



Public private partnerships (PPP)

An Industry Perspective

*BRIAN G BEDARD
EXECUTIVE DIRECTOR
GMA SCIENCE AND EDUCATION FOUNDATION*

GLOBAL REACH

Caribbean HACCP Project
Jamaica Food Safety Capacity Building
China: Supplier Food Safety Training

- ✓ Global Food Safety Initiative
- ✓ Global Food Safety Partnership
- ✓ Inter-American Institute for Cooperation of Agriculture
- ✓ United Nations Industrial Development Organization
- ✓ International Food Protection Training Institute
- ✓ USDA Foreign Agriculture Service
- ✓ US Food & Drug Administration
- ✓ World Bank

Better Process Control Schools
Certified in Comprehensive Food Safety
Food Safety Preventative Controls Alliance
Hazard Analysis and Critical Control Points
Publications

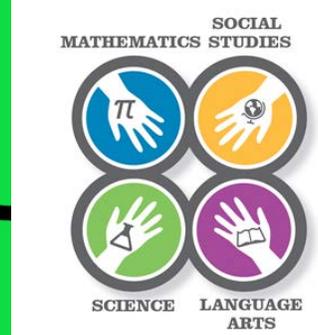
Hands-On Classrooms (middle schools)
www.hands-on-classrooms.org
Partnership for Food Safety Education
www.fightbac.org
Apprenticeships
Scholarships
Fellowships
Internships

Development of Methods for Food Authenticity Analysis
Survival of Thermal Resistance of *Listeria monocytogenes* in Powdered Foods

