

Global Food Safety Initiative

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Welcome from the GFSI Chairman - JP Suarez

Senior Vice President and General Counsel, International Division, Wal-Mart Stores Inc.



Welcome to the latest update from the Global Food Safety Initiative. I would like to start by saying a very big thank you from everybody involved with the GFSI to our outgoing Chairman, Roland Vaxelaire. We have greatly appreciated the time and personal commitment he has made to this initiative and wish him well for the future.

We share a mission to deliver safe food for consumers worldwide. We will always be stronger together, so a key objective this year has been to engage with the leading retailers, manufacturers and food service companies from around the world.

We've just seen some important changes on our Board that really shows the progress we're making. I have been delighted to welcome new Directors from Bertin, Cargill, Coca Cola, Kroger and from Carrefour. We've also re-organised our governance and I am now supported by two Vice-Chairs; Yves Rey from Danone and Cindy Jiang from McDonalds. This improves decision making, representation and inclusiveness.

In this newsletter you will find out about progress from our Technical Committee and our regional work in Asia, Europe and the USA. There's also an update on our forthcoming conference for which we've chosen the theme "Food Safety - A Global Challenge".

Recent GFSI achievements:

- ✓ The recruitment of four major companies to the Board
- ✓ The new Board governance structure with Vice Chairs from manufacturing and food service
- ✓ Continued engagement with companies in North America and in Asia building an inclusive global approach
- ✓ A proposal for additional requirements for global accreditation is now under consideration by IAF

Please put February 4th-6th, 2009 in your diaries. See you in Barcelona!

GFSI Board - New Members



Marcos Campos is the Quality Assurance Corporate Manager at **Bertin SA**, one of Brazil's leading producers and wholesalers of beef, dairy, leather, and pet products.



Hervé Gomichon is the Group Food Quality Director for Carrefour Group. Hervé previously worked on European private label products, providing international support in matters of hygiene and quality.



D.V. Darshane, Director of Policy & Standards, Global Quality for The Coca-Cola Company, leads on company policies & requirements worldwide.



Mike Robach is Vice President of Corporate Food Safety & Regulatory Affairs for Cargill. Since his arrival at Cargill in 2004, Mike has increased the department's scope to include animal health and quality assurance.



Payton Pruett is the Vice President of Corporate Food Technology and Regulatory Compliance for Kroger, the #2 grocery retailer in the USA with over 3,000 stores. He also serves as an adjunct professor at Purdue University and is on the editorial board of the Journal of Food Protection.

Learning and sharing:
Continuous improvement for Cargill
Interview: Mike Robach



A number of major companies have recently accepted invitations to join the Board of the GFSI. This includes the international provider of food and agricultural products, Cargill. Its roots are in the prairies of the USA where it started trading grain in 1865. Now it is firmly established as one of the world's leading food business companies with 160,000 employees in 67 countries.

Mike, a microbiologist by training, has 30 years in the food industry in research, production and quality. When he joined Cargill five years ago, his brief was to deliver a harmonised and consistent approach to food safety management at the 850 food plants around the world.

"We were looking to create a programme that would work well everywhere. Previously, the approach had been to build the food safety system on the legislative requirements of the US Food and Drug Administration (FDA). We wanted to make science the basis of our programme and looked to Codex and HACCP to provide its core".

The main challenge remains delivering consistency. Mike says *"I was keen to initiate a network of our many food safety and quality experts who work across the 79 business units around the world. Every one of them has a speciality based on a combination of their academic and business experience. We work hard to share this individual expertise and learn from each other. The result is a regionally co-ordinated food safety system delivered in partnership with our operational teams".*

Participation in GFSI follows Cargill's experience with McDonalds, Nestlé, Pfizer and others in putting together the "Safe Supply of Affordable Food Everywhere" (SSAFE) programme in 2005. *"I believe collaboration between companies is the way to ensure consistent and affordable sources of safe food products for everyone. One of our priorities will be to engage with the public authorities around the world to encourage a wider understanding and implementation of the GFSI approach to food safety. An alignment of policy between the public and private sector will enable the consistency to which we all aspire."*



The Coca-Cola Company

While visiting "World of Coca Cola" in Atlanta in October, some of the Board of the GFSI sat on the original sofa from the the reality show 'American Idol'.

ISO 22000 and PAS 220

At the present time GFSI does not formally recognise the ISO 22000 standard. A paper 'What is ISO 22000?', was published late last year, which has led the way for further work by a number of organisations interested in gaining recognition of ISO 22000 by the GFSI.

While ISO 22000 sets out the principles of food safety management and HACCP, developed by Codex to identify, prevent and control food safety hazards, there were several requirements which were identified as missing. This meant it did not meet all the requirements of the GFSI Guidance Document.

The CIAA (the Confederation of European Food and Drink Manufacturers) took on the challenge to 'bridge the gap' and developed a pre requisite programme which has just been published under the name of PAS 220 (available from BSI in the UK).

The document is a technical specification and not a standard in its own right, but rather a management systems tool that can be adopted in conjunction with ISO 22000. The next step will be to consider preparing for a benchmark of the ISO 22000 standard in combination with PAS 220 for recognition by the GFSI, using the benchmark framework outlined in the GFSI Guidance Document for the assessment.

