Public private partnerships (PPP)

An Industry Perspective
GLOBAL REACH

Caribbean HACCP Project

Jamaica Food Safety Capacity Building

China Supplier Food Safety Training

Better Process Control Schools

Certified in Comprehensive Food Safety

Food Safety Preventative Controls Alliance

Hazard Analysis and Critical Control Points

Publications

Development of Methods for Food Authenticity Analysis

Survival of Thermal Resistance of Listeria monocytogenes in Powdered Foods

Hands-On Classrooms (middle schools)

www.hands-onclassrooms.org

Partnership for Food Safety Education

www.fightbac.org

Apprenticeships

Scholarships

Internships

United Nations Industrial Development Organization

US Food and Drug Administration

USDA Foreign Agriculture Service

World Bank
training, mentoring & programming
global impact
FACILITATING COLLABORATIONS

- Legislators (National & State)
- Regulators & Gov’t Agencies (U.S. & International)
- Industry Member Companies
- Industry Associations
- International Groups (Codex, GFSP, APEC-PTIN)
GMA Codex Engagement

• Advance science-based international standards in Codex Alimentarius
• Promoting harmonization within Codex standards and policies, and
• Facilitating international trade
• ICGMA is accredited as an observer organization at Codex and participates in selected Codex Committees and the Codex Commission

FOOD INDUSTRY CODEX COALITION (FICC)
• Convenes representatives of over 70 food companies and trade associations
• Meet to discuss agenda items for Codex meetings
• Exchange views and consult. including with senior U.S. government officials
Understanding FSMA

Policy Development (Rules & Regulations)

Domestic Regulatory Compliance

International Regulatory Compliance

In-Plant Member Assistance

Education & Training
Food Safety Modernization Act

Enhanced Partnerships

Prevention

Inspections, Compliance, and Response

Import Safety
Example: FSMA Regulatory Process

At appropriate stages combine knowledge from:

• Industry
• Government Agencies
• Many other interested groups

To produce more effective regulations.
Face to Face Meetings with FDA and Subject Matter Experts

Comments to Public Dockets

Collaborative Meetings with GMA FSMA Coalition to include Foreign Delegations and Embassies

All FSMA related materials can be located on the FDA website and also on the GMA website
• Built task force of more than 750 company experts and external coalition of more than 175 other stakeholders to effectively communicate with regulators.

• Participated in more than 100 meetings with FDA subject matter experts and other stakeholders.

• Submitted more than 1000 pages of written comments, including technical, economic, and legal analysis.

Constructed information-sharing tools (e.g., Sharepoint) and developed training content.

Final rules are more flexible and risk based, and we estimate first year implementation $20 billion less burdensome while achieving same high public health protection standard.
GMA Science and Education Foundation
Better Process Control Schools
- Collaboration with USFDA
- International network of 40 recognized institutions
- China, Southeast Asia, US, Canada, EU, Latin America, India
- Aligned with national standards/export to US

Training for Regulators & Inspectors
- In collaboration with IFPTI & other partners
- Competency-based: e-learning
- Compliance with CODEX, national standards and export requirements

Global Food Safety Initiative Global Markets Training Program
- Compliance with 3rd Party Audits for international supply chains
- **Supply chain management**, Gap analysis and mentoring
GMA SEF Resources

**Food Safety Modernization Act (FSMA)**
- Training of Lead Instructors
- Preventive Controls Qualified Individual (PCQI)
- Compliance with export requirements to US

**HACCP Training for the Food Industry**
- Training of trainers for the International HACCP Alliance
- Focus on small and medium enterprises (SMEs)
- Industry, regulators and academia

**Operator/Practitioner level training**
- Sanitation operator hands-on programs
- Metal detector modules (on-line)
- Allergen control
Global Food Safety Development Pathways

**Development Project Inputs**
- National Assessments
  - Needs & Priorities
  - Capacity building
  - International agencies
  - Donors

