

BRCGS Issue 9 and beyond

**The Helix
Programme
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1. Introduction to BRCGS Standards

Our History

Building a package of supply chain assurance services for almost three decades

<p>1996 1996</p> <p>BRC Global Standards was set up to reduce audit duplication by UK retailers</p>	<p>2000</p>  <p>Food Safety first standard to be recognised by GFSI</p>	<p>2003</p>  <p>Consumer Products first published</p>	<p>2014</p>  <p>Agents and Brokers first published</p>	<p>2015</p> <p>BRCGS e-Learning</p> <p>e-learning launched</p>	<p>2017</p>  <p>Food Safety Culture Excellence launched</p>	<p>2018</p>  <p>Acquisition of the Allergen Control Group Inc. (ACG) New Service package launched</p>	<p>2020</p>  <p>Virtual training launched</p>	<p>2021</p> <p>BRCGS Horizon</p> <p>Horizon launched</p>	<p>2024</p> <p>BRCGS Directory</p> <p>Verify launched on the BRCGS Directory.</p>
<p>Food safety first published</p>  <p>1998</p>	<p>Packaging and Packaging Materials first published</p>  <p>2001</p>	<p>Storage and Distribution first published</p>  <p>2006</p>	<p>Offices opened in USA and India Acquired by LGC Group Retail first published</p>   <p>2016</p>	<p>START! Global Markets Food Safety Published</p>  <p>2018</p>	<p>BRCGS Branding Launched February 2019</p>  <p>Issue 3 Gluten-Free published</p> <p>BRCGS 2019</p>	<p>Ethical Trade and Responsible Sourcing Published</p>  <p>2019</p>	<p>Plant-based Standard Published Tell BRCGS Confidential Reporting launched</p>  <p>2020</p>		

Key numbers at a glance

Numbers at a glance:

10

core schemes

82

number of
Certification bodies

2,507

auditors

480

Integrity visits
(from 2022 to 2024)

24,000+

food sites certificated

130+

operating countries

385

Approved training
partners

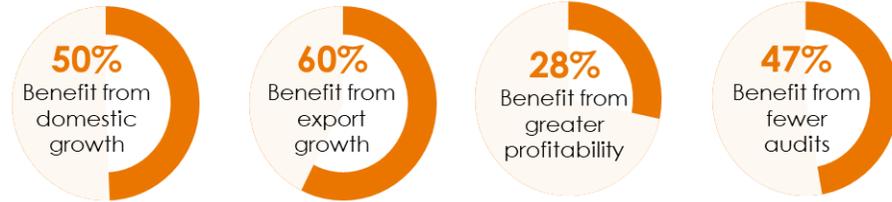
170,000

Non-conformities corrected at
food sites in 2024

The value of BRCGS certification evidenced through independent research

Commercial Benefits

Sites have invested in technology, staff, product development processes and equipment to gain certification. As a result:



Generating an average sales growth of 7.5%

Generating an average 6% increase in profitability

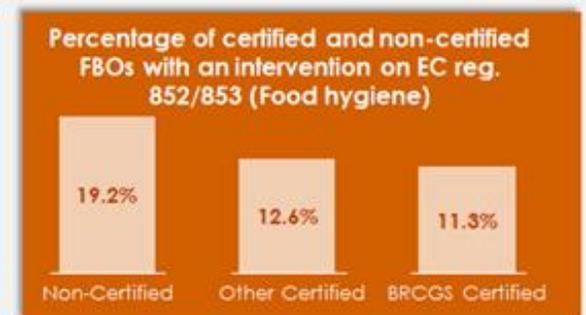
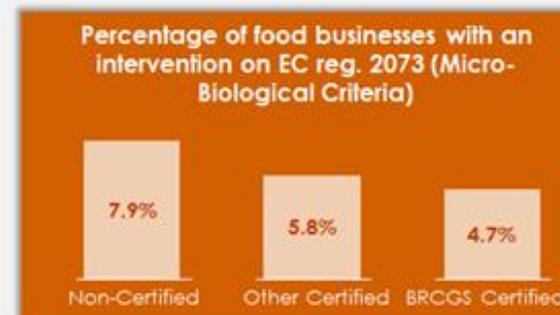
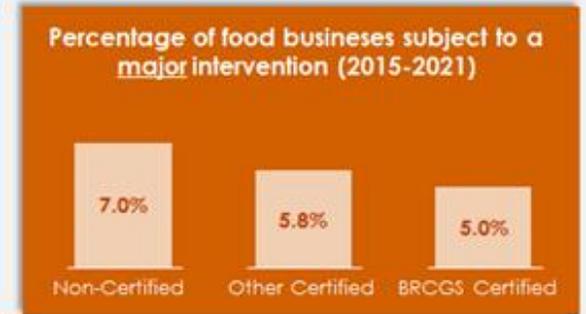
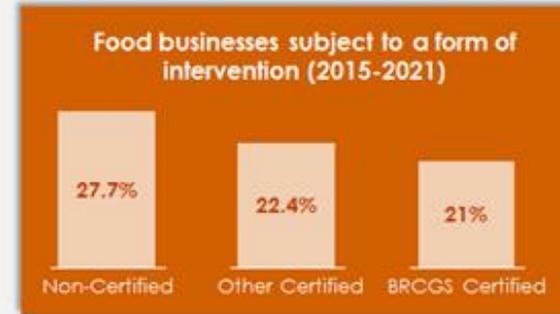
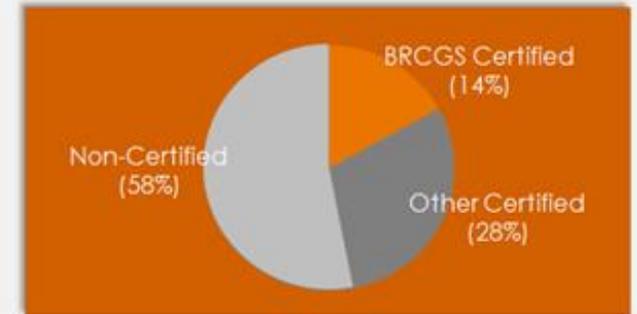
Operational efficiencies and improvements in productivity

