Are you ready for GFSI?

Food & Beverage Manitoba

September 28, 2016
Agenda

✓ Why the Food Safety Hype?

✓ GFSI
  - GFSI & CFIA/FSMA Alignment
  - What is GFSI?
  - Why GFSI?
  - Who is GFSI?

✓ How to Become Involved in GFSI
✓ How to Become GFSI Certified
✓ Short Facts about DNV GL

✓ Questions
Food Safety

Overall estimates of Canadians affected by food-borne illness

- 30 food-borne bacteria, parasites and viruses:
  - 1.6 million illnesses (40% of food-borne illnesses)
  - 4,000 hospitalizations (34% of food-borne hospitalizations)
  - 105 deaths (44% of food-borne deaths)

- unknown causes:
  - 2.4 million illnesses (60%)
  - 7,600 hospitalizations (66%)
  - 133 deaths (56%)

This means that every year, a total of about 4 million (1 in 8) Canadians are affected by a food-borne illness. Of these, there are about:
  - 11,600 hospitalizations
  - 238 deaths

Leading Causes of Illness & Death

Number of hospitalizations
- norovirus (1,180 or 30% of known causes of food-borne hospitalizations)
- *Salmonella* spp., non-typhoidal (925 or 24%)
- *Campylobacter* spp. (565 or 14%)
- *Escherichia coli* 0157 (245 or 6%)

Number of deaths
- *Listeria monocytogenes* (35 or 33% of known causes of food-borne deaths)
- norovirus (21 or 20%)
- *Salmonella* spp., non-typhoidal (17 or 16%)
- *Escherichia coli* 0157 (8 or 8%)
Recent Canadian Food & Beverage Recalls

- Foreign Materials – glass (vodka, pizza)
- Allergens – mislabeling (chips)
- Biological – Listeria, E.Coli, Salmonella (salmon)
What's New

Receive What's New items by email

September 2016

September 17
- Food Recall Warning - Wild Sockeye Smoked Salmon and Sensations by Compliments brand Smoked Wild Pacific Smoked Salmon recalled due to Listeria monocytogenes

September 16
- Food Recall Warning (Allergen) - Tostitos Cantina brand Extra Thin Tortilla Chips recalled due to undeclared milk
- Updated Food Recall Warning - Imperial Caviar & Seafood brand Salmon Roe recalled due to potential presence of dangerous bacteria
- Food Recall Warning (Allergen) - Korean seasoned soybean paste products recalled due to undeclared peanut

September 15
- Food Recall Warning - Imperial Caviar & Seafood brand Salmon Roe recalled due to potential presence of dangerous bacteria
- Food Recall Warning (Allergen) - Damascus delites brand Falafel Vegetarian Balls recalled due to undeclared wheat
- The Alternative Service Delivery (ASD) Policy is now available

September 14
- News release: Emerald Ash Borer confirmed in Berthierville and Lavaltrie, Quebec
- French Fries to Colombia now require a Certificate of Free Sale to accompany shipments

September 12
- Food Recall Warning - Atlantic Oysterfish Products Inc. brand oyster and mussels recalled due to Oxytetracycline
One World, One Safe Food Supply

What do we have now?

✓ Global Food System is More Complex and Diverse than Ever Before
✓ Operating at the Local, National, Regional and Global Levels
✓ Varying Levels of Food Safety Knowledge and Management Practices
✓ Rising Incidence of Food Safety-related Illnesses
✓ Agri-food output will need to double, triple to feed growing population with limited farmland and fresh water

Buyer Beware!
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.
Global Food Safety Initiative

✓ Started in Europe in 2002

✓ Repeated and High-profile Incidences of Food Safety Risks (e.g., “Mad Cow,” Dioxin in Chicken Feed, Spring Onions, etc.)

