"Pitfalls in the Implementation of FSMS- An Auditor's Perspectives"

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Objectives

- To provide an overview of the common pitfalls in implementing food safety management systems

Agenda

Section A: Introduction to Private Food Safety Standards

Section B: Implementing GFSI Cert. Project

Section C: Pitfalls in the Implementation of Food Safety Management System

SECTION A
Introduction to Food Safety Standards

Private Certification Schemes (PCS)

- Private Certification Schemes (PCS)

- Private Certification Scheme Drivers

- Recognition of PCS by Regulatory Bodies

Benefits of Third Party Certification

- Provides a means of confirmation to the applicable food regulations and laws.

- Facilitates meeting customer requirements.

- Improves the overall performance through team work.

- Protects brand image

GFSI Certification

- Acronym stands for Global Food Safety Initiative
- Collaboration between retailers, manufacturers and food service companies, and service providers active in food supply chain
- Harmonization of various food safety management systems globally
- Continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers
- Accredited third party verification schemes

Types of Certification Schemes

- **ISO 17065 based schemes**
  - SQF, BRC, IFS, Global GAP

- **ISO 17021 based schemes**
  - ISO 22000, FSSC 22000

17065 Food Safety Certification Schemes

SQF Code

Safe Quality Food

- Retailer based certification scheme
- Scheme owned by Food Marketing Institute, USA
- Food safety categories assigned based on type of products manufactured
- Vertically integrated
- Three levels of certification (Level 1, 2 and 3)
- Two stage audit (Doc. Review, facility audit)
- Audit duration 1 day for document review and 1.5-2.0 days for facility audit

BRC Family of Standards

British Retail Consortium

- Global Standard for **Food Safet**y, Issue 7
- Global Standard for **Packaging and Packaging Materials,** Issue 5
- Global Standard for **Storage and Distribution,** Issue
- Global Standard for **Agents and Brokers**, Issue 1
- Global Standard for **Consumer Products**

IFS Family of Standards

International Featured Standards

- IFS Standard for **Food**, Version 6
- IFS Standard for **Logistics**, Version 2
- IFS Standard for **Packaging** (PACsecure), Version 1
- IFS HPC (**Household and Personal Care**), Version 1
- IFS **Cash & Carry**, Version 1

Global G.A.P.
Global Good Agricultural Practice

- Largest private sector **farm assurance** standard
- **Over 150,000** producers under certification and assessment in **120** countries
- 400+ certified products; **23 standards**, add-on modules and programs
- International network of Farm Assurers to assist onsite with the certification process
- GLOBALG.A.P. is a **business-to-business brand** and is not directly visible to consumers

17021 Food Safety Certification Schemes

Food Safety System Certification-FSSC 22000

- ISO Quality Management System based Certification
- Scheme managed by FSSC Foundation in The Netherlands
- GFSI benchmarked scheme
- Based on Food sector categories

Section B

Implementing GFSI Certification Project

Project Management Approach

- Stage 1- Planning and Preparation (Project Planning Phase)

- Stage 2- Food Safety Management System Development (Project Initiation Phase)

- Stage 3- FS Management System Implementation (Project Implementation Phase

- Stage 4- Maintaining FS Management System (Project Evaluation Phase)

Stage 1: Planning and Preparation

FS Project Team Awareness

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Gap Analysis and Baseline audit

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Implementation of Project Plan

Project Team Awareness

- Senior management

- Food Safety Team

- Additional Personnel

Baseline Audit and Gap Analysis

1. What resources and systems need to be in place for FSMS to work?

2. What resources and systems do the organization currently have?

SECTION C
Pitfalls in the Implementation of Food Safety Management System

Common Pitfalls in Implementing FSMS

1. Management commitment

2. Management review

3. Document management

4. Records- keeping

5. Specifications

Common Pitfalls in Implementing FSMS

6. Pre-requisite programs

7. HACCP Plan

8. Verification and validation

9. Corrective action management

10. Training

Common Pitfalls – Management commitment

- Real Vs Superficial commitment

- Business Vs Food safety objectives

- Inability to influence senior management

Common Pitfalls – Management Review

- Lack of understanding of requirement

- Operational Vs Management approach

- Minutes of management review related

Common Pitfalls – Document management

- Essentials of documentation

- Life-cycle approach to documentation

- Hard copy Vs Soft copies

Common Pitfalls – Records keeping

- Procedures for records management

- Records retention

- Hard copy Vs Soft copies

Common Pitfalls – Specifications

- Raw materials. Ingredients
- Packaging materials
- Finished products
- Management of specifications
- Validation of specifications
- Contractual agreement related

Common Pitfalls – Pre-requisite programs

- GMP Vs PRPs

- Significance of PRPs in an FSMS

- General Vs Customized PRPs

Common Pitfalls – HACCP Plan

- Raw materials/Ingredients/Packaging materials Hazard Analysis

- Process Hazard Analysis

- Potential hazards

- Justification for CCP determination

- Review of HACCP plan

Common Pitfalls – Verification and validation

- Verification Vs Validation

- Verification and validation of PRPs

- Verification and validation of CCPs

- Common approaches to validation

- Frequency of validation

Common Pitfalls –Corrective action management

- Correction Vs Corrective action

- Importance of Root Cause Analysis

- Providing evidence for corrective actions

- Verification of effectiveness of corrective actions

Common Pitfalls –Training

- Life cycle approach to training

- Required training

- Training matrix

- Training records

- Effectiveness of training

Questions?