

Maximize Your BRC Commitment with Alchemy

Alchemy can help your company derive the full benefit from your BRC commitment with 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 have a **100% client satisfaction score**. Our tailored, four-phase approach provides a clear and precise path for achieving and sustaining BRC certification.

Phase 1: Gap Analysis

- Access current conditions vs BRC Standards
- Complete BRC internal audit

Phase 2: Program Development

- Summarize compliance, actions required, BRC certification strategy
- Develop audit strategy
- Customize procedures for each BRC requirement

Phase 3: Implementation Review

- Coaching for appropriate responses to audit questions
- Create BRC-required records and risk assessments

Phase 4: Audit Support

- On-site audit support for assistance and to serve as an auditor liaison

Already BRC certified?

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

Learn More: AlchemySystems.com/brc-consulting

For More Information

 (866) 463-5117

 ContactUs@AlchemySystems.com

 AlchemySystems.com

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 3 million frontline workers in over 50,000 global locations, 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/food-safety-training

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
- Contamination control
- And many more...

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