

# ● BRCGS Global Standard for Storage and Distribution

**BRCGS** | Storage and Distribution



The BRCGS Global Standard for Storage and Distribution covers all of the activities that can affect the safety, quality, and legality of food, packaging and consumer products during storage and distribution processes. This includes activities provided by contracted storage and distribution services.

The structure of this standard allows an organization to meet core risk-based requirements with the option to add on modules that address your specific business activities. There are eight core requirements for this standard:

- Senior management commitment
- Hazard and risk analysis
- Quality management system
- Site and building standards
- Vehicle operating standards
- Facility management
- Good operating practices
- Personnel

Voluntary modules such as wholesale, cross docking, e-commerce and contracted services may be added.

## Who should use the BRCGS storage and distribution standard?

The standard was created to support the needs of service providers for the storage and distribution of food and consumer goods. This includes organizations that:

- Warehouse packaged or specified bulk and loose foods and consumer goods
- Distribute and transport packaged or specified bulk and loose foods, and consumer goods
- Any combination of the two types businesses that fall within the scope of the standard
- Importers/exporters who facilitate the movement of products across national boundaries, satisfying legal and customs requirements. Importers and exporters may also be agents and/or brokers.

## Benefits of the BRCGS storage and distribution standard

- Recognized and GFSI benchmarked
- Increased customer confidence, opening new market opportunities
- Clearly defined risk-based requirements
- Improvements to product safety and system reduces recalls, complaints, and rejected products
- Marketing tools and public recognition on the BRCGS Global Standards Directory

# Additional benefits

## Achievable

Takes a common sense, risk-based approach, providing companies with a clear path towards achieving certification. Over 1,000 sites in more than 30 different countries have risen to the challenge.

## Supported by customers

Many retailers, food service companies and major food manufacturers around the world support the BRCGS Global Standard for Storage and Distribution as a core food safety standard and accept certification to this standard as a pre-requisite to their supplier approval process.

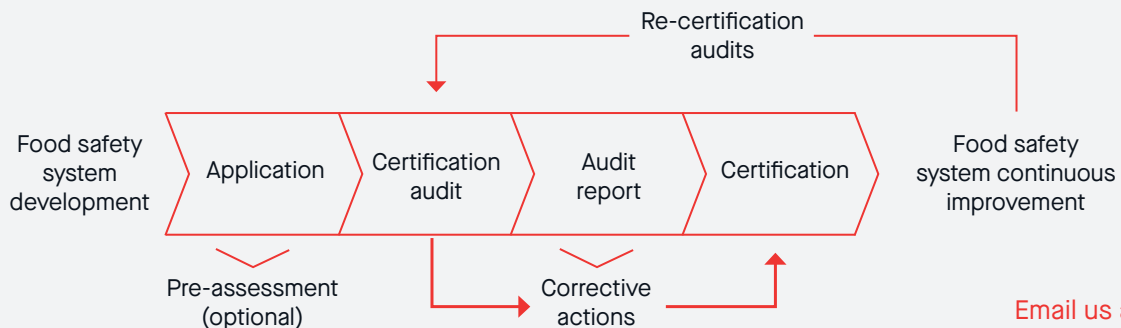
## Appropriate

Developed by industry experts, the standard incorporates quality management systems and internationally accepted best practices to ensure the safety and quality of products during storage and distribution. It also features multiple optional modules to support flexibility for your business.

## Cost effective

Industry recognized and accepted certification reduces the need and expense of duplicate audits. Audits are completed by local BRCGS-trained and approved auditors to enable an internationally accepted standard to be audited at local rates.

## The journey to certification



Email us at  
[food@bsigroup.com](mailto:food@bsigroup.com)

## Training

### Advance your food safety skills

Our training courses will help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Organizations involved in the food supply chain are responsible for sourcing and delivering safe food to the highest quality. From understanding the principles and application of various BRCGS standards, HACCP or ISO 22000 Food Safety to implementing effective internal audit processes and managing food safety challenges like labelling and recalls, our expert trainers help you meet customer requirements and ensure your food products are in line with global food safety best practice.

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain a variety of food safety certifications as well as improve your understanding and management of industry issues like food labelling and recalls. Our courses are available online, in public locations or we can arrange to come to your site to deliver it in-house depending on the needs of your organization.


## Why BSI?

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.


Our solutions for the food sector include certification, training, assessment, supply chain software and capacity-building, to enable food organizations to build trust and resilience in:

- Food quality and safety
- Environmental sustainability
- Occupational health, safety and wellbeing
- Information security

Learn more at

 [bsigroup.com/en-nz](https://www.bsigroup.com/en-nz)

Or talk to us about food safety management:

 [info.nz@bsigroup.com](mailto:info.nz@bsigroup.com)