Food Security Through Effective Food Safety Standards

IFMA Congress 2011
Methven

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Chairman of the GFSI Technical Committees

Food Safety – The Global Issue

Source-WHO 2009 ,World Bank and UK Food Standards Agency

World

- In 1998 1.8 million children in developing countries (excluding China) died from diarrhoeal disease originated in food and water
- 1 in 3 in industrialised countries may be affected by food borne illness each year

USA

- Each year in USA over 76 million cases of food borne illness occur resulting in 325000 hospitalizations and 5000 death
- 1.9 m who test positive for a specific pathogen
- 12.9 m who visit a physician but are not tested
- $5.6 billion in economic costs to the US every year

Australia

- In Australia 11500 cases of food poisoning each day

UK

- 1 million cases, 20,000 hospitalisations and 500 deaths

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Food Borne Illness in the UK

Source- UK Food Standards Agency

% Cases		% Deaths (500 deaths)	
Campylobacter	80%	Listeria	35%
Clostridium	13%	Salmonella	22%
Salmonella	7%	Campylobacter	21%
E.Coli 0157	0.3%	Clostridium	15%
Listeria	0.1%	E.Coli 0157	7%

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Recent Large US Multi-State Outbreaks of Foodborne Infections 2006-2010 (n=28)

Source: CDC

2006 - *E. coli* O157 and bagged spinach
2006 - *E. coli* O157 and shredded lettuce (restaurant chain A)
2006 - *E. coli* O157 and shredded lettuce (restaurant chain B)
2006 - Botulism and commercial pasteurized carrot juice
2006 - *Salmonella* and fresh tomatoes
2007 - *E. coli* O157 and frozen pizza
2007 - *Salmonella* and peanut butter
2007 - *Salmonella* and a vegetarian snack food
2007 - *Salmonella* and dry dog food
2007 - *Salmonella* and microwaveable pot pies
2007 - *Salmonella* and dry puffed breakfast cereal
2007 - *E. coli* O157 and ground beef
2007 - Botulism and canned chili sauce
2008 - *Salmonella* and cantaloupe
2008 - *E. coli* O157 and ground beef
2008 - *Salmonella* and fresh produce items
2009 - *Salmonella* and peanut butter containing foods
2009 - *Salmonella* and imported white and black pepper
2009 - *Salmonella* and alfalfa sprouts
2009 - *E. coli* O157 and prepackaged cookie dough
2009 - Multidrug resistant *Salmonella* and ground beef (x2)
2009 - *E. coli* O157 and blade tenderized steaks
2009 - *Salmonella* and salami made with contaminated pepper
2010 - *E. coli* O145 and romaine lettuce
2010 - *Salmonella* and alfalfa sprouts
2010 - *Salmonella* and frozen meals
2010 - *Salmonella* and shell eggs
2010 - *Salmonella* and alfalfa sprouts

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"Ingredient Driven" Outbreaks (n=10)

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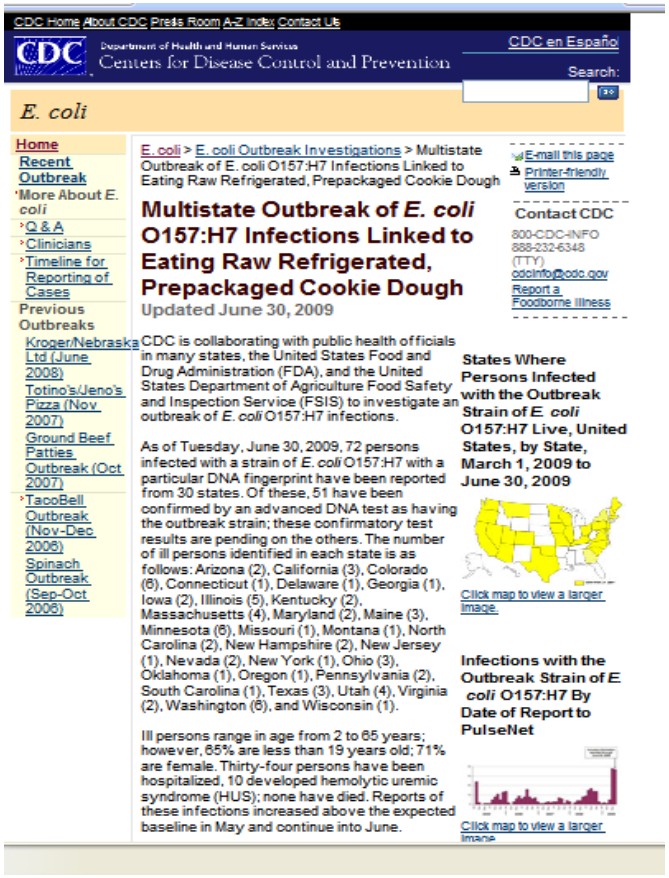
10 US Food Safety Incidents

