

Global Food Safety Initiative

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Welcome from the GFSI Chairman, Roland Vaxelaire

Quality, Responsibility and Risk Director, Carrefour Group

Welcome to the latest update from the Global Food Safety Initiative. After eight years of steady progress towards our shared aim, "Once certified, accepted everywhere", I see much encouraging evidence of our positive impact on the food industry.

Looking forward, I expect to see us building new relationships with international organisations. We will continue to seek to influence commitment from retailers and manufacturers to harmonise their policies. Our Technical Committee, following feedback from our stakeholders, will be working on a number of key issues including accreditation, supporting auditors wherever they work and agreeing best practice for food defence.

Finally, we will improve and develop our conference. Next year we will be in Barcelona and the theme will be "Food Safety - A Global Challenge".

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

New Members of the GFSI Board



John Peter Suarez (J.P.) is the Senior Vice President of Asset Protection and Compliance for **Wal-Mart Stores, Inc.** and is the Company's Chief Compliance Officer.



Kevin Chen is the Vice President of **China Resource Vanguard**, one of the largest retailers in China with over 2,400 stores and 100,000 employees.



food policies .

Hugo Byrnes, joined **Royal Ahold** in 2006 and is the Vice President for Product Safety & Consumer Affairs. He is responsible for sustainable trade and



McDonalds has joined the Board.

In support of the new alliance between GFSI and the National Restaurant Association, **Cindy Jiang**, Director, Worldwide Quality,

Recent GFSI achievements:

- ✓ Acceptance by the GFSI Board of any of the four GFSI benchmarked food safety schemes.
- ✓ At our Conference we welcomed a record 583 delegates.
- ✓ Our Technical Committee delivered credible reference work on auditor training, benchmarking food safety schemes and the challenge of harmonisation with ISO standards.
- ✓ We have held meetings for a combined 400 food safety specialists in Japan and China.
- ✓ We developed our existing relationships with the IAF and ISO.
- ✓ We formed a new alliance with the National Restaurant Association in the USA.

CIES International Food Safety Conference



Since 2001 nearly 1,450 different senior food safety specialists from over 50 countries have met at our seven conferences. There are even a select 27 people who have attended all of them.

This year in Amsterdam, 583 delegates experienced a choice of 41 speakers. 93% of the delegates who completed a feedback form in Amsterdam said they would come back next year. The main reason given is the quality of networking and sharing knowledge.

Many delegates went on the store visits and to the early morning session at the world famous flower auction. For the first time, there was also a well received three day spouse's programme.

Some comments from delegates:

"We come every year. The issue of supplier certification and standards is developing so quickly that we need to keep up to speed with it."

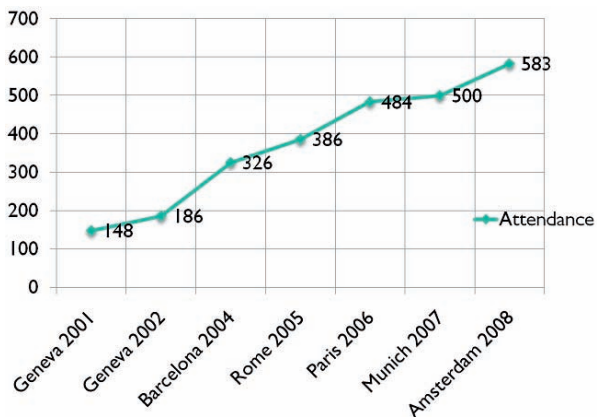
(A retailer)

"I always find practical examples of emerging best practice to help me deliver food safety."

(A manufacturer)

"This is my third conference and every time I learn good information about how retailers and manufacturers are adding value through food safety. But the best thing for me is the networking opportunity. It really is fantastic."

(A service provider)



Interview: Donna Garren, The National Restaurant Association (NRA)



On May 1st a significant announcement in Washington DC, USA, was made of a new strategic alliance. The NRA and the GFSI will now work closely together.

The GFSI has also been greatly strengthened. Cindy Jiang of McDonalds has joined the Board and Dr Donna Garren, Vice President for Health and Safety Regulatory Affairs for the NRA,

has joined the Technical Committee along with experts from Yum! Brands and US Foodservice.

Donna has been working for the NRA since 2005. The Association represents almost 1m restaurants with 13.5m employees. Her previous experience working collaboratively on standards and best practice as Director of Scientific Affairs at the United Fresh Fruit and Vegetable Association meant Donna brought a new perspective of supply chain issues to the NRA.

"Consumers are expecting more from the food industry. I believe we need to find appropriate and independent solutions to deliver continuous improvement in food safety."

"For our regulatory work we have often teamed up with the US retailers. We knew each other and we recognise that there are lots of similarities between ourselves. Not least, we share both suppliers and consumers."