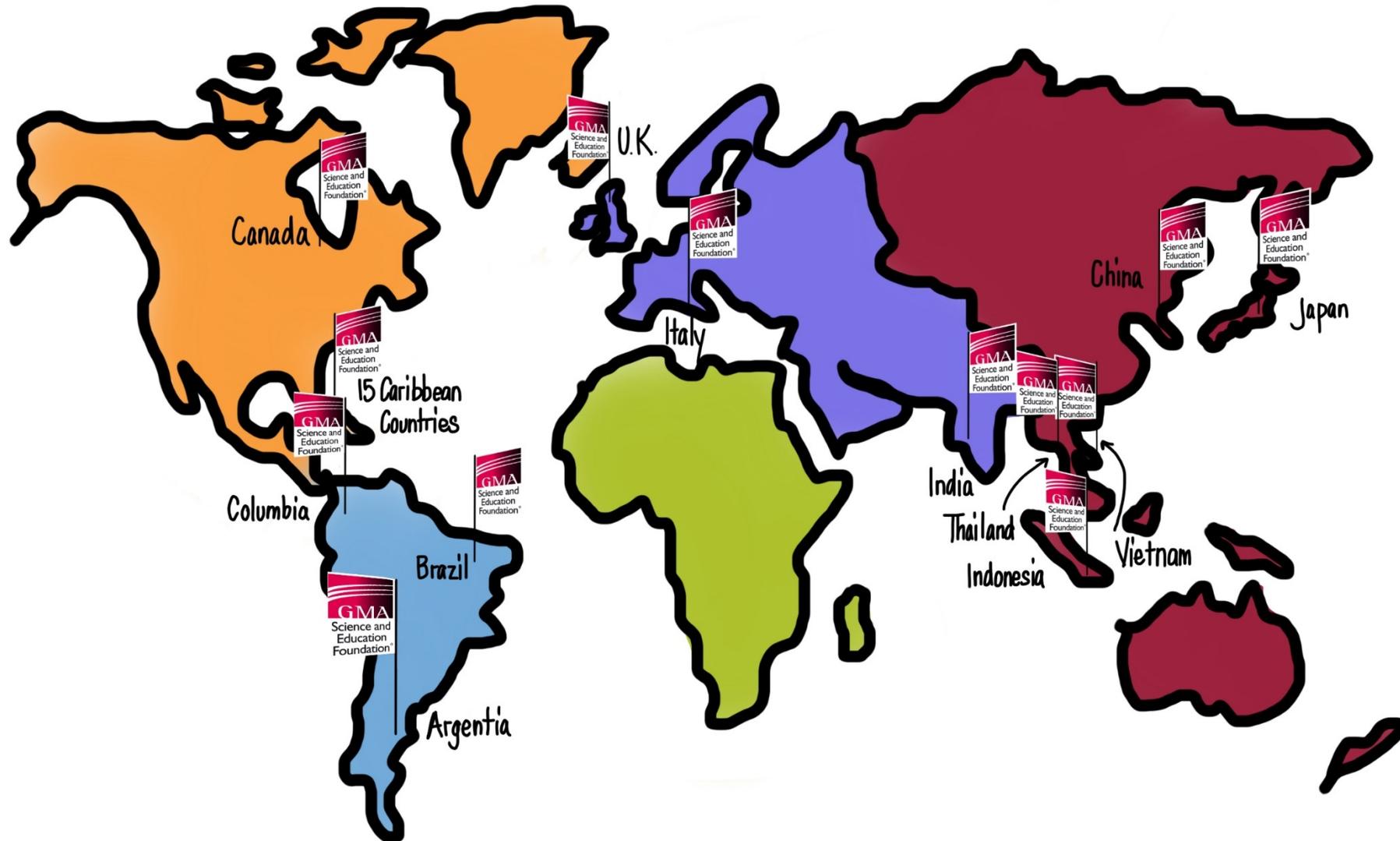
research

training

education

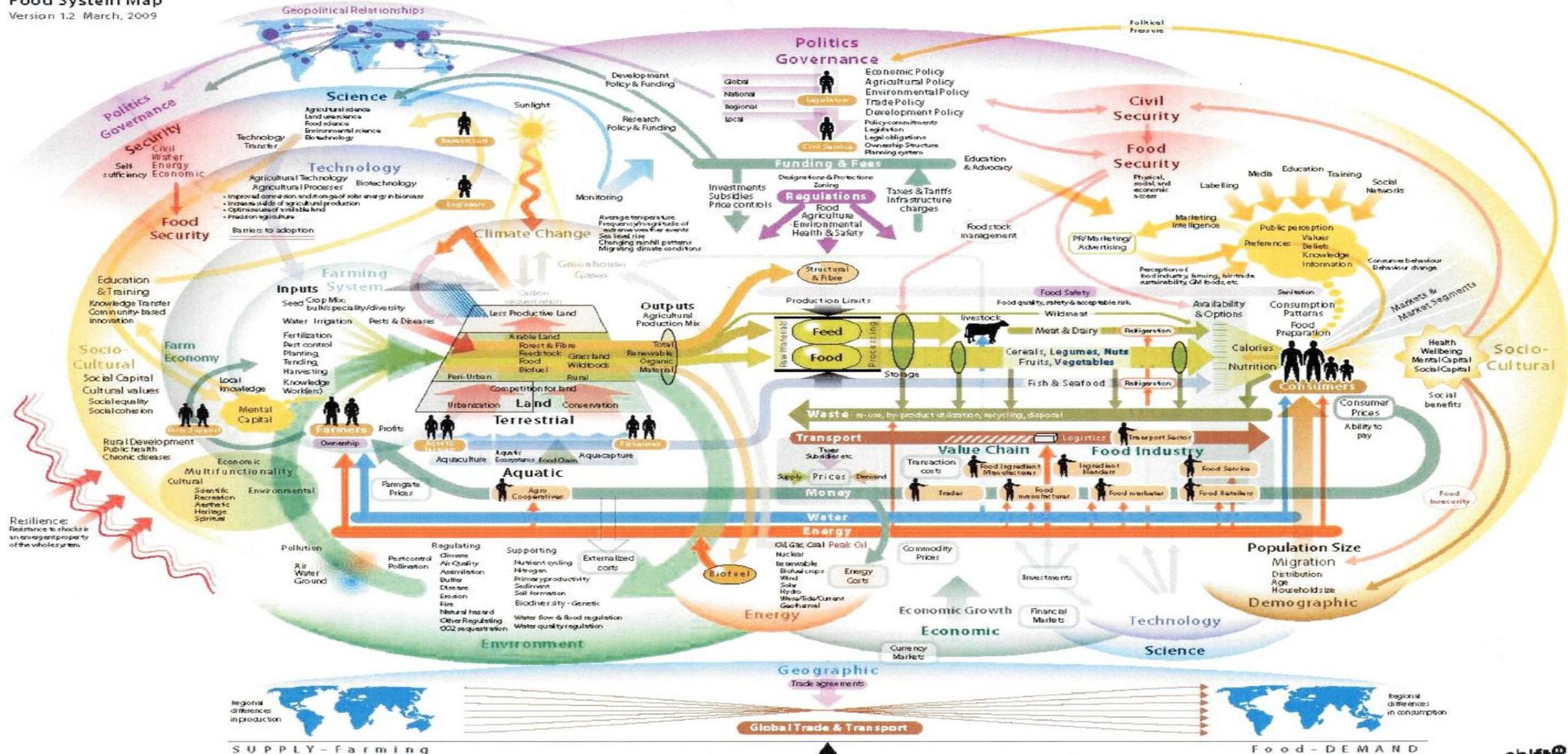


training, mentoring & programming global impact



The Global Food System

Food System Map
Version 1.2 March, 2009

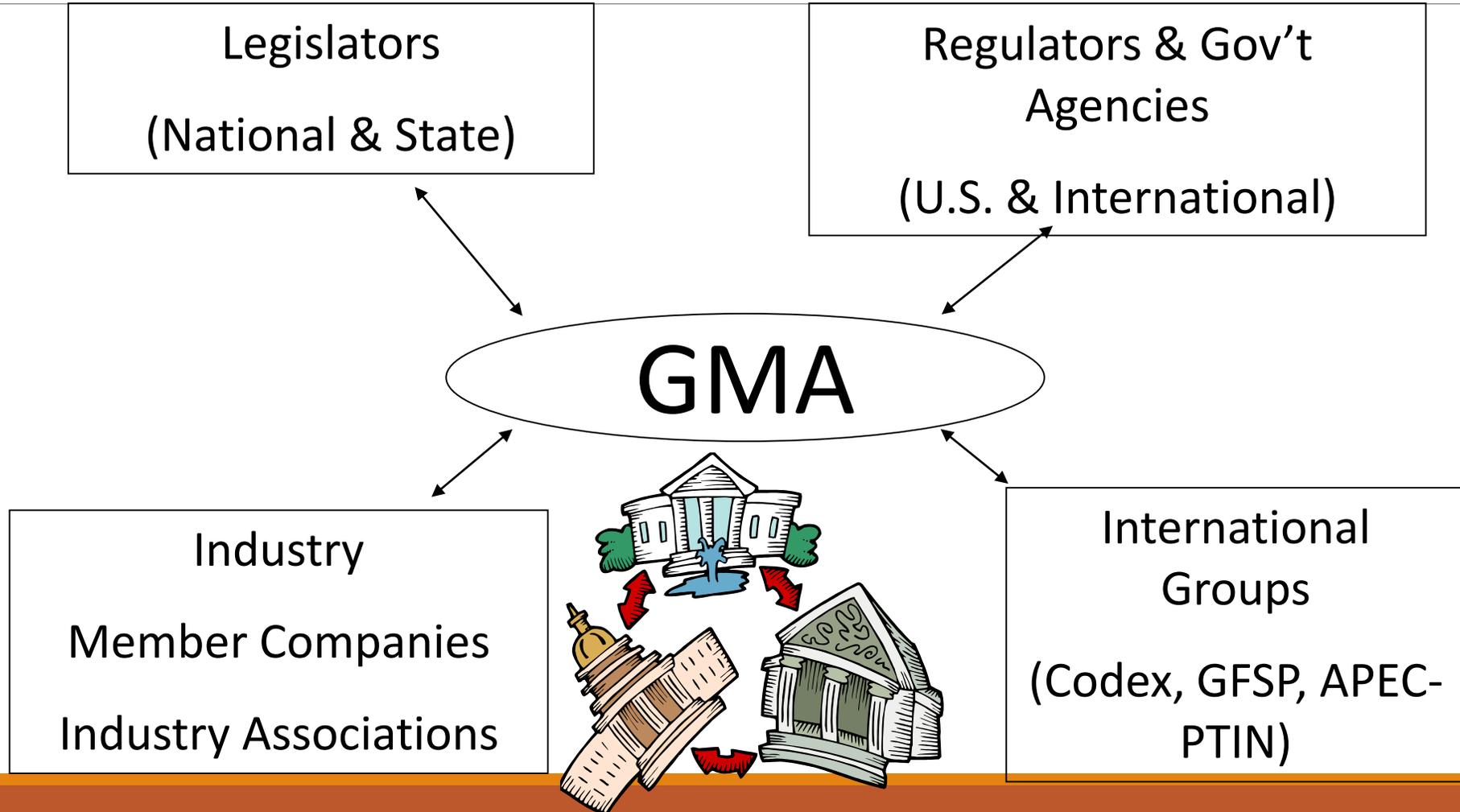


SUPPLY - Farming

Food - DEMAND



FACILITATING COLLABORATIONS



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

