



GFSI APPROVED **FOOD** **SAFETY** PROGRAMS

And Its **Importance** on Global Food Trades

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WHEN YOU NEED TO BE SURE

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- What is **GFSI**
- What **GFSI Do** to HELP Global Food Trades
- What are those **GFSI approved schemes**
 - **FSSC 22000**
 - **BRC**
 - **IFS**
 - **SQF**
- **SGS Roles**

CIES vs GFSI

- CIES = International Committee of Food Retail Chains
國際食品零售連鎖委員會
- Consumers Goods Forum
消費品論壇
- GFSI = Global Food Safety Initiative
全球食品安全倡議組織

Milestones

- 1953 CIES was founded in Belgium
- 1956 Opening of CIES US Office
- 1989 Opening of a CIES Office in Japan
- 1995 Opening of a CIES Asia Pacific Office in Singapore
- 2000 Launch the **Global Food Safety Initiative**
- 2005 Agreement signed with Japan Chain Store Association and China Chain Store and Franchise Association
- 2009 Retailers and Manufacturers unites in new **Consumer Goods Forum**

GFSI Mission

“Continuous improvement in food safety management systems to deliver safe food to consumers worldwide”

GFSI Objectives

1. Reduce food safety risks
2. Manage cost
3. Develop competencies and capacity building
4. Knowledge exchange and networking

- A multi-stakeholder document that sets out the requirements for food safety management schemes and provides a framework in which food safety management schemes can be benchmarked.

Covers the following key elements for food production:

- Food Safety Management Systems
- Good Practices & HACCP Requirements (GAP, GMP, GDP)
- Requirements for the delivery of food safety management systems

The following companies came to a common acceptance of GFSI benchmarked standards



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SOME COMPANIES NOW ACCEPTING GFSI RECOGNISED SCHEMES

COMPANIES LIMITED

BENCHMARKING – WHAT DOES THIS MEAN?

« ONCE CERTIFIED, ACCEPTED EVERYWHERE »



FSSC 22000 SCHEME – GFSI APPROVED



- The Foundation for Food Safety Certification has ownership over the FSSC 22000 certification scheme
- FSSC 22000 scheme is intended for food safety certification of manufacturing processes of food ingredients & food products
- Core requirements are the ISO 22000:2005 & PAS (Publicly Available Specification) 220:2008 standards
- GFSI has now approved the FSSC 22000 certification scheme as part of its portfolio of approved standards
- Three year certification with minimum annual or semi-annual surveillance audits
- Seamlessly merges into other management systems
- Serves as an International benchmark for food safety

■ FSSC 22000 ACCEPTED BY THE EUROPEAN COOPERATION FOR ACCREDITATION



- October 2010: FSSC 22000 accepted by the European Cooperation for Accreditation (EA)
- First GFSI-recognized global food safety scheme to receive EA acceptance
- This means most accreditation bodies will accept FSSC 22000
- ANAB, SCC and JAS-ANZ also lined up with FSSC 22000

REQUIREMENTS TO OBTAIN CERTIFICATION



- Minimum requirement is adequate conformance to both the ISO 22000:2005 & the PAS 220:2008 standards
- Additional requirements – facility must comply with:
 - Inventory of applicable regulations
 - Specification of services
 - Supervision of food safety personnel in applicable of food safety regulatory requirements

PAS 220 PRPs (WITHIN FSSC 22000)

- Focuses on the prerequisite program (PRP) elements & sets out detailed criteria (similar to Codex Alimentarius GMP guidelines) required to pass each element within an FSSC 22000 audit:



- Construction & Layout of Buildings
- Layout of Premises & Workspace
- Utilities – Air, Water, Energy
- Waste Disposal
- Equipment Suitability, Cleaning & Maintenance
- Management of Purchased Materials
- Measures for the Prevention of Cross Contamination
- Cleaning and Sanitizing
- Pest Control
- Personal Hygiene & Employee Facilities
- Product Recall Procedures
- Warehousing
- Product Information / Consumer Awareness
- Food Defense

