GFSI Global Markets Capacity Building Programme

A Pathway Towards Certification
Global Markets: Project Overview

A capacity building programme for small and/or less developed businesses that will develop effective food safety management systems through a systematic continuous improvement process.
Global Markets Working Group: The History

- Early 2008: Merging of 2 existing GFSI working groups:
  - Auditing in Emerging Markets
  - Protocols for Small Suppliers

- Chicago 2009 Global Markets Working Group was established:
  - Requirements for less developed businesses and small suppliers
  - Food Safety Knowledge Network (in progress)

- Two sub-groups working on:
  - Technical Requirements (Basic and Intermediate Level): Processed Foods
  - Guidance Protocol and Communication
Global Markets: The Definition

- The term “small and/or less developed businesses” (SLDBs) means businesses that because of:
  - their size,
  - the lack of technical expertise,
  - the economic resources,
  - or the nature of their work
  encounter difficulties in implementing HACCP in their food business.

- The term “less developed business” refers to the status of the food safety management system and *NOT* to the number of staff or volume of production.

Source: FAO Food and Nutrition Paper 86-FAO/WHO Guidance to governments on the application of HACCP in smaller and/or less developed food businesses.
Global Markets: The Scope

- Manufacturing, distribution and storage of processed foods and preparation of primary products
- Local Sourcing – Local Manufacturing – Local Selling
- Cost efficiency along the supply chain through common and accepted assessment practices, processes, and reports
Global Markets: The Objectives

- **Development of voluntary food safety requirements:**
  - Food safety requirements (Basic and Intermediate Level)
  - Protocol and guidance for implementation and assessments

- **Drive the continuous improvement process**
  - Facilitating market access locally
  - Create mutual acceptance along the supply chain
  - Mentoring of suppliers

- **Food Safety Knowledge Network:**
  - Define technical core competencies for food safety individuals
  - Develop a channel to transfer and maintain knowledge
  - Part of the Global Markets Program
Global Markets: The Model

A 3-step approach to drive continuous improvement:

1. **Step 1:**
   - Unaccredited assessment of a supplier against **Basic Level Requirements**
   - Self-assessment checklist for suppliers
   - Validity of the Basic Level assessment is 12 months

2. **Step 2:**
   - Unaccredited assessment of a supplier against **Basic and Intermediate Level Requirements**
   - Self-assessment checklist for suppliers
   - Validity of the Intermediate Level assessment is again another 12 months

3. **Step 3:**
   - Accredited certification against one of the **GFSI recognized standards**
   - GFSI Guidance Document and certification rules are applicable
   - No fall-back to Step 1 and/or 2
The Requirements: Basic Level (1/3)
(Matching 30% of Key Elements of GFSI Guidance Document)

- **Section A: Food Safety Systems**
  - Specifications
  - Traceability
  - Incident Management
  - Control of Non-conforming Product
  - Corrective Actions

- **Section B: Good Manufacturing Practices**
  - Personal Hygiene
  - Facility Environment
  - Pest Control
  - Product Contamination Control
  - Cleaning and Disinfection
  - Water Quality

- **Section C: Control of Food Hazards**
  - Control of Food Hazards General
  - Control of Food Hazards Specific
  - Control of Food Allergens
The Requirements: Intermediate Level (2/3)
(Matching 70% of Key Elements of GFSI Guidance Document)

- **Basic Level Requirements:**
  - A. Food Safety Systems
  - B. Good Manufacturing Practices
  - C. Control of Food Hazards

- + 40% of Key Elements of GFSI Guidance document

- **Codex Standard CAC/RCP 1-1969 Rev 4-2003:**
  - Recommended International Code of Practice
  - General Principles of Food Hygiene
  - Hazard Analysis and Critical Control Points System

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## Basic v. Intermediate Level Requirements

### BASIC

**Food Safety Management Systems**
- Specifications
- Traceability
- Incident management
- Control of non-conforming product
- Corrective action

**GMP**
- Personal hygiene
- Facility environment
- Cleaning and disinfection
- Product contamination control
- Pest control
- Water quality

**Control of Food Hazards**
- Control of food hazards
- Control of allergens

### INTERMEDIATE

**Food Safety Management Systems**
- Management responsibility
- Document control
- Procedures
- Complaint handling
- Control of measuring & monitoring devices
- Product analysis
- Supplier qualification and approval
- Supplier performance monitoring
- Training

**GMP**
- Facility layout, product flow and equipment
- Facility and equipment maintenance
- Staff facilities
- Waste management
- Transport and storage

**HACCP and Additional Requirements**
- HACCP
- Food Defence
The Requirements: Complete overview (3/3)

Matching Level

100%

70%

30%

12 Months

Global Markets:
Basic Level + Intermediate Level

GFSI Guidance Document Requirements: (Sixth Edition) Part III

GFSI Recognized Schemes:

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Global Markets Model: The Protocol

GFSI Global Markets Protocol

A. BASIC LEVEL
1. Download Information Pack
2. Self Assessment (Voluntary)
3. Entry Level Decision
4. Schedule Assessment with Assessment Provider
5. Assessment Basic Level (Unaccredited)
6. Assessment Result
7. Assessment Provider Provides report to supplier and supplier implements actions

B. INTERMEDIATE LEVEL
8. Schedule Assessment with Assessment Provider
9. Assessment Basic Level + Intermediate Level (Unaccredited)
10. Assessment Result
11. Assessment Provider Provides report to supplier and supplier implements actions

C. EXISTING GFSI Recognized Schemes CERTIFICATION
12. Select one of the GFSI Recognised Schemes
13. Optional Pre-assessment
14. Schedule Certification Audit with Certification Body
15. Certification Audit Against GFSI Recognised Schemes (Accredited)
16. Closure of non-conformances Corrective actions
17. Certification Decision
18. Certification Gained Report and Certificate issued to supplier
19. Certification Body uploads report and status onto Scheme Owner database

Fail

12 Months Validity
Global Markets: The Working Group

- Marc Cwikowski, The Coca-Cola Company (Chair)
- Jan Kranghand, Metro AG (Former Chair 2008 – 2011)
- Tatiana Lorca, Ecolab (Chair Manufacturing Sub-Group)

- Aeon
- Azzule
- Bureau Veritas
- Canadian Horticultural Council
- Cargill
- COLEACP
- Daymon Worldwide, Inc.
- Diversey
- DNV
- DQS UL MSS
- Ecolab
- Eurofins
- Fresq
- GlobalGAP
- H. E. Butt Grocery
- LRQA
- McDonald’s
- Michigan State University
- Sino Analytica
- SQFI
- Starbucks Coffee Company
- The Coca-Cola Company
- UNIDO
- United Fresh Produce Association
- Wal-Mart Stores, Inc.
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