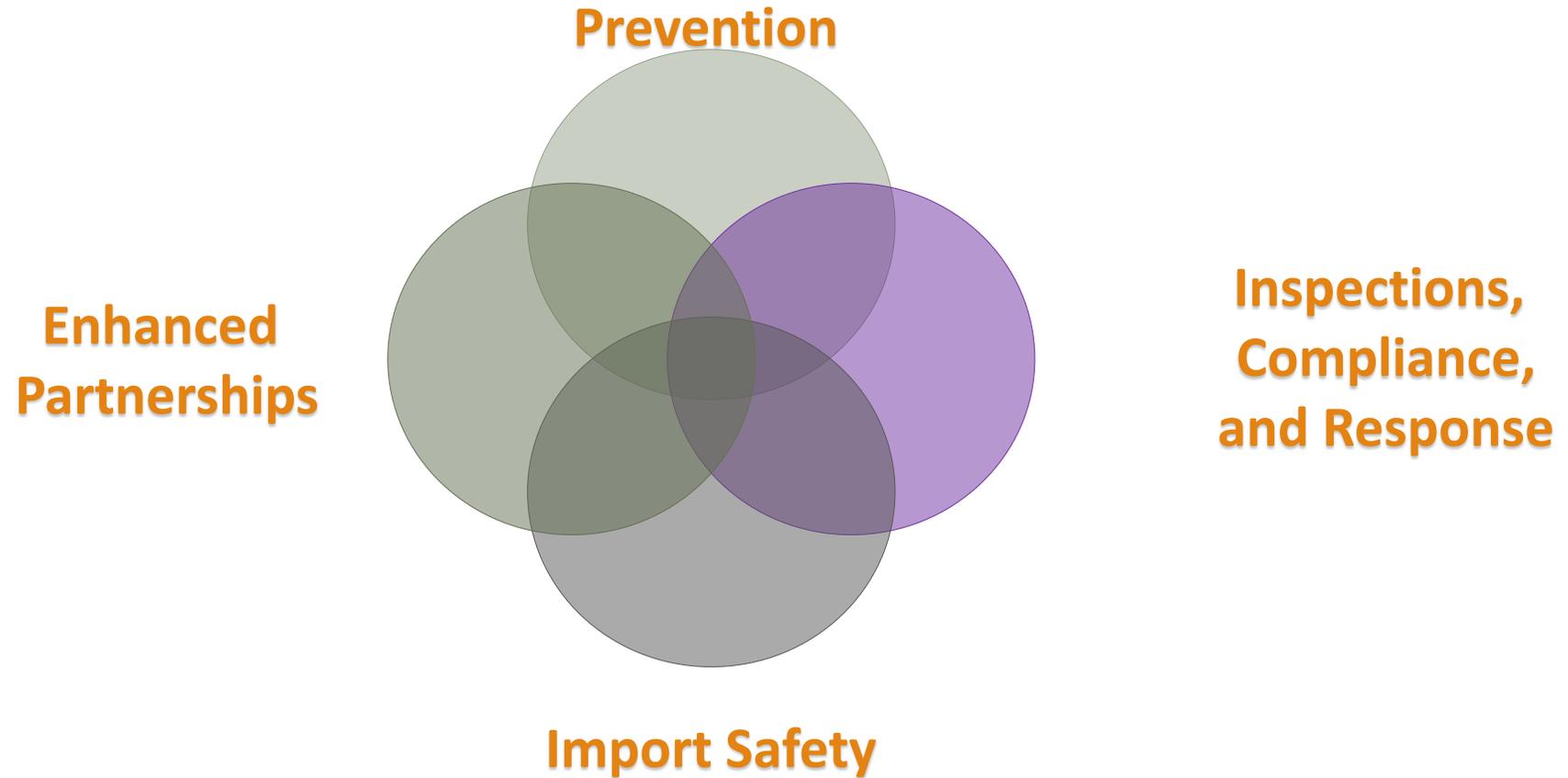
FOOD INDUSTRY CODEX COALITION (FICC)

- 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



Food Safety Modernization Act

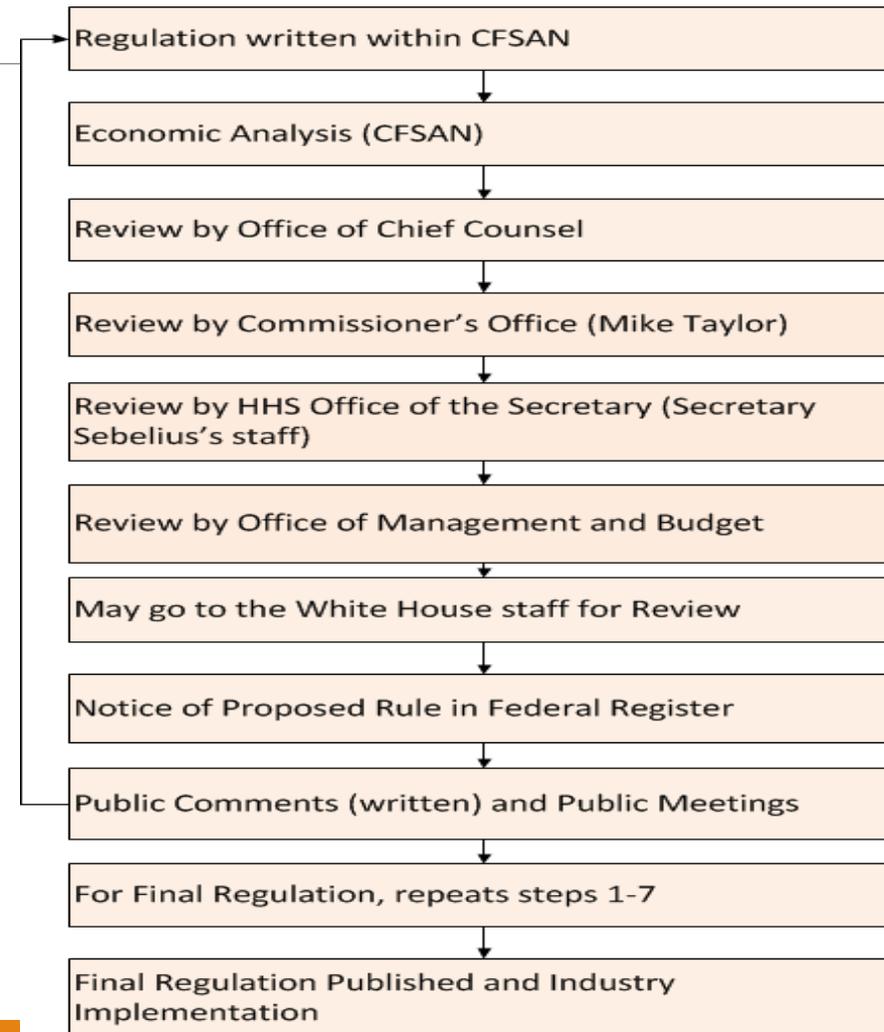


Example: FSMA Regulatory Process

At appropriate stages
combine knowledge from:

- Industry
- Government Agencies
- Many other interested groups

To produce more effective
regulations.