Sites have invested in technology, staff, product development processes and equipment to gain certification. As a result:



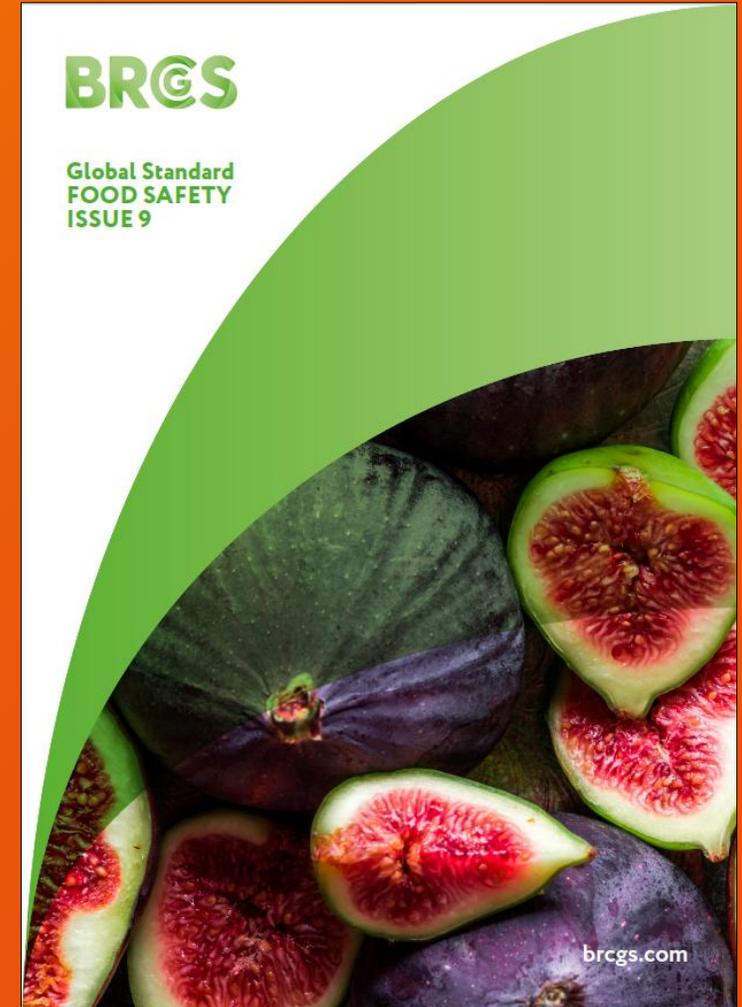
Source: The University of Birkbeck, London (October 2021)

Improved Regulatory Compliance



Source: NVWA (2023)

2. Issue 9 – 3 years on



BRCGS The BRCGS Directory

- Has hosted audit reports and certificates for all BRCGS audits conducted since 2008.
- Updated 365 days a year by BRCGS approved certification bodies.
- Certification bodies add certificate PDFs within 24 hours of certificate issue (typical observed performance).
- Content obtained from Directory is authentic, complete and contemporary.

Directory has what people need but access to it has been restricted,
until now...

Directory has evolved – revolutionising who can use it and how.



Access to the certification content you need, when you need it.

- Access authentic BRCGS certificates and data without waiting, chasing or delay.
- Directory Pro places the user in control vastly reducing administration and eliminating delays.
- Directory Pro delivers authenticated data and documents – risk of fraud is removed.