- Research Projects
- Development Projects
  - Agriculture
  - Health & Health
  - Competitiveness
  - Livestock
  - Stakeholders Engaged
  - Collaboration
  - Learning & Adaptation
  - Advocacy
  - Awareness Raising
  - Resource Leveraging
- Monitoring & Evaluation

**Development Project Outputs** - **INFLUENCE**
- **Agri-food Value Chain & Market Systems**
  - PPP: Drivers of adoption and scaling up innovation
  - Producers: Behavior change; innovations & technology
  - Vendors, distributors and processors: Motivated; access innovation and technology to scale up food safety practices
- **Policy**
  - Convene international stakeholders
  - National research commitments: sustainable funding
  - Evidence-based cross-sectoral policies
  - Drive food safety as part of food security and nutrition agenda
- **Development Programs**
  - Scaling strategy: PPP adopt innovations and technology
  - Communication strategy: Website, social media
- **Development Outcomes** - **INFLUENCE**
- **Foodborne Illness**
  - Reduced hazards in food system
  - Reduced risk of foodborne illness
  - Improved trade and market access
  - Improved health and nutrition outcomes
- **Resilience and Risk**
  - Improved food security, nutrition and agriculture-led development programming
  - Resilience: individual, household, community, livelihood, national systems
- **Market Systems**
  - Durable changes/market efficiency
  - Improved ROI for development
  - Improved trade and market access
- **Gender & Women’s Empowerment**
  - Gender Parity/Equitable opportunity
  - Access to food safety technologies and practices → households
- **Youth**
  - Transition into economic independence
  - Youth empowered: participate

**Development Impact – INFLUENCE/RISK**
- **Gender & Women’s Empowerment / Youth Engagement-Opportunity**
- **Align with National Government and Industry Strategies**
- **Capacity Building / Sustainability / Resilience / Nutrition / PPP**
- **Collaboration Learning Adapting with Real-time M&E**
Establish Effective Monitoring, Auditing and Enforcement Mechanisms and Training, Education, Outreach Programs

Oversight Auditing Enforcement

Improved Food Safety

Effective Operation in Advanced State

• Scale up GFSI GMPs
• Promote Dairy Framework
• Support GAgP / GAqP

Implement Improved Supply Chain Systems including Mgt System Elements SOPs, Validation, Verification & CAPA

Analysis checklists Recognized Specifications Management Systems (GFSI)

Industry Specifications Guidance Recommendations

Standards Guidance Recommendations

International Governance WTO/SPS CODEX OIE IPPC

Establish Laws Regulations Guidance

Align Analysis

Align
<table>
<thead>
<tr>
<th>You could use...</th>
<th>But to change behaviors...</th>
</tr>
</thead>
<tbody>
<tr>
<td>“Sit and Listen” Training sessions</td>
<td>Training sessions with hands on activities</td>
</tr>
<tr>
<td>Stating disconnected statistics</td>
<td>Telling a story</td>
</tr>
<tr>
<td>Stating what could go wrong</td>
<td>Showing affects of what wrong behavior can do</td>
</tr>
<tr>
<td>I do, you watch; then you go do alone</td>
<td>I do, we do, you do.</td>
</tr>
<tr>
<td>Teach employees, correct mistakes as they go</td>
<td>Teach employees, practice with them; Observe, and then encourage employees to teach others.</td>
</tr>
</tbody>
</table>
The Global Markets Programme
A response to business needs: a local sourcing strategy

✓ A new unaccredited entry point for small or less developed businesses that aspire to achieve certification.
✓ It considers both primary production and manufacturing.
✓ Capacity building in food safety is achieved and access to local markets is facilitated.
✓ It’s a system for mutual acceptance at this “entrance level.”
✓ It is unaccredited, so is not a scheme or a standard.

The programme is primarily based upon the Codex General Principles of Food Hygiene Code of Practice.

