

# Upgrading to GFSI certification: from GAP/GMP to SQF, BRC or GlobalG.A.P.



## Presented by :

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## Moderated by:

**Nova Sayers, Food and Agriculture Sales Manager, SCS**

# What is GFSI?



# Food Safety

**GLOBALG.A.P.**

**CANADAGAP™**  
ON-FARM FOOD SAFETY FOR FRESH FRUIT AND VEGETABLES

 **SQF**  
INSTITUTE

**primusGFS™**

**GRMS**  
GLOBAL RED MEAT STANDARD

international  
featured  
standards®

**IFS**  
Food

 food  
**BRC**  
certified

 BEST AQUACULTURE PRACTICES  
CERTIFIED®

 Food Safety System  
Certification 22000

# Requirements Common to all GFSI Standards

## **The 95%+ common requirements include:**

- Management systems and commitment
- Risk assessment and/or HACCP
- Preventative controls
- Prerequisite Programs
- Continuous Improvement

# Retailer Deadlines for GFSI Compliance (just a sampling)



– Produce category GFSI requirements: Dec 31, 2011 for Private Label & High Risk Crops (berries, herbs, greens, melons, nuts, peppers, sprouts, tomatoes, mushrooms, green onions); July 31, 2012 for all others.



– For Private Label, a GFSI audit date must be confirmed by Dec 31, 2011; All other food manufacturer, shell eggs, high risk produce by Dec 31, 2012.



– GFSI is required for fresh produce. All other food suppliers must be certified by a GFSI or GlobalGAP recognized standard. If certification has not been achieved at initial approval, food suppliers must submit a plan to obtain certification.



– Began requiring all suppliers to submit a Food Safety audit based on the internationally recognized GFSI standards in 2009.



– Perishables must be GFSI certified by Dec 31, 2011; All others by Dec 31, 2012.



– All co-manufactured Publix food, processed fresh food and ingredient suppliers to Publix Manufacturing must achieve and maintain certification audits from one of the GFSI benchmarked audit standards. There is a strong preference for the Safe Quality Food (SQF) standard.

## How do you choose a standard?

<b>Business Type</b>	<b>Applicable Certifications</b>
Grower	GlobalGAP, SQF
Packer	GlobalGAP, SQF
Processor	BRC, SQF
Distributor	BRC, SQF

## How do you choose a standard?

- Who is your customer? US / Export
- What system do you have in place now that can be upgraded appropriately?
- Is your company performing one function in the supply chain or vertically integrated?
- What is the Audit Process & Timeline
- What is the Scoring System & Renewal cycle

# David Hernick



## David Hernick, Auditor and Trainer (ATP)

David is a GAP and GlobalGAP Certified Food Safety Auditor and a Certified Organic Produce Inspector. As a farm manager, his on-farm experience has included managing pest control (IPM), fertilizers, cultivation, harvesting and, commercial greenhouses. B.S., Biology; Evergreen College, Olympia, WA.

[www.scscertified.com](http://www.scscertified.com), [dhernick@scscertified.com](mailto:dhernick@scscertified.com)

# Why upgrade to GlobalGAP?

- Satisfy customer requirements (accepted by all major retailers)
- Build confidence in program
- Open new doors (sales, export markets)
- Worldwide standard (6 continents)
- Status displayed on GG website
- Improve operations (more holistic approach to farm operations)



# GAP vs. GLOBALGAP

GAP	GlobalGAP
<ul style="list-style-type: none"><li>• Primarily food safety</li><li>• Harvest practices</li><li>• Employee training focused on food safety</li></ul>	<ul style="list-style-type: none"><li>• Widely accepted by retailers around the world</li><li>• Holistic approach: Covers all aspects from growing to harvest and post-harvest (if applicable)</li><li>• Conservation (environment)</li><li>• Hygiene/ Food safety</li><li>• Worker health &amp; safety</li><li>• Chemical storage/ handling</li><li>• Employee training in health/safety, chemicals, First Aid, equipment, etc.</li><li>• Document prep: Risk assessments &gt; policies</li></ul>

