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GFSI Furthers Food Safety Harmonisation Effort



The Global Food Safety Initiative (GFSI) Board of Directors announced today that another key milestone in the harmonization of food safety schemes has been reached.

The FSSC scheme, managed by the Foundation for Food Safety Certification based in The Netherlands, has been benchmarked by the GFSI, against the requirements laid out in the GFSI Guidance Document Version 5. The FSSC scheme is based on the internationally recognized standard ISO 22000 and the British Standards Institute (BSI) specification PAS 220, and integrates additional auditing protocol required to meet GFSI requirements.

The GFSI Board of Directors has granted conditional recognition of this scheme, based on the content of the scheme meeting the Guidance Document requirements. The Board is now encouraging the Foundation for Food Safety Certification to move the new scheme to full implementation. Certification bodies around the world will be given the opportunity to apply for accreditation against the scope of the scheme, before the operational aspects of the scheme are benchmarked and fully recognized by the Global Food Safety Initiative Board of Directors.

This benchmarking process has been completed using an internationally recognized set of food safety requirements, based on industry best practice and sound science, which are developed through a consensus building process by key stakeholders in the food supply chain. These requirements can be found in the GFSI Guidance Document Version 5, which is freely available for download on www.globalfoodsafetyinitiative.com.

Once fully implemented, FSSC is expected to become the sixth standard to join the stable of GFSI recognized schemes. Due to the common acceptance of GFSI recognized schemes in the global market place, this move will help to drive cost efficiency and consistency in supply chains around the world when sourcing food and deliver greater confidence to the end users of third party certification, whilst providing flexibility and choice.

JP Suarez, Chairman of the Global Food Safety Initiative Board of Directors and Senior Vice President and General Counsel, International Division, Wal-Mart Stores Inc. said "The GFSI Board of Directors is pleased to recognise the development of this scheme which has been a true collaboration of stakeholders across the whole food chain. Once fully implemented and recognised by GFSI, this scheme will sit along the other GFSI recognised schemes which are accepted by the food supply chain around the world"

Current GFSI recognized schemes are :

- BRC - British Retail Consortium Global Food Standard Version 5
- Dutch HACCP Option B
- IFS - International Food Standard Version 5
- SQF - Safe Quality Food 2000 Level 2
- SQF - Safe Quality Food 1000



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About the Global Food Safety Initiative

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The GFSI, managed by CIES - The Food Business Forum, was set up in 2000 to pursue continuous improvement in food safety management systems, cost efficiency in the supply chain and, above all, safe food for consumers worldwide.

FSSC
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About FSSC

The Foundation for Food Safety Certification is the owner of the FSSC 22000 certification scheme. They also own the GFSI approved HACCP food safety systems certification scheme. As a non-profit organization, the Foundation facilitates the operation of the schemes.