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THE ROLE OF INTERNATIONAL REQUIREMENTS IN FOOD QUALITY EQUIPMENT

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ABSTRACT
The information in this article is a food safety system standard developed in detail by food manufacturers, retailers, food service providers, and food industry professionals. This standard was first published by the BRC - the British Retail Consortium in 1998 and has been updated seven times to date. The BRC food safety system provides the basis for managing operational management in the production, processing and packaging of food products to ensure food safety, integrity, legitimacy and quality.

Keywords: BRC – Food Safety System, food industry, operational management, food safety, management commitment, food safety plan, operating standards, global flexibility and benchmarking, food certificates.

Introduction part (Introduction):
promote the development of Product Safety Culture in the country's enterprises, expand environmental monitoring conditions to reflect the importance of this issue, encourage enterprises to produce food safety and food protection systems, clarify the requirements of high-risk and high-maintenance production risk zones; ensure global flexibility and benchmarking.
BRC has nine parts according to the Food Safety System standard:
Management obligation. This is an indispensable criterion for the development of a culture of Good Food Safety. Any food safety system must be effective, fully implemented and ensure continuous development.
Food safety plan (HACCP). Effective risk and risk analysis allows you to identify and manage risks that pose a threat to the safety, quality and integrity of food products.
Food safety and quality management system. Systematic management systems should be created that form the basis of the management of the necessary products and processes for the production of safe products of the enterprise, satisfaction of customer requirements and training of employees.
Operating standards. It includes business feasibility, cleanliness and control, and includes issues such as plant conditions, cleaning, equipment, pest control, foreign matter management, and defense security.

Product management. Product management, such as food fraud prevention and product testing, is important in the reliable delivery of the product.

Process control. Effective checks should be checked regularly for consistent and accurate food production.

Staff. Employees should not be lacking in terms of training, protective clothing and hygiene rules.

High risk and high technical production risk zones. Requirements for products that are sensitive to the contamination of a potential pathogen and therefore require additional controls to ensure product safety must be determined.

Requirements for commercially available products. This part of the standard is an optional requirement. Covers food that is stored at the enterprise, but not produced, processed or packaged in the area under inspection.

Materials and method (Materials and Methods): the BRC food safety system certificate is widely distributed all over the world, and today more than 130 thousand companies in more than 28 countries have obtained the BRC food safety system certificate. This standard guarantees the standardization of quality, safety and use criteria and ensures that manufacturers fulfill their legal obligations and protect end consumers. Today, the BRC Food Safety System standard is the main requirement for the world's leading retailers, food manufacturers and catering companies.

The fact that enterprises operating in the food industry increase their productivity and ensure sustainable growth depends on minimizing risks.

Standard food industry enterprises (retail enterprises, manufacturers, importers, content suppliers) provide the basis for managing the safety, integrity and quality of their products and services. Today, a large proportion of food retailers working in the EU countries, the UK and the US are working with suppliers who have only passed audits and received BRC food certificates.

The food certificate expresses the commitment of enterprises to the production of safe food and provides the following basic benefits:

Determination of risk-based requirements

Ensuring all aspects of food safety processes

Make sure you meet the relevant requirements of suppliers and retailers

Support for ideals of continuous improvement through continuous corrective work

Providing reduced demand for supplier inspection

Easily integrate with other systems such as ISO 9001 Quality Management System and HACCP risk analysis and Critical Control Point System.

Provide improved references to retail stores and food service providers

Increased customer satisfaction and confidence in Product Safety and quality.

Tasks and innovations set out in this article: the BRC Food Safety System standard was developed to help the food industry comply with food safety laws in the UK and EU countries. Today, this standard has become an internationally recognized criterion for best practices in quality and responsibility. The most recent eighth version was published in 2018. In this latest publication, management commitment is mainly focused on the food safety program and the supported quality management system, which is based on the HACCP risk analysis and the Critical Control Point System. In addition, with the increasing need for environmental monitoring of microorganisms in food production enterprises, more attention has been paid to protecting food products and preventing food fraud.

The format and composition of the standard are designed so that food production enterprises, operating systems and procedures are evaluated by an authorized third-party certification body in accordance with the requirements of the standard.

In fact, the BRC food security system focuses on: ensuring consistency in audit processes, promoting various systems to reduce the risk of fraud, and ensuring transparency and surveillance in the supply network.

The BRC international standard for food safety consists of 4 parts,
they include the following:

1.Food safety management system.

2.Basic requirements for the food safety management system.

3.Audit protocol.

4. Requirements for the management and management of the standard, including certification bodies.

The main advantages of implementation and certification in accordance with the requirements of the international standard of food safety BRC:

1. Availability of international recognition to meet GFSI requirements;
2. The presence of a single standard and protocol by certification bodies that conduct a competent audit that allows you to obtain reliable independent assessments of the company's food safety systems and quality;
3. Ability to include certified companies in the General section of the BRC Global Standards directory,
4. Possibility of using the corresponding logo for market purposes;

the standard covers areas such as quality, compliance with the requirements of the law and food safety;

Standard: provides the ability to monitor suppliers to comply with good food safety management practices;

The standard offers several audit options (including pre-alert and pre-alert audit programs) that allow you to meet customer requirements with a scheme that best suits the operating procedures and nature of the company's food security systems.

Conclusion (Conclusion):

In short, BRC Food is the international standard of the food safety management system. This standard includes the requirements that food companies must fulfill to create an effective food safety management system. Standard versions are also available for food packaging manufacturers, manufacturers, and storage and distribution companies. The requirements of the BRC Food Standard refer to the basic elements that must be met to ensure the safe production of food by companies. In addition to the BRC food safety system, there is a reliable food standard (safe quality food), ISO 22000 Food Safety Management System standard, FSSC 22000 standard and other food standards such as SQF, developed and published by the international standards organization (ISO).

The BRC Food Safety System standard defines the requirements for how to prepare processed foods and other products. In this regard, companies with BRC Food certification have strengthened their

food safety management and food safety networks. This document demonstrates the firm's commitment to the reliable production and sale of food. Therefore, the reputation and brand value of consumers will increase. Thus, in the new market of the company, the goals for new customers are rapidly developing. At the same time, due to compliance with the legislation, companies fulfilled their obligations related to food.

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