# The process toward achieving GlobalGAP Certification?

- Choose a CB (certifying body)
- Registration against version 4 (1/1/12)
- Audit
  - Preferably during harvest
  - Minimum 90 days data
- Corrective Actions
- Passing criteria
- Certification
- Annual re-audit

# GlobalGAP: Nuts & Bolts

## Documents: Policies, procedures, risk assessments

- Food Safety/Harvest – Hygiene (Hazard Analysis)
- Worker Health & Safety
- Environmental Conservation
- Water Management and Testing
- New site selection (risks associated with sites)
- Traceability
- Complaints Handling
- Chemical Usage/Integrated Pest Mgmt (IPM)
- Food Defense
- Fertilizers
- Handling GMOs (as applicable)
- Maximum Residue Level (MRLs) Testing

<http://onfarmfoodsafety.org/forms-and-templates/>

# GlobalGAP: Nuts & Bolts - II

## Records Required

- Self inspection
- Employee training (Food safety, health & safety, First Aid, chemical handling, tractor/forklift driving)
- Pesticide/fertilizer logs, inventory, crop scouting notes
- MRL tests (residue analysis)
- Water test
- Planting records
- Crop Adviser license/degree
- Subcontractor licenses (if used)
- Calibration
- Pest control, post-harvest washing/treatment (if applicable)
- Annual water assessment and site assessment

# Abhi Kulkarni



## Abhi Kulkarni, Quality & Compliance Manager, SCS

Abhi was one of the first certified auditors in North America to conduct GlobalGap (formerly EurepGap) and European retailing giant Tesco's Natures Choice audits. Prior to joining SCS, he worked for two years as a Process Improvement Engineer at Blue Diamond Growers in Sacramento, CA.