The result? A smarter way of working.

Non-conformity

- The non-fulfilment of a specified product safety, legal or quality requirement or a specified system requirement.

Root cause

- The underlying cause(s) of a problem, which, if adequately addressed, will prevent a recurrence of that problem.

Correction/
Corrective
action

- Action to eliminate a detected non-conformity or non-conforming product.

Preventive
action

- Action to eliminate the fundamental underlying cause (root cause) of a detected nonconformity and prevent recurrence.

Clauses associated with most non-conformities

Clause	Description
4.11.1	Premises and equipment clean and hygienic condition
4.9.1.1	Processes for non-food chemical control
4.6.2	Design and construction of equipment
4.4.8	Doors maintained in a good condition
4.4.1	Walls shall be finished and maintained to facilitate cleaning
4.4.4	Ceilings/overheads constructed/maintained to prevent product contamination
3.9.2	Identification of all materials, ingredients and finished products
4.4.2	Floors impervious, maintained in good repair and facilitate cleaning
4.15.1	Risk based procedures to maintain product safety and quality during storage
4.11.2	Documented cleaning and disinfection procedures

- START Issue 2.1
- START Auditor Checklist and Site Self-Assessment Tool
- Get Started Implementation pack

4. Writing/Updating the BRCGS Standard

January 09, 2026

PUBLIC CONSULTATION OPEN – Global Standard Food Safety, Issue 9

BRCGS is commencing the revision process for Global Standard Food Safety, Issue 9 with a public consultation to capture feedback from all stakeholders on the current standard.

First published in 1998, Issue 9 was launched in August 2022. It has grown to become the one of the most widely used certification standards with over 24,500 certificated sites in 137 countries globally.

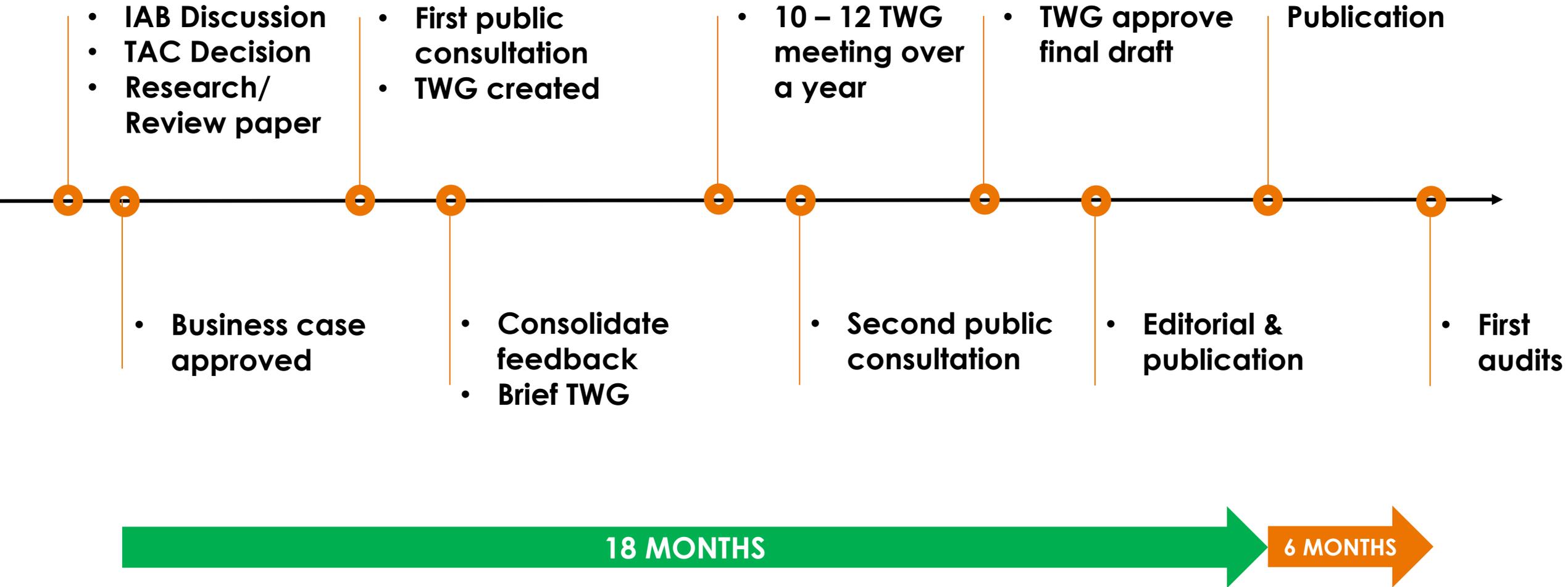
The standard supports sites to develop, implement, maintain and improve their food safety management system, based on the principles of risk assessment and good manufacturing practices. It aims provide a framework to assist in the production of safe, authentic, legal food and to manage product quality to meet customers' requirements.