"In response to our consumers concern over recent supply chain issues, we looked at the GFSI programme and it met our needs well. I really liked the certification process supported by accreditation. This offers checks and balances that can drive change."

"It's not a model that is well known in the US food industry so we will devote the coming year to helping our members and our regulators learn more. We are also looking to find champions who will help us build case studies to strengthen industry engagement."

From October 21st to 24th, in Atlanta, Georgia, the NRA shall be holding their Food Safety Supply Chain Conference. All the recognised standard owners will be speaking and there will also be senior executives from retailers and manufacturers from around the world.

Manufacturers working in the GFSI

The early years of GFSI development was driven by retailers. In 2005, Yves Rey from Danone and Dan Funk of Dole (since retired) became the first manufacturers to join the GFSI Board. Since then, Bryan Farnsworth of Hormel Foods has joined and further invitations are imminent. A number of food safety experts from manufacturers have also joined the Technical Committee to help make it a unique industry knowledge platform.

This engagement has really helped to drive the shared work on standards. In particular, the ISO 22000 standard has been considered in detail and supporting documentation has been developed including a pre-requisite programme for good manufacturing practice. The CIAA, a European based food and drink industry organisation, has led this work and undertaken extensive consultation with their members.

One of the key outcomes has been a detailed discussion by interested stakeholders about benchmarking ISO 22000 with the GFSI Guidance document and an outcome is expected in 2009. This collaboration is driving significant wins both for improved food safety and business efficiency.

The Stakeholder meeting

Every year an important meeting happens the day before the conference. The GFSI strategic approach is then decided by the Board in response to that meeting. This year, the Stakeholder meeting involved nearly 100 invited experts.

Their view of GFSI achievements during 2007 (selected)

- ✓ Broader adoption of standards by retailers, especially Wal-Mart.
- ✓ The analysis of ISO 22000 against GFSI requirements
- ✓ Bridging the gaps for further convergence, such as auditor qualifications and audit frequency

Their view of GFSI priorities for 2008 (selected)

- ✓ Auditor competency and supporting professional development,
- ✓ Assuring the safety of the global supply chain including Emerging Markets,
- ✓ More communication and awareness building

The response of the Board was to set the following priorities:

- ✓ Build on the foundation of common acceptance by retailers
- ✓ Continue to communicate and build awareness on GFSI
- ✓ Auditor Competence and training
- ✓ Auditing in Emerging Markets and protocols for small suppliers
- ✓ Food Defence & bioterrorism
- ✓ Work on greater consistency on food safety requirements in vertical supply chains
- ✓ Safer sourcing in the supply chain (ingredients)

GFSI & Accreditation

Detailed procedures support the accreditation of Certification Bodies that work with the GFSI recognised schemes. To reinforce and support the work of the Accreditation Bodies, Cecile Gillard, from Carrefour in France, liaises with the International Accreditation Forum on behalf of the Technical Committee. Included in the scope of her liaison is building knowledge and expertise on best practice.

The newly formed GFSI Accreditation Task Force aims to build a common foundation and support the harmonisation of accreditation requirements for the GFSI recognised schemes. This will ensure greater consistency in the accreditation process and the assessment of auditor competency. In April, they met in Washington DC for the first time.

In Estonia during May, Catherine Francois, the Director of the GFSI Secretariat, signed a Memorandum of Understanding (MOU) on behalf of the Board with European Accreditation (a regional co-operation group of the International Accreditation Forum). By fast tracking an understanding of best practice in Europe, in due course the intention is to share knowledge and progress more widely.

Technical Committee

The purpose of the Technical Committee is to ensure the GFSI delivers its objectives through a consensual approach to work items approved by the Board. It also promotes knowledge exchange and best practices and advises the Board.

There are 60 invited members and they have recently met in both the USA and in France.

They are currently worked in three groups to consider auditor competence, food defence and auditing in emerging markets. This third group agreed an important next step to devise a GFSI Starter kit for emerging countries. This will be an 'addendum' of the existing Guidance Document and will outline an approach to get started with food safety management systems.

A **GFSI Position Paper** was published in February.

The paper tells the story of private standards and will help you understand the key issues and guide your decision making.

Download your copy from our website: www.ciesfoodsafety.com

Regional updates

Asia

The first GFSI Road show visited Japan and China in April. Its aim was to build awareness of the GFSI agenda and to provide added value for local members of CIES - The Food Business Forum. Food industry delegates and other interested stakeholders attended meetings in Tokyo, Japan (170) and Shanghai, China (220).

Speakers from local retailers and members of the Board outlined GFSI work and went through case studies on successful implementation. There was also a GFSI Board meeting.

The meeting in Shanghai was organised in cooperation with CCFA, the national Chinese retailer association and a second edition is already planned for next year.