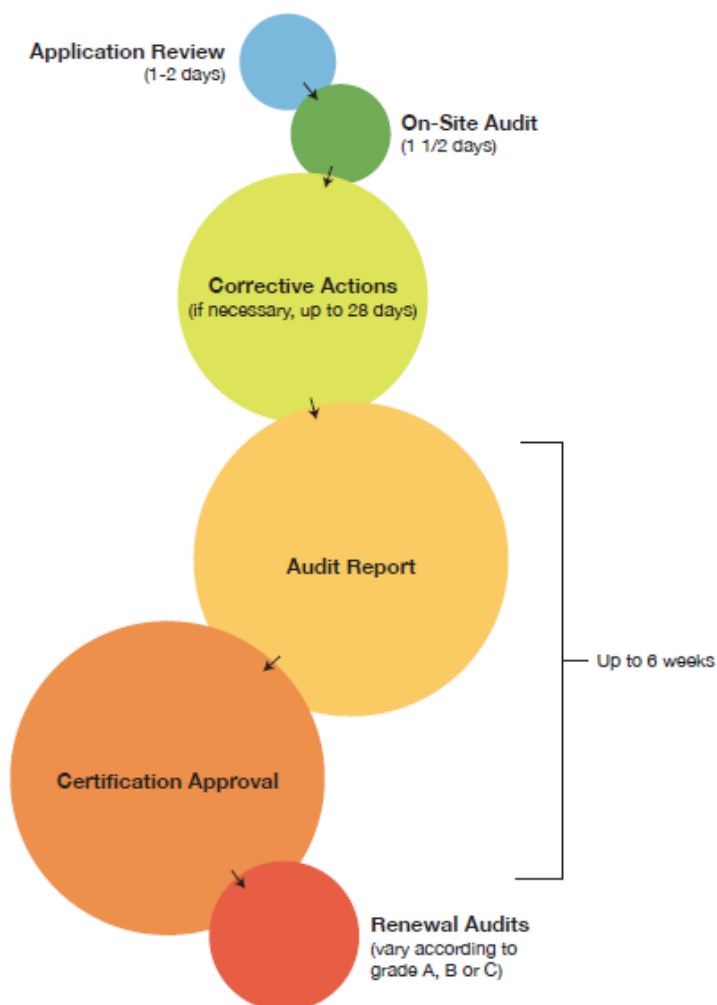
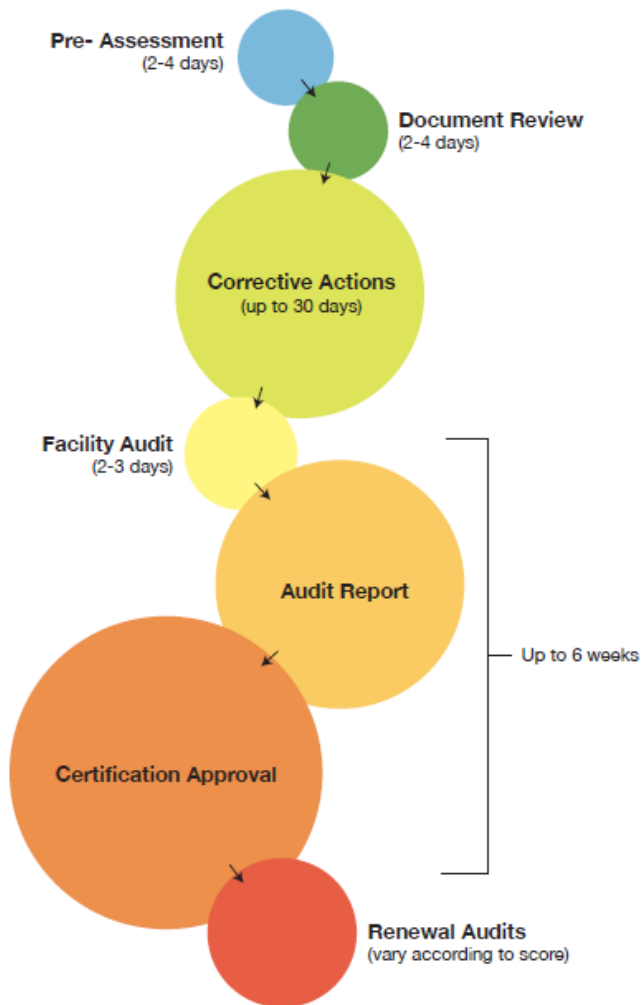
M.S., Food Engineering; University of California, Davis, CA. and B. Tech., Agricultural Engineering; Mahatma Phule Agriculture University, India.

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# Process Maps – SQF & BRC

## SQF

## BRC



# BRC Certification

## **BRC standards usage**

- 14,000 BRC certified sites. The most widely used standard worldwide.
- 20% increase in certification over the last year, including in the U.S.

## **Application in food industry**

- Wide range
- Manufacture of processed foods: meat processing, dairy, ready-to-eat meals (all types of processing)
- Preparation of primary products: fresh produce

# BRC Certification

## Other BRC standards

BRC Global standards for packaging and packaging materials:  
Packaging material used for food

BRC Global standards for storage and distribution: Storage,  
distribution, wholesaling and contracted services for packed and  
unpacked food product and packaging materials

BRC global standards for consumer products: vitamins, minerals  
and herbal supplements



# BRC Certification

## Benefits of implementing a BRC global food safety standard

- Nationally and internationally recognized
- Comprehensive scope
- Quality and hygiene system
- Accredited audits
- Reduce the number of audits
- Viewed on the BRC public directory
- Continual improvement

# BRC Certification

## The Process

1. Purchase booklet
2. Assess company standards against the current issue of the standards
3. Areas of non conformity addressed
4. Further guidance and information provided by attending BRC training courses, use of a reputable consultant and guidance booklets (optional)
5. Optional on site pre-assessment carried out by a selected certification body
6. Selection of type of audit:  
Enrollment, announced or unannounced

# BRC Certification

## The Process (cont.)

7. Selection of certification body
8. Contractual arrangement with certification body
9. Confirm audit scope
10. Plan and prepare for audit, Information provided to certification body and duration of audit
11. Audit carried out
12. Non conformities and corrective actions successfully completed
13. Certification grading: A B or C:
  - A and B Grade: 12 months to first re-inspection
  - C Grade: 6 months to first re-inspection