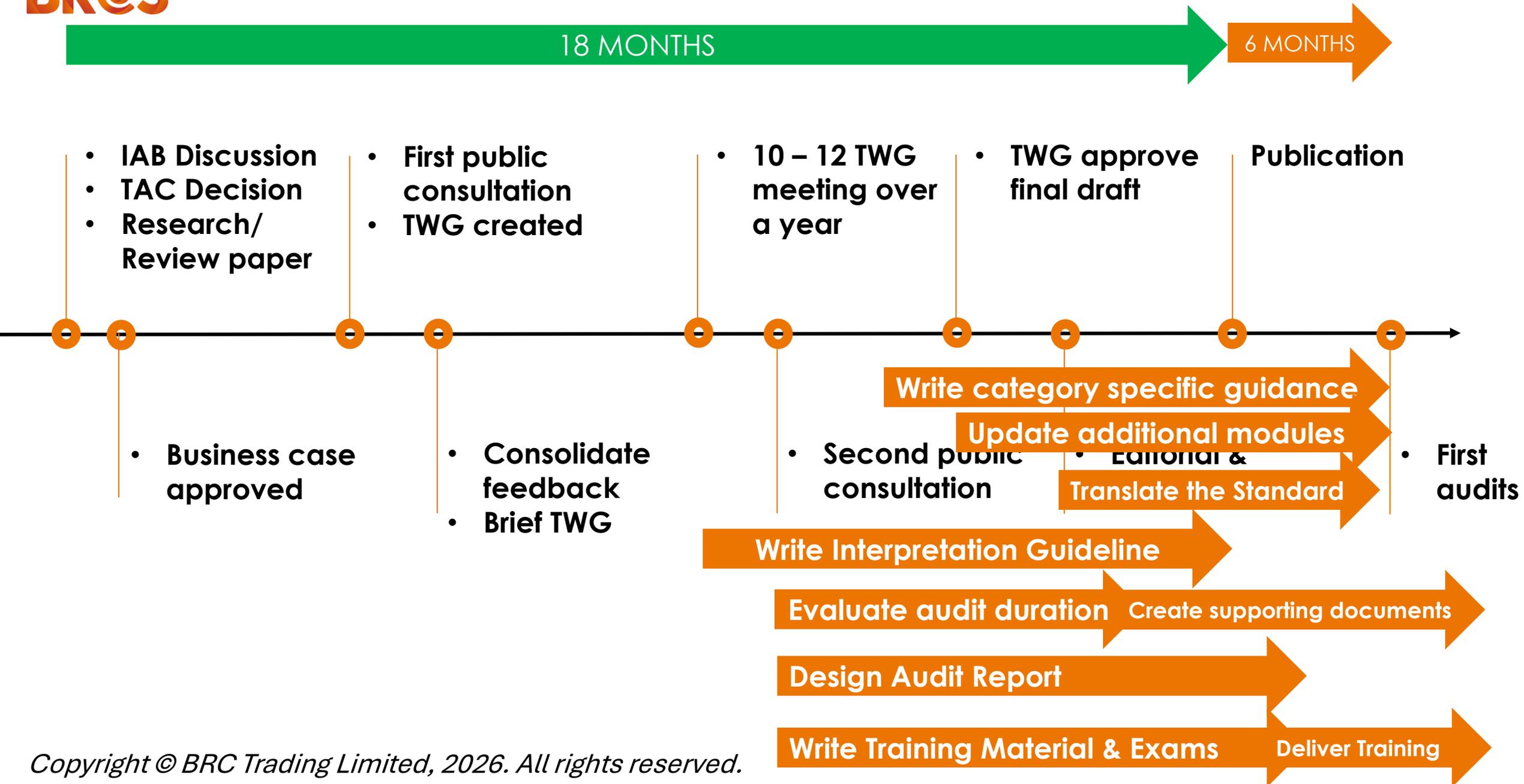
The revision and evolution of our standards are at the heart of our work. By reviewing our standards, we ensure they reflect current industry trends and best practice, operational insights and practical experiences, allowing us to address evolving expectations, comply with regulatory requirements, and effectively respond to customer needs. It provides the opportunity to build on the value that our customers and stakeholders gain from the use of our standards.

To support this revision, the consultation period for feedback on Issue 9 is open until 15 February 2026.



- Set up to work on a specific project for a defined period
- A broad range of product types & geographies are often required
- Composed of relevant industry experts (technical or operational):
 - Retailers, food service companies, manufacturers & users of the Standard
 - Trade association or membership bodies
 - Certification bodies
 - Accreditation bodies
 - Technical experts/special interest groups (where required)
 - BRCGS (secretariat, chair, etc.)





Any Questions?

BRCS