Success: Results of FSMA Dialogue



Face to Face Meetings with FDA and Subject Matter Experts

FDA Public Meetings

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

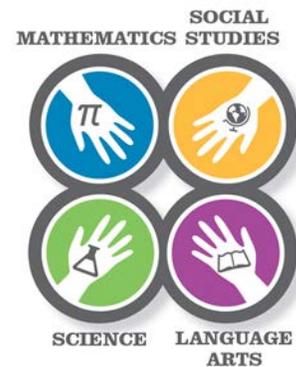
FSMA: The Value of Dialogue

- 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





The Grocery Academy



Catalog

See a complete list of available courses



Create an Account

Creating an account will get you access to additional features



GMA Science and Education Foundation

Click to check out this link

GMA SEF RESOURCES

Better Process Control Schools

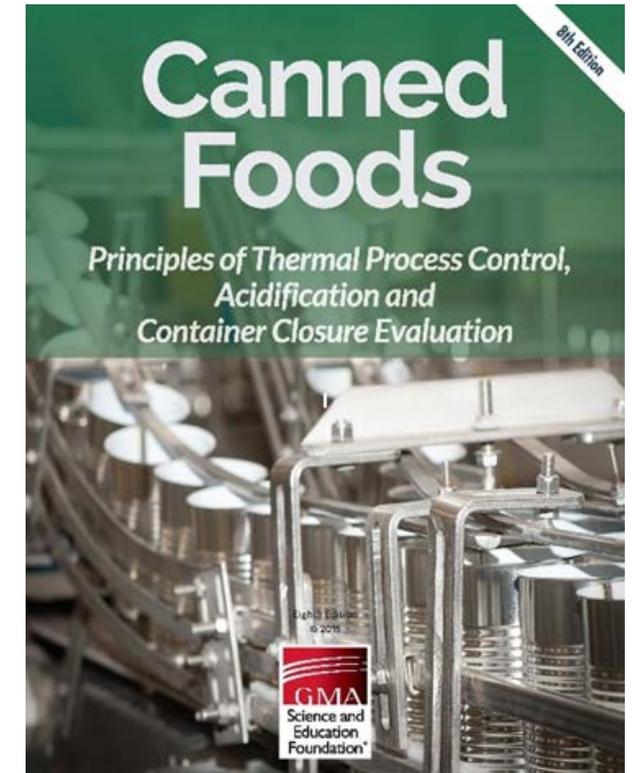
- Collaboration with USFDA
- International network of 40 recognized institutions
- China, Southeast Asia, US, Canada, EU, Latin America, India
- Aligned with national standards/export to US

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

CONTROL

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

Project Outputs - INFLUENCE

- **"evidence"** → mitigate informal market FBD
- Food safety resilience factors: individual, household, community, national systems levels
- Producers and SME suppliers

- Unique technological, institutional and management innovations for food safety risks
- ICT applications for food safety
- Food safety and social media apps

- **Evidence-based** information → advocacy
- Cost-effective policy options for food safety
- National M&E for foodborne illness

- Innovations: communication/capacity building
- Market system dynamics elaborated
- Informal market risk factors
- Evidence-based risk mitigation interventions

- **Replicable national framework** for sustainable food safety strategy
- Innovative cross-sectoral market systems
- Pro-active incentivized **PPP** → safe food

- Factors stimulating food safety in development
- Factors influencing scaling processes
- Factors: technology/practices/behavior change
- Metrics to monitor progress and drive adoption

Development Outcomes - 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
- **Regulators/inspectors:** Capacity/knowledge/understanding/motivation; participatory governance; "evidence-based" decision-making
- **Consumers:** Access information, awareness; incentives for food safety behavior/practices → mitigate personal risks
- Cross-market functions and relationships
- Innovation or technology commercialization

Development Programs

- **Scaling strategy** → PPP adopt innovations and technology
- **Communication strategy** → website, social media
- Collaborative adoption of food safety innovations
- Organizational/national food safety strategies
- Best practice strategies national food safety research capacity
- **PPP** → adoption, scaling up innovations, funding

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
- **PPP & Impact Investors** incorporate food safety
- Research results, tools, analysis inform policy engagement

Development Impact – INFLUENCE/RISK

Foodborne Illness

- Reduced hazards in food system
- Reduced risk of foodborne illness
- Improved trade and market access
- Improved health and nutrition outcomes
- Increased food safety research capacity
- Cross-sectoral integration: food safety research, health, food security, nutrition
- Prioritized food safety/nutrition agenda
- Inclusive agriculture-led growth
- Govts food safety commitment
- Predictable, transparent, inclusive, and evidence-based food safety policy
- Mutual accountability/transparency, inclusive process; development results

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

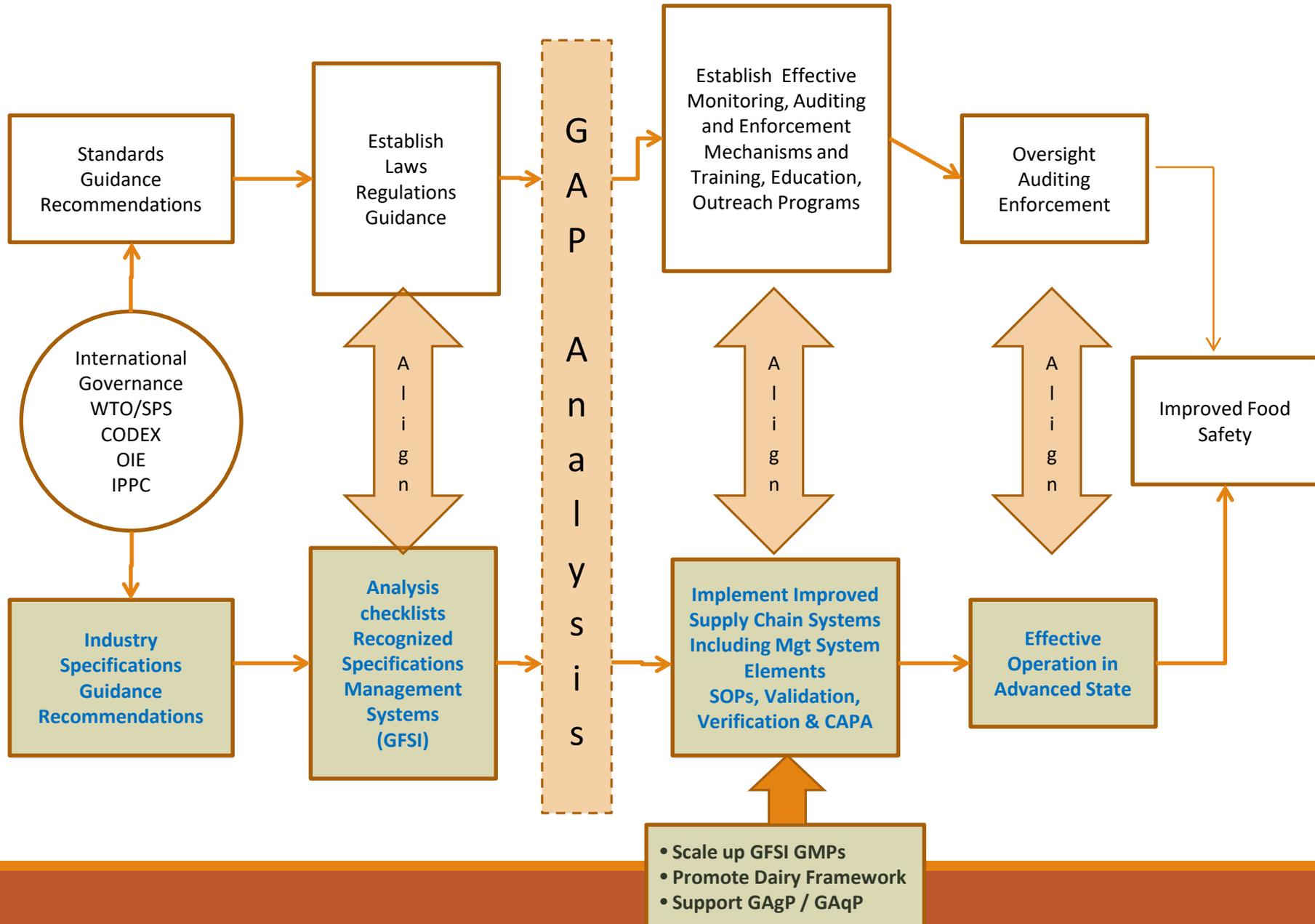
Gender & Women's Empowerment / Youth Engagement-Opportunity

