

BRC Global Standard for Storage and Distribution

SD307: Food Defence/Site Security Position Statement

Document Scope

As part of the new GFSI benchmarking document there are certain expectations around food defence, this document outlines additional expectations around this subject within the BRC Global Standard for Storage and Distribution issue 3

Change log

| Issue no. | Date | Description |
|-----------|-----------|-----------------------------|
| 1 | 29/1/2018 | Food defence interpretation |
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Food defence

The expectation from the GFSI benchmarking document around food defence is:

'The process to ensure the security of food and drink from all forms of intentional malicious attack including ideologically motivated attack leading to contamination.'

The BRC Global Standard for Storage and Distribution issue 3 has specific clauses around security:

| 4.2.1 | security of product held on the premises in storage or on vehicles, and appropriate controls implemented to reduce the risk. The risk assessment should be reviewed at an appropriate frequency or, as a minimum, annually. |
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| 5.2.1 | A documented risk assessment shall be undertaken to identify potential risks to the security of the load during transportation, at cross-docking and when using drop- |
| XS | offs. Appropriate controls shall be implemented to reduce the risks. The risk |

assessment should be reviewed at an appropriate frequency or, as a minimum,

Additional interpretation

annually.

The risk assessment shall consider malicious/deliberate attempts as part of the potential risks.

The expectation when auditing clause 4.2.1/5.2.1 is that the risk assessment of the security arrangements shall result in a plan to manage the security risks identified. This will include:

- The identification of processes and procedures to reduce the risk
- Implementation of the identified processes or procedures
- Monitoring where applicable the processes to ensure these are effectively applied
- Corrective and preventative actions (clause 3.3) where monitoring indicates failure
- Annual review of the security arrangements (plan) required with signed record of review maintained.



2.7

Malicious contamination has also been added as a consideration for the hazard analysis in clause 2.7 as seen highlighted in red below:

- 2.7 The company shall identify and record all potential hazards associated with each step of the product flow as identified in clause 2.6. The company shall include consideration of the following types of hazard:
 - microbiological growth resulting from temperature abuse of products that require temperature control
 - physical contamination (e.g. glass contamination from broken lights, wood splinters from pallets, dust, splashing during transfer, pests)
 - chemical contamination (e.g. product tainting, spillage, cleaning chemicals)
 - physical damage (e.g. breakage, puncturing of packaging, water damage)
 - allergenic materials (e.g. cross-contamination of loose product or outer packaging by allergenic products).
 - malicious contamination* of products

If a site has done a separate risk assessment on food defence which includes 'malicious contamination' then this will also be acceptable to meet that particular bullet point.

These changes shall be implemented by 6 months from the issue date of the document.

*Malicious contamination – This is defined as deliberate contamination of a product or raw material with the intention to cause harm to the consumer or damage to the company or brand owner.