BRC CERTIFICATION

OUR CERTIFICATION PROCESS

Application Submission & Review:

- Submit your application to help us understand your requirements.

Stage 1 Audit (Document Review):

- Our auditors evaluate your organization's documentation, policies, and processes against the requirements of the standard.

Stage 2 Certification Audit:

- Our auditors verify the implementation and effectiveness of your management system against the requirements of the standard.

Corrective Actions (if necessary):

- If any non-conformities are identified during the audits, you'll have the opportunity to address them.

Certificate Release:

- IAS grants Certification post successful audit.

ABOUT THE BRCGS FOOD SAFETY STANDARD

The BRCGS (British Retail Consortium Global Standards) Food Safety Standard is a recognized benchmark for food safety and quality management. It provides a structured framework to ensure the safety, legality, and quality of food products. The BRCGS Food Safety Standard focuses on key principles:

- **SENIOR MANAGEMENT COMMITMENT**
- **HAZARD AND RISK ASSESSMENT**
- **FOOD SAFETY AND QUALITY MANAGEMENT SYSTEM**
- **SITE STANDARDS AND MANAGEMENT**
- **PRODUCT CONTROL**
- **PROCESS CONTROL**
- **PERSONNEL**

Elevate your food safety standards with BRCGS, assuring consumers and stakeholders of your commitment to producing safe and high-quality food products.

IAS

INTEGRATED ASSESSMENT SERVICES

BRC CERTIFICATION

CONTACT US

www.iascertification.com

enquiry@iascertification.com

Unlock Success with Integrated Assessment Services:
Your Path to Certified Excellence!

WHY CHOOSE IAS?

Our skilled auditors have over 15 years of industry experience to provide valuable insights during the certification process.

We tailor our services to meet your specific needs, ensuring a seamless certification journey.

We are with you beyond certification, assisting with maintenance and updates as your business evolves.

Our certification services are internationally recognized, giving you a competitive edge.

BENEFITS OF BRC CERTIFICATION

- Increased consumer confidence in food safety and quality
- Enhanced operational efficiency and streamlined processes
- Informed decision-making based on data-driven hazard analysis
- Strengthened internal communication and collaboration in food safety
- Compliance with industry-specific regulations and standards
- Opportunities for business growth and market credibility through safe food products