

Achieving an AA+ BRC Audit Score at Baked Goods Facility



Situation

A national baked goods producer based in the Midwest was looking to strengthen their production sanitation processes and improve audit readiness at one of their facilities, which had a reputation for being a demanding environment and unpleasant conditions.

As an existing RPO client, the baked goods company was familiar with EG's expertise and asked us to assess their production sanitation challenges.

Solution

After our team conducted a detailed facility assessment, our team identified opportunities to streamline workflows and better align with sanitation production operations:

- **Rebuilt the master sanitation schedule** to better utilize production downtime, ensuring critical cleaning tasks could be completed efficiently without interrupting operations.
- **Added sanitation-specific headcount** to improve task coverage and support consistent execution across all areas of the facility.
- **Established a dedicated labor pool focused** solely on sanitation to reduce dependency on production staff and maintain cost control.



Results



AA+ BRC audit rating: The plant earned the highest possible rating, a record achievement



New standard of excellence: Improvements led to the best performance in the facility's history, reinforcing operational and quality benchmarks



Enhanced quality and compliance: Organization as a whole was positioned to pursue new business opportunities, including partnerships with national foodservice brands