



Sites Certification & Approval in food supply chain

Report template name	Sites Certification and Approval in food supply chain	
Report template ID	77	
Myrmex Segment	 Compliance & Certifications  Suppliers scorecarding	
Usage	<input checked="" type="checkbox"/> Internal	<input checked="" type="checkbox"/> External
Version date	18/04/2017	
Derived reports and consolidations	RT78: Renewal of food-safety certificate(s) of a site RT119: Renewal of food-safety approval of a site RT80: Food-safety certification & approval of own sites RT83: Food-safety certification & approval of suppliers' sites	

Public Information

Description

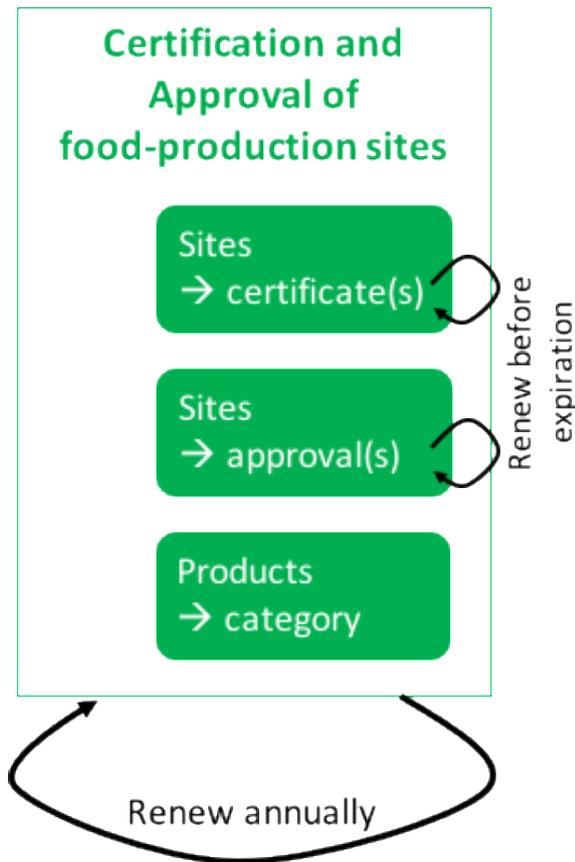
Actors of the food supply chain are bound to rules with respect to food safety and hygiene. In many countries compliance is demonstrated through regular audits of sites manipulating food. Such visited sites receive a compliance certificate valid for a certain period (typically 1 or 3 years). Moreover, actors of the food chain are controlled by public bodies (Agencies) in charge of health and safety, who deliver them a formal approval (typically valid for one year).

Information from national agencies responsible for Food Chain Safety is available to consumers (through public websites), yet it is too fragmented (traceability issues along the whole food chain) and difficult to report due to geographical spread (with different rules). It is therefore interesting for actors of the sector to be able to show both their approvals and certificates at any time to prove their conformity to consumers or stakeholders (customers or distributors) of the food chain. Similarly, it is important for any actor to verify that its own suppliers pay as much attention as required to that aspect.

Myrmex therefore allows any organization to:

- Monitor and follows the food-related approval(s) and certificate(s) of its own site(s) (production, distribution...);
- Have a ready-to-share dashboard displaying the approval and certification currently covering each site;
- Ask suppliers about the status of food-related approval and certification of their sites;
- View the status of all suppliers' sites at once thanks to a dedicated dashboard.

Overall Rationale



The report "Sites Certification and Approval in food supply chain" allows you to list your relevant sites and the families of food products you deliver.

For each site, you provide the system with relevant food-related approvals & certificate(s), along with documentation and key dates.

To demonstrate consistency between the certificates and the type of products, you briefly describe each product per the eighteen categories of the reference BRC¹ standard.

The system then:

- Tracks when certificates expire and asks you for the new certificates thirty days before a site would not be compliant anymore;
- Does the same with approvals;
- Renews the procedure of sites and products declaration annually;
- Provides you with an overview of the approval and certification status of all sites

If you ask for the same report to your suppliers instead, the system will do the same for each of them and provide you with a view of all food-related approval and certification status of your suppliers' sites.

Report(s) Name

Sites Certification and Approval in food supply chain is the initial report to activate the procedure. You can use it internally or ask for it to your suppliers.

Renewal of food safety certificate of a site is a dedicated report automatically asked for by the system when a site will bear no more food-related certification within 30 days

Renewal of food safety approval of a site is a dedicated report automatically asked for by the system when a site will bear no more food-related approval within 30 days

Food-safety certification and approval of own sites is the dashboard that provides you with the summary view of your own facilities.

Food-safety certification and approval of suppliers' sites is the dashboard that provides you with the summary view of the facilities of all your suppliers.

¹ The British Retail Consortium (BRC) is the leading trade association for UK retailing. Its standards, including the ones related to Food Safety are used worldwide.