Global Food Safety Initiative (GFSI) Overview
The Global Food Safety Initiative, GFSI

• Collaboration between leading food safety experts
  – Retail
  – Manufacturer
  – Food service companies
  – Service providers associated with the food supply chain

• In April 2000, a group of international retailer CEO’s identified the need:
  – To enhance food safety
  – Ensure consumer protection
  – Strengthen consumer confidence
CIES/Consumer Goods Forum

• GFSI is coordinated by the Consumer Goods Forum (formerly CIES)
  – ~400 members
  – > 150 countries.

• GFSI was launched at the CIES Annual Executive Congress in Dublin, Ireland on 31st May 2000
  – 2005, the GFSI Foundation, a non-profit entity, was created under Belgian law
GFSI Mission and Vision

• Mission:
  – *Continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers*“

• Vision:
  – Under the umbrella of The Consumer Goods Forum, the vision for the organization is to be the global benchmarking organization delivering equivalence and driving continuous improvement in food safety schemes from farm to fork.
  – By drawing on the expertise of its international stakeholders working in various sectors, GFSI is able to have a truly global approach when tackling food safety issues.
GFSI Objectives

• Objectives:

1. Promote *convergence* between food safety standards through maintaining a benchmarking process for food safety management schemes.

2. Improve *cost efficiency* throughout the food supply chain through the common acceptance of GFSI recognized standards by retailers around the world.

3. Provide a *unique international stakeholder platform* for networking, knowledge exchange and sharing of best food safety practices and information.
Benchmarking – What does this mean? « Once certified, accepted everywhere »

- BRC Global Standards
- International Featured Standards
- SQF Institute
- HACCP System
- Food Safety System Certification 22000
- GRMS
- Global GAP
- Aqua Culture
- Livestock
- Fruit and Veg.
“Once Certified, Accepted Everywhere”

• True?

• Retailers will express strong preference and insistence on one scheme
  – BRC (British)
  – IFS (French and German)
  – SQF (US, Food Marketing Institute owned)
  – FSSC 22000
  – Etc.
Benchmarking

• The Guidance Document
  – key elements for production of food requirements for food safety management schemes
  – guidance to schemes seeking compliance
  – framework in which food safety management schemes can be benchmarked
  – requirements for the delivery of conforming schemes
  – guidance on the operation of certification processes.
11 Benchmarked Schemes

• Manufacturing Schemes
  – BRC Global Standard
  – Dutch HACCP Option B
  – FSSC 22000
  – Global Red Meat Standard
  – IFS version 5
  – SQF 2000 level 2
  – Synergy 22000

• Primary Production (Pre Farm Gate) Scheme
  – GlobalGAP (Aquaculture and Livestock IFA V3.0)
  – GlobalGAP (Fruit and Vegetable Scope)
  – SQF 1000 Level 2

• Primary Production & Manufacturing Scheme
  – PrimusGFS
Benchmarked Schemes (continued)

- GFSI will accept any application for the benchmarking process
  - if the scheme owner believes and can demonstrate they meet the requirements of the GFSI Guidance Document
- Currently there are several applicants going through the benchmarking process.
- “The GFSI does not wish to, nor has any desire to restrict the opportunity for any scheme to be formally recognized by the GFSI”
Scheme Owner

• Developed and manages the audit scheme, like:
  – Food Marketing Institute (FMI) → SQF
  – Synergy Global Standards Services → Synergy22000
  – Primus → PrimusGFS

• As long as benchmarking requirements are in place, the scheme owner can add:
  – audit requirements
  – training requirements
  – fees, etc.

• At this time, no GFSI schemes owned by auditing companies
Accreditation

International Accreditation Forum (IAF)

Accreditation Bodies

Accredits the Certification Body (CB) Including Witness Audits of Auditor Activity

Certification Bodies

Audits the Supplier

Supplier Supplier Supplier Supplier

Comprised of National Accreditation Bodies

ISO/IEC 17011

ISO/IEC Guide 65 Criteria for Certification Bodies

GFSI Recognized Standards SQF 2000, IFS, BRC, Dutch HACCP, FSSC22000,
Certification Body

• Certification Body:
  – Is generally not a scheme owner
  – Does not issue certification to the facility
  – Does not develop, impact or change audit requirements

  – Carries out the audit according to specific scheme requirements
  – Submits results to the scheme owner for issuance of certification
  – Is accredited to carry out these audits through on site program audits by Accreditation Bodies
Certification of Individuals

