

Global Food Safety Initiative

Safe food for consumers, everywhere

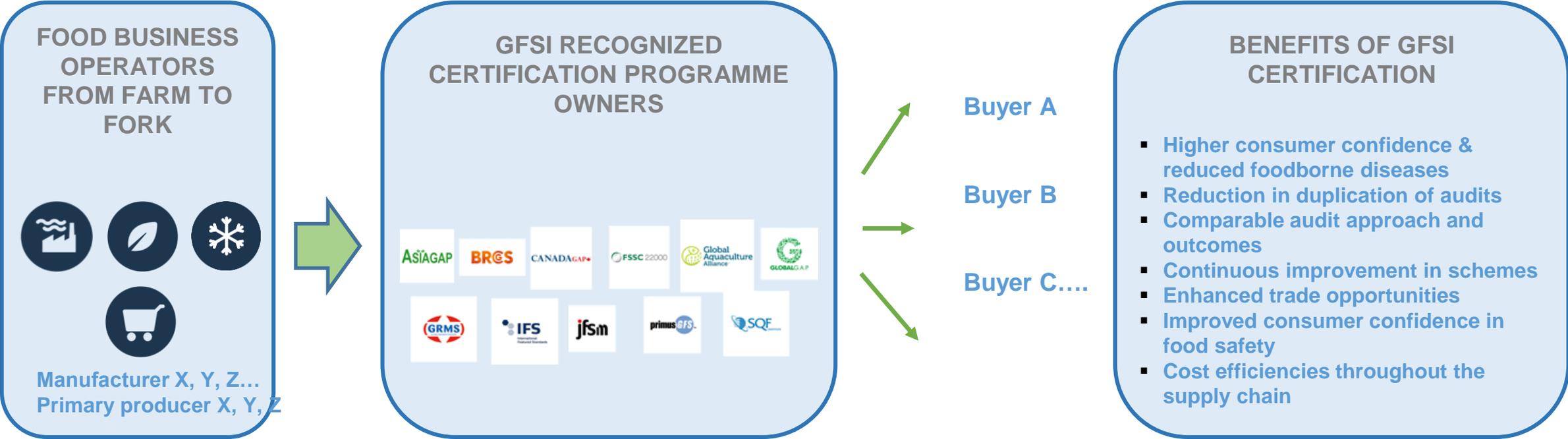


What is GFSI?



- ▶ By harmonizing requirements for accredited private certification programmes with a mutual recognition approach, relying on the consensus of the relevant experts and the participation of the concerned stakeholders, and based on internationally recognised standards such as CODEX, IPPC and OIE, GFSI provides a robust programme to reduce inefficiencies and facilitate free and fair trade, while enhancing capabilities in the global food supply chain and the Sustainable Development Goals.

The GFSI model



WHAT is GFSI?



VISION:

Safe food for consumers, everywhere.

MISSION:

Provide continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers worldwide.

OBJECTIVES:

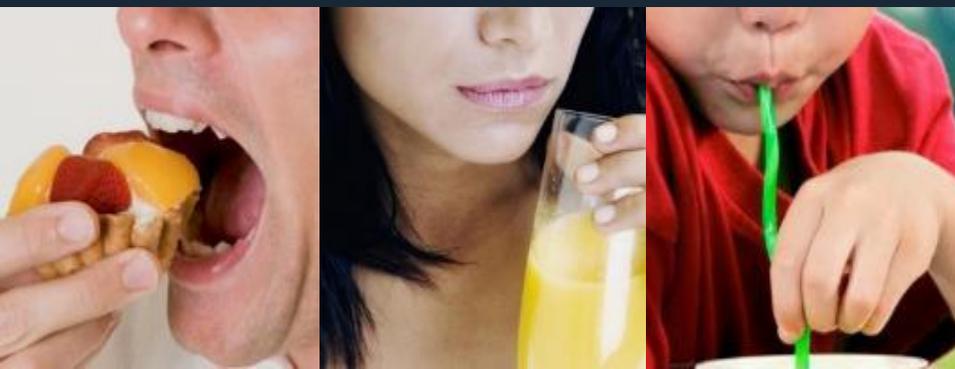


What GFSI does:

- Recognises food safety management programmes based on the GFSI Benchmarking Requirements.
- Brings together food safety experts within a global network.
- Drives global change through multi-stakeholder projects on strategic issues.

What GFSI does not do:

- Make policy for retailers, manufacturers or food safety certification programme owners (CPOs).
- Undertake any accreditation or certification activities.
- Own any food safety programmes or standards, or undertake training.
- Have any involvement outside the scope of food safety, such as animal welfare, the environment or ethical sourcing.



HOW does GFSI work?



