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Global Food Safety Initiative Navigating the Maze of Product Certification Standards

Challenges for the Food Industry

- Assuring safe food for consumers
- Consumer Trends
- Demand for improved quality and innovation
- Eating on the move – convenience foods

Challenges

- Maintaining brand image and reputation.

- Educating the consumer to handle food responsibly.

- Managing the food chain with tighter controls to provide consumers with greater reassurance is key

Challenges

- Assurance that food will not cause harm to the consumer when it is prepared and / or eaten according to its intended use.

- Source: Codex Alimentarius

Food Safety Definition

- GFSI launched at the CIES Annual Congress in 2000, following a directive from food retailers.

- Food safety was then, and is still, top of mind with consumers. Consumer trust needed to be strengthened and maintained, while assuring a safe food supply.

- Managed by Consumer Goods Forum

Global Food Safety Initiative

Consumer Protection

Brand Protection

- Hudson Foods
- Odwalla
- PCA - Peanuts
- Taco Bell
- Melamine in Milk
- Almonds
- Pistachios
- Hazelnuts
- Black Pepper - Salami

Spot the Crisis

- Support continuous improvement
- Proactive approach to issue identification
- Regulatory Compliance

Food Safety & Quality Program Objectives

- Global Food Supply chain –complex
- Can no longer do the minimum
- GMP's and HACCP a good start but not enough

A Paradigm Shift

Is this the image that the food processing industry should portray?

- Can You afford not to?

- The Weakest Link

- Packaging

- Laundry Services

- Chemical Suppliers

Drive Food Safety

What Types of Audits had You Had?

What is GFSI?

- The Global Food Safety Initiative created in May 2000 by the Global Food Business Forum (CIES), a network of 175 retailers and 175 suppliers in over 50 countries

- Established as not for profit foundation 2005

- Purpose was to harmonize international food safety standards and reduce the need for multiple supplier audits

- Produced GFSI Guidance Document outlining key elements that a food safety standard should contain

- *The GFSI guidance document is freely available on the CIES web site www.ciesnet.com)*

GFSI Technical Committee

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- *Continuous improvement ......*
- *Confidence in the delivery of safe food to consumers*

✓ **Convergence between food safety standards**

✓ **Improve cost efficiency throughout the food supply chain**

✓ **Provide a unique international stakeholder platform**

GFSI Mission and Objectives

- **Convergence**
- **Benchmarking**
- **Improve cost efficiency**
- **Common Acceptance**

GFSI Objectives

Convergence means confidence

- **Benchmarking work on four key food safety schemes (BRC, IFS, FSSC 22000 and SQF) reached a point of convergence**
- **All schemes were completely aligned with the GFSI Guidance Document Version 6 requirements**
- **This meant increased confidence in the schemes and comparable audit results**

GFSI Convergence of Standards

"Once certified, accepted everywhere"

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- **Once certified, accepted everywhere**

BRITISH **RETAIL** CONSORTIUM

Food Safety management
HACCP SYSTEM
fsi

international food standard
IFS

SQF INSTITUTE
A commitment to safe, quality food.

Food Safety Management System

Elements of an effective FSMS may include:

- Prerequisite programs
- HACCP
- Management Commitment
- Document and Record Management System
- Internal Audit
- Communication processes
- Training
- System Review and Update
- Continual Improvement of the system

- IFS version 6
- BRC Version 6
- SQF Version 7
- FSSC 22000

GFSI Benchmarked Standards

- Reduce multiple audits
- Taking ownership of product integrity for private label

Pro's

- Trade barriers?

- Not science-based ?

- Equivalence – no such thing! - Customer is king

- Why go beyond legal compliance?

- Added cost to supplier

Con's

- Majority of UK retailers are driven by due diligence: BRC.

- Majority of the French retailers - gradually changing to the IFS.

- Majority of the German retailers: IFS, but BRC is accepted at the beginning.

- Smaller countries in Western Europe: all GFSI standards are accepted

At This Point in Time

- New EU countries: making up their minds but looking at BRC and/or IFS.

- USA: SAFE etc, depending more on brand suppliers and government, SQF & BRC are competing with other standards.

- Wal-Mart

- Asia: they will do what the customer is telling them to do

At This Point in Time

BRC Global Standard for Food Safety, Issue 6

- Developed 1998

- Provides a measure for food manufacturers and suppliers to demonstrate a level of competence

- Comprehensive in scope, covering areas of quality, hygiene, and product safety and food safety managements practices

- Approved by GFSI in 2000

- Many UK, North American and many European retailers, and brand owners will only consider business with suppliers who have gained certification to the appropriate BRC Global Standard.