# BRC Certification

## **BRC's Differences – as compared to other standards**

- Emphasis on Senior management commitment and HACCP
- Segregation of processing areas within the facility
- One code/ one level
- Traceability exercise to be completed within 4 hours
- No mandate on employing a practitioner. Team effort
- Fundamental requirements of the standards to be met
- Audit time is less
- Audit cost

# SQF Certification

SQF - [www.sqfi.com](http://www.sqfi.com)

SQF 1000 (for primary producers) and SQF 2000 (for manufacturers) certification allow food safety and quality systems to be verified and validated throughout the food chain, increasing brand protection, consumer confidence and loyalty.

SQF is recognized by retailers, foodservice providers and regulatory agencies around the world that require HACCP food safety and quality management systems by their suppliers.

# SQF Certification

**SQF - [www.sqfi.com](http://www.sqfi.com)**

## **Competitive Advantages**

- Recognized worldwide
- Promotes confidence in food safety, quality and legality
- Enhances your marketing image

## **Cost Advantages**

- Provides a platform for consistent improvement in process quality and safety, allowing processors valuable time and resources historically lost to multiple and conflicting audit standards
- Improves process management by helping to proactively identify and manage risk so as to avoid stock recoveries, market withdrawals and rework
- Increases yield by reducing material waste
- Streamlines risk and process management

## **Safety and Quality Advantages**

- Addresses food safety requirements
- Provides proof of due diligence
- Encourages more responsible agricultural and manufacturing processes
- Complies with regulatory requirements

# SQF Certification

SQF - [www.sqfi.com](http://www.sqfi.com)

The SQF Program also makes it easier for buyers to identify qualified suppliers by providing online access to a list of SQF suppliers, along with their certification status and audit results.

# SQF Certification

**SQF - [www.sqfi.com](http://www.sqfi.com)**

**The following companies are among the growing number of retailers and food service providers who support SQF certification:**

A & P Tea Company

Ahold – US

Bake Mark

Big Y Foods, Inc

Bloom

Bottom Dollar Foods

Carrefour Group

Chicago Dairy Corp

CiCi's Pizza

Coles

Compass Group

ConAgra Food, Inc.

Costco

CVS Pharmacy

Darden

Daymon Worldwide Inc.

Eggland's Best Inc.

Farm Fresh, LLC

Food Lion, LLC

Giant Food Stores LLC

Gordon Foodservice

Haddonfield Foods Inc

Hannaford Bros. Co.

Harris-Teeter, Inc.

H-E-B

Hershey Company

Holiday Candy

Hormel

Jack in the Box

Kellogg Company

Kemps, LLC

Kraft Foods

Lund Food Holdings, Inc.

McDonalds – US and Global

Nestle Canada and USA

Pathmark Stores, Inc.

Panera Bread

Peapod, Inc.

Price Chopper Supermarkets

Publix Super Markets, Inc.

Safeway, Inc.

Sam's Club

Sargento Foods

Schnuck Markets, Inc.

Schwans

Sobeys Inc

Subway

SUPLERVALU INC.

Stop & Shop Supermarkets

Target

Tesco Pic

Topco

Tops Markets, LLC

US Foodservice

Vitamins Incorporated

Wal-Mart Stores, Inc.

Wawa

Wegmans Food Markets, Inc

Weis Markets, Inc.

Wendy's

Winn-Dixie Stores, Inc



# SQF Certification

SQF - [www.sqfi.com](http://www.sqfi.com)

## An Ethical Sourcing Module Is Available From SQF

### Producers:

- Ethical Sourcing certification from SQF reduces the inconsistencies, costs and duplicate efforts of undergoing multiple audits, while satisfying the needs of buyers around the world for ethically-sourced products on their shelves.

### Retailers:

- Requiring the Ethical Sourcing Assessment from your suppliers helps
- Addresses both the concerns of your consumers and the health of your brand.

