



# Global Food Safety Initiative

*GFSI – FSMA & FSVP*

Association of Food & Drug Officials

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- ✓ 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.

- LETTUCE**  
Canada, Chile, Dominican Republic, Mexico, Peru, USA
- CUCUMBERS**  
Canada, Honduras, India, Mexico, Spain, USA
- FETA CHEESE**  
Canada, Denmark, Egypt, Germany, Greece, Israel, Italy, Turkey, UK, USA
- VINAIGRETTE**  
Argentina, Brazil, Canada, Chile, China, France, Germany, Greece, India, Indonesia, Italy, Mexico, Morocco, Peru, Portugal, Spain, Thailand, Tunisia, Turkey, USA, Vietnam
- OLIVES**  
Greece, Israel, Mexico, Spain, USA
- SPROUTS**  
Argentina, Australia, Bangladesh, Canada, China, Egypt, France, India, Morocco, Nepal, Pakistan, South Africa, Spain, Turkey, USA
- CROUTONS**  
Argentina, Australia, Brazil, Canada, China, France, India, Mexico, Netherlands, Poland, Russia, Switzerland, Uruguay, USA, Vietnam
- TOMATOES**  
Canada, Dominican Republic, Holland, Israel, Italy, Mexico, USA
- ONIONS**  
Canada, China, Germany, India, USA
- MANDARIN ORANGES**  
Israel, Mexico, Morocco, South Africa, Spain



# 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

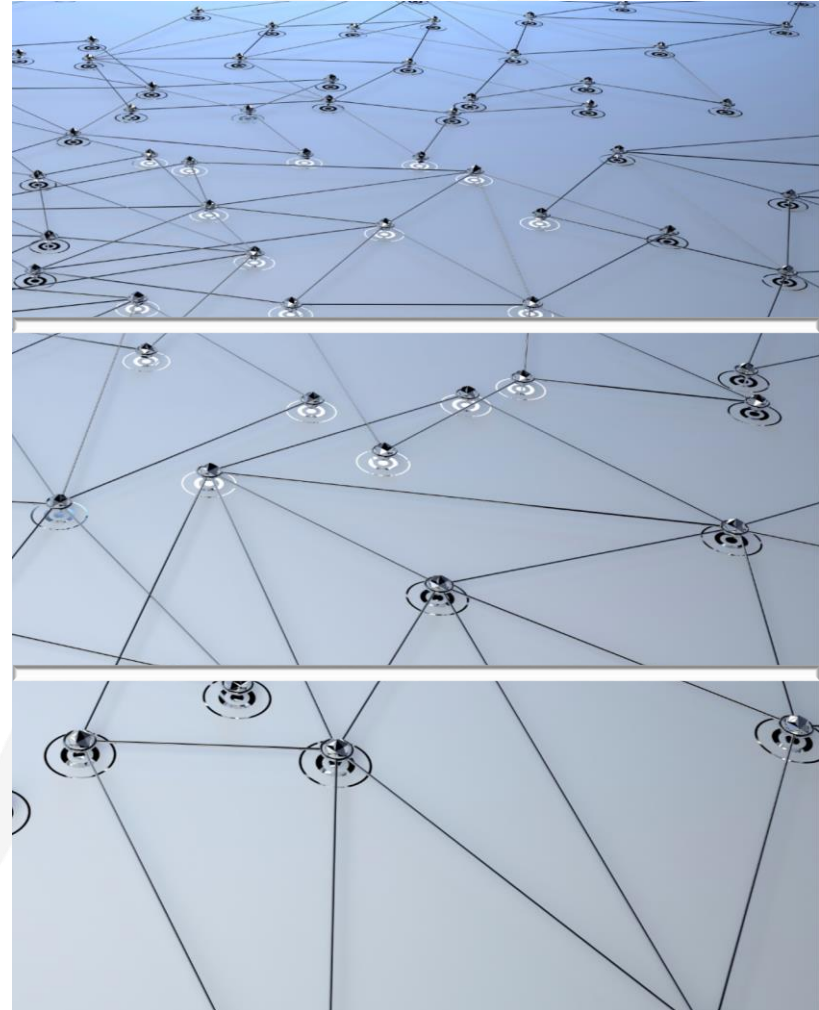
- ✓ Private supply-chain assurances become more important
- ✓ Evolving definition of **tracing, traceback** and **traceability**
- ✓ Those with better food safety management and traceability systems will be rewarded
- ✓ Those who go “**above & beyond compliance**” will be rewarded *more*