BRITISH RETAIL CONSORTIUM (BRC) STANDARD



- The British Retail Consortium (BRC) is the lead trade association representing the whole range of retailers, from the large multiples and department stores through to independents, selling a wide selection of products through centre of town, out of town, rural and virtual stores
- The BRC Global Standards are a leading global product safety and quality certification program used by certificated suppliers in over 100 countries
- Current issues of the Global Standards are as follows:
 - Global Standard for Food Safety (GFSI Recognized)
 - Global Standard for Consumer Products
 - Global Standard for Packaging and Packaging Materials
 - Global Standard for Storage and Distribution

BRITISH RETAIL CONSORTIUM (BRC) STANDARD



- To comply, a company must adopt three main criteria:
 - the adoption and implementation of a HACCP system
 - a documented and effective quality management system
 - control of factory environment standards, products, processes and personnel

BRITISH RETAIL CONSORTIUM (BRC) STANDARD



1. Senior Management Commitment and Continual Improvement
2. The Food Safety Plan – HACCP
3. Food Safety & Quality Management System
4. Site Standards
5. Product Control
6. Process Control
7. Personnel

BRITISH RETAIL CONSORTIUM (BRC) STANDARD:



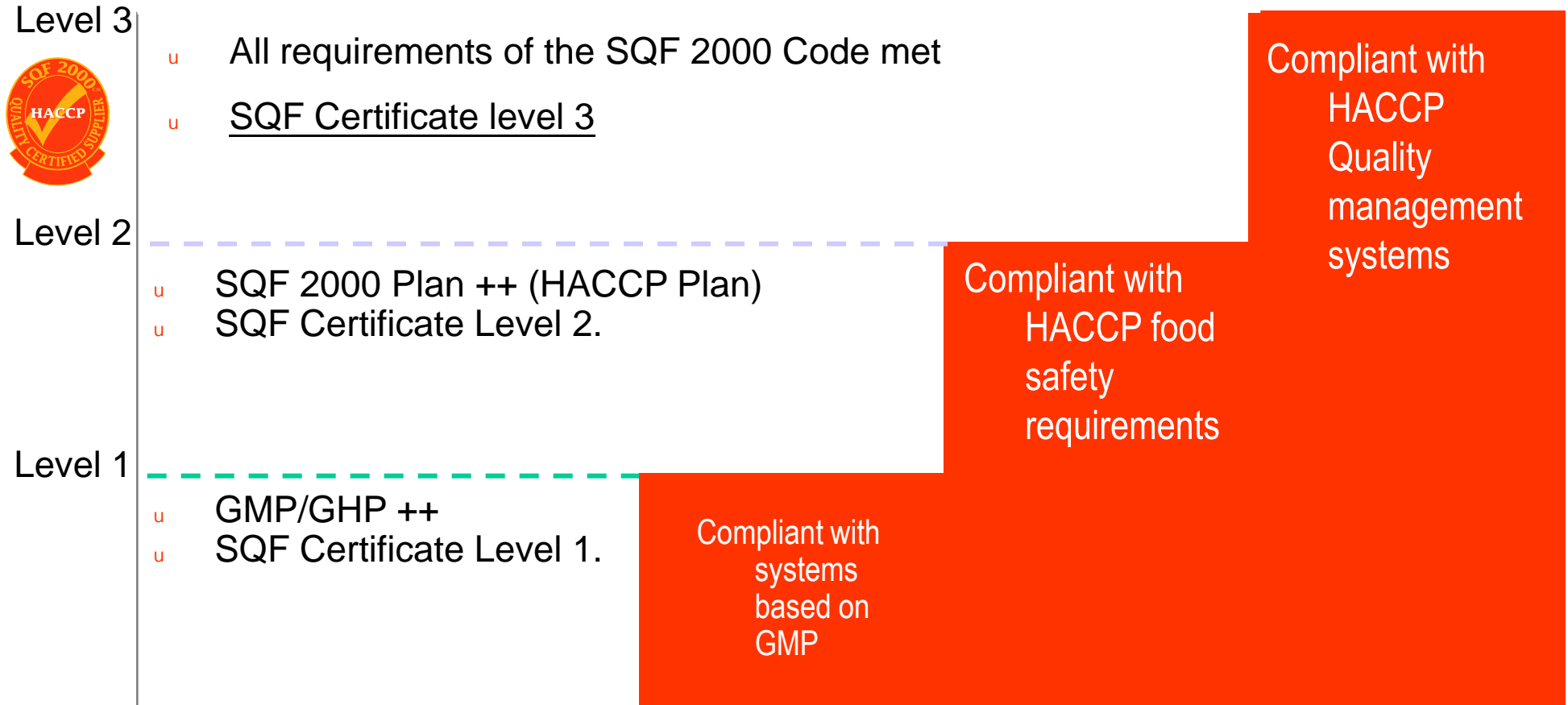
- Quality , food safety and legality
- Onsite Certification audit (no desk study)
- Audits are annually (6 monthly if 'C' grade awarded)
- Unannounced audit scheme (voluntary)
- All elements of the standard are audited each time
- The certificate only lasts until the next audit (6 months or One year)
- All non-compliances (major and minor) must be closed out before a certificate can be issued
- Driver: UK retailers (Tesco, Sainsbury's, Marks & Spencer, Walmart)

