GLOBAL FOOD SAFETY INITIATIVE

The Global Food Safety Initiative (GFSI), co-ordinated by CIES - The Food Business Forum, was launched in May 2000. The GFSI Foundation Board, a retailer-driven group, with manufacturer advisory members, provides the strategic direction and oversees the daily management of the programs. Under the umbrella of the Global Food Safety Initiative (GFSI), 7 major retailers have come to a common acceptance of GFSI-benchmarked food safety schemes.

**Why should I become certified to a GFSI standard?**

- **Compliance**: many retailers are requiring its supply chain to comply to a GFSI standard, including Wal-Mart, Wegmans, Metro, Migros, Ahold, Carrefour and Tesco.
- **Cost-savings**: as more retailers accept a GFSI-benchmarked standard as proof of compliance to a food safety system, manufacturers could reduce the financial burden of multiple audits.
- **Flexibility**: manufacturers can choose to implement a system based on the benchmarked standard of its choice. Certification processes vary depending on the standard owner, and different accredited registrars can provide the certification audits.
- **Assurance**: all benchmarked standards follow a guidance document set forth by GFSI, and should at minimum contain the following requirements:
  - A Food Safety & Quality Management System
  - Good manufacturing practices
  - HACCP principles

**BENCHMARKED STANDARDS**

The following standards have been accepted under the GFSI benchmarking process:

- BRC
- Dutch HACCP
- IFS
- FSSC 22000
- SQF

Each scheme has now aligned itself with common criteria defined by food safety experts from the food business, with the objective of making food manufacture as safe as possible. As a result, this will also drive cost efficiency in the supply chain and reduce the duplication of audits.

**GFSI OBJECTIVES**

1. **Achieve convergence between food safety standards** through maintaining a benchmarking process for food safety management schemes.
2. **Improve cost efficiency throughout the food supply chain** through the common acceptance of GFSI recognized standards by retailers around the world.
3. **Provide a unique international stakeholder platform** for networking, knowledge exchange, and sharing of best food safety practices and information.
At QMI – SAI Global, our Agri-Food Group is not only focused on evaluating your business processes against rigorous ISO and industry relevant standards, but we also understand how compliance—together with best practices and your brand standards—can reduce risk, improve the efficiency, economy, quality, and profitability of your operations.

Our qualified and industry-specific experts deliver the following leading programs, to help drive continual improvement within your business processes:

- BRC’s Global Standard for Food Safety
- Canadian Celiac Association (PAVENA & CCA/Gluten Free)
- Canadian Horticultural Council OFFS (CanadaGAP)
- EFSIS Safe & Legal
- GlobalGAP
- Good Manufacturing Practices (GMP’s)
- Grocery Manufacturers Association (GMA-SAFE)
- ISO 14001
- ISO 22000
- ISO 9001
- OHSAS 18001
- Packaging Association of Canada (PACsecure)
- QMI- HACCP
- Safe Quality Food (SQF 2000 Levels 1, 2 & 3)
- U.S. Customs & Border Protection, (C-TPAT)
- USDA (National Organic Program)

At QMI – SAI Global, the goal is to continually advance business excellence by providing organizations with the right knowledge and experience that together with a diligent focus—deliver a predictable return on investment.