# 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





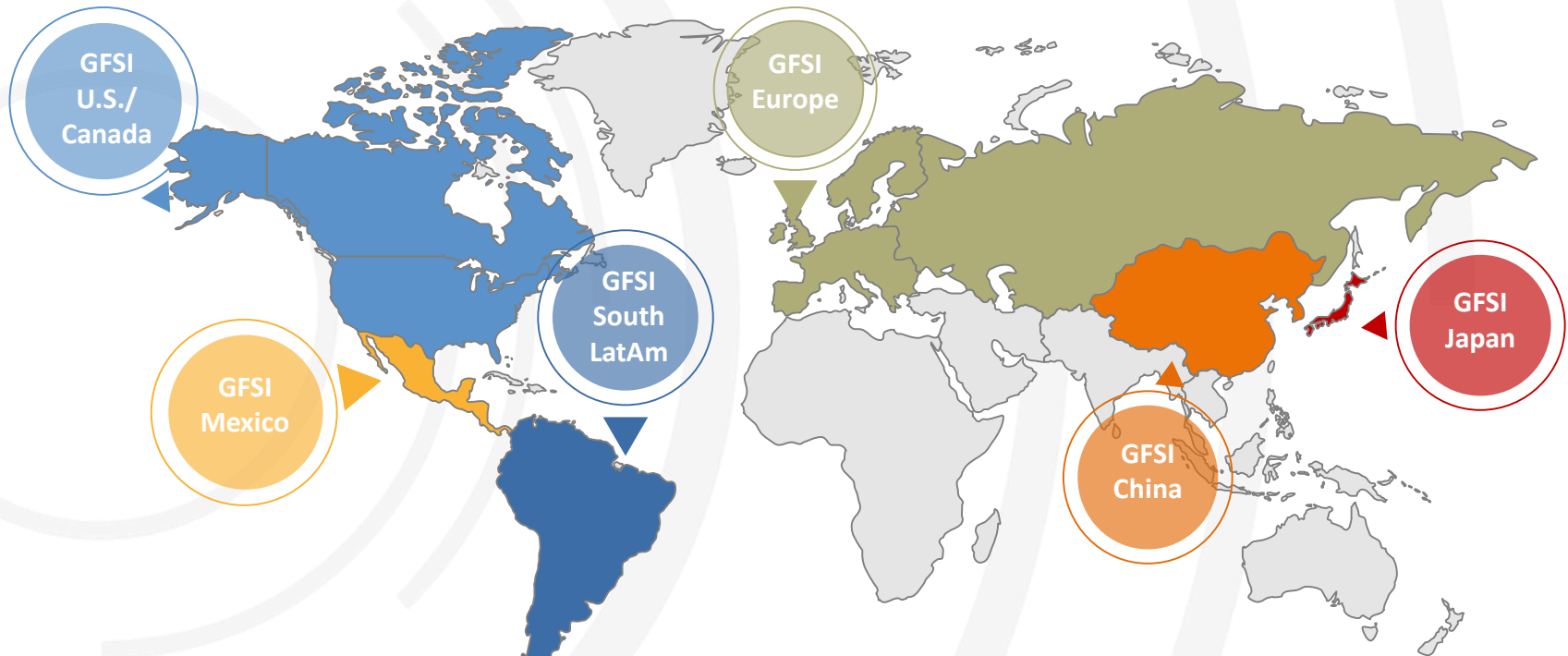
The Global Food Safety Initiative (GFSI) is a **non-profit** organization that brings together food safety experts from around the world to **identify the best food safety management practices** across the agri-food supply-chain, and then to encourage the **auditing and certification of those practices** at food facilities worldwide with a vision of -

*“Safe Food for Consumers, Everywhere”*





# A Global Network with a Local Presence



  
**GFSI 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





# GFSI: a Global Multi-stakeholder Network







# Massive Reciprocity on a Global Scale

*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

## 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*



CANADAGAP

FSSC 22000

Global Aquaculture Alliance



IFS International Featured Standards

primus GFS

SQF INSTITUTE



# 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.)*



# Global Markets Program

## 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!**

