





# GLOBAL FOOD SAFETY INITIATIVE

## STAKEHOLDER MEETING REPORT

Wednesday 3<sup>rd</sup> February 2010  
Washington DC, USA

**Chaired By:** **Catherine François**, Director Food Safety Programmes, **The Consumer Goods Forum**, France  
**Donna Garren**, VP, Food Safety Programmes, **The Consumer Goods Forum**, USA  
**Cindy Jiang**, Director of Worldwide Food Safety, Quality and Nutrition, **McDonald's**, USA (GFSI Board Vice Chairman)  
**Yves Rey**, Corporate Quality General Manager, **Danone Group**, France (GFSI Board Vice Chairman)  
**John P. Suarez**, Senior Vice President and General Counsel, International Division, **Wal-Mart Stores Inc.**, USA (GFSI Board Chairman)  
**Kevin Swoffer**, Independent Consultant and Chairman of GFSI Technical Committee, UK

Meeting participants were asked to provide their feedback about GFSI via three questions:

1. **What do you consider to be the 3 key areas for GFSI to focus on during 2010/2012?**
2. **What do you consider were the major achievements of GFSI in 2009?**
3. **What is the key area that needs to be improved in the GFSI Guidance Document during the revision process?**

The results are as follows (*in brackets are the number of teams indicating this as a priority*).

1. **What do you consider to be the 3 key areas for GFSI to focus on during 2010/2012?**
  - a) Communication, education, transparency and awareness building **(14)**
  - b) Auditor competency/capacity/consistency/accreditation **(13)**
  - c) Government acceptance and relations **(11)**
  - d) Apply once certified accepted everywhere concept **(10)**
  - e) Reduce proliferation of schemes **(8)**
  - f) Cost effective solutions for small suppliers **(7)**
  - g) Emerging markets **(7)**
  - h) Extending scope of supply chain to reflect from farm to fork **(5)**
  - i) Increased involvement of small suppliers in the process and in educating them **(4)**
  - j) Promote wider acceptance of the standards **(3)**
  - k) Reducing auditing costs **(2)**
  - l) Provide access to KPI's to demonstrate the GFSI business model **(2)**
  - m) Stick to food safety scope **(1)**
  - n) Increased communication between scheme owners and GFSI Board regarding auditor practices and lack of performance **(1)**
  - o) Traceability **(1)**
  - p) More visibility regarding schemes undergoing the GFSI benchmarking process **(1)**
  - q) Improved transparency between accreditation bodies, certification bodies and scheme owners **(1)**
  - r) Acceptance of primary production standards **(1)**

- s) Wider acceptance of GFSI in the food service sector **(1)**
- t) Reduce audit 'add-ons' **(1)**

**2. What do you consider were the major achievements of GFSI in 2009?**

- a) Global expansion of GFSI **(9)**
- b) Outreach to US market/GFSI representative in the US **(7)**
- c) Global Markets/Food safety competency framework **(6)**
- d) Inclusion of food service sector **(6)**
- e) Increased awareness among smaller manufacturing companies **(6)**
- f) Expansion of accreditation scope to include ISO 17021 **(5)**
- g) Broad stakeholder involvement **(5)**
- h) Global acceptance by more retailers **(5)**
- i) FSSC 22000 **(5)**
- j) Newly established and expanded Technical Working Groups **(4)**
- k) Improved relationship with regulatory bodies **(4)**
- l) Establishment of advisory council **(4)**
- m) Meeting in the US at critical time for US legislation **(4)**
- n) Benchmarking of new schemes **(4)**
- o) Promotion of food safety as a non-competitive issue **(4)**
- p) Competency building **(2)**
- q) More certification bodies onboard in North America **(2)**

**3. What is the key area that needs to be improved in the GFSI Guidance Document during the revision process?**

- a) Make the consultation process systematic (living document)
- b) Reflect ISO17021 and EN45011 criteria
- c) Address issues related to audit duration and the disclosure of audit information to interested parties
- d) Include a section on Food Defense
- e) Needs to be more detailed to reduce 'wide interpretation' of requirements
- f) Include primary production
- g) Incorporate best retail practices and practices for catering/food service sector
- h) Auditor competency including accountability/consistency/level of audit duration
- i) More prescriptive sections for scheme owners (including integrity programme)
- j) Sanitation Practices
- k) Sector specific guidance
- l) Include Global Markets model
- m) Traceability
- n) Increased clarity on submission requirements for future scheme owners
- o) Section 6.1.4/6.1.6 – Add examples to define what a significant change is to a HACCP plan and a major non-conformance
- p) Nutritional and biological risks

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