SAFE QUALITY FOOD (SQF) 1000/2000 CODES



- SQF – Safe Quality Food Standard Started in Western Australia, now in the US and owned by FMI USA
- Cover all food supplied chain
 - SQF 1000 applies to primary production (growers, farms)
 - SQF 2000 design for business in the Agri /Food supply chain to include the production, processing, transportation, storage, retail and hospitality sector
- GFSI recognized level 2 certification.
- Level 3 certification, SQF logo can be displayed on the product
- Driver: FMI USA and some of US retailer (Wal-mart, Delhaize, Topco, King, Shoprite)

3 LEVELS OF CERTIFICATION - SQF 2000



OVERVIEW OF THE SQF 2000 CODE – ISSUE 6



1. Scope
2. References
3. Definitions
4. SQF 2000 System Requirements
5. Food Safety Fundamentals (Hardware)
6. Food Safety Fundamentals (PRPs)
7. Requirements for Foods Contained in Hermetically Sealed Rigid, Flexible or Semi Rigid Containers
8. Implementing the SQF 2000 System
9. Principles & Application of HACCP
10. Certifying SQF 2000 Systems
11. The SQF Audit and Certification Management System and Supplier Database
12. SQF 2000 Certification Trade Mark – Rules for Use
13. Requirements for a Multi-Site Organization



- Certification Process: Desk study and Onsite Audit
 - All major findings from document review shall be closed out prior to on site stage 2
 - The certificate lasts one year – audit annually
 - Surveillance Audit 6 monthly if 'C' grade awarded
- Reporting & follow up online using Quickfire audit platform
- Specific responsibilities for SQF Practitioner (full timer, HACCP trained, knowledge of SQF)

INTERNATIONAL FOOD STANDARD (IFS):

- Germany, France, Italy are main proponents
- Integrative checks on food safety and food quality in food processing companies
- Covers all product ranges excluding agricultural primary production
- Similar in content to the BRC audit



INTERNATIONAL FOOD STANDARD (IFS):



- German retailers (HDE) developed the IFS standard in 2002
- In 2003, French retailers (FCD) joined the IFS Working Group and most recently, Italian retailers also accept the IFS standard
- IFS standard provides a basis of integrative checks on food safety and food quality in food processing companies.
- IFS covers all product ranges, so certification is possible for the whole scope of food processing excluding agricultural primary production.
- Includes:
 - IFS Food (GFSI Recognized)
 - IFS Broker
 - IFS Logistics