✓ Seeks to enhance Food Safety through Auditing and Certification

✓ Certification required by –
  – Loblaw, Sobeys, Walmart, Metro Group, Aeon, COFCO
  – Maple Leaf, Kraft Heinz, Nestle, Pepsico, Coca-Cola
  – McDonald’s, YUM!, Panera

✓ Safe Food for Consumers, Everywhere
Global Food Safety Initiative

The Global Food Safety Initiative (GFSI) is a collaboration between some of the world's leading food safety experts from retail, manufacturing and food service industry, as well as service providers associated with the food supply chain.

- Scheme Owners
- Manufacturers
- Suppliers
- Accreditation Bodies
- Service Providers
- Certification Bodies

- Consumers
- Government
- Academia
- International Organizations
- Food Service
- Retail
Global Food Safety Initiative

✓ Operates privately within the Marketplace, between Customers and their Suppliers

✓ Threshold for Doing Business, it’s the Open Door for accessing the supplier and retailer Value Chains

✓ Operates on a Local, Regional and Global Basis (80 countries)

✓ Facilitates CFIA/FSMA Compliance (90% Aligned)
  • Produce Controls
  • Preventative Controls
  • Foreign Supplier Verification
Global Food Safety Initiative

✓ GFSI convenes professionals from around the world for benchmark development
✓ Identifies best management practices, standards for each stage along the farm-to-fork agri-food continuum
✓ Approximately 25 established “Scopes”
✓ “Schemes” then benchmarked to GFSI and CBs are authorized to audit and certify facilities
✓ “GFSI Certification”
  Adoption of a Food-safety “Management System”
  Continuous Improvement
  Employee Training
  Allocation of Corporate Resources
  Commitment of Corporate Leadership
  “Culture of Food Safety”
Global Food Safety Initiative

Intended Outcomes

- Reduce Audits
- Improve Continuously
- Enhance Trade
- Improve Consumer Confidence
- Improve Cost Efficiency
The GFSI Guidance Document

Total Supply-Chain Approach along the “Farm-to-Fork” Continuum

Recent “Scopes”
- 2011: Packaging, Animal Conversion
- 2012: Animal Feed
- 2013: Storage & Distribution
- 2014: Food Brokers, Retailers & Wholesalers
- 2015: Food-service (Sept. 2015)
- 2015: Regional Outreach (Sept. 2015)

Check out www.mygfsi.org
Global Food Safety Initiative

Build Confidence in Third-party Certification Reduce Inefficiency in the Food System

Once Certified, Accepted Everywhere
Differentiating GFSI Schemes

- **BRC**
  - Based in UK, Office in Canada
  - Product and Process (ISO 17065)
  - Middle of the pendulum
  - Safety and quality in one

- **FSSC 22000**
  - Based in The Netherlands
  - Management Systems Certification (ISO 17025)
  - Risk-based, non-prescriptive
  - Safety only – FSSC-Q is coming
Differentiating GFSI Schemes

- **IFS**
  - Based in Germany, Contact in Canada
  - Product and Process (ISO 17065)
  - Very flexible implementation, non-prescriptive, and risk-based
  - Safety and quality in one

- **SQF**
  - Based in USA
  - Product and Process (ISO 17065)
  - Relatively prescriptive, but risk-based
  - Safety and quality are separate, but both possible
Differentiating GFSI Schemes

- **CanadaGAP**
  - Based in Canada
  - Agricultural standard

- **GlobalGAP**
  - Based in Germany, Offices globally
  - Agricultural standard
Some General Scheme Elements

- GFSI is NOT a standard

- Senior Management Responsibility
- Quality and Safety Management Programs
- Managing Resources
- Planning and Production Processes
- Measurements, Analysis, and Improvements
- Food Defense

- HACCP
- Sanitation
- Pest Control
- GMPs
Why GFSI?

