



FSSC – Gaining global traction

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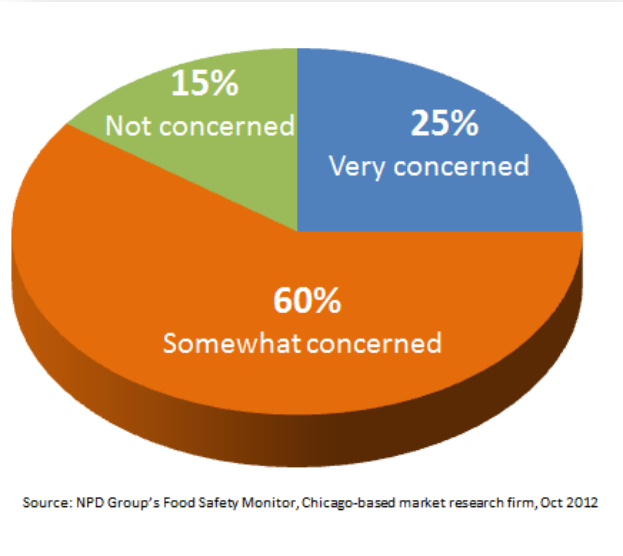
Oct 8, 2013

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Getting to know the audience

How concerned is the consumer about the safety of their food supply?



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Getting to know the audience

What percentage of food contains some degree of adulteration in the US and what is the cost?

Some examples:

Deliberate Mislabeling

Dilution of juices

Cheap oil pass as expensive ones

About 10%

\$10 – 15 B

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Getting to know the audience

How many of you own a Japanese car or a Japanese appliance

How many of you are familiar with FSMS or FSSC?

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Topics

- Good news and not so good news
- Latest challenges
- GFSI and recognized schemes
- ISO statistics
- FSSC 22000
 - The Foundation
 - Management of the scheme
- Moving forward



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Some good news

Some interesting trends.....1966 to 2010

•There has been a significant decrease in incidences associated with:

- Campylobacter (27% decrease)
- Listeria (38% decrease)
- E. coli O157 (44% decrease)
- Shigella (57% decrease)
- Yersinia (52% decrease)

•However, salmonella infection has not decrease during that period



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Some not so good news

From CDC – Estimate for 2011

- Each year 48 million people get sick from food consumption (1 in 6)
- 128,000 are hospitalized
- 3000 die of food borne disease

From the United Nations

- 1/3 of all children are malnourished and 6 million die each year
- 1/3 of food is lost or wasted (1,3 billion tons)



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The reality

Seizures	15
Injunctions	16
Warning Letters	1720
Recalls	3640
Recalled Products	9288

FDA Enforcement Statistics – Yr 2011

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Latest challenges

- Consumer concerns
- Economically Motivated Adulteration - EMA
- Food Safety Modernization Act - FSMA
- Sustainable Future of our food supply

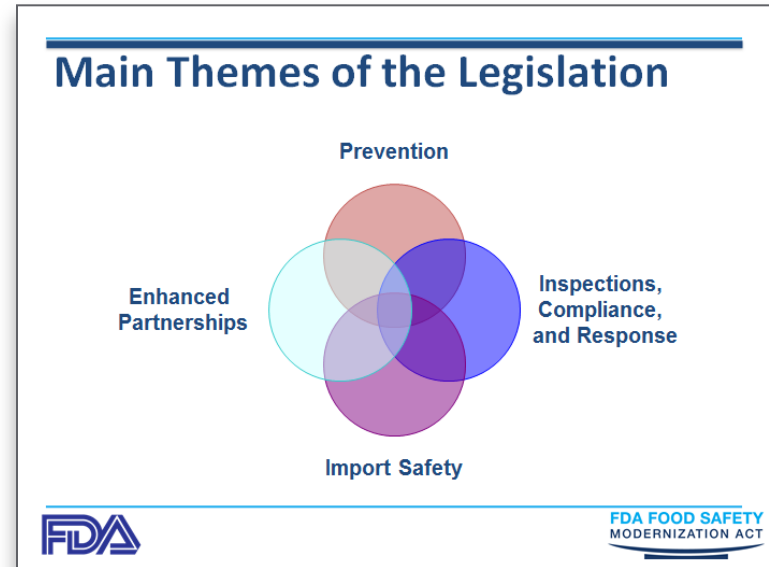
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Food Safety Modernization Act (FSMA)