Source: MSU and Global Food Safety Initiative (GFSI)
The Requirements: Complete Overview

Global Markets:
- Basic Level
- Intermediate Level

GFSI Guidance Document
- Requirements:
  - 6.1.21
  - 6.2.20
  - 6.3

GFSI Recognized Manufacturing Schemes:
- BRC
- Dutch HACCP
- FSSC 22000
- Global Red Meat Standard
- IFS
- PrimusGFS
- SQF 2000 Level 2
- Synergy 22000

Source: GFSI
Company/Supplier Training Process

Train Lead Trainers
In-country
GMA International Trainers

Lead Trainers
Train Supplier Trainers & Local Consultants
Mentoring & Coaching by GMA SEF Experts

HACCP training in suppliers/SME processors
(12-15 months)
Select companies ➔ Gap Analysis ➔ Mentoring ➔ Food safety audit
Sustainable business ➔ service providers/trainers paid by processors

Companies audited and producing safe food
Domestic Market and Export (US/EU/Canada)
HACCP Capacity Building in the Caribbean

www.spscaribbean.org

- Train Regulators & + Industry
- Regional Trade Facilitation
- IICA funded

Train Trainers
15 countries

Caribbean trainers deliver additional trainings

Increased knowledge and expertise throughout the region leading to safer food
Impact of Caribbean HACCP

Over 80 individuals trained ➔ International HACCP Alliance certified

12 months post training ➔ more than 850 additional people trained in companies and smaller home-based industry

Self sufficient, sustainable training with cost-recovery business model

Private sector participants develop HACCP plans for 3rd party certification (GFSI) and export compliance - US (FSMA) and the EU

Public sector food safety agency participants achieved improved ability to conduct inspections and explain corrective actions
FSSAI: MODERN FOOD SAFETY ➔ REGULATORS / 300,000 SMEs
Ensuring knowledge and skills for individuals responsible for food safety

REGULATORS + INDUSTRY SMEs/ SUPPLIERS + ACADEMIA
Key parties to facilitate food safety training collaboration:
- Stakeholders
- Government
- Service Providers
- Industry Partners
- MSU and GMA SEF

Basic Level
- Awareness
- Blended Learning
- HACCP, TtT
- FSSAI regulations
- GFSI competency framework

Intermediate Level
- Train SME food suppliers, Lead Trainers
- At Center of excellence

Mentoring
- SMEs compliant with Food Safety Assessments
- Deliver safe ingredients and products
- Demand from manufacturers and retailers

Sustainable Food Safety Development Program

Each Lead trainer, carries out mentored training to supplier SMEs – building scale

Train regulators

Sustained continuous improvement, cost recovery basis

GMA SEF-MSU Team Experiences
- USAID: India, Malawi, Rwanda
- IICA: Caribbean capacity building
- IFC: Jamaica Food Safety
- WTO-STDF: Vietnam, Thailand
- World Bank: China STP Vietnam
- SAFE: India, Brazil

Experiences
- WTO-STDF: Vietnam, Thailand
- SSafe: India, Brazil
- USAID: India, Malawi, Rwanda
- IICA: Caribbean capacity building
- IFC: Jamaica Food Safety
**Phase I - Design**
- Situational analysis
- Strategy → Approval
- Functions of the AFSIC
- Capacity building needs
- Facilities & Business model
- Initial training of trainers
- Staff recruitment (Management)
- Research agenda

**Phase II - Implementation**
- Training of trainers & recruit staff
- Design facility → construction
- Advisory services function
- Information center → awareness raising
- Regulator/inspector training
- Industry training
- International networks
- Pilot plant start-up → 6 products
- Collaborative international research

**Phase III - Scale Up**
- Regional food innovation meeting
- Scale up training of trainers
- Scale up pilot plant operations
- Advanced technical staff training
- Expand advisory services
- Information center
- Expand Regulator/inspector training
- Expand Industry training
- Expand research

