Advancing the American Competitiveness through Conformity Assessment
Legal Issues and Best Practices
Assuring Food Safety

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Chairman of GFSI Technical Working Groups
The Consumer Goods Forum
Top of Mind Survey

<table>
<thead>
<tr>
<th></th>
<th>Ranking 2010</th>
<th>Ranking 2009</th>
<th>Ranking 2008</th>
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<tbody>
<tr>
<td>Economy and Consumer Demand</td>
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<td>4</td>
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<tr>
<td>Corporate Responsibility</td>
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<td>Competitive Landscape</td>
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<tr>
<td>Food Safety</td>
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<td>2</td>
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<tr>
<td>Retailer Supplier Relations</td>
<td>5</td>
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</tbody>
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### Product Recalls
Profile of a Decade

<table>
<thead>
<tr>
<th>Year</th>
<th>Event</th>
<th>Place</th>
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<tbody>
<tr>
<td>2010</td>
<td>Eggs Salmonella</td>
<td>US</td>
</tr>
<tr>
<td></td>
<td>HVP Salmonella</td>
<td>US</td>
</tr>
<tr>
<td>2009</td>
<td>Peanut Salmonella</td>
<td>US</td>
</tr>
<tr>
<td>2008</td>
<td>Cooked Meat Listeria</td>
<td>Canada</td>
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<td></td>
<td>Frozen Beef Infected Animals</td>
<td>US</td>
</tr>
<tr>
<td>2007</td>
<td>Milk Melamine</td>
<td>China</td>
</tr>
<tr>
<td></td>
<td></td>
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</tr>
<tr>
<td>2006</td>
<td>Spinach Ecoli</td>
<td>US</td>
</tr>
<tr>
<td></td>
<td>Chocolate Salmonella</td>
<td>UK</td>
</tr>
<tr>
<td>2005</td>
<td>Various Products Sudan 1</td>
<td>UK</td>
</tr>
<tr>
<td>2003</td>
<td>Beef Ban BSE</td>
<td>US</td>
</tr>
<tr>
<td>2002</td>
<td>Flavourings Contaminants</td>
<td>Japan</td>
</tr>
<tr>
<td>1999</td>
<td>Beef Ban BSE</td>
<td>UK</td>
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</table>
In 2000.....

- Food safety crises
- Profileration of individual retailer schemes
- Burden to suppliers and producers due to frequent audits

- Lack of efficiency and high costs in the food supply chain
Global Food Safety Initiative

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

- Food Safety was then, and is still, top of mind with consumers. Consumer trust needs to be strengthened and maintained, while making the supply chain safer.

- Managed by The 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
How does GFSI work?

- Benchmarks existing food safety schemes, including pre-farm gate schemes against the GFSI Guidance Document.

- Determines whether a scheme is equivalent to the Guidance Document requirements.

- Helps and encourages food safety stakeholders to share knowledge and strategy for food safety and to develop best food safety practice in a common global framework.
What GFSI Does NOT Do

- Make policy for retailers or manufacturers
- Make policy for standard owners
- Undertake any accreditation or certification activities
- Have involvement with an area outside the scope of food safety i.e. animal welfare, environment and ethical sourcing
The GFSI Guidance Document and Benchmarking Process
Development of Schemes

- Legislation - Food Law
  - Codex - HACCP Principles - GMP
  - ISO Standards
    - ISO 22000
  - GFSI Recognised Schemes
  - Best Practices

- Schemes
- Standards
- Principles
- Requirements
GFSI Recognised Schemes
Scheme User Requirements

- Robustness of Certification
- Continued Compliance Of Suppliers
- Confidence
GFSI Guidance Document

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 Benchmarking Process

Benchmark Application

Preliminary Screening

Independent Review

Benchmarking Committee Report

GFSI Board Decision

Approval

Recognition

Conditional Recognition

Non Recognition
Convergence Means Confidence

- Benchmarking work was originally carried out on four food safety schemes (BRC, IFS, Dutch HACCP and SQF) to reach a point of convergence.
- All schemes were completely aligned with the GFSI Guidance Document Version 5 requirements.
- This meant increased confidence in the schemes and comparable audit results.
The following companies came to a common acceptance of GFSI benchmarked standards
Benchmarking – What does this mean?
« Once certified, accepted everywhere »
Acceptance of GFSI Recognised Schemes
Non-Accredited Audit Framework

Auditing Company

Audits the Supplier

Supplier
Supplier
Supplier
Supplier

Audit Checklist
Accreditation bodies

- Accredits the Certification Body against ISO/IEC Guide 65 or 17021
- Audits the CB
- Conducts witness audits of CB auditors

Certification bodies = Third Party Auditing Company
Food Safety Certification Framework

Accreditation bodies

Certification bodies = Third Party Auditing Company

CB Accreditation Requirements

Accreditation (assessment)

Audits facility & issues certificate

Supplier Supplier Supplier Supplier
For more information:

Websites

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