely enclosed.	Implicit in 3.2.1.1	-
4.8.1.8	Rec	Storage out of doors should be kept to a minimum.	-	-
4.8.3		Layout/Product Flow		
4.8.3.8	F	There should be dedicated chill and freeze facilities where appropriate	-	-
4.8.3.9	H	A plan clearly defining the flow of personnel, waste, raw materials, packaging, intermediate/semi-processed and finished products, shall be available.	-	-
4.8.4		Fabrication (Raw material handling, preparation, processing, packing and storage areas)		
4.8.4.1	F	The fabrication of the site, buildings and facilities shall be suitable for the intended purpose. Raw materials, work in progress, packaging and finished goods should be checked for microbiological contamination within agreed levels	-	-
4.8.4.2		Walls		
4.8.4.2.2	Rec	Wall/floor junctions and corners shall be covered to facilitate cleaning. Cavities in the surface of walls should be avoided to prevent debris from lodging and pest harbourage.	Partly in 3.2.1.1	First part of requirement is covered in BRC, but second part / sentence not
4.8.4.3		Floors		
4.8.4.3.5	Rec	Consideration to the position of machinery and channelling should be given so that any discharge or overspill from processing goes directly into a drain rather than on the floor	-	-
4.8.4.5		Windows		
4.8.4.5.3	Rec	Windows and skylights should be non-opening.	-	-
4.8.4.5.4	Rec	The use of glass for windows should be avoided.	-	-
4.8.4.8		Air Conditioning/Ventilation		
4.8.4.8.4	Rec	If appropriate, a stand-by power supply unit should be provided.	-	-

Section	Level	Intention	IFS requirement / level	Difference
4.9		Housekeeping and Hygiene		
4.9.5	F	The Organisation shall either contract the services of competent cleaning/disinfection organisation, or shall have trained personnel, for the regular cleaning and disinfection practices. Where the services of a cleaning/disinfection contractor are employed, the service contract shall be clearly defined and reflect the activities of the site	-	-
4.9.8	H	The cleaning and disinfection sequences of the materials used should be described to minimise recontamination	Implicit in 3.8.3	Cleaning procedure should covers the items which are required by IFS
4.10		Waste/Waste disposal		
4.10.3	F	Waste containers for internal and external purposes should be clearly identified, cleaned and disinfected if appropriated.	-	-
4.10.5	Rec	A waste balance should be established	-	-
4.12		Stock Rotation		
4.12.2	F	First In/First Out (FI/FO) rotation practices are used and documented for all raw materials, in-process products, finished and packaging.	Implicit in 4.6.1	To have a correct stock rotation, FIFO is a prior condition
4.13		Transport		
4.13.3	F	Procedures shall be in place for the receipt of the product, relevant checks and registrations are carried out.	-	-
4.13.4	F	Guidelines shall be drawn up for storage, labelling and delivery.	-	-
4.13.7	F	Maintenance and cleaning interventions shall always be recorded and archived.	-	-
4.13.8	F	The drivers shall respect the organisation hygiene rules.	-	-
4.13.12	H	The organisation shall have a specification and carry out internal checks with regard to the transport of raw materials (including packaging), semi-processed and finished products.	-	-
4.14		Maintenance		
4.14.3	F	Outside contractors and all engineers shall be aware of and adhere to the organisation hygiene standards.	Implicit in 6.1.1, 6.2 and 6.4	-
4.14.5	F	The maintenance measures shall be recorded and archived	-	-
4.14.6	F	When necessary, corrective actions shall be documented on items of equipment, which are critical to product safety, legality and quality as determined in specifications	-	-
4.14.7	H	Maintenance procedures shall be documented (especially management of spare parts, replacement equipment, inventory of spare parts and equipment)	-	-
4.14.8	Rec	All incidents should be recorded so as to improve the maintenance plan.	-	-
4.17		Calibration, Control of Measuring and Monitoring Devices		
4.17.5	Rec	The accuracy of the production and measurement equipment should be appropriate to its function	-	-
4.18		General Traceability		