- *Pro's*
  - *Good food safety section in the program*
  - *Auditor qualified per food sectors*
  - *Continuous improvement*
  - *Management Commitment*
  - *Prescriptive*

Standards Evaluation- BRC

- *Cons*
  - *Not generally accepted by retailers from other countries*
  - *Quality management system based on ISO 9000*
  - *Legislation*

- *2 days+ audit*
- *Cost per day: $ 2,500*
- *Grading system: A to C and No Grade*
- *Audit frequency: 6 - 12 months*
- *A"C" grading for this Standard will usually result in a mandatory re-visit within 28 days of the audit and a 6 month re-inspection period.*

General

- **Number of Standard requirements – 288**

- **Criteria Ratings – Critical, Major, Minor**

- **Audit failed: ≥ 1 Critical; ≥ 3 Majors, ≥ 30 minors**

- **Majors and minors must be closed out within 28 days.**

General - BRC

International Food Standard (IFS) Version 5

- International Food Standard set up in 2002 by the German retail association

- The IFS is a food safety and quality management protocol based on HACCP that is designed for producers of all types of food products

- Set up specifically in view of retailers' needs

- In widespread use in Europe

- The IFS Food is a Standard for auditing retailer and wholesaler branded food product suppliers

- Only used when a product is "processed" or when there is a hazard for product contamination during the primary packing.

- Similar in content to BRC but operates a scoring system for outcomes & includes two levels of certificates

- *Pro's*
  - *Auditor qualified per food sectors*
  - *Continuous improvement*

- *Con's*
  - *Generally not accepted by UK*
  - *Little acceptance in the US*

Audit Comparison - IFS

- *Quality management system based on ISO 9000*

- *Have knowledge of EU Legislation*

Audit Comparison IFS

- **2+ days audit depending on facility size**
- **Cost per day: $2500**
- **Scoring and grading system:**
  - **Foundation level :75%**
  - **Higher lever 95%**
- **Audit frequency: 6 or 12 months, score dependant**

General

- Number of Standard Requirements – 250
- Criteria Ratings – A,B,C,D, Major, KO
- Audit failed if score is less that 75%, ≥ 1 KO's or ≥ 1 Major.
- Action plan within 14 days
- Closeout dependent on nature of issues.

General - IFS

SQF 2000 Code 7th Edition

- First launched is 1994, now it 7th edition
- It is designed to meet the needs of buyers and suppliers worldwide
- Guidance documents for specific food industry sectors such as dairy, fish, eggs, fruit, vegetable and meat processing, as well as storage, transportation and distribution
- Certification at three levels and on an annual basis
- SQF certification trademark may be used after achieving and maintaining level 2 certification
- 3rd party audit to verify the producer is adhering to the rigorous requirements of the SQF Code
- Innovative optional modules for responsible environmental and social practices and food defense
- SQF level 2 & 3

- **Pro's**
  - **Prerequisite programs deeply detailed**
  - **Auditor qualified per food sectors**

Audit Comparison - SQF

- **Con's**
  - **HACCP for Quality Management**
  - **Preventive action not defined**
  - **Certified SQF practitioner involvement – extra cost?**
  - **Surveillance Audits**

Audit Comparison - SQF

- **$1500 to $3000 per day for the audit**

- **Audit frequency: 6 - 12 months**

- **Number of Standard requirements –**
  - **418 – document review**
  - **429 – On-site audit**

- **Criteria Ratings – Meets Criteria, Improvement, Minor, Major, Critical**

General

- Audit failed: ≥ 1 Major, combination of major and minors

General

FSSC 22000

- FSSC 22000 developed to fill the gaps of pre requisites that are missing from ISO 22000, which on its own is not benchmark equivalent
- The Foundation for Food Safety Certification was founded in 2004
- The Foundation developed FSSC 22000: the ISO 22000 and PAS 220-based certification scheme for certification of food manufacturers
- This development is supported by the Confederation of the Food and Drink Industries of the European Union (CIAA).
- FSSC 22000 covers a complete certification scheme for food safety systems
  - based on the food safety management standard ISO 22000: 2005 'Requirements for any organization in the food chain' and
  - the publicly available specification for Prerequisite programs on food safety for food manufacturing, BSI-PAS 220:2008.
- The scheme uses existing standards for certification (ISO 22000, PAS 220 and ISO 22003) and the certification will be accredited under the standard ISO guide 65 (process certification).
- Requires an annual audit to the PAS requirements

Other Food Safety Assessment Programs

GLOBAL G.A.P.