The FSMA was signed into law - January 4, 2011



- Focus is on prevention rather than reaction
- Imported products are to meet US standard
- Involvement of qualified third party certification
- Science based approach to food safety

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US Food Safety Modernization Act: 3rd Party Certification

- Accredited Third Party Certification – section 307, accredited certification by CB recognized by the FDA; recognition program still under development...
- Law requires Accredited Third Party to notify FDA immediately if issue found
- Law distinguishes Third Party ‘consultative’ audits vs ‘regulatory’ audits. Third Party must submit ‘regulatory’ audit reports to FDA and FDA may access ‘consultative’ audit reports.
- FDA is continuing its consideration of ISO or other international standards as part of FSMA
- Will FDA rely on or accept GFSI-benchmarked standards? Still being deliberated...
- See www.fda.gov/fsma for additional information

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Sustainability – Food Supply

Population keeps increasing. We need to feed an extra 2 billion people by 2050

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Global Food Safety Initiative



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GFSI Vision & Mission



SAFE FOOD FOR THE CONSUMER
EVERYWHERE

CONTINUOUS IMPROVEMENT IN GLOBAL FOOD
SYSTEMS ENSURES CONFIDENCE IN SAFE FOOD
DELIVERY

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GFSI Recognized Schemes



Scheme	Scope
FSSC 22000	Food and Packaging Material manufacturing
IFS	Food manufacturing
SQF 2000 level 2	Food and Packaging Material manufacturing
BRC	Food and Packaging Material manufacturing
Global Red Meat standard	Red meat manufacturing
The Global Aquaculture Alliance	Seafood manufacturing
Global GAP	Agriculture
SQF 1000	Agriculture
Primus GFS	Agriculture and Food manufacturing
Canada GAP	Agriculture

New: China HACCP (in bench mark process)

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What is FSSC 22000?



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**ISO 22000:
generic FSMS**

ISOTS 34
Secretariat: MAZT
Voting begins on:
2005-06-06
Voting terminates on:
2006-07-06

**Food safety management systems —
Requirements for any organization in the
food chain**

Systèmes de management de la sécurité des produits alimentaires —
Exigences pour tout organisme appartenant à la chaîne alimentaire

Please see the administrative notes on page III

RECIPIENTS OF THIS DRAFT ARE INVITED TO
SUBMIT WITHIN THE COMMENTS PERIOD
OF ANY REVISIONS. COMMENTS SHOULD
BE SENT TO THE SECRETARIAT BY E-MAIL
OR BY MAIL AND TO PROVIDE SUPPORTING
REFERENCES.

IN ACCORDANCE TO THE EVALUATION AS WELL
AS THE COMMENTS PERIOD, REVISIONS, TECHNICAL
CORRECTIONS, AND THE FINISHED
DRAFT INTERNATIONAL STANDARD MAY BE
OCCASIONALLY MADE TO BE CONSIDERED IN THE
LIGHT OF MEMBER PRESENTATIONS TO SECURE THE
DRAFT TO HARMONIZATION AND BE MADE IN
REVISIONS.

