Discussion on Approaches for Foreign Supplier Verification
1. Flexibility optimizes food safety outcomes
2. Harmonization with global standards and principles
3. Utilize a holistic food safety systems approach
4. Food safety facilitates global trade
5. Role of 3rd party accredited certification
6. Food safety applies to all foods
Industry takes great care to manage food safety of both imports and domestic suppliers

- Systems Approach
- International Standards (Codex – OIE – IPPC & WTO)
- Risk Prioritization (Product & Facility)
- Third Party Certification (GFSI)
Challenges:

As noted in FSMA Section 301 (c) (3) – Many different kinds of FSVP imports exist each with their own risk characteristics

- Verification, compliance, and the safety of food, is not achieved by “one size fits all” approach – to be “risk based”

- Flexibility is key – requirements to take into account the differences among importers and types of imported foods

Solutions:

GFSI & Food Safety Management Systems, Accredited Certification, Transparency

- Strong organizational structure within the company

Structure & mechanisms for effective global partnership are in place

- Academia, consumer groups, government, industry

Resources efficiently applied based on science and risk

Shared goal of safe affordable food

Confidence in food safety enhances global trade

Business shoulders the responsibility for safe food
Thank you for your time!