

“A Roadmap to Successful Implementation of GFSI Standards”

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Objectives

- To stimulate interest in the topic
- Introduce Project Management Approach

Agenda

Section A: Introduction to Private and Regulatory Food Safety Standards

Section B: Implementing GFSI Certification Project

Section C: Pitfalls in the Implementation of Food Safety Management System

Section D: Know your Rights As An Auditee



SECTION A

**Introduction to Private and Regulatory
Food Safety Standards**

Food Safety- Farm to Fork Concept

- Crop/Feed Producers
- Primary Food Producers
- Food Manufacturers
- Packaging Material Manufacturers
- Wholesalers/Retailers
- Consumers

Food Safety Responsibilities-Governments

- Protect consumers from illness or injury caused by food
- Provide assurance that food is suitable for consumption
- Provide health education program to communicate principles of hygiene
- Maintain confidence in internationally traded foods

Food Safety Responsibilities- Industry

- Provide food that is safe and suitable for consumption
- Maintain confidence in internationally traded food
- Ensure consumers have clear and easily –understood information (labeling)

Food Safety Responsibilities- Consumers

- Following relevant instructions
- Applying appropriate food hygiene measures

Private Certification Schemes (PCS)

- Private Certification Schemes (PCS)
- Private Certification Scheme Drivers
- Recognition of PCS by Regulatory Bodies

Benefits of Third Party Certification

- Provides a means of confirmation to the applicable food regulations and laws.
- Facilitates meeting customer requirements.
- Improves the overall performance through team work.
- Protects brand image

GFSI Certification

- Acronym stands for Global Food Safety Initiative
- Collaboration between retailers, manufacturers and food service companies, and service providers active in food supply chain
- Harmonization of various food safety management systems globally
- Continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers
- Accredited third party verification schemes

Types of Certification Schemes

- **ISO 17065 based schemes**
 - SQF, BRC, IFS, Global GAP
- **ISO 17021 based schemes**
 - ISO 22000, FSSC 22000



17065 Food Safety Certification Schemes

SQF Code

Safe Quality Food

- Retailer based certification scheme
- Scheme owned by Food Marketing Institute, USA
- Food safety categories assigned based on type of products manufactured
- Vertically integrated
- Three levels of certification (Level 1, 2 and 3)
- Two stage audit (Doc. Review, facility audit)
- Audit duration 1 day for document review and 1.5-2.0 days for facility audit

BRC Family of Standards

British Retail Consortium

- Global Standard for **Food Safety**, Issue 7
- Global Standard for **Packaging and Packaging Materials**, Issue 5
- Global Standard for **Storage and Distribution**, Issue 2
- Global Standard for **Agents and Brokers**, Issue 1
- Global Standard for **Consumer Products**

IFS Family of Standards

International Featured Standards

- IFS Standard for **Food**, Version 6
- IFS Standard for **Logistics**, Version 2
- IFS Standard for **Packaging** (PACsecure), Version 1
- IFS HPC (**Household and Personal Care**), Version 1
- IFS **Cash & Carry**, Version 1

Global G.A.P.

Global Good Agricultural Practice

- Largest private sector **farm assurance** standard
- **Over 150,000** producers under certification and assessment in **120** countries
- 400+ certified products; **23 standards**, add-on modules and programs
- International network of Farm Assurers to assist onsite with the certification process
- GLOBALG.A.P. is a **business-to-business brand** and is not directly visible to consumers



17021 Food Safety Certification Schemes

Food Safety System Certification-FSSC 22000

- **ISO Quality Management System** based Certification
- Scheme managed by **FSSC Foundation** in The Netherlands
- **GFSI benchmarked** scheme
- Based on Food sector categories



Section B
Implementing GFSI Certification
Project

Project Management Approach

- Stage 1- Planning and Preparation (Project Planning Phase)
- Stage 2- Food Safety Management System Development (Project Initiation Phase)
- Stage 3- FS Management System Implementation (Project Implementation Phase)
- Stage 4- Maintaining FS Management System (Project Evaluation Phase)

Stage 1: Planning and Preparation

FS Project Team Awareness



Gap Analysis and Baseline audit



Implementation of Project Plan

Project Team Awareness

- Senior management
- Food Safety Team
- Additional Personnel

Baseline Audit and Gap Analysis

1. What resources and systems need to be in place for FSMS to work?
2. What resources and systems do the organization currently have?

Project Plan Implementation

1. Project Sponsor
 2. Project Manager
 3. Drawing up a Project Plan
1. Implementing the Project Plan

FSMS Implementation- Tip 1

1. Document
2. Demonstrate
3. Maintain

FSMS Implementation- Tip 2

Food Safety Manual

1. Organize documents
2. Include index
3. Make it simple
4. Revisions

FSMS- Training Tip 3

1. Training needs analysis
2. New employee Training
3. On-going training
4. Training effectiveness
5. Maintain Records



SECTION C

**Pitfalls in the Implementation of Food
Safety Management System**

Common Pitfalls in Implementing FSMS

1. Lack of management support
2. Failure to link project objectives with corporate/business goals
3. Team make-up not including all relevant functions
4. Inadequate Performance Measures
5. Ineffective Project Management
6. Ineffective Documentation



SECTION D

Know your Rights As An Auditee

Your Rights As An Auditee

1. Contract
2. Complaints
 1. Disputes and Appeals



Questions?