10 new food vehicles identified in multistate outbreaks since 2006:

- bagged spinach
- carrot juice
- peanut butter
- broccoli powder on a snack food
- dog food
- pot pies/frozen meals
- canned chili sauce
- hot peppers
- pepper
- raw cookie dough



Potential Issues Facing the Food Industry

- Microbiological – bacteria and viruses
- Zoonoses
- Chemicals – environmental and migration e.g. dioxins, PCB's, Heavy Metals
- Physical Adulteration- melamine
- Poor industrial practice- e.g. Nitrofens, acrylamide, mycotoxins

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Food Chain Threats

- the understanding of risk e.g. the presence of low level contamination
- the understanding of food issues by consumers e.g. GM
- poor or low level levels of expertise at the primary level of supply
- technical understanding and control of the supply chain
- globalisation of food supply
- possible lowering of standards of control

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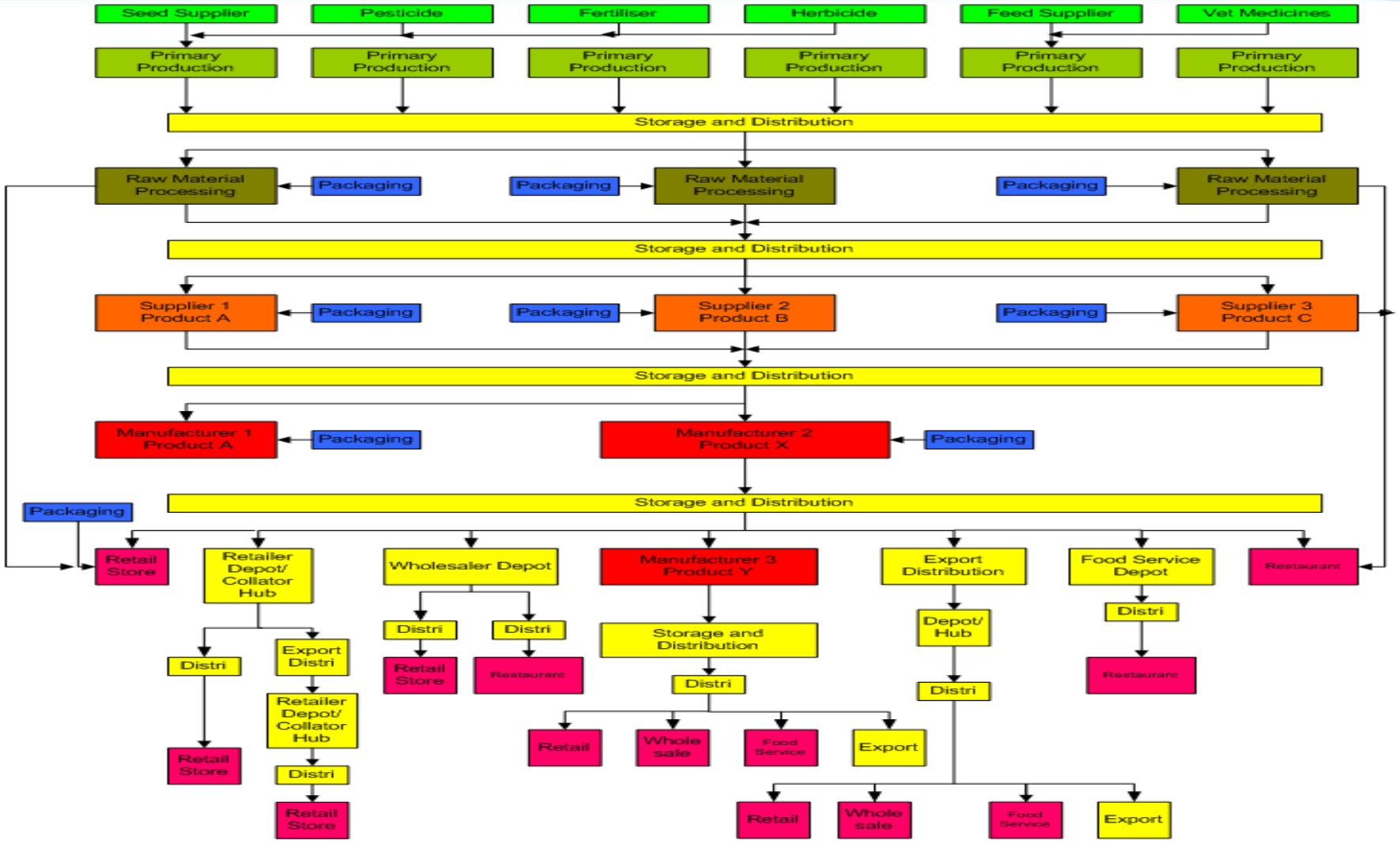
The Supply Chain Labyrinth