INTERNATIONAL FOOD STANDARD (IFS):



- Management of the Quality System
- Management Responsibility
- Resource Management
- Product Realization (Processing)
 - Measurements, Analyses, Improvements

INTERNATIONAL FOOD STANDARD (IFS):

The standard is divided into 5 clauses:

- Clause 1: Senior Management Responsibility
- Clause 2: Quality Management System (includes HACCP)
- Clause 3: Resource Management (resources, personnel hygiene)
- Clause 4: Production Process (includes PRPs)
- Clause 5: Measurement, analyses, improvements



INTERNATIONAL FOOD STANDARD (IFS):



- Nonconformity are classified as KO, Major and use scoring (A, B, C, D) as a means to demonstrate the level of compliance
- Two levels of certification “foundation” and Higher level
- Certificate valid for 1 year (recertification required each year)
- Only onsite audit, no stage 1 or desk study

Why GFSI recognized these schemes?

- ✓ Management and Continuous Improvement
- ✓ HACCP
- ✓ Traceability System
- ✓ Supplier Approval/Receiving/Storing
- ✓ General and PRP Aspects



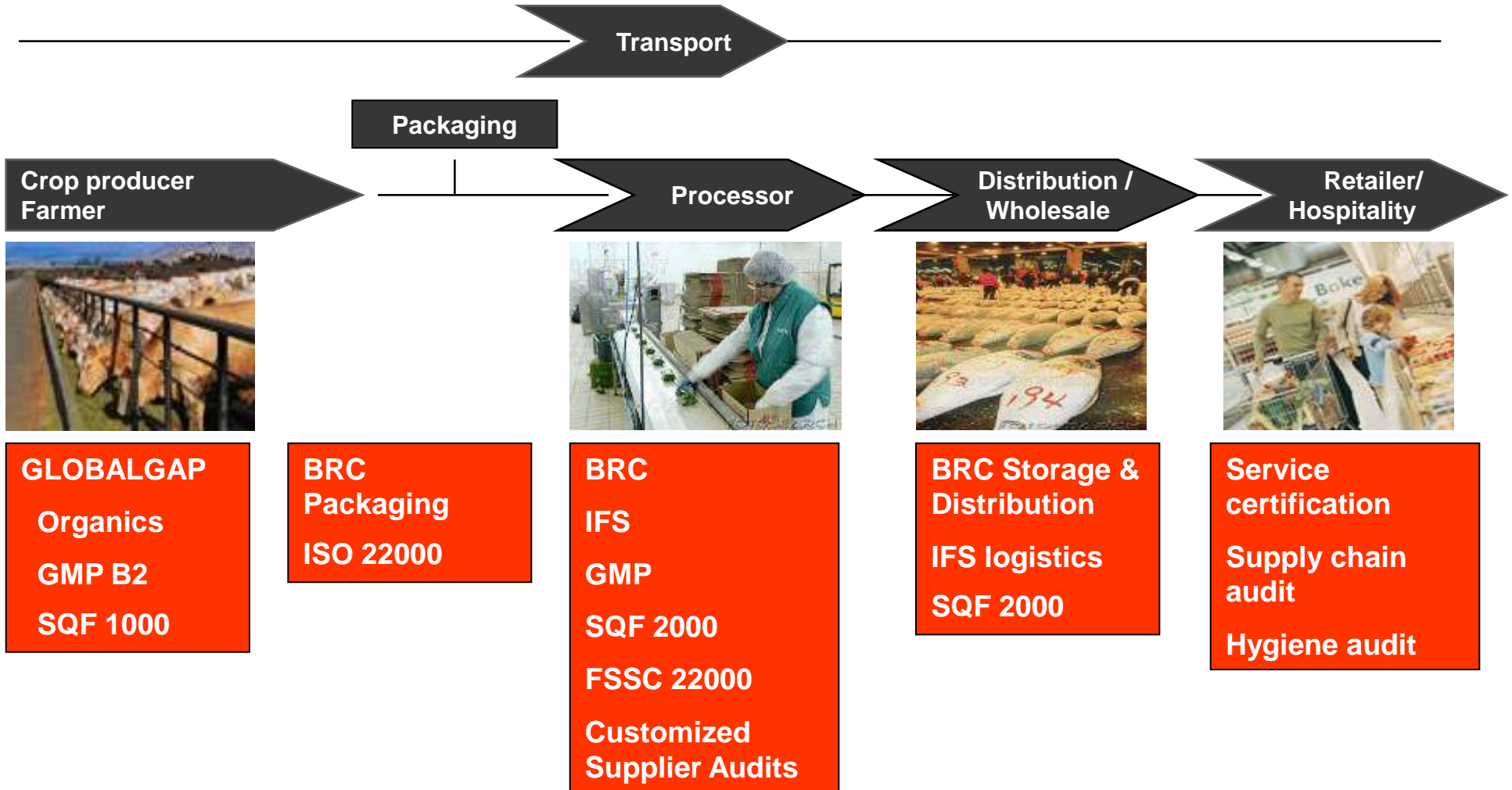
WHICH STANDARD IS BEST FOR YOU?