Section	Level	Intention	IFS requirement / level	Difference
4.18.5	F	Identified samples representative for the production (where appropriated samples of all batches produced) shall be stored appropriately and kept until expiration of the "Use by" or "Best before date" of the finished product and if necessary during determined period beyond this date ("sample bank").	-	-
4.18.6	H	From all relevant raw materials, when appropriated, identified samples shall be available and kept stored till the end of the expiry date of the end product	-	-
4.19		Traceability - Genetically Modified Organism (GMO)		
4.19.1	F	The organisation shall have in place systems and procedures to allow the identification of products consisting of GMOs, containing GMOs or produced from GMOs including food ingredients but also additives and flavouring(s).	-	
4.19.2	F	The documented control of traceability of foods consisting of GMOs, containing GMOs or produced from GMOs maintains the relationship between raw materials, intermediate and processed materials and finished products	-	
4.19.3	F	Presence of raw materials specifications, which identify products consisting of, containing GMOs or produced from GMOs (purchasing information). This includes the existence of a supplier documented warranty concerning presence or absence of GMOs. The raw material master list is kept, which includes all identified GMOs that are used in the facility, and what final blends or formulas those GMOs are used in. This list is verified, updated and validated by the concerned functions.	-	
4.19.4	F	Production of products consisting of GMOs, containing GMOs or produced from GMOs is done to minimise a potential contamination (adventitious presence) of non-GMO products. Procedures are in place to ensure that an adequate changeover sanitation is completed prior to running non-GMO products. Adequate control measures are in place to prevent cross contamination.	Implicit in 4.2.2	BRC has requirements for cross contamination related to allergens and itmes which would cause significant consumer dissatisfaction
4.19.5	F	A label reconciliation program has been developed. It includes the inspection of all finished product labels that list GMOs at receipt to ensure accuracy. Records of incoming inspections of labels and regular label checks of finished product are maintained.	Partly in 4.1.2	BRC requires that labelling is legal and in accordance with product specification
4.19.6	F	If a customer demand for identity preserved products is specified, this requirement shall be integrated in the quality management and shall be documented.	-	
4.20		Allergen Risk		
4.20.2	F	The documented control of traceability of foods allergens maintains the relationship between raw materials, intermediate and processed materials and finished products	-	-

Section	Level	Intention	IFS requirement / level	Difference
4.20.3	F	Presence of raw materials specifications, which identify products with allergenic risks (purchasing information). This includes the existence of a supplier documented warranty concerning presence or absence of allergens. The raw material master list is kept, which includes all identified allergens that are used in the facility, and what final blends or formulas those food allergens are used in. This list is verified, updated and validated by the concerned functions.	Partly in 4.2.1	BRC requires risk assessment of raw materials, but does not require that a raw material list is kept
4.20.4	F	Production of products containing food allergens and production of products without food allergen is done to minimise a potential contamination (adventitious presence) of products, which contain no food allergens. Procedures are in place to ensure that an adequate changeover sanitation is completed prior to running food allergen free products. Adequate control measures are in place to prevent cross contamination.	Implicit in 4.2.2	BRC has requirements for cross contamination related to allergens and itmes which would cause significant consumer dissatisfaction
4.20.5	F	A label reconciliation program has been developed. It includes the inspection of all finished product labels that list food allergens at receipt to ensure accuracy. Records of incoming inspections of labels and regular label checks of finished product are maintained.	Partly in 4.1.2	BRC requires that labelling is legal and in accordance with product specification
5		Measurements, Analyses, Improvements		
5.1		Internal Audit		
5.1.5	H	Results of the internal audit shall be monitored by the top management to see if the Quality goals are achieved.	-	-
5.2		Process/ Temperature/Time Control		
5.2.2	F	Where the working environment is chilled the temperature shall be monitored.	-	-
5.2.3	F	The cold chain shall not be interrupted in such a way that the product temperature is not within the legal or/and the specification	-	-
5.3		Quantity Control		
5.3.2	F	All equipment used for quantity measurement shall be legally acceptable and regularly calibrated.	Implicit under 5.3	-
5.4		Physical and Chemical Product Contamination Risk		
5.4.2		Appropriate storage facilities shall be provided for the control and storage of chemicals. Chemicals should be used by trained personnel	Partly in 3.7.1	BRC does not mention training of personnel using those chemicals
5.4.3		Written procedures for handling glass, hard clear plastic, metal and knives breakages in raw material handling, preparation, processing, packing and storage areas shall be in place to ensure the necessary precautions are taken. Written corrective actions for handling glass shall be drawn up and implemented by the employee	Partly in 3.7.4	BRC does not refer to metal and knives breakages
5.4.5	F	Filters and sieves should be inspected regularly.	-	-
5.7		Product Analysis		
5.7.2	F	A documented control plan shall exist and results shall be recorded.	-	-

Section	Level	Intention	IFS requirement / level	Difference
5.7.5	F	The organisation shall have procedures implemented to check if the end product meets the specification.	-	-
5.7.7	F	Internal sensorial tests shall be carried out regularly to validate finished products	-	-
5.7.8	H	The results, after evaluation, shall be regularly communicated to the organisation's senior management and all staff concerned	-	-
5.7.9	H	Shelf life or "best before date" validation shall take into account results of sensorial tests.	-	-
5.7.10	H	Product development shall take into account results of sensory tests	-	-
5.9		Product Recall		
5.9.4	F	The organisation shall maintain emergency contact information (suppliers, clients, relevant authorities, name and telephone number) in the event of a food safety crisis.	Impliciti in 2.41.2	In order to notifying customers in a timely manner, this information is needed. This is not specific mentioned in BRC
5.9.7	Rec	A crisis management procedure should be available including: nomination of a crisis team, an alert contact list, when necessary juridical deliberation, attainableness, client information, product withdrawal and/or recall, communication plan, consumer information.	-	-
5.11		Corrective Action		
5.11.5	H	The outcome form the corrective actions shall ensure continuous improvement.	-	-