Reference number
ISO/TC 34/SC 1/22000(2005/E)

© ISO 2005

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**ISO 22002/1: PRP's
Food**

ISOTS 34
Secretariat: MAZT
Voting begins on:
2005-06-06
Voting terminates on:
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Specific FSSC
requirements

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ISO Certificates



Number of certificates				
ISO Standard	2009	2010	2011	2012
9001	1,064,803	1,109,905	1,079,647	1,106,272
22000	13,881	18,630	19,351	23,231
Country (FSSC)	129	138	140	142

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CODEX GHP's International Std 174 Countries Signed (98% of world pop)

General Hygiene
Programs
+ HACCP
=====



= CODEX GHP's

RECOMMENDED INTERNATIONAL CODE OF PRACTICE
GENERAL PRINCIPLES OF FOOD HYGIENE

CAC/RCP 1-1969, Rev. 4-2003³

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HACCP is harmonized

- Codex is our best tool to:**
- ✓ Compare/commoditize audits
 - ✓ Unite & speak with authority
 - ✓ Resist audit proliferation

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ISO 22000 family

- ISO 22000:2005 contains the overall guidelines for food safety management
- ISO/TS 22004:2005 contains guidelines for applying ISO 22000
- ISO 22005:2007 focuses on traceability in the feed and food chain
- ISO/TS 22002-1:2009 contains specific prerequisites for food manufacturing
- ISO/TS 22002-3:2011 contains specific prerequisites for farming
- ISO/TS 22003:2007 provides guidelines for audit and certification bodies

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Other technical specifications for PRP's

Public Available Specification (PAS)

Requirements for prerequisite programs

- PAS 220 manufacturing (replaced by ISO/TS 22002-1)
- PAS 222 animal feed
- PAS 223 packaging
- PAS 221 retail / supermarkets (under development)



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Food Safety System Certification 22000



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The Foundation

- Non Profit Organization
- Foundation facilitates the schemes
- Maintains the licence agreements with accredited Certification Bodies
- Independent FSSC Board of Stakeholders: responsible for scheme content and quality of audits

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Board of stakeholders

Independent Chairman	Fons Schmid
FoodDrinkEurope	Beate Kettlitz
International Margarine Association of the Countries of Europe	David Dearden
EMRA (European Modern Restaurant Association)	Bizhan Pourkomailian
ICBW (International Council of Bottled Waters Associations)	Karen Smedley
SSAFE (Safe Supply of Affordable Food Everywhere)	Mark Overland
IFDA (International Food Distributors Association)	Jorge Hernandez
IIOC (independent international organisation of CB's)	Stefano Crea
IQnet	Martha Mikulaskova
BSI (British Standards Institute)	Katherine Hunter
Foundation for Food Safety Certification	Cor Groenveld
Foundation for Food Safety Certification	Cornelie Glerum
IAF (International Accreditation Forum)	Skip Greenaway
ISO (International Organization for Standardization)	Kevin McKinley
GMA The Association of Food, Beverage and Consumer Products	Leon Bruner
Companies	

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Status

- 89 associated CBs around the world
 - 66 with full license /23 with provisional license, working on accreditation
- More than 1250 auditors
- 133 countries
- Database with certified organizations
- Extension with Packaging (PAS 223)
 - 12 with a full license & 31 CBs with provisional license
 - Over 600 certificates
- 13 licensed training organizations