Align with National Government and Industry Strategies

Capacity Building / Sustainability / Resilience / Nutrition / PPP

Collaboration Learning Adapting with Real-time M&E

Cross-cutting Themes
Mainstreamed



Industry Curriculum Framework For An Integrated Food Safety System

Professional Level Program Certificates											
Executive (Creating/ Deciding) L4 - 4000	Facilities and Food Handling Materials Concentration	Unprocessed Concentration	Processing Concentration	Manufactured Concentration			Distribution Concentration	Retail Concentration		Food Service Concentration	Reclamation Concentration
	Allergens	Environmental Health Safety	Food Defense Awareness		Basic HACCP	Audits, Inspections, & Compliance	Labeling	Microbiology	Jurisdiction, Prevailing Statutes, Regulations & Ordinances	Public Health Principles	Supply Chain
	Integrated Food Safety System Food Safety Foundations										
Professional Level Program Certificates											
Leadership (Analyzing/ Evaluating) L3 - 3000	Facilities and Food Handling Materials Concentration	Unprocessed Concentration	Processing Concentration	Manufactured Concentration			Distribution Concentration	Retail Concentration		Food Service Concentration	Reclamation Concentration
	Advocacy	Budget	Change Management	Continuity of Operations	Communications	Food Systems and Sustainability	Policy Making	Resource Leveraging	Risk Analysis (Management & Communication)	Stakeholder Support	
Professional Level Program Certificates											
Food Safety Manager (Application) L2 - 2000	Facilities and Food Handling Materials Concentration	Unprocessed Concentration	Processing Concentration	Manufactured Concentration (labeling, LACF, AF, etc.)			Distribution Concentration	Retail Concentration		Food Service Concentration	Reclamation Concentration
	Epidemiology, Foodborne Illness Investigation & Response	Food Defense	Food Emergencies (ICS)		Food Transportation	Investigation, Sampling Techniques, & Laboratory Methodology	Law	Preventive Controls	Risk Analysis (Management, Assessment, & Communication)	Science & Technology	Traceability & Recalls
	Integrated Food Safety System										
Professional Level Program Certificates											
Entry Level: (Knowledge/ Awareness) L1 - 1000	Facilities and Food Handling Materials Foundations	Unprocessed Foundations	Processing Foundations	Manufactured Foundations			Distribution Foundations	Retail Foundations		Food Service Foundations	Reclamation Foundations
	Allergens	Environmental Health Safety	Food Defense Awareness		Basic HACCP	Audits, Inspections, & Compliance	Labeling	Microbiology	Jurisdiction, Prevailing Statutes, Regulations & Ordinances	Public Health Principles	Supply Chain
	Integrated Food Safety System Orientation Food Safety Sanitation Foundations (SSOPs)										

Emerging Issues

You could use...

But to change behaviors...

“Sit and Listen” Training sessions

Training sessions with hands on activities

Stating disconnected statistics

Telling a story

Stating what could go wrong

Showing affects of what wrong behavior can do

I do, you watch; then you do alone

I do, we do, you do.

Teach employees, correct mistakes as they go

Teach employees, practice with them; Observe, and then encourage employees to teach others.