Subject	BRC	IFS	SQF	FSSC 22000
System requirements	Quality and food safety	Quality and food safety	Level 2 food safety Level 3 include Quality (need to conduct food safety analysis, define critical quality control point)	Food Safety
System establishment and implementation	Prescriptive requirements	Prescriptive requirements	Some requirements are prescriptive Require SQF practitioner (full timer)	Provide frame work requirements for the company to demonstrate how to comply and demonstrate their food safety system
Report/Data Management	By Certification body and Standard owner	By Certification body and Standard owner	Company needs to register in Quick fire prior to certification process	By Certification body and Standard owner
Certification process	No stage 1 – Company can easily go direct to on site certification audit	No stage 1 – Company can easily go direct to on site certification audit	Stage 1 on site or off site Stage 2 on site	Stage 1 on site Stage 2 on site
			Any Major non conformity found during stage 1 need to be closed out prior to stage 2 audit	Critical from stage 1 to be closed out during Stage 2 audit.

WHICH STANDARD IS BEST FOR YOU?

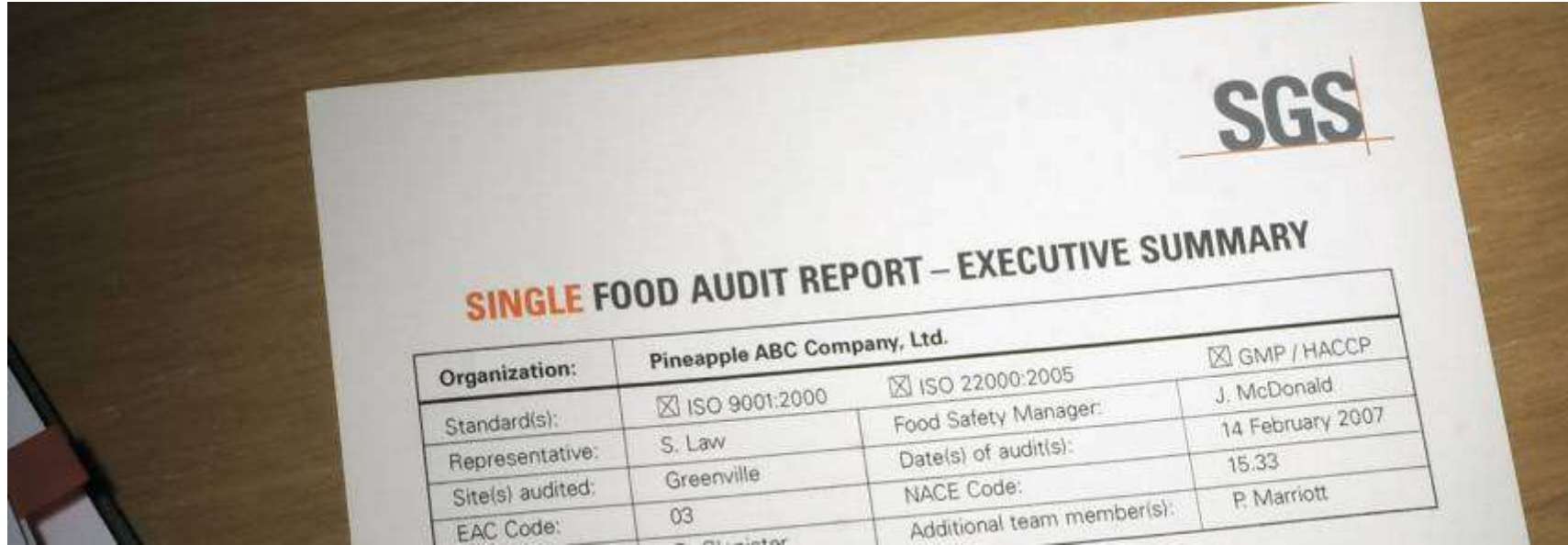
Subject	BRC	IFS	SQF	FSSC 22000
Certificate validity	Certificate valid for 1 year but Grade C-Recertification within 6 months	Certificate valid for 1 year	Certificate valid for 1 year Grade C- Surveillance within 6 months	Certificate valid for 3 years
Integrated Audit	as recertification is depending on the result of the audit (grade C need to be 6 months so interval or integrated condition will be changed depending	Not allow integrated with ISO management system standard, allow integrated with product certification scheme.	Different management system structure but possible for integrated audit.	Same management system structure as ISO standard so it is easily to integrate with other management system standards
