GFSI - Emerging Market Programs

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Presentation Outline

Intro to GFSI and the Global Markets Program

Program Details

Public Private Partnerships

Impacts – Standards Compliance and Trade

Global Markets – Future
Food Safety Standards for Market Access

- Small-scale producers / suppliers and those in less developed economies / sectors face considerable market access challenges.
- Improved food safety and other standards compliance by these suppliers is a strategy to improve access to regional and more distant markets.

Global Food Safety Initiative

- Establishes requirements for international private food safety standards and benchmarks private food safety certification programs for equivalence.
- Compliance with GFSI-benchmarked food safety certification programs is challenging for suppliers in less developed markets (economies and sectors).
GFSI’s Global Markets Program sets out how companies who lack or have less sophisticated food safety systems can meet the challenge of food safety.

Multiple public:private partnerships to develop and implement the program (MSU, GFSI, international organizations, private sector).

- Initial development started in 2008
- Global Markets Program for food manufacturing launched in 2011
- Current status
- All materials freely available online
The GFSI Global Markets Program

A voluntary step-by-step tool for continuous improvement

Step One:
Self-assessment to determine point of entry

Step Two:
Unaccredited assessment against Basic level

Step Three:
Unaccredited assessment against Basic and Intermediate level

Step Four:
Accredited certification against a GFSI recognized certification program

How the levels match the key elements of the GFSI Guidance Document
Basic: 35%
Intermediate: 65%
Global Markets Program: The document plan

**Protocol**
Program structure with a description of progression through its phases.
It is applicable for both Primary and Manufacturing.

**Training and competency framework**
Provides guidance on training to companies, training providers and learners.
Includes a framework of competencies mapped against the checklists.

**Checklist: Manufacturing**
Basic and Intermediate levels for manufacturing

**Checklist: Primary production**
Basic and Intermediate levels for primary production

**User guidance**
Supplementary information:
✓ What does it mean?
✓ What do I need to do?
✓ What will the Assessor check for?
Global Markets Program
Requirements: Complete Overview

Matching Level

100%

70%

30%

12 Months

Global Markets: Basic Level

+ Intermediate Level

Global Markets: Basic Level

12 Months

GFSI
Requirements
Document Elements

GFSI Recognized Certification Programs

Manufacturing Scope:
• BRC
• FSSC 22000
• IFS
• PrimusGFS
• SQF
• Etc.
GFSI Global Markets Protocol – Basic Level for Food Manufacture (V1)

- **Group A: Food Safety Systems**
  - Specifications
  - Traceability
  - Incident Management
  - Control of Non-conforming Product
  - Corrective Actions

- **Group B: Good Manufacturing Practices**
  - Personal Hygiene
  - Facility Environment
  - Pest Control
  - Product Contamination Control
  - Cleaning and Disinfection
  - Water Quality

- **Group C: Control of Food Hazards**
  - Control of Food Hazards General
  - Control of Food Hazards Specific
  - Control of Food Allergens
GFSI Global Markets Protocol – Intermediate Level for Food Manufacture (V1)

- **Group A: Food Safety Management Requirements**
  - Management Responsibility
  - Document Control
  - Procedures
  - Complaint Handling
  - Control of Measuring and Monitoring Devices

- **Group B: Good Manufacturing Practices**
  - Facility Layout, Product Flow and Equipment
  - Facility and Equipment Maintenance
  - Staff Facilities
  - Waste Management
  - Transport and Storage

- **Group C: Control of Food Hazards**
  - HACCP (8 Modules)
  - Food Defense

The image includes the GFSI Global Markets Protocol – Intermediate Level for Food Manufacture (V1) with a list of requirements and practices grouped into three categories: A, B, and C.
Global Markets Program – Public-Private Partnerships

Suppliers
- can be mandated by buying companies to progress through the program.

Buying companies
- can mandate their suppliers and support them as they progress through the program.

Service providers
- can partner with buying companies or suppliers to carry out assessments and training against the program checklists.

International organizations
- can use the program as a basis for capacity building projects, using local experts to ensure relevance.

GFSI
- Design, develop and manage all documentation
- Review and improve the process
Brazil – October 2013
Michigan State University
Food Safety Knowledge Network (FSKN)
General Approach

• Based on regulatory and customer requirements
• Competency based
• Standardized
• Localized
• Collaborative (public-private partnerships)
Global Markets Program and the Food Safety Knowledge Network

GFSI Global Markets Program

- Focus on building food safety capacity of less developed businesses
  - Protocol
  - Checklist
  - Training and competency framework
- Build toward full GFSI-benchmarked food safety certification

MSU Food Safety Knowledge Network

- Focus on building knowledge and skills of appropriate food safety practices by food safety managerial staff and front line food workers
- Standardized, competency-based approach
- Open source
- Highly scalable
- Localizable
Comprehensive Approach to Capacity Building

• Blended learning
• Experiential learning
• Localized content
• Case studies
• Site visits
• Mentoring
Global Markets Program in Action
Thailand and Vietnam – MACBETH Project

- MACBETH – Market Access via Competency Based Education and Training in Horticulture
- Thailand and Viet Nam
- Funding by WTO Standards and Trade Development Facility
- Michigan State University led implementation with local universities (Kasetsart University and Can Tho University)
- Strong, sustainable partnerships with industry, retailers and governments.

An external evaluation found the project had “significant and lasting impact on enhancing management of food safety risks within fruit and vegetable chains”, pointing to “improved market access, higher incomes and reduced rejections”.

Michigan State University
STDF
“Being part of the STDF project was a game changer for my company. It was the springboard to get HACCP and ISO 22000:2005 certification. This enabled us to export fruit and vegetables to the EU, Japan and the US.”

Mr. Phan Quoc Manh Hung  
Former Owner, Hung Phat Joint Stock Company, Vietnam
“This project gave SIAM-MAKRO the tools to launch a new comprehensive food safety management program. With this system in place, we’ve seen a downward trend in detection of contaminants and product rejections. And we’re more confident to buy from small-scale farmers and processors.”

Ms Jutarat Pattanatorn
Assistant Director, Quality Assurance,
SIAM-MAKRO
Impacts – Institutional Strengthening and PPPs

- Sustainable collaborations
- Embedding training content into curricula
- Leveraging new programs

Can Tho University and Kasetsart University faculty
Participating companies corrected non-conformities identified during assessments using the Global Markets checklists.

Companies achieved full GFSI-benchmarked certification, or had improved compliance against other requirements (e.g. WFP requirements).

Significant reductions in prevalence or concentrations of specific food safety hazards assessed during the programs.
- Microbial indicators
- Mycotoxins

Aflatoxin quantification using lateral flow immunoassays.
Global Markets Program – The Future

- Raise program profile and increase utilization, particularly for primary production
- Expand to other scopes as needed
- Accredited assessments against Global Markets program requirements (analogous to certification against fully-benchmarked food safety standards)

For further information and materials download:
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