The Global Markets Programme

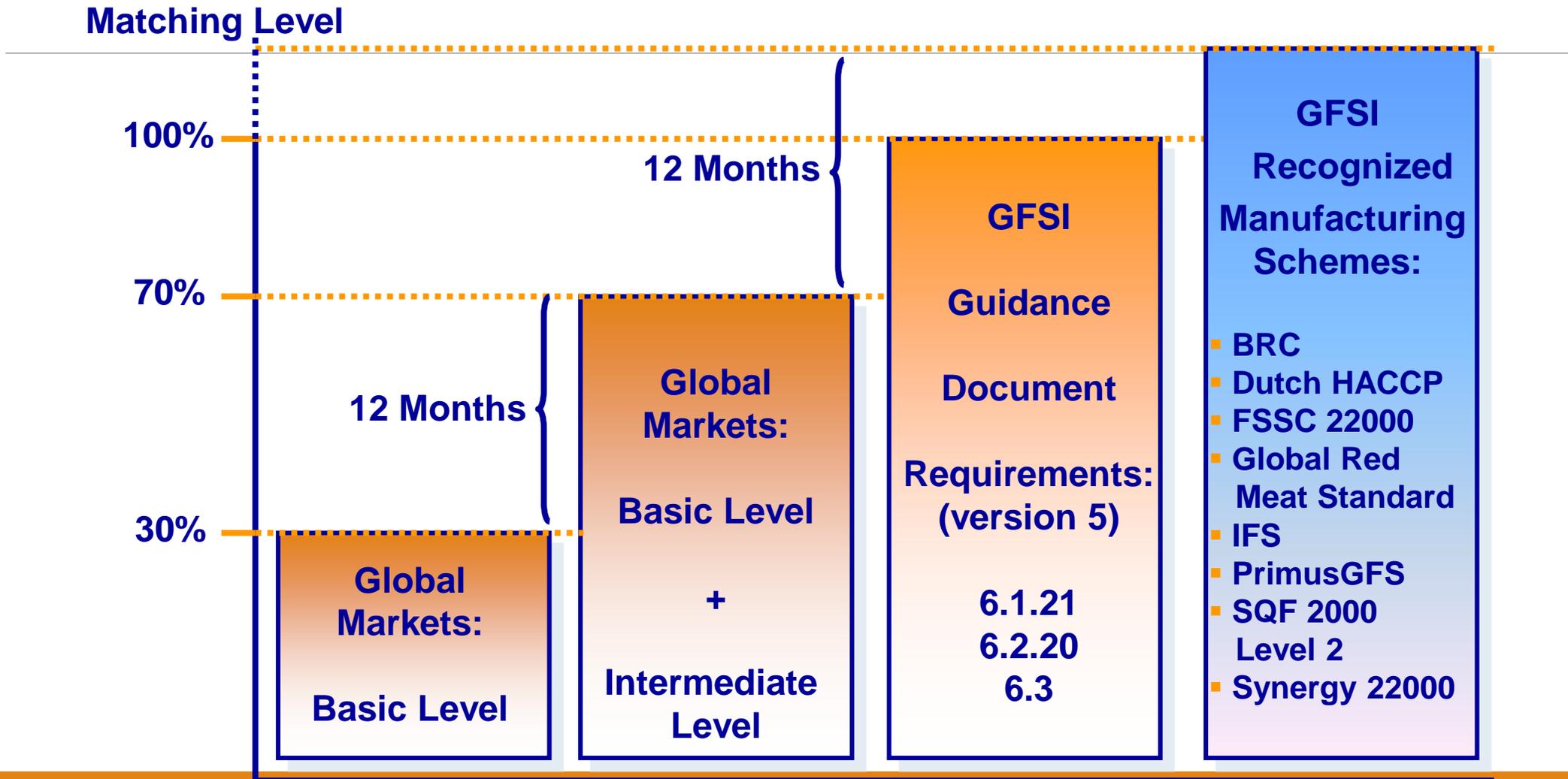
A response to business needs: a local sourcing strategy

- ✓ 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**.

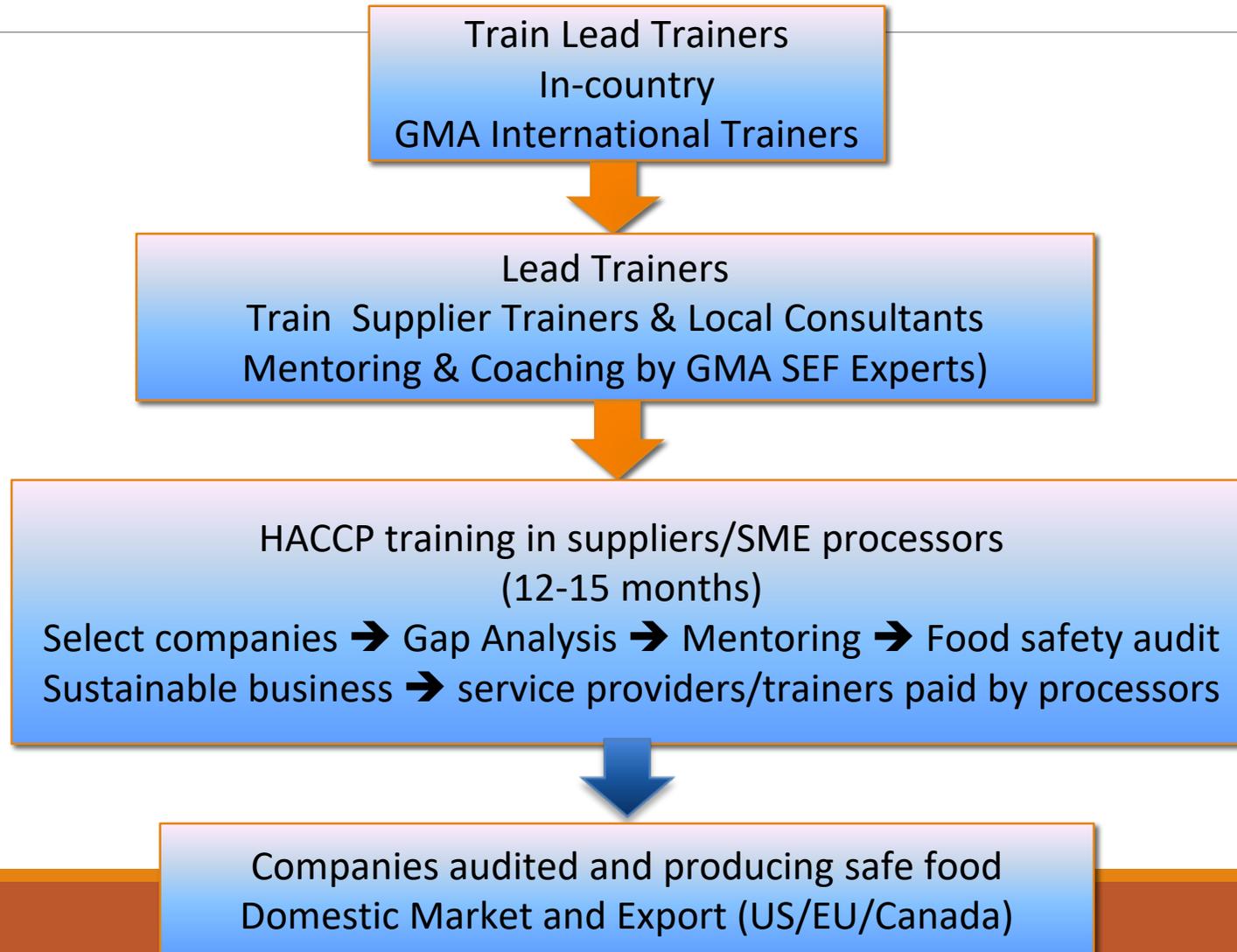
The programme is primarily based upon the Codex General Principles of Food Hygiene Code of Practice.



