

A quality management system to ensure the integrity and traceability of primary products in the agri-food chain

This publication is not a British Standard

ICS 03.120.10; 65.020.01; 67.040

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This Publicly Available
Specification comes into effect
on 15 July 2000

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ISBN 0 580 33183 0

Amendments issued since publication

Amd. No.	Date	Comments

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Foreword

This Publicly Available Specification (PAS) has been prepared by BSI in collaboration with Campden & Chorleywood Food Research Association and BSI Inspectorate.

This PAS is not to be regarded as a British Standard. It will be withdrawn upon publication of its contents in, or as, a British Standard.

This PAS shares common management system principles with the ISO 9000 and ISO 14000 series of quality system standards. Organizations may elect to use an existing management system consistent with the ISO 9000 series as a basis for its primary product integrity system. It should be recognised, however, that the application of the various elements of such a management system may be different in a product integrity system due to the different objectives or purposes of the systems and the requirements to which the organization subscribes. While a management system deals with the management system attributes, a primary product integrity system deals with a broad range of primary production activities and addresses the needs of different sectors of the agri-food chain and the evolving needs of the food industry and society in respect of the safety, legality and quality of food products.

This PAS also shares common technical requirements with the British Retail Consortium's Technical Standard for Companies Supplying Retailer Branded Food Products, October 1998 (BRC Standard) [1]. The BRC Standard covers the technical performance at food production sites, such as produce marketing and food and drink manufacturing operations. The BRC Standard requires the adoption of a Hazard Analysis and Critical Control Point (HACCP) Plan, a documented quality system and the control of factory environment standards, product, process and personnel. This PAS covers agri-food sector activities, including farms and grower's holdings, and addresses the technical performance of suppliers of primary agricultural products to food production organizations.

Acknowledgement is given to the members of the Campden & Chorleywood Food Research Association Agri-Food and Quality Management Panels, the British Retail Consortium and the BSI Technical Committee AW/90, Quality systems in the food industry, who were consulted in the development of this specification.

This PAS has been prepared and published by BSI which retains its ownership and copyright. BSI reserves the right to withdraw or amend this PAS on receipt of authoritative advice that it is appropriate to do so. This PAS will be reviewed at intervals not exceeding 2 years and any amendments arising from the review will be published in an amended PAS and publicized in *Update Standards*.

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Summary of pages

This document comprises a front cover, an inside front cover, pages i and ii, pages 1 to 12, an inside back cover and a back cover.

0 Introduction

0.1 Food businesses, and ultimately consumers, are seeking reassurance on traceability and production techniques in the supply of primary agricultural products. Quality management standards and assurance schemes can help promote confidence in the integrity of these products and, for example, in the standards of crop and animal husbandry, handling and storage. They are of increasing importance at all stages of the agri-food chain in providing assurance of the integrity of the chain up to that point.

0.2 This PAS is a quality management standard which can be used to provide assurance of the provenance of primary products in the agri-food chain in respect of the food safety or production goals specified. The standard sets down a number of requirements that can be interpreted according to the assurance specified, to provide a coherent system that covers a product throughout the agri-food sector. This PAS is designed to enable existing assurance schemes, which focus on particular aspects of production or sectors of the agri-food chain, to be integrated into a unified quality management system. It is designed to be compatible with other quality management standards and link directly with food business assurance schemes including standards for companies supplying food products.

0.3 This PAS requires:

- a review of operations;
- a documented quality management system;
- control of operations and products.

The review is intended to provide a process for an organization to identify significant product integrity aspects that should be addressed as a priority by the organization's quality management system. Information already developed for regulatory or other purposes may be used in this process. A suitable approach to the review is the application of the HACCP technique [2]. The internationally recognized principles of HACCP are defined by the Codex Alimentarius Commission [3].

HACCP is a science based analytical tool that enables management to establish and maintain an ongoing food safety and quality programme. HACCP involves the systematic assessment of all steps involved in a primary production operation and the identification of those steps that are critical to the correct production of product. Other approaches to a review may include check-lists, interviews, direct inspection and measurement and results of audits or other inspections depending on the nature of the activities.

HACCP is a system of food safety assurance based on the prevention of problems and is accepted by food businesses and national and international authorities as the most cost-effective means of controlling food-borne hazards. HACCP is also flexible in its application and can be applied to quality hazards and primary production activities [4]. HACCP is, therefore, a powerful system that can be applied to a wide range of simple and complex operations.

The application of the HACCP technique within a primary product quality system can result in a food safety and quality system that is more effective than the application of a quality management system alone. For example, the application of the HACCP technique to identify and evaluate hazards that are significant to the intended use of the product will determine those hazards that should be addressed as a priority by the quality management system. Such application of the HACCP technique is related to quality planning. Once the critical points have been identified, the quality system procedures can be used for control, monitoring, corrective action and verification. In addition, procedures for conducting a HACCP study can easily be documented within the quality system.

0.4 This PAS has been written to be applicable to all types and sizes of organization in diverse geographical and cultural conditions and to accommodate a broad range of activities within the agri-food chain, including base inputs such as seed and animal supplies, crop and animal husbandry, product storage and transport. The success of the system depends on commitment from all levels and functions, especially from top management. A system of this kind enables an organization to establish and maintain a primary product integrity system, to achieve conformance with it, and to demonstrate such conformance to others. The overall aim of this PAS is to provide assurance on the integrity and traceability of primary products and inputs used in their production.

0.5 It is envisaged that additional guidance on the application of this PAS to specific aspects of production or sectors of the agri-food chain will be developed.