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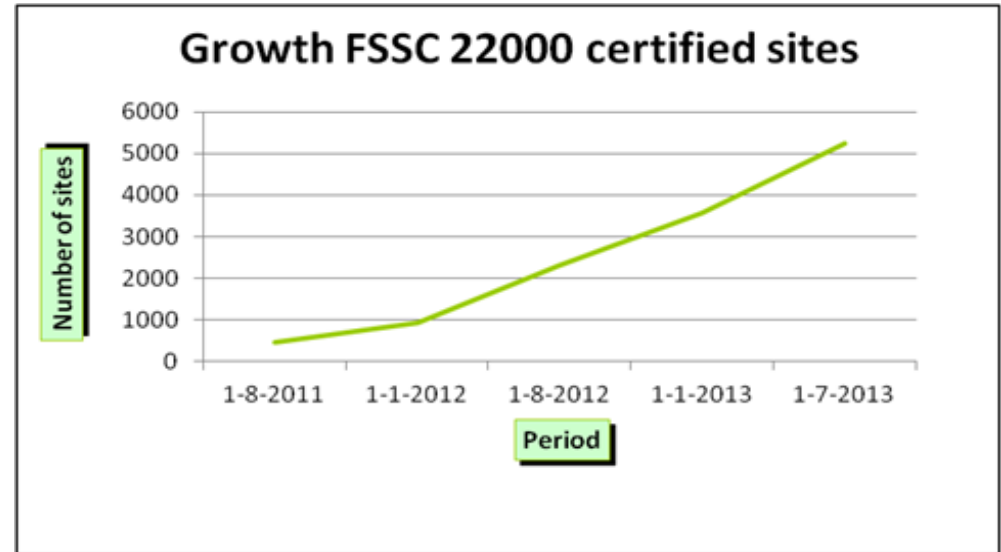
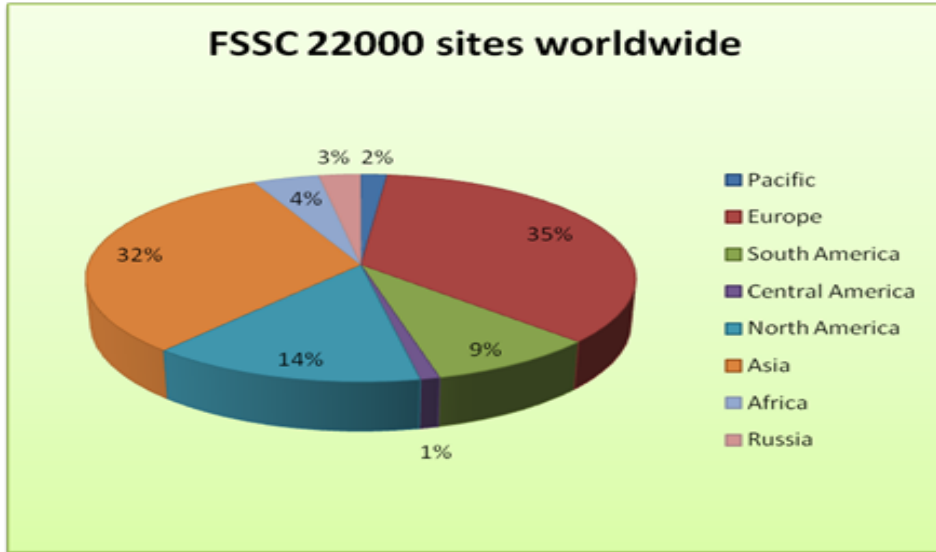
Integrity program

- Running since second half of 2011, extended early 2013
- All CBs are initially reviewed
- Continuous monitoring program
- Independent expert and Integrity Surveillance Manager
- Desk review audits of selected audit reports and additional information on the audit process, such as:
 - evidence of auditor qualification
 - scope
 - audit duration
 - report format
- Risk based CB office audits and witnessed on site audits
- Sanctions

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Certificates as of July 2013



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Companies certified to FSSC



Unilever



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What makes FSSC 22000 different?



The scheme:

- Management System certification
- Uses independent, international standards
- ISO 22000: the FSMS standard for the whole food supply chain
- Owned by non-profit foundation
- Transparency, Integrity



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What makes FSSC 22000 different?

The audits:

- Process / System based
- Initial Certification: more in depth audit
- Audits focus on:
 - Hazard Analysis
 - PRP's, OPRP's, CCP's
 - Management System elements
 - Supply Chain Assurance
 - Continuous Improvement

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Objectives 2013-14

- Intensified communication
- Maintaining Integrity Program
- Training Licenses
- Global harmonization day for all CBs
- Global representation (seminars, events ,etc) and communication
- Establishing regional presence
- Seek cooperation with authorities
- Possible extension scheme to other food supply chain
- sectors

