The American National Standards Institute (ANSI) offers the highest quality conformity assessment-based solutions for assuring and demonstrating food safety. Third-party accreditation developed through the active participation of industry, government, and consumers is the key to establishing widespread public confidence in products, personnel, and systems. ANSI is recognized by government and industry as a trusted leader in this arena, partnering with the organizations that are leading the way in food safety and providing the ultimate in confidence.

**International Recognition**

ANSI is a signatory of the International Accreditation Forum (IAF) and Pacific Accreditation Cooperation (PAC) Multilateral Recognition Arrangement (MLA) that covers accreditation of product certification bodies. The PAC is an association of accreditation bodies and other interested parties whose ultimate goal is the creation of a global system that grants international recognition of product certifications and other conformity assessment programs. Multilateral recognition of product certification eliminates duplicative conformity assessment costs for importers and exporters on a global scale. It also helps reduce technical barriers to trade, assuring that evaluations of competence can cross borders.

**Product and Personnel Accreditation Programs**

- In a partnership with the Food Marketing Institute (FMI), ANSI provides neutral, third-party accreditation for the Safe Quality Food (SQF) certification program, adding value to the program by enabling suppliers to assure their customers that food has been produced, processed, prepared, and handled according to the highest possible standards, at all levels of the supply chain.

- ANSI is one of the IAF MLA members recognized by GlobalG.A.P. as an accreditation body for product/process certification bodies. The GLOBALG.A.P. standards program is designed to reassure consumers about how food is produced on the farm via demonstrated adherence to practices that minimize detrimental environmental impacts of farming operations, reduce the use of chemical toxicants, and ensure a responsible approach to animal welfare.

- The British Retail Consortium (BRC) has developed a standard and conformity assessment program that specifies food safety and quality criteria required to be in place within a manufacturer’s organization to supply product to retailers and other users. ANSI’s accreditation program provides accreditation in accordance with the BRC program and ISO/IEC Guide 65.

- ANSI offers a Conference for Food Protection (CFP) accreditation program to accredit organizations involved in the certification of food protection managers. The National Restaurant Association Educational Foundation (NRAEF), a division of NRA, has been an ANSI-accredited personnel certification program since 2003, and the Foundation’s ServSafe program has awarded more than 3 million ServSafe Food Protection Manager Certifications to date.

- ANSI offers accreditation to certification bodies in accordance with the Global Food Safety Initiative (GFSI) recognized certification schemes (BRC Global Standard Version 5 – Dutch HACCP Option B; Global Red Meat Standard Version 3; International Food Standard Version 5; SQF 1000 Level 2; SQF 2000 Level 2; and GlobalG.A.P. – Fruit and Vegetable Scope Options 1 and 2 only).

**Industry Support and Initiatives**

In 2008, ANSI teamed with the Grocery Manufacturers Association (GMA), the National Fisheries Institute (NFI), and the Seafood Products Association (SPA) to sponsor a conference on conformity assessment-based solutions for consumer protection and food safety. Attendees agreed that government and industry cooperation and accredited third-party certification and auditing are the keys to a food safety infrastructure, and ANSI is well suited to take a lead role as accreditation body.

**Contact Information**

To see a list of organizations that have earned accreditation and to begin the application process, please visit www.ansi.org/accreditation or contact Reinaldo Figueiredo (rfigueir@ansi.org; 202.331.3611) or Sandro Shelia (sshelia@ansi.org; 202.311.3619).