

GMA-SAFE a Path Forward

Bruce Becker
November 2010





+



Agenda

- Growth and Restrictions
- Proposed Solutions

A Texas Longhorn Presentation



+





+



Current GFSI Schemes

- **BRC** Global Standard Version 5
- **Dutch HACCP** (Option B)
- **FSSC 22000**
- **Global Aquaculture Alliance BAP** (GAA Seafood Processing Standard)
- **Global Red Meat Standard** Version 3
- **International Food Standard** Version 5
- **SQF** 2000 Level 2
- **Synergy 22000**

What will be next?



Expense of Auditing

- Three paid third party audits a year
- Duplicative Costs
- \$9.6 Billion



+



TWO Growth and Restriction Problems



+



Growth & Restriction

- Customers are making the choice for its suppliers of which scheme it must use.
- What happens if the supplier has more than one customer and each customer champions a different scheme?



+



Growth and Restriction

- Not only are certain customers selecting a specific scheme; they are also selecting a specific Certification Body.
- What happens if the supplier has more than one customer and each customer champions a different Certification Body?



+



Big Question

- After indentifying the growth and restriction problems, what happens when the number of GFSI Schemes and the number of Certification Bodies increase?



+



Second Big Question

- If suppliers become frustrated with GFSI will that bring about the birth of the next platform that holds the hope of reducing the number of audits a supplier must perform?



+



What are Customers and Supplier to do?





+



Potential answer to the first growth and restriction question is:



+



GMA-SAFE



— ASSESSED BY ONE —

— JUDGED BY ALL —

**GMA
SAFE**

Supplier Assessments
for
Food Excellence™



GMA-SAFE Core Competency

Core Competency

- The GMA- SAFE assessment is a thorough description of a food production, handling or storage facility's policies and practices, documented by a **skilled auditing practitioner** and communicated through a web based data management & reporting system that allows individual users of the assessment to determine if the assessed facility will meet their own standards.

GMA-SAFE's core competency is built upon:

- the fact that it **does not discriminate among standards** employed by the food industry throughout the world.
- the reality that **no single set of standards could ever be adopted worldwide** that would simultaneously drive both safety, **security**, **quality** and economic efficiency.
- the GMA-SAFE platform is **currently employed as a single vehicle by many**, measuring performance against any standard, eliminating redundant audits prevalent throughout the industry today.



+



Integrated Audit Opportunity

- BRC / GMA-SAFE
- SQF / GMA-SAFE
- FS 22K / GMA-SAFE



1. Management Responsibility

1.1 Management Commitment and Review

1.1.1 A facility quality policy is documented and is communicated to all levels of the organization.

1.1.1.1 DESCRIBE the quality policy, verbatim if possible.

Guidance:

If undocumented, include in your report the basic elements of the policy as understood by employees.

This policy shall state the company's intention to meet its obligation to produce safe and legal products to the specified quality, and its responsibility to its customers. This shall include the commitment for review and continual improvement. The company's senior management shall ensure the policy is communicated to all staff involved with activities relating to product legality and quality. Conform Y / N

Key Rationale for Judgement:

Custom Flag:

The facility has a quality policy.

The facility does not have a quality policy.

Details

 Include In Section Summary

We are adding the scheme's Question to the GMA-SAFE Collection Tool and allowing the auditor to check a judgment for each scheme's question



Filter

<p>FUN State Inter</p>		<p>is carried out by the QA Team. The program includes both process wing the whole system to be covered in a year. Audits are well n conformances are reported to the section manager and reviewed June 07 were reviewed. The scheduled audits for the supplier ulated month.</p> <p>rogram to ensure ongoing compliance with quality reviews of the GMP inspections, and yearly HACCP accountable individuals assigned to manage the auditors to manage the internal audit program. The on, Technical manager, and Logistics manager who appeared on inspection reports and performed The internal auditors have received specialized internal audits, the auditors must receive a ing an internal training program, as well as being are independent of the areas they audit. After actions were responded to within a reasonable) was reviewed of recommendations and non- em audit. This tracked the incidents to determine that this three-month interval. At the time of the a response of corrective action taken. Results of the n the management team. Records demonstrated that the</p>
<p>3.5.1</p>	<p>Internal audits shall be planned and their scope and frequency shall be established in relation to the risks associated with the activity. Audits shall be scheduled so that all aspects of the food safety and quality management system are audited at least annually.</p>	<p>Scope was 2 ted over a 12 month period. The audit scheduled for supplier management</p> <p>The facility's internal auditing program to ensure ongoing compliance with quality and safety standards. The audit schedule and an up-to-date audit log are kept as part of the internal audit program. Annual QA audit, quality reviews of the GMP inspections, and yearly HACCP audits are performed at this facility.</p>



+



Filter





+



Potential answer to the second growth and restriction problem is:



It is a real challenge that suppliers are facing

- GFSI needs to explain that all CBs performing GFSI Audits have gone through the Accreditation Process.
- Limiting a suppliers choice in CBs can arbitrarily raise the cost to that customer
- All CBs should tell customers the same story...What happens if a supplier supplies Company A, Company B, Company C, Company D, Company E...etc and all choose a different CB? What are you willing to pay for your products? Who will win...Who will lose?



+



To Do List for the Food Industry

- Understand why audit
- Either believe in certified by one accepted by all or stop pushing GFSI
- Let suppliers choose the CB that is best for them
- Learn from past mistakes
- Understand the strengths and weaknesses of the different schemes and why a supplier might choose a particular scheme



Contact Info

Bruce Becker



202-320-8926

bruce.becker@qmi-saiglobal.com

2 Summit Park Drive

Suite 425

Independence, OH 44131

Full Name...	Bruce Becker		 Bruce Becker QMI-SAI Global Director, Agri-Food Business D... (202) 637-4808 Work (202) 320-8926 Mobile bruce.becker@qmi-saiglobal.com 2 Summit Park Drive Suite 425 Independence, OH 44131 www.sai-global.com and www.qma-safe.com
Company:	QMI-SAI Global		
Job title:	Director, Agri-Food Business Development, US		
File as:	Becker, Bruce		
Internet			
E-mail...	bruce.becker@qmi-saiglobal.com		
Display as:	Bruce Becker (bruce.becker@qmi-saiglobal.com)		
Web page address:	www.sai-global.com and www.qma-safe.com		
IM address:			
Phone numbers			
Business...	(202) 637-4808		
Home...			
Business Fax...	540-301-4974		
Mobile...	(202) 320-8926		
Addresses			
Business...	2 Summit Park Drive Suite 425 Independence, OH 44131		
<input checked="" type="checkbox"/>	This is the mailing address		
		Notes	