The Requirements: Complete Overview



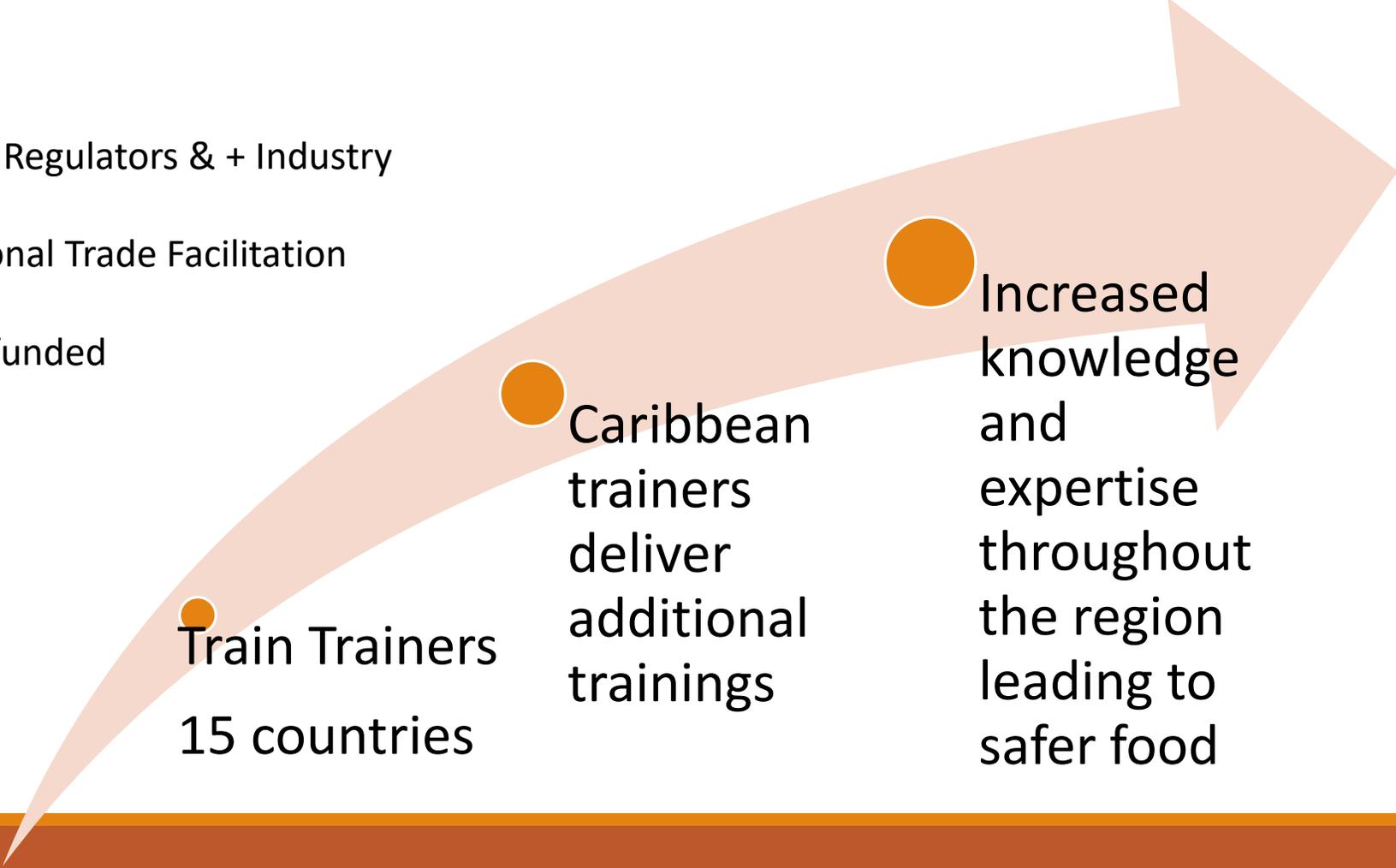
Company/Supplier Training Process



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

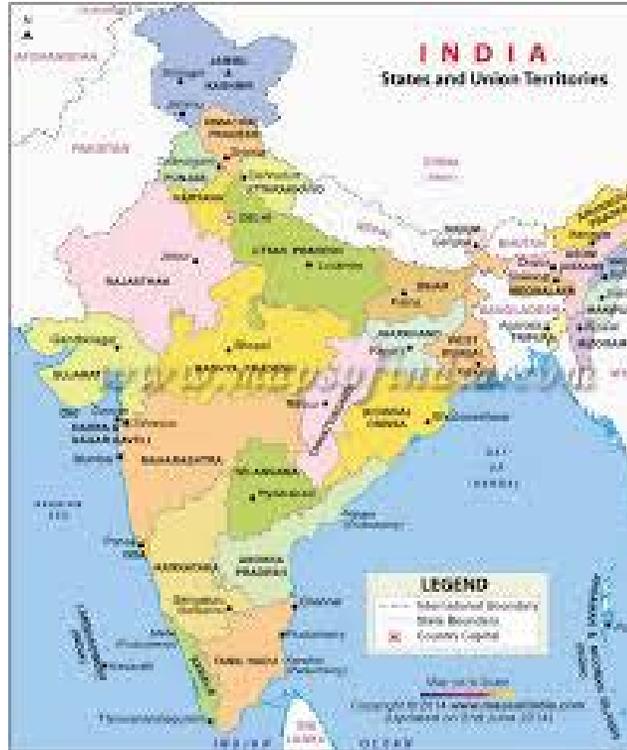
12 months post training → more than 850 additional people trained in companies and smaller home-based industry

