

# “How to Prepare for GFSI Audits? Know Your Rights as an Auditee”

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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?