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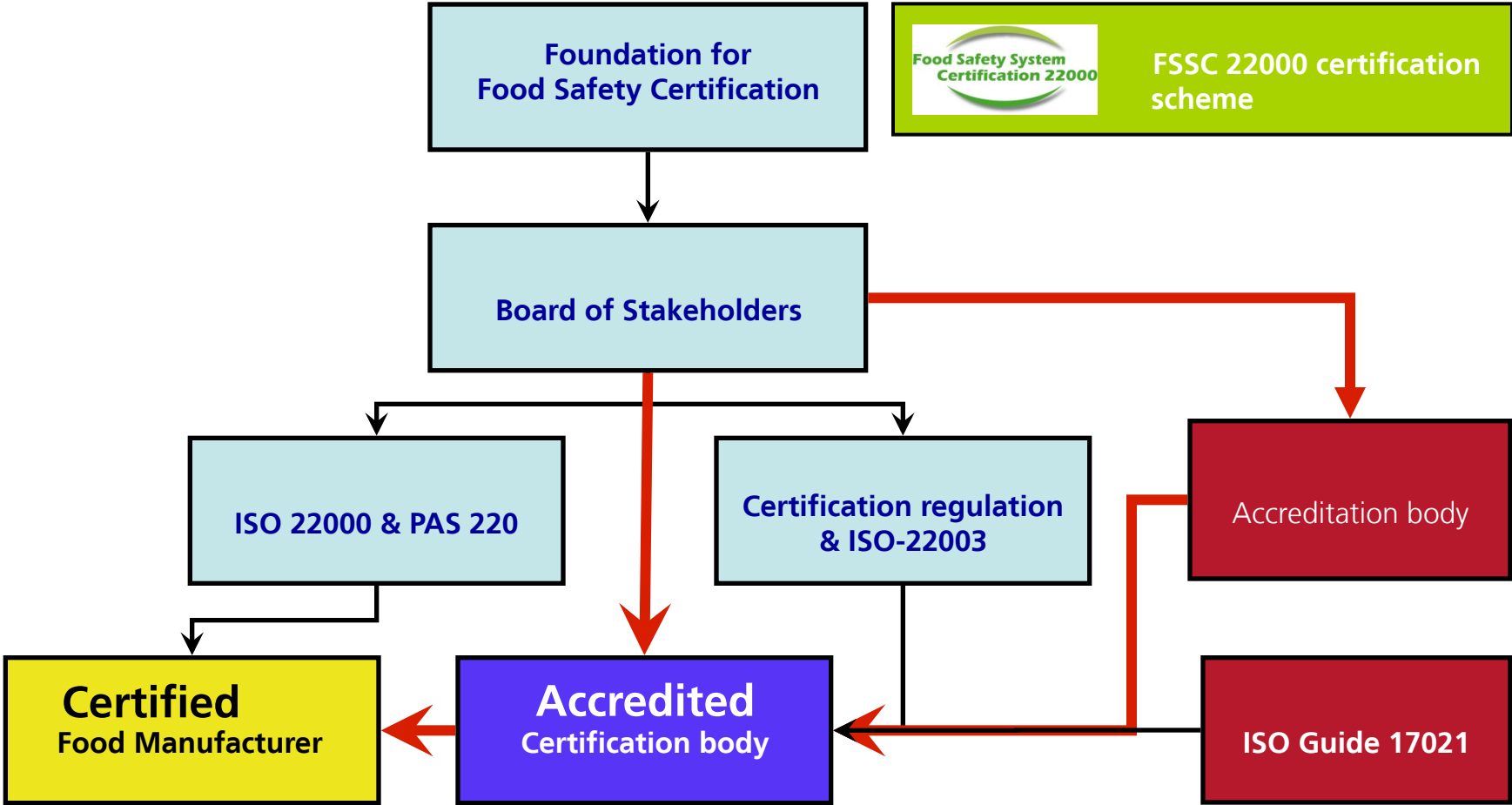
Management of the Scheme