Auditing in emerging markets

An important work item for 2008 has been tackling the difficult question of how to support auditors working in emerging markets. The working group, led by Jan Kranghand of Metro, has been concentrating on local sourcing and selling rather than exporting.

Their scope has included branded food and private label for fresh foods, mainly in Eastern Europe and Asia. Their aim has been to secure food safety by the implementation of the principles of Codex and HACCP with processes to drive continuous improvement.

Their approach has been to develop a concept which starts with a first step of an unaccredited assessment. This provides the foundation for future certification. For the auditors, their work will represent an opportunity to build the understanding and participation of their clients in the certification process. A second phase of requirements is planned to include formal HACCP, further training requirements, the introduction of hygiene programmes and increased traceability requirements. Success will depend on effective collaboration between the public authorities, the certification bodies, the manufacturers and the retailers.

Following a review of current standards, a draft document for further consultation shall be published as a framework and work to date will be presented at the Barcelona conference.

Accreditation

A central theme for any discussion about audit integrity is accreditation. In February 2008, the GFSI Stakeholder meeting urged a co-ordinated and fresh approach to resolve some of the perceived problems of certification.

The response from the Board was to initiate a dialogue with the International Accreditation Forum (IAF) that resulted in the creation of the Accreditation Task Force, with representatives from IAF, European Accreditation (EA) and the GFSI. The group has had 6 meetings since then, in the USA and in Europe, looking at inconsistencies such as the reluctance of auditors to apply non-conformances, variable auditor competence, a lack of knowledge of the private schemes and insufficient monitoring.

The food safety scheme owners SQF, IFS and BRC, have agreed that GFSI must represent them to drive the implementation on common additional requirements to the key ISO Standard; ISO/IEC 17011:2004 "General requirements for accreditation bodies accrediting conformity assessment bodies".

These requirements are currently in draft format and have been submitted to the IAF for review and consultation. Formal agreements and implementation will follow during 2009. Again, there will be a specific presentation on this work at the CIES conference in February.

Forthcoming events:

Asia Roadshow: 2009

The successful GFSI Roadshow from 2008 will be repeated in 2009. Dates confirmed are: Tokyo on April 20th, Beijing on April 22nd and Bangkok on April 24th.

CIES International Food Safety Conference: 2010

The CIES International Food Safety Conference for 2010 will be held in Washington DC from 3rd - 5th February. It will be the first to be held in the USA.

North America

In October in Atlanta, the strategic alliance between the GFSI and the National Restaurant Association (NRA) was strengthened at the annual NRA Conference titled "Food Safety in the 21st Century Marketplace". GFSI Board members and senior executives from all four of the GFSI recognised standards joined more than 200 delegates to share progress and ideas.

Earlier in October, in Denver, the GFSI Technical Committee held a two day session in conjunction with the SQF Conference.

One of the GFSI sponsor companies, DNV arranged a Roadshow in November. Representatives from Dutch HACCP, BRC, IFS and SQF met over 100 company experts during meetings in Sacramento, Chicago, Atlanta and Dallas.

Europe

"Innovation and Food Safety: Competition or Cooperation between Manufacturers and Retailers?" was the topic that united over 70 delegates at a seminar during SIAL 2008, the world's leading food industry show held in Paris during October.

The event, organised by ESSEC, a leading French business school, in partnership with CIES, brought together professional and academic experts from Carrefour, Danone and ESSEC. Speakers provided an insight into consumer expectations and how innovation can better serve their needs, an exposé on collaborative ways to manage food safety and a legal focus on competition and cooperation in the food business.



CIES International Food Safety Conference

Food Safety: A Global Challenge



Catherine François
Director, Food Safety Programmes
CIES - The Food Business Forum

"Consumer confidence in food bought around the world has dropped significantly over the last year and managing food safety consistently in the global marketplace has become the major challenge in today's world for all stakeholders in the supply chain. Even though food has always been a global business, supply chains are becoming increasingly longer and more complex, as consumers become more demanding and food safety can no longer be managed within national boundaries.

If you want to learn more about the challenges that lay ahead, as well as taking the opportunity to help develop and put in place the solutions of the future, such as the Global Food Safety Initiative, come to the CIES International Food Safety Conference, the leading annual international food safety event for senior food safety professionals from the food business.

More than 600 people. 45 countries. 2 days to focus on how we can better manage food safety in a global context. Whether you are a new or regular participant at this event, we can offer an unrivalled learning experience. You will be exposed to new ideas and thinking from great speakers and experienced food safety professionals, designed to challenge your thinking in this ever changing world.

"Put February 4th to 6th, 2009, in your diaries. We look forward to seeing you in Barcelona!"

8 reasons why you should be in Barcelona!

1. Exchange knowledge and best food safety practices
2. Discover the news on the Global Food Safety Initiative
3. Explore discuss and debate food safety risks and challenges
4. Network with over 600 food safety experts from around the world
5. Learn about the Spanish retail scene and in-store food safety
6. Do business in our networking area
7. Visit Barcelona - bring your spouse with you and benefit from the Partner's Programme
8. Enjoy CIES Excellence - Over 55 years of working in food business provides a wealth of experience that cannot be rivalled. CIES offers the highest level of programme content, service and professionalism.