North America

Over recent years there has been a steady increase in GFSI participation from stakeholders across North America. Of note is the current interest from the US Department for Health and Human Services (which includes the Food and Drug Administration). GFSI participants have been involved in briefing regulators and as a result the US government is considering using third party recognised schemes as part of the risk assessment and allocation of inspection resources for imported products.

The first official meeting of the GFSI Accreditation Task Force was held in Washington, prior to the GFSI Technical Committee meeting held there on 2nd April.

Europe

The GFSI is in discussion with a number of regional and international bodies based in Europe including the WTO, UNIDO and the European Commission. Discussions have raised awareness on food safety standards in the private sector



Technical Committee members in Paris, taking time out to cook together

News from the recognised Standard Owners

BRC

- * Version 5 of the Global Food Safety Standard goes live on July 1st. In particular, there are enhanced sections on management control, allergens, site security and foreign body controls.
- * A new Advisory Committee has been appointed in North America made up of manufacturers, retailers and food service groups. This will help ensure international consistency and participation.

Contact: matthew.perry@brc.org.uk

www.brc.org.uk/standards

Dutch HACCP

- * The Dutch Food and Consumer Product Safety Authority is currently considering official recognition of Dutch HACCP. A pilot will outline differences between public and private certification and inspection.

Contact: [Cornelie Glerum C.Glerum@zpg.nl](mailto:Cornelie.Glerum@zpg.nl)

www.foodsafetymanagement.info

IFS

- * All IFS certified SQF companies can now include other certificates and audit reports (i.e. organic) on the database and make these available to their clients.
- * New guidelines for wholesalers that distribute unpackaged food have been published.
- * The German retailer, Metro, has announced that IFS will be implemented across their global wholesale (cash 'n carry) network

Contact: [Stephan Tromp, tromp@hde.de](mailto:Stephan.Tromp@tromp.de)

www.food-care.info

SQF

- * So far this year, 65 training courses, workshops and seminars have been held around the world. Retailer forums in five US cities have also taken place.
- * The 3rd annual SQF International Conference will be held on October 1st-3rd in Denver, Colorado. A Latin American conference, conducted in Spanish, will take place in Guadalajara, Mexico on November 19th -21st.

Contact: jhollingsworth@fmi.org

www.sqfi.com

News from GFSI Sponsors

JOHNSON DIVERSEY

- * In 2007, JohnsonDiversey, a global provider of hygiene solutions, helped customers in 21 sites around the world save more than a billion gallons of water through its Aquacheck™ water-management programme.
- * The company's achievements are detailed in its Global Responsibility Report for 2007, available on their website.

Contact: Greg.Lambe@johnsondiversey.com

www.johnsondiversey.com

DNV

- * An agreement with the Arab Federation for Food Industries was recently signed in Cairo. DNV will be the exclusive provider of certification services for AFFI members. The agreement included a programme to raise awareness of food safety issues.
- * DNV has just completed the verification of Danisco's 2007 Sustainability Report.

Contact: Stefano.Crea@dnv.com

www.dnv.com

ECOLAB

- * Ecolab has been named as one of the 'World's Most Ethical Companies' for the second consecutive year by Ethisphere magazine.
- * A cheque for \$118,000 was recently donated to the National Restaurant Association Educational Foundation which provides scholarships to pursue a restaurant and foodservice education.

Contact: karin.nolting@ecolab.com

www.ecolab.com

LAWSON SOFTWARE

- * Lawson's Trace Engine 3.0 has been launched. It helps manage food safety risk and improve business processes by enabling shared information.
- * It specifically helps companies strengthen and simplify the process of tracking ingredients and finished products through complex global supply chains.

Contact: vicki.griffith@lawson.com

www.lawson.com/trace

LRQA

- * Professor Richard Wilding of Cranfield University, one of Europe's leading supply chain management experts, has helped create the LRQA Supply Chain Video Podcast Series.
- * You can download episode 1, which introduces the basic elements of global supply chains on <http://www.lr.org/Industries/LRQA/News/SC+video+podcast.htm>

Contact: enquiries@lrqa.com

www.supplychain.lrqa.com

TRACE ONE

- * Trace One has launched 'Connected Sources', a joint-venture with Intertek that enables flexible solutions for supplier risk management..
- * The National Coffee Association of USA (an alliance of coffee retailers, importers, roasters, suppliers and wholesalers) has selected this brand new collaborative web platform to assess supply chain security for its 2,500 suppliers around the world.

Contact: Ms Nairi Kurdoghlian, info@traceone.fr

www.traceone.eu; www.connectedsources.com

TRACE TRACKER

- * TraceTracker Quality Sourcing Manager is a new on-line service that traces and tracks every aspect of quality and sourcing, from production and ingredients to storage and shipping.
- * It is built upon the TraceTracker GTNet®, a secure, global information exchange that brand owners use to communicate with their supply chains.

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