The Crisis in Confidence

- March 2010 - US Government Accountability Office requests that the Food and Drugs Administration needs to strengthen its oversight of food ingredients before they enter the supply chain
- Major Retailers and Manufacturers have vendor assurance schemes but the robustness of such schemes is in question
- The introduction of food safety management standards will move down the supply chain and standards such as ISO 22000 will promote the links within the supply chain but mechanism not in place
- Attempts to control of biological systems

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Importance of Private Food Safety Standards

- Retailers have a high number of own label products (over 50% of grocery sales in several markets)
- product quality and consistency is essential within a highly competitive sector
- highly diverse own label product ranges
- product and ingredients sourced globally
- active product development programmes and

  significant level of product re-engineering
- retailers are 'high profile' with respect to enforcement and media
- high level of rigorous legal enforcement
- development of cost effective resolution of legal compliance for both user and supplier
- intrinsic to retailer and supplier due diligence systems and procedures
- intrinsic to brand protection

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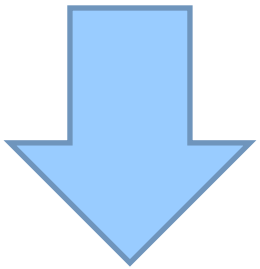
In 2000…..

- Food safety crises
- Profileration of individual retailer schemes
- Burden to suppliers and producers due to frequent audits



- Lack of efficiency and high costs in the food supply chain

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« Safe Food for Consumers Everywhere »

GFSI Mission

Driving continuous improvement in food safety to strengthen consumer confidence worldwide

GFSI Objectives

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How does GFSI work?

- Benchmarks existing food safety schemes, including pre-farm gate schemes against the GFSI Guidance Document.
- Determines whether a scheme is equivalent to the Guidance Document requirements.
- Helps and encourages food safety stakeholders to share knowledge and strategy for food safety and to develop best food safety practice in a common global framework.

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What GFSI Does NOT Do

- Make policy for retailers or manufacturers
- Make policy for standard owners
- Undertake any accreditation or certification activities
- Have involvement with an area outside the scope of food safety i.e. animal welfare, environment and ethical sourcing

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GFSI Breakthrough – June 2007

The following companies came to a common acceptance of GFSI benchmarked standards, and now many other companies have followed suit