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**International TA**

**National experts**

**PPP & Sustainable business model**
China

- Supplier food safety capacity building
  - International HACCP Alliance & GFSI GMP

- CFDA reports: Comparative OECD food safety control systems & study tours

- Regulator training programs

- Better Process Control Schools
**Matrix of outcomes on specific indicators**

<table>
<thead>
<tr>
<th>Specific indicators of outcomes</th>
<th>Planned indicator (2016)</th>
<th>Actual indicator</th>
<th>Sources of information</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Training of trainers programs</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lead trainers trained</td>
<td># Trainers</td>
<td></td>
<td>Training records/certificates issued</td>
<td></td>
</tr>
<tr>
<td>Supplier trainers trained</td>
<td># Trainers</td>
<td></td>
<td>Training records/certificates issued</td>
<td></td>
</tr>
<tr>
<td># Suppliers/trainer achieving food safety compliance</td>
<td># Suppliers</td>
<td></td>
<td>Gap analysis and third party audit checklists</td>
<td></td>
</tr>
<tr>
<td>Increased knowledge (pre/post test)</td>
<td>%</td>
<td></td>
<td>Pre-test and post-test results &amp; Self-efficacy evaluations</td>
<td></td>
</tr>
<tr>
<td>Prevent production of defective product</td>
<td>See notes</td>
<td>Financial, customers, internal controls/records</td>
<td>Reference GFSP MEWG table</td>
<td></td>
</tr>
<tr>
<td>Supplier training programs</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td># Supplier training programs delivered</td>
<td>#</td>
<td></td>
<td>Training records</td>
<td></td>
</tr>
<tr>
<td># Supplier staff trained</td>
<td>#</td>
<td></td>
<td>Training records</td>
<td></td>
</tr>
<tr>
<td># of mentored visits to achieve compliance per/company</td>
<td>#</td>
<td></td>
<td>Trainer field records</td>
<td></td>
</tr>
<tr>
<td>Reported change in behavior in-plants (poor/good/excellent)</td>
<td>%</td>
<td></td>
<td>Trainer field records/follow-up survey/Food Safety Culture: FSC Toolkits available</td>
<td></td>
</tr>
<tr>
<td>Food Safety</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td># Suppliers/processors achieving food safety compliance</td>
<td># or %</td>
<td>Third party audit records</td>
<td>Compliance with government audits +/- or GFSI or other supply chain requirements</td>
<td></td>
</tr>
<tr>
<td># Food safety culture/behavior change (Self-efficacy)</td>
<td>#</td>
<td>Third party audit records</td>
<td>Company records</td>
<td></td>
</tr>
<tr>
<td>Market metrics: Food safety incidents/recalls reduction, etc.</td>
<td>#</td>
<td>Third party audit records</td>
<td>Market metrics: market withdrawal, import alerts, recalls, actions by another company and</td>
<td></td>
</tr>
<tr>
<td>Food safety perception improved - buyers/consumers complain</td>
<td>#/%</td>
<td>Third party audit records</td>
<td>Approved for minimum level audit frequency</td>
<td></td>
</tr>
<tr>
<td>Food products approved for purchase</td>
<td>TBD</td>
<td>TBD</td>
<td>Retail and commercial buyers records/surveys</td>
<td></td>
</tr>
<tr>
<td>% of shipments without defects</td>
<td>TBD</td>
<td>TBD</td>
<td>Retail and commercial buyers records/surveys</td>
<td></td>
</tr>
<tr>
<td>% supplier caused finished goods defects</td>
<td>TBD</td>
<td>TBD</td>
<td>Reference GFSP MEWG table</td>
<td></td>
</tr>
<tr>
<td>Product or commodity specific focused outcomes/expectations</td>
<td>TBD</td>
<td>TBD</td>
<td>Reference GFSP MEWG table</td>
<td></td>
</tr>
</tbody>
</table>

**Individual Behavior Change (Operator/Supervisor)**
THANK YOU

http://www.gmaonline.org/SEF/