Recertification/ Maintenance visit	Same audit time as Certification visit	Same audit time as certification visit	Same audit time as Stage 2 on site	Less audit time than stage 2 on site.
Certification mark	Not allow to be displayed on the product	Not allow to be displayed on the product	Level 3 certification can use certification mark on the product	Not allow to be displayed on the product

AUDIT, CERTIFICATION AND TRAINING SOLUTIONS THROUGHOUT THE FOOD VALUE CHAIN



ISO 9001 / HACCP / ISO 22000 / ISO 14001 / OHSAS / SA 8000 / Energy Management / Customized Audits / ISO 28000 / C-TPAT / AEO / ISO 26000

SOLUTION SPOTLIGHT: CUSTOMIZED SINGLE FOOD AUDIT



Set of solutions that help to meet the requirements of most internationally recognized food safety, quality and other standards including ISO 22000, ISO 9001, ISO14001, OHSAS, HACCP, FSSC22000, GMP, BRC, IFS, SQF with a single audit. Saves customers' time and money.



SGS – IDEAL PARTNER IN FOOD SAFETY

- SGS is the global leader in food safety and quality certification;
- We are able to provide a comprehensive food safety control solution combining audits, testing and training with the mindset of continuously improving your systems;
- We provide a cost-effective solution to you eliminating unnecessary audit duplication.

- Number of qualified auditors:
 - ISO 9001 (450 + auditors)
 - ISO 22000/FSSC22000 (290 + auditors)
 - HACCP & GMP (430 + auditors)
 - SQF 1000, SQF 2000 (50 + auditors)
 - BRC (190 + auditors / 15 for Food Packaging)
 - IFS (60+ auditors)
 - GLOBALGAP (80 + auditors)
 - Plant Audits /Second Party Audit/Supplier Audit (600+)

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- QUESTIONS?

**SOLUTIONS FOR FOOD
SAFETY AND QUALITY
ACROSS GLOBAL FOOD SUPPLY CHAINS**