✓ Corporate Due Diligence
✓ Regulatory Compliance
✓ Access to Local, Global Value-chains
✓ Community of Global Food Safety Professionals sharing Marketplace Expertise
✓ Marketplace Growth (Customer Request)
  • 72%: “More Effective Food Safety Management”
  • 66%: “Increased Regulatory Compliance”
  • 87% : “Certification was beneficial to their business”
  • 72%: “Would do it Again”
Number of Certificates Issued

- > 10,001
- 5,001 – 10,000
- 1,001 – 5,000
- 501 – 1,000
- 101 – 500
- 51 – 100
- < 50
Sampling of Companies Requiring GFSI
GFSI Global Markets Program

Tried and Tested "Pathway to Certification"

- A new, unaccredited entry point for small or less developed businesses that aspire to be certified.
- For both primary production and manufacturing.
- Focuses on capacity building and sharing of knowledge, expertise.
- Access to local markets is facilitated.
- Unaccredited, so is not a scheme or a standard.
GFSI has become a significant factor in food safety in many, many countries

- Greater Collaboration
- Respected by Governments, Regulators
- Record attendance at Global Food Safety Conference
- GFSI is making the Food Supply Safer for Consumers, the Industry
Results

- **Walmart:** University of Arkansas Study shows safer food for consumers through **31% reduction** in product recalls
- **Metro:** **90% reduction** in product recalls in Germany
- **Migros** **50% reduction** in facility audits
- **Cargill:** **$5 million in reduced** audit costs
- **Danone:** **$4.5 million in reduced** audits costs
Food Safety & Quality

- Our food safety management system is more effective now than it was before GFSI
  - % Agree: 72%
  - % Disagree: 11%

- Certification against a GFSI recognised scheme has enhanced our ability to produce safe food
  - % Agree: 61%
  - % Disagree: 14%

- We have seen a reduction in corrective actions required following food safety audits, as a result of adopting GFSI
  - % Agree: 47%
  - % Disagree: 20%

- Certification has improved the quality of food we produce
  - % Agree: 43%
  - % Disagree: 19%
GFSI Efficacy Study (2014)

Regulatory Compliance

- Tend to agree, 48%
- Agree strongly, 20%
- Disagree strongly, 4%
- Neither/nor, 19%
- Tend to disagree, 7%

68% > certification helped prepare for current or future regulatory change
75% US | 60% Europe

66% > regulatory compliance has improved as a result
GFSI Efficacy Study (2014)

**Culture Change**

- **90%** Employees are *more knowledgeable* about food safety
- **89%** Staff *focus on food safety* has improved
- **86%** Food safety is *better communicated*
- **64%** Staff are better aware of *business KPIs* around food safety
- **61%** Greater *senior management commitment* as food safety figures on their agenda
Global Food Safety Initiative

Looking Ahead

- Attend GFSI/Scheme “How To” Seminar
- Identify Facility “Scope(s)”
- Select a GFSI-Benchmarked Scheme
  - Visit Scheme Websites
  - Speak with Scheme Representatives
  - Site Visit by Scheme Representatives
- Get Facility Gap Assessment
- Pursue Certification

- Join GFSI LinkedIn Group
- Join Local Group - Canada
- Attend Annual GFSI Conference
Food Safety Certification Framework
Global reach – local competence

150 + 2 years

350 offices

100 countries

15,000 employees
Food and Beverage industry specific services

DNV GL helps you achieve excellence within food safety and quality, environmental and energy management, supply chain management and product sustainability. A one-stop-shop for helping the F&B Industry to protect and leverage their brands assuring sustainable performance across their value chains.

Services:

- Food Safety Certifications and Assessment
- Food Product Certification
- Food Chain Traceability
- Food Supply Chain Verification

Food & Beverage:

- A leading certification player
- More than 6,000 supply chain players involved in food safety and quality assurance
- Within the food and beverage industry, we help our customers worldwide achieve excellence within food safety and quality, environmental management, supply chain management and product sustainability.
Audit Capability in the Food Sector

Confidential
Customers trust us
Thank you!

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SAFER, SMARTER, GREENER

Confidential