Global Food Safety Initiative

GFSI – FSMA & FSVP

Association of Food & Drug Officials
June 19, 2017

Cory Hedman, MPH
Vice President, Food Safety & Quality Assurance
Meijer

GFSI North America Local Group Member
✓ The incidence of food safety-related illnesses continues unabated
✓ Increased capacity to detect substances, yet uncertain how to understand their risk
✓ New, more far-reaching hazards not previously seen – both pathogens and chemicals
✓ Single ingredient or vendor can disrupt numerous supply-chains simultaneously
Seamless, Global Value Chains

The Well-Traveled Salad. Do You Know Where Your Food Has Been?

As consumers, many of us fail to recognize that even our domestic and local food supplies are part of a global network. The daily activity of consuming food directly links our health as humans to the health of crops and produce, food animals, and the environments in which they are produced.
Ongoing Food Safety Reforms Shift Collective Focus

- From food safety crisis management to **prevention**
- From isolated production to **collaboration** with suppliers
- From FDA to local governments, business and **consumers**
- From compliance at the border into the **field and factory**
- Regulates global supply networks as **extension of domestic operations**
Ongoing Food Safety Reforms Shift Collective Focus

- Private supply-chain assurances become more important
- Evolving definition of tracing, traceback and traceability
- Those with better food safety management and traceability systems will be rewarded
- Those who go “above & beyond compliance” will be rewarded more
GFSI helps Producers, Processors comply with FSMA, SCFA and Other National Laws

- Locally, Regionally and Globally
  - In communities in 150+ countries
- Large, Medium and Small Facilities
- Facilitates Market Access
  "Certified Once, Recognized Everywhere"
- Facilitates FSMA Compliance
  - Preventative Controls
  - Foreign Supplier Verification
The Global Food Safety Initiative (GFSI) is a non-profit organization that brings together food safety experts from around the world to identify the best food safety management practices across the agri-food supply-chain, and then to encourage the auditing and certification of those practices at food facilities worldwide with a vision of -

“Safe Food for Consumers, Everywhere”
A Global Network with a Local Presence

GFSI Community

GFSI U.S./Canada
Formed in 2013

GFSI Mexico
Formed in 2013

GFSI South LatAm
Formed in 2015

GFSI Europe
Formed in 2016

GFSI China
Formed in 2013

GFSI Japan
Formed in 2012

THE GLOBAL FOOD SAFETY INITIATIVE
GFSI: a Global Multi-stakeholder Network

A GLOBAL COLLABORATION FOR SAFE FOOD FOR CONSUMERS EVERYWHERE

Certification Programme Owners

Retailers

Manufacturers

Suppliers

Accreditation Bodies

Service Providers

Certification Bodies

Consumers

Government

Academia

International organisations

Food Service

THE GLOBAL FOOD SAFETY INITIATIVE
GFSI Community
GFSI is an example of partnering to do something that no single company could do alone ... It is massive reciprocity on a global scale.

The Reciprocity Advantage:
A New Way to Partner for Innovation & Growth
GFSI Benchmarking Requirements

- Endorsement of existing CPOs.
- Approval, support and authorisation of existing standards by a global body.

- Key tool to:
  - advance food safety
  - improve efficiency
  - foster harmonization

- Most widely-recognized food safety benchmarking requirements
- Covers all Scopes along the value chain from Farming and Primary Production to Processing and Storage and Distribution
- Regularly revised. Version 7.1 now published with new elements:
  - Food Fraud
  - Unannounced audits
  - Improved transparency and objectivity in benchmarking process
CPOs - GFSI’s Partners in the Marketplace

- GFSI does not issue certificates
- GFSI convenes international experts to establish best practice for each sector of the agri-food value chain (Benchmarking Requirements)
- GFSI then benchmarks and recognizes CPOs
- CPOs help food facilities establish food safety management systems
- CPOs help food facilities secure auditors to validate their systems
- CPOs issue certificates

GFSI Scopes + CPOs + Third-party Audits = Certification
Based on Science & Recognized Best Management Practices

- Based on Science: Codex, OIE (Product Safety)
- Based on Best Management Practices: ISO (Process)
- International Standard-setting Bodies recognized by WTO

2016 Acheson Study
- GFSI aligns with 16 of 21 Codex Guidelines. (The remaining 5 Codex Guidelines address product labeling, laboratory practices, not covered by GFSI.)
GFSI Global Markets Program

Step-by-step approach to develop capacity in operations lacking mature food safety systems.

- A Roadmap to Safer Food and Market Access
- Free voluntary tool for development of supplier food safety management systems
- Supports operations in primary production and manufacturing which lack strong food safety systems
- Guidance toward certification against GFSI-recognized certification programs
Benefits for Retailers, Manufacturers, Suppliers, Regulatory Agencies and Consumers

Improved food safety for consumers and heightened confidence in the integrity of the food they feed their families on a daily basis. Benefits for public health and safety.

Enhanced food safety management and practices for companies and increased ability to produce safe foods. Streamlined processes and cost reduction for suppliers. Improved trade linkages and facilitated market access for food operators.

Improved consumer confidence and decreased product recalls for retailers. Risk reduction and brand value protection for buying companies. Support in compliance and staying ahead of regulations.

Facilitated regulatory compliance efforts thanks to industry self-regulation. Advanced science and food safety practices.
FSMA Preventative Controls Rule

- Acknowledges that domestic facilities can leverage private standards as regulatory compliance tools. (80 FR 56023)
- Will not formally recognize nor incorporate existing industry or government programs into the Rule.
- ...where compliance with this rule mirrors compliance with existing regulatory requirements, there is no need to duplicate existing records...
FSMA Preventative Controls Rule

• ... to the extent that an existing HACCP plan or GFSI-compliant food safety plan includes all required information, a facility can use such plans ...

• ... GFSI Schemes that consider FDA food safety regulations and include a review of the supplier’s written HACCP plan, if any, and its implementation, with respect to the hazard being controlled are likely to satisfy the requirements for onsite audit.

• GFSI Benchmarking Requirements, Version 7.1
“Safe Food for Canadians Act”

✓ Holistic, Modern, Risk-based Reform by the Government of Canada

✓ Canadian Food Safety System recognized as “equivalent” by FDA

✓ CFIA undertakes Pilot with GFSI (2014)

✓ CFIA Policy Statement (Nov. 2015) Food Safety Systems Certification by an accredited Third-party can help facilities meet, if not exceed compliance with SFCA.

✓ Those who go “above and beyond” will be rewarded.
Thank you!