# SQF Version 7

SQF - [www.sqfi.com](http://www.sqfi.com)

## The new Version 7 code will be in effect July 1<sup>st</sup> 2012

Facilities certified to SQF 2000 and SQF 1000 prior to 07/01/12 will have valid certificates and do not have to go through another certification process until the normal time of recertification.

Version 7 code changes are NOT major adjustments. There are some minor adjustments, such as:

- The questions have been rephrased and moved around.
- Existing questions have been clarified by adding some sub-questions.
- The [summary on changes](#) is on the SQF website.

# GMP to GFSI

- HACCP key element\*
- First sections of BRC and SQF (level 2, 3).

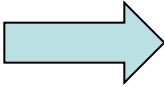
\* SQF 2000 (level 1) not HACCP based. However, not accepted by most retailers.

# GMP to GFSI

<b>GMP</b>	<b>GFSI: BRC or SQF</b>
<ul style="list-style-type: none"><li>• Primary focus food safety</li><li>• Personnel practices</li><li>• Employee training focused on food safety</li></ul>	<ul style="list-style-type: none"><li>• Holistic approach: Covers all aspects from receiving to shipping.</li><li>• Food Safety</li><li>• HACCP</li><li>• Pre-requisites</li><li>• Document control, employee training, sanitation, allergens, maintenance, pest control, traceability, etc.</li><li>• More document prep: Policies, risk assessments</li></ul>

# GMP to GFSI

Documentation: If it is not documented, it did not happen.

- Risk assessments  Policies  
Records

# Key Focus Areas

- Management Commitment and policy
- Complaint management: Corrective Actions
- Crisis management
- Document control
- Specifications  
(Raw material, packaging, finished products) = Quality component
- Facility design/maintenance (enclosed)
- Traceability
- QA
- Internal audits: Continuous monitoring
- Food security

# Key Focus Areas- II

- Pest control
- Sanitation
- Water supply/plumbing
- Storage/coolers/freezers
- Chemicals
- Waste management
- Staff facilities
- Personnel practices
- Allergens
- Preventive maintenance
- Sanitation
- Glass/plastic/metal
- Supplier monitoring
- Logo usage

# Do's & Don'ts

<b>DO</b>	<b>DON'T</b>
<ul style="list-style-type: none"><li>• Read the standard</li><li>• Do a gap analysis (self assessment)</li></ul>	<ul style="list-style-type: none"><li>• Underestimate the standard</li><li>• Cut corners (Management commitment): Cost is an issue</li></ul>



# Nova Sayers



## **Nova Sayers, Sales Manager, SCS**

Nova has over 10 years of business development, marketing, and international trade experience for a variety of organizations including Clif Bar, Mothers Cookies, and The Port of Oakland.

B.A., International Political Economy; University of California, Berkeley, CA

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# Fast Track to GFSI – Success Package

Training – Month 1

Pre-Assessment – Month 2

Audit – Month 4

Certification – Month 5

Discounted Price  
Better Success Rate

# Current and Past SCS Clients



C.A.F.E. Practices



Chiquita



Raley's

sodexo  
Making every day a better day



NEURO  
FRESH  
FARMS



WHOLE  
FOODS  
MARKET

syngenta



# Why Choose SCS?

## **RELIABLE, TRUSTED, INDEPENDENT**

**In business for  
over 25 years**

**INC Magazine's  
list of fastest  
growing private  
companies**

**ISO 65  
accredited &  
ANSI audited –  
100% score**

**Accepted by all  
major retailers**

**Skilled auditors  
= Quality +  
Consistency**



# Why Choose SCS?

## **CONVENIENT**

Auditors throughout the US & Latin America

## **FAST**

Certification within 3-6 months

## **AFFORDABLE**

Fair prices, no hidden fees

## **RESPONSIVE**

Dedicated account team to serve you!

# Ready to Get Started?



**Nova Sayers**

Scientific Certification Systems

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(510) 452-9083

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