

Maximize the Benefits of Your BRC Commitment

Alchemy Can Help You Achieve & Sustain Your BRC Certification

As the world's leader in food safety training, Alchemy can help your company derive the full benefit from your BRC commitment. Alchemy provides comprehensive programs to help you successfully reach and sustain your BRC certification, including:

- **Expert consulting** services to guide you through the implementation and certification process
- **Industry-leading**, BRC-relevant food safety training
- **BRC specific** observation templates and coaching to optimize adherence to standards among your frontline workforce

Expert BRC Consulting Services

Alchemy consultants, with decades of **on-the-floor food industry experience**, can help companies through all stages of BRC **audit preparation and certification**. Our customizable, four-phase approach provides a clear and precise path for achieving and sustaining BRC certification.

PHASE 1	Gap Analysis	<ul style="list-style-type: none">• Access current conditions vs BRC Standards• Complete BRC internal audit
PHASE 2	Program Development	<ul style="list-style-type: none">• Summarize compliance, actions required, BRC certification strategy• Develop audit strategy
PHASE 3	Implementation Review	<ul style="list-style-type: none">• Customize procedures for each BRC requirement• Coaching for appropriate responses to audit questions
PHASE 4	Audit Support	<ul style="list-style-type: none">• Create BRC-required records and risk assessments• On-site audit support for assistance and to serve as an auditor liaison

Learn More: [AlchemySystems.com/BRC-Consulting](https://www.alchemysystems.com/BRC-Consulting)

Already BRC certified?

Alchemy's BRC consultants can complete the annual system review required by the Code prior to your recertification audit to assure readiness. We can also assist during your recertification audit to help reduce the quality and severity of non-conforming issues.



Training for Frontline Workers, including BRC-relevant Content

Alchemy offers engaging, BRC-relevant courses, including **Food Safety Standards and BRC**, to give your workforce both the knowledge and confidence to keep food safe. These learning programs impact more than 2 million frontline workers in over 20,000 global locations, including 50 of the top 100 food companies.

Our learning programs impact more than 2 million frontline workers at over 20,000 sites, including 50 of the top 100 food companies.

Our programs cover BRC-relevant topics including:

- Cleaning and sanitizing
- Controlling Salmonella
- Food allergens
- Food fraud
- GMPs for maintenance
- Food facility defense
- Personal hygiene
- HACCP
- Pest control
- Environmental monitoring
- Visitor procedures



Learn More: AlchemySystems.com/Integrated-Programs

BRC On-the-floor Observations, Coaching, & Communications

Ensure frontline employees comply with BRC-relevant SOPs through on-the-floor observations. Alchemy's **tablet-based Coach app** and customizable observations, created specifically to help you meet BRC standards, provide an easy way for supervisors to maintain a 1-to-1 dialog with workers and verify individual employee competency in critical areas. Observations and corrective actions are digitally recorded for fast, simple documentation and reporting. BRC observation topics include:

- Senior management commitment
- The food safety chain – HACCP
- Pest Control
- External standards
- Layout, product flow, & segregation
- Housekeeping & hygiene
- Security
- Maintenance
- Waste & waste disposal
- Food safety & quality management
- Product control
- Process control
- Contamination control
- And many more...



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Alchemy also offers coordinated, BRC-relevant **huddle guides, posters and digital signage content** to help reinforce your food safety initiatives to all employees.

Contact us today and let us help you maximize the benefits of your BRC commitment.

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