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





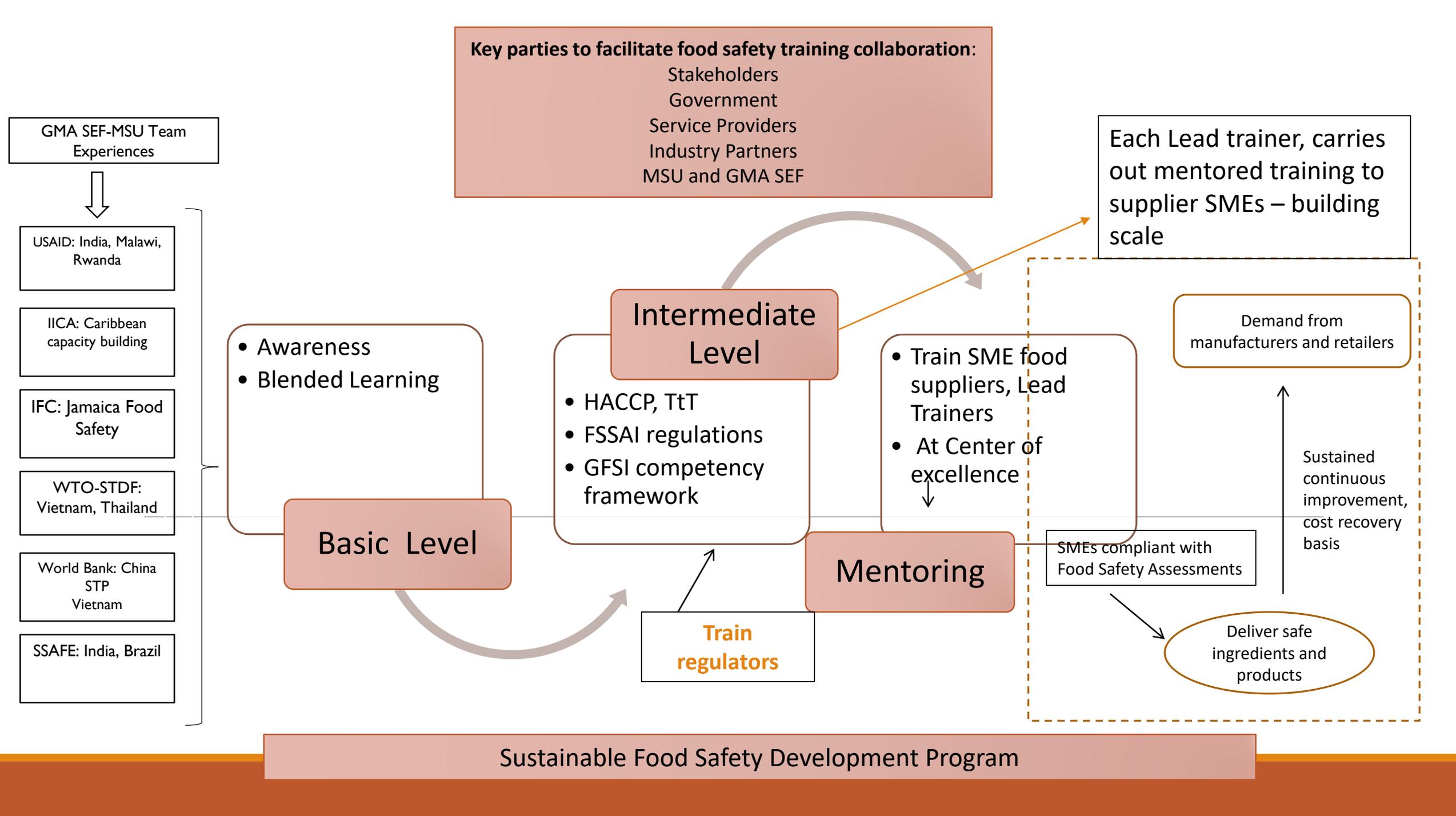
FSSAI: MODERN FOOD SAFETY → REGULATORS / 300,000 SMEs



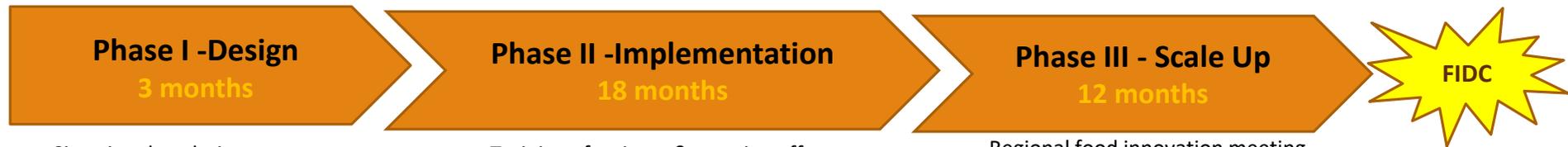
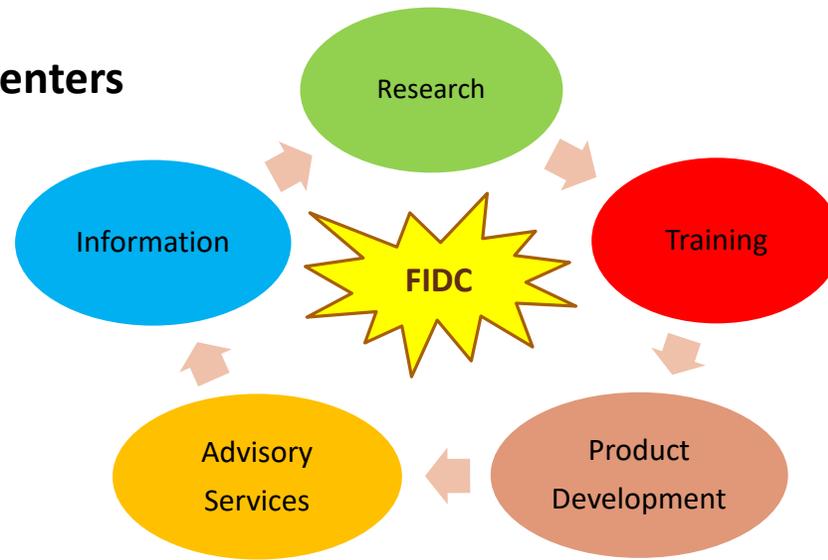
Ensuring knowledge and skills for individuals responsible for food safety

REGULATORS + INDUSTRY SMEs/ SUPPLIERS + ACADEMIA





Food Innovation and Development Centers



Situational analysis
 Strategy → Approval
 Functions of the AFSIC
 Capacity building needs
 Facilities & Business model
 Initial training of trainers
 Staff recruitment (Management
 Research agenda

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

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

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				
Specific indicators of outcomes	Planned indicator (2016)	Actual indicator	Sources of information	Notes
Training of trainers programs				
Lead trainers trained	# Trainers		Training records/certificates issued	
Supplier trainers trained	# Trainers		Training records/certificates issued	
# Suppliers/trainer achieving food safety compliance	# Suppliers		Gap analysis and third party audit checklists	
Increased knowledge (pre/post test)	%		Pre-test and psot-test results & Self-efficacy evaluations	
Prevent production of defective product.	See notes	Financial, customers, internal controls/records		Reference GFSP MEWG table
Supplier training programs				
# Supplier training programs delivered	#		Training records	
# Supplier staff trained	#		Training records	
# of mentored visits to achieve compliance per/company	#		Trainer field records	
Reported change in behavior in-plants (poor/good/excellent)	%		Trainer field records/follow-up survey/Food Safety Culture	FSC Toolkits available
Food Safety				
#Suppliers/processors achieving food safety compliance	# or %		Third party audit records	Compliance with government audits +/-or GFSI or other supply chain requirements
#Food safety culture/behavior change (Self-efficacy)	#			Company records
Market metrics : #Food safety incidents/recalls reduction, etc.	#			Market metrics : market withdrawal, import alerts, recalls, actions by another company and
Food safety perception improved - buyers/consumers complain	#/%	# Achieve min level audit frequency (3-5 y	TBD	Approved for minimum level audoit frequency
Food products approved for purchase	TBD	TBD	Retail and commercial buyers records/surveys	
% of shipments without defects				
% supplier caused finished goods defects				
Product or commodity specific focused outcomes/expectations	TBD		TBD	Reference GFSP MEWG table
Individual Behavior Change (Operator/Supervisor)				

THANK YOU

<http://www.gmaonline.org/sef/>



**Science and
Education
Foundation[®]**