GFSI working with International Organisations

The Standards and Trade Development Facility (STDF) is a global programme in capacity building and technical co-operation established by the Food and Agriculture Organization of the United Nations (FAO), the World Organization for Animal Health (OIE), the World Bank, the World Health Organization (WHO) and the World Trade Organization (WTO).

On 26 June 2008, STDF held an information session on private standards in Geneva attended by 300 representatives of individual countries and other organisations such as Codex, ISO and OECD.

The aim of the session was to achieve a better practical understanding of strategies for compliance, along with a clearer picture of who is doing what.

The Chairman of the GFSI Technical Committee, Kevin Swoffer, made a presentation and took many questions. Points discussed included costs of compliance; the relationships between public and private standards; the science behind the GFSI recognised standards and communication.

Looking forward, the relationships between GFSI and the various International Organisations will be developed to promote dialogue and strengthen linkages between private standards schemes and international standard-setting bodies.



Kevin Swoffer

News from the recognised Standard Owners



BRC

A new Compliance Manager was appointed in July to ensure better communication with, and performance monitoring of, Certification Bodies operating the standard.

A much improved web enabled data base is nearing completion and will be showcased at the CIES Conference in Barcelona.

**Contact: matthew.perry@brc.org.uk
www.brcglobalstandards.com**



Dutch HACCP

The Foundation for Food Safety, owner of the Dutch HACCP scheme, is working on a pilot project with the Dutch Authority for Food Safety.

The pilot focuses on harmonizing audits and registering HACCP certified organizations, leading to a lower inspection frequency.

Dutch HACCP will be the first GFSI recognised scheme formally used by a public authority.

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www.foodsafetymanagement.info**



IFS

IFS quality assurance will be strengthened by a retailer complaints management system, witness audits and appropriate sanctions.

There will be new training tools and e-learning courses for auditors.

Two new standards will be introduced in 2009: the IFS Household and Personal Care and the IFS Brokers standards.

**Contact: [Alexander Rogge](mailto:alexander.rogge@ifs-online.eu) or [Stephan Tromp](mailto:stephan.tromp@ifs-online.eu), info@ifs-online.eu
www.food-care.info**



SQF

Upcoming developments include an electronic auditing tool and database system (January 2009); a new, user-friendly web site (February 2009) and an online training program (March 2009).

SQF is playing a key role in advising the US government on the use of private standards within a regulatory framework for imports into the US.

**Contact: jschulz@fmi.org
www.sqfi.com**



JOHNSON DIVERSEY

JohnsonDiversey have developed the SafeKey™ portfolio, providing integrated solutions. It will be available through their food safety division, in all major countries in 2009.

They will provide food safety programmes that include store inspections, training, consulting, supplier inspections and water conservation audits.

**Contact: Greg.Lambe@johnsondiversey.com
www.johnsondiversey.com**



BSI

As a complement to ISO 22000, BSI has published PAS 220:2008 Prerequisite programmes on food safety for food manufacturing to assist in controlling food safety hazards.

Find at more at the BSI stand at the forthcoming CIES Conference or visit www.bsigroup.com/PAS220.

**Contact: paul.lanham@bsigroup.com
www.bsigroup.com**



DET NORSKE VERITAS

DNV

DNV has been accredited for Chain of Custody certification using the Marine Stewardship Council's (MSC) scheme that helps companies demonstrate that their seafood product originated from an MSC certified sustainable fishery.

In the US, DNV can now perform accredited certification against all GFSI endorsed food safety standards with local auditors.

**Contact: Stefano.Crea@dnv.com
www.dnv.com/industry/food_bev**



ECOLAB

Ecoblab is conducting a wide-reaching study about the psychological relevance of cleanliness and food safety for consumer behaviour. This will be presented at the CIES Conference in Barcelona

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www.ecolab.com**



LAWSON SOFTWARE

Join Lawson at the CIES Conference in Barcelona to see Marine Harvest, a global leading seafood company, discuss how they are managing their supply chain for increased quality and safety.

**Contact: vicki.griffith@lawson.com
www.lawson.com/solutions**



LRQA

LRQA participated in the steering committee that developed a new food safety Publicly Available Specification (published under the name PAS 220 by BSI) to be used in conjunction with ISO 22000.

The new PAS will provide harmonisation across food safety management systems to ensure more effective, robust and independent audits and third-party certification.

**Contact: enquiries@lrqa.com
www.lr.org/Industries/LRQA/Standards/Standards/ISO+22000.htm**



SGS

Since the start of the melamine scare, SGS's network of laboratories has been testing a growing range of food products around the world.

**Contact: frank.janssens@sgs.com
www.foodsafety.sgs.com**



TRACE ONE

Carrefour Spain uses Trace One's Platform to share and exchange information with suppliers regarding product specifications of private label products.

The British Retail Consortium chose Connected Sources, a joint venture of Trace One and Intertek, to build a platform that allows BRC stakeholders to collect and share certification information.

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