Benchmarking and Harmonisation

- A way that GFSI aims to improve food safety and business efficiency is by **creating a common acceptance** of good food safety requirements.
- The **GFSI Benchmarking Requirements** form the foundation of the GFSI Benchmarking process by which **private standards organisations (certification programme owners) may gain recognition**. Upon completion of the benchmarking process, a scheme is 'recognised' by GFSI when all of its criteria are considered to be equivalent to the requirements set out by GFSI.
- GFSI fosters **mutual acceptance** within the industry and **reduces inefficiencies**.
- Given GFSI's global perspective, it is able to **improve global harmonisation** and **reduce trade barriers**.
- GFSI **recognises certification programmes** and **does not certify companies**.

TOOLS for change

GFSI Benchmarking Requirements

- Based on Codex Alimentarius
- The backbone of GFSI
- Key tool to advance food safety, improve efficiency, and foster harmonisation



What's New?

Version 2020 was released at our 2020 Conference. It includes additions to the technical content, improvements in the assessment process and a shift in format and naming convention.



CPO Governance

Additional requirements have been added in Version 2020 concerning how CPOs interact with CBs and ABs, including carrying out **annual performance reviews** and ensuring continuous exchange of information on performance between CPOs, CBs and ABs.



GAP

Version 2020 will add requirements on the maintenance of surroundings and internal site inspection verifying GHP.



FSMS

Elements of **food safety culture** have been added, alongside elements regarding the testing of traceability procedures, product development, and information provided for unlabelled products.



New Scopes

Scopes JI and JII, both of which concern **Hygienic Design**, have been added to Version 2020.

WHAT is GFSI?



A Multi-Stakeholder Network

Working Groups

- GFSI Working Groups bring together volunteer food industry experts from around the world to work on a range of topics that have been prioritised by the GFSI Board.
- They help GFSI pursue its key objectives by delivering practical guidelines and insight into strategic food safety issues.
- They are composed of experts from retailers, manufacturers, food service operators, service providers, certification programme owners, certification bodies, accreditation bodies, academia, and industry associations.
- 150+ companies and organisations have collaborated with GFSI in over 30 Working Groups.

Current GFSI Working Groups & Members		
Services Provision	<ul style="list-style-type: none"> • AEON CO., LTD • AHOLD DELHAIZE • AMAZON • ANSI • ANAB • ASDA STORES LTD • BARILLA • BONDUELLE FRESH AMERICAS • BSI GROUP JAPAN K.K. • BRC GLOBAL STANDARD • CAMPDEN BRI • CANADAGAP • CA LGMA • CEBAS-CSIS • CHILLED FOOD ASSOCIATION • CK ORLIX SA DE CV • COCA COLA • CONTROL UNION CERTIFICATIONS • COSTCO • CXS CORPORATION • DANONE • DAYMON WORLDWIDE INC • DOLE FRESH VEGETABLES, INC. • DVIKAN (UK) LIMITED • ECOLAB, INC. • ENAC • EUROFINS SCIENTIFIC INC • FOOD SAFETY MAGAZINE • FSSC22000 	<ul style="list-style-type: none"> • FRIESLAND CAMPINA • GLOBALG.A.P. • GREENFENCE • HACCP EUROPE • IFS CERTIFICATION • INNOVATIVE PRODUCE • JERONIMO MARTINS • LOBLAW • METRO • MICHIGAN STATE UNIVERSITY • MONDELEZ • MUZZI FAMILY FARMS • NESTLÉ • ONE HARVEST • PEPSICO • PRODUCE MARKETING ASSOCIATION • RENTOKIL INITIAL PLC • RED TRACTOR ASSURANCE • SGS • SILLIKER-MERIEUX NUTRISCIENCES • SQFI • SOUTHERN TEA • SUBWAY FRANCHISE WORLD HQ • WALGREENS BOOTS ALLIANCE • WESTERN GROWERS ASSOCIATION • WOOLWORTHS GROUP • YUM! BRANDS • US DEPARTMENT OF AGRICULTURE
Managing Risk in Produce and Leafy Greens		
Stakeholder Advisory Forum		
GFSI Codex Committee		
Auditor Training and Professional Development		
Government-to-Business (G2B)		
Information and Communications Technologies in Auditing		
Science and Technology Advisory Network (STAN)		
GFSI Conference Committee		

GFSI benefits for every stakeholders!

For suppliers

- Certified companies benefit from efficiencies and have broader access to markets.
- Certified companies show equivalence of process across countries and continents thereby enabling trade.
- Many buying companies accept certificates from the implemented food safety certification programmes so audits are reduced.
- Certified companies will have the framework for a legal defence in place.
- Working within a food safety management system that is structured to be continuously improved to internationally accepted standards.

For buyers

- The GFSI-recognised standards provide effective shared risk management tools for brand protection.
- The proactive management approach required by the recognised food safety certification programmes improves product integrity.
- Convergence of food safety management across supply chains saves money.
- Certification improves market linkages and enables simpler buying.

For food systems

- safer global supply chain
- improved product integrity
- better access to market
- reduced duplication and audit fatigue
- comparable audit approach and outcomes
- continuous improvement in recognised food safety certification programmes
- cost efficiency through reduced failure