• Certified auditor
  – Requirements vary around specific schemes (SQF, BRC, FSSC22000, etc)
  – Most require
    • Product specific competency
    • Multiple shadow audits
    • Audit logs

• Certified Practitioner
  – SQF
    • Practitioner must complete a HACCP training course
    • Experience and competence in implementation and maintenance of HACCP-based food safety plans
    • An understanding of the SQF Code(s) and the requirements to implement and maintain SQF Systems.
    • Successfully complete the online “Implementing SQF Systems” exam
Certification of Individuals

• Certified Trainer, SQF
  – Successfully complete
    • Implementing SQF 2000 Systems, Implementing SQF 1000 Systems, or SQF Auditor Course
    • Attend an objective “Train the Trainer” Course
    • ≥ 3 years experience in training tech food safety/quality
    • Complete teaching 2 SQF courses witnessed by registered SQF Trainer within 12 months
    • Maintain SQF consultant/auditor status
Certification of Individuals

- Approved Training Provider (ATP), BRC
  - internationally recognized individuals who deliver BRC training courses around the world
  - ATPs are professional individuals who have a working knowledge of food, consumer products sectors in addition to many years of training.
  - licensed on an annual basis and their details are added to the ATP database on the BRC Global Standards Directory website
  - provided with all the necessary training materials to carry out BRC courses
GFSI Governance

- GFSI Board
- Advisory Council
- Stakeholders

GFSI Technical Working Groups
- Best Food Safety Practices/Benchmarking
- Global Markets
- Communication/Stakeholder Engagement
• Governance Structure
  – GFSI Chairman, a representative from the *retail* industry
  – Supported by 2 vice-chairmen from *manufacturing* and *food service* sectors
  – “This ensures that the key partners in the supply chain are equally represented in the decision-making process of the Board.”

• Technical working groups
  – Work together independently feeding back to the entire group at the main committee meeting
  – Provide technical expertise and advice for the GFSI Board

• Stakeholders
  – Participate in the decision-making process of GFSI through annual meetings and information exchanges
  – Includes any interested party that would like to have a voice within the GFSI structure.
Strengths

• Any GFSI benchmarked audit has to be performed by a trained and competent auditor for each scheme and product category.

• They benefit your business by showing “due diligence” i.e. that your programs and documentation show that you have done everything in your power to produce a safe and wholesome food product.
Strengths

• The documentation requirements are very detailed and stringent. Program requirements are very stringent as are the record requirements to demonstrate that the program is in place and executed as stated.

• It is a globally recognized standard that is based on defined criteria that are accepted by retailers.
Strengths

• Consistency in evaluation of content and program requirements is assured by the benchmarking process

• There is oversight of administration of the program by independent accreditation bodies such as UKAS (UK) and ANSI (USA) who in turn have oversight from International Accreditation Forum (IAF)
Strengths

• The audit goes above and beyond the food safety/GMP audit through a more in-depth review of management commitment, quality systems, more review of product control procedures, process control, and includes additional elements with respect to personnel.

• The requirement for certification is that you clear all non-conformances, which in effect forces the site to deal with identified issues in order to obtain the certification.
Summary

- The scope of the audit extends beyond food safety and GMP’s
- Defined global criteria
- Independent oversight
- Non-conformances must be corrected before certification can be issued
Weaknesses

• The audit emphasis is on documentation.
• Given the emphasis on paperwork as proof of the food safety program, the detailed physical inspection on the floor is minimal and verification of execution of the programs by what is observed on the floor is not a major component of this program.
Weaknesses

• Auditors are not allowed to “help” during the audit. It is a compliance audit where there what is deemed “consulting” is not allowed. The auditor is very limited in how they can present information to assist the plant on how to improve. This gives a more “regulatory” perception to the audit
Weaknesses

• It is a compliance audit. There is no room for interpretation of the clauses or allowance of an alternative program that meets the intent of the requirement. Documentation must reflect the requirements in the clauses as they are written or the site must prove that the particular clause is not applicable to what they do or produce.
Summary

• Non-prescriptive
• Emphasis on programs and documentation
• Standard days allotted
• Compliance audit that is perceived as more regulatory
Conclusion

• Proliferation of schemes
• Impact on cost
• Impact on complexity
• Retail influence
  – Away from food safety/manufacturing
  – To food safety/GRC (governance, risk, compliance)

• Questions?