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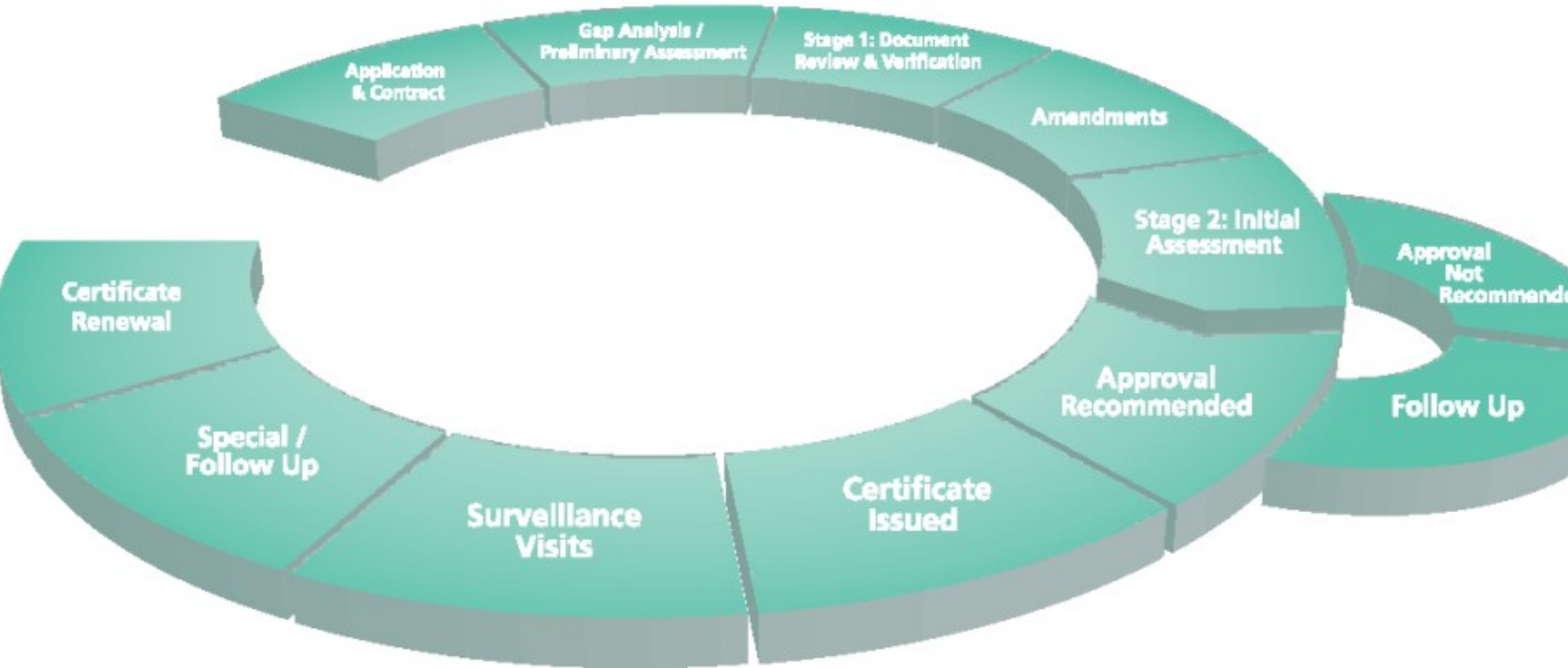
Certification Process (example for FSSC 22000)



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The path to FSSC 22000 certification



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How to move forward?

- Keep it simple
- Know your customer's expectations/ your own expectations
- Investigate the audit schemes to determine which one is best for your company's culture; start with www.mygfsi.com
- Benchmark with other companies who have already deployed
- Get upper management commitment
- Deploy a change management strategy
- Determine your criteria for your choice of a CB (ie. number & qualifications of auditors, audit timeliness, cost, reputation, training expectations, etc.)
- Investigate the merits of several CBs & decide who you will use;
- Design your training & deployment strategy with your CB

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Thank you for your attention!

And always manage
your risks . . .



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