- GLOBAL G.A.P. 3rd Version 2007 is a single integrated standard with modular applications for different product groups
- GLOBAL G.A.P. is a private sector body that sets voluntary standards for the certification of agricultural products around the globe
- It developed into GLOBAL G.A.P. from a 1997 initiative by retailers belonging to the Euro-Retailer Produce Working Group (EUREP)
- The Standard serves as a global reference system for other existing standards and can also easily and directly be applied by all parties of the primary food sector
- Its applications range from plant and livestock production to plant propagation materials and compound feed manufacturing
- GlobalGAP is working with GFSI to try and agree mutual recognition of each schemes benchmarking procedures

GMA-SAFE

- The GMA-SAFE Program created in 2001 by leading food industry and quality assurance professionals and members of the Grocery Manufacturers Association (GMA)

- Created out of industry's concern that contemporary auditing schemes were not adequate for their needs, or were duplicative

- Operated by QMI-SAI Global, the Americas Division of SAI Global Limited

- Records in an accessible database a narrative description of how and to what extent an organization meets a wide range of requirements, covering food safety, food security, and quality management

- Enables organizations to evaluate suppliers using their own standards of excellence

- Is currently the leading program used by organizations across the Americas

- Could you pass one and fail the other?
  - Yes….
  - And No

Audit Results

The story so far……….

- Each of the GFSI benchmarked standards have a unique set of requirements and market slant

- Approach is changing

- Proprietary programs are giving way to broad consensus-based standards

- Assessment of management systems and processes are complementing prescriptive "snap-shot" or inspection-based approaches

- Third party verification and certification of compliance to consensus-based standards are being adopted

- ***The goal is the same: the route to achieve the goal is different!"***
- In practice a good company ends up with a certificate and a poorly organized company doesn't.

The End Results

- Accreditation requirements
- Auditor competence requirements
- Audit scope – multi-site implications?
- Audit duration
- Audit frequency – increase/decrease
- Audit outcome – major/minor/critical

Auditing Requirements

- HACCP?

- Pre-requisite programs?

- Management commitment?

- Quality?

- All equally important in all cases?

What Provides Safe Food

- Grading outcome – does this foster the wrong approach?
- Corrective action – time frames
- Audit costs

Auditing Requirements

- Auditor interpretation can still influence the outcome

- Auditor competence can create havoc...

- Any improvement is better than none!

- Best practice should not be confused with "one-upmanship"....

- Mandatory review results in more stringent requirements but does it provide safer food.

Conclusions

Which Standard is Your company Implementing?

- **Protect** the customer and, in turn, corporate requirements

- Assure operations meet **regulatory** requirements

- Provide the customer with **consistent safe** product

- **Enhance** the overall customer experience

- Result in **improved control of the process**, creating less waste of all resources including raw materials, energy and labor.

OUTCOMES OF COMPREHENSIVE FOOD SAFETY MANAGEMENT SYSTEMS

- Improve employee **productivity** and promote a sense pride of performance

- Develop a disciplined approach to change and **continuous improvement** of product quality

- Cultivate quick, professional response to **problems**

- Support **consistency** with other major food organizations, i.e. meeting competitive professional standards

- Enhance the ability to **recall** product.
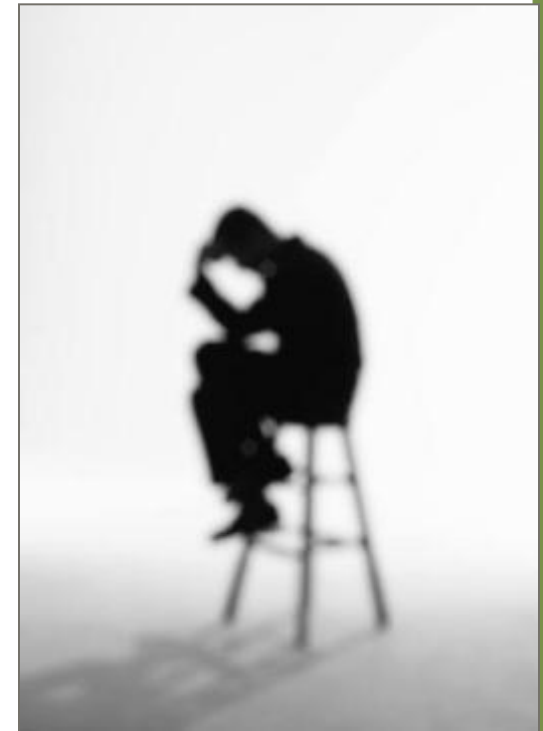
OUTCOMES OF COMPREHENSIVE FOOD SAFETY MANAGEMENT SYSTEMS

Decisions, Decisions, Decisions

How do we decide the most appropriate approach for our individual organization?

- Customer selects for you?

- Cost of implementation?

- The best standard for safe food?

- Cost of audit?

- Easiest audit?

- Politics?

Which one do I choose?

Start now…even with a small scope you can only benefit

Choose a certification body that fits your organization and is committed to your success

Choose the right training path that fits your organization

Assess your current position and gaps

Build your knowledge base, learn about these standards

Make a commitment to the journey…must be driven from top management

Taking The Next Steps – an Action Plan

Action Steps

If food industry senior management do not get on board now with driving continual improvement in safety and quality, which meet today's global market demands, they will lose their competitive edge and risk losing business!