Ahold

METRO GROUP

Walmart

groupecarrefour

MIGROS

ICA

TESCO

DELHAIZE GROUP

Group Strength, Local Expertise

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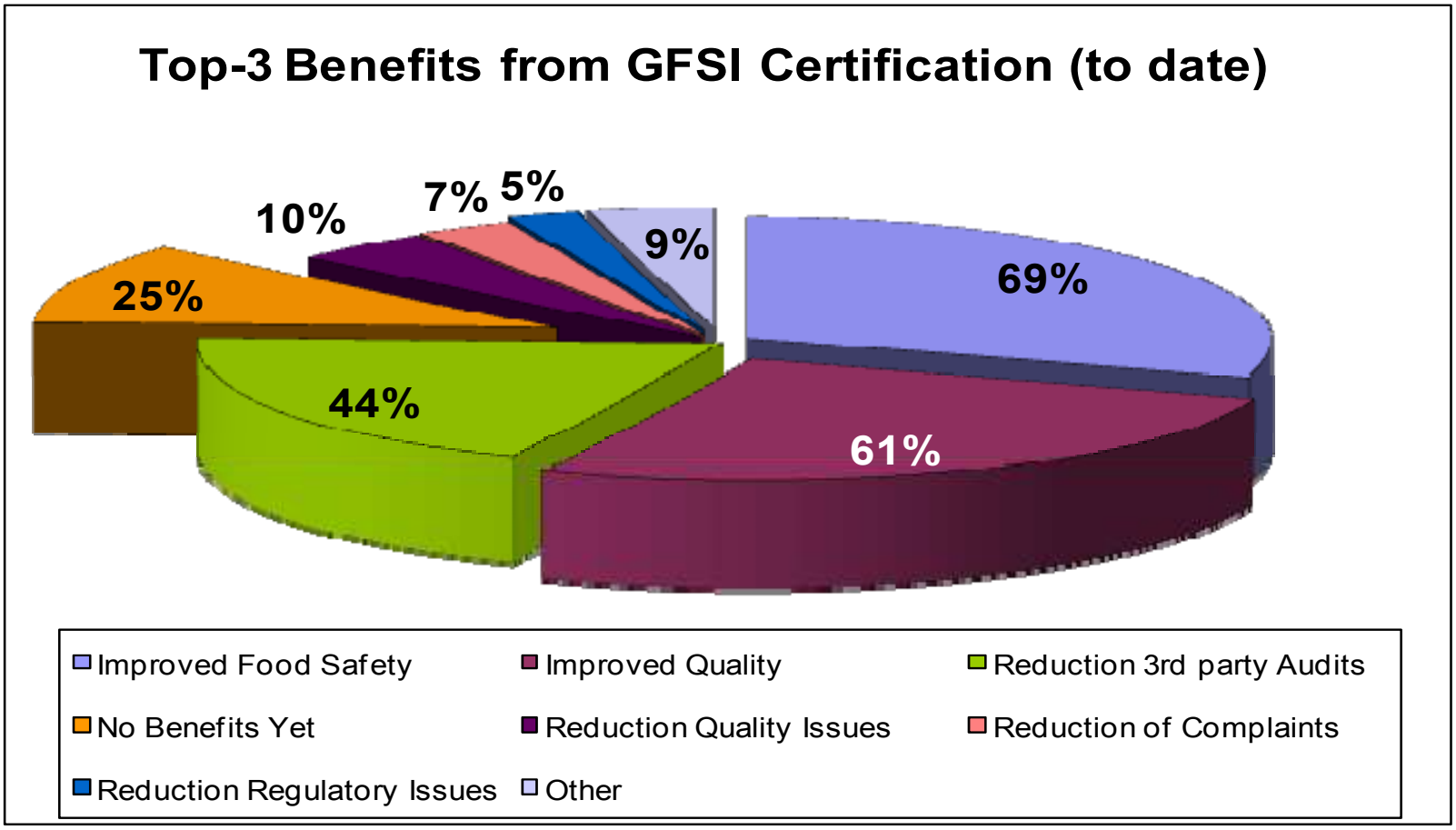
Benchmarking – What does this mean?

« Once certified, accepted everywhere »

Some companies now accepting GSFI recognised schemes

Feedback on GFSI Certification



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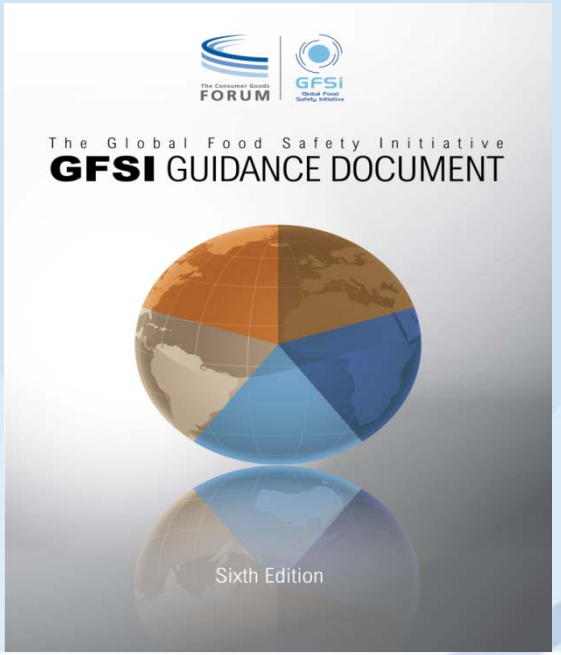
GFSI Guidance Document Version 6



GFSI Guidance Document

Objectives

- Sets out the requirements for food safety management schemes and the key elements for the production of food and feed
- Provides guidance to schemes seeking compliance with the GFSI Guidance Document and recognition by the GFSI
- Defines the requirements for the effective management and control of conforming schemes
- Puts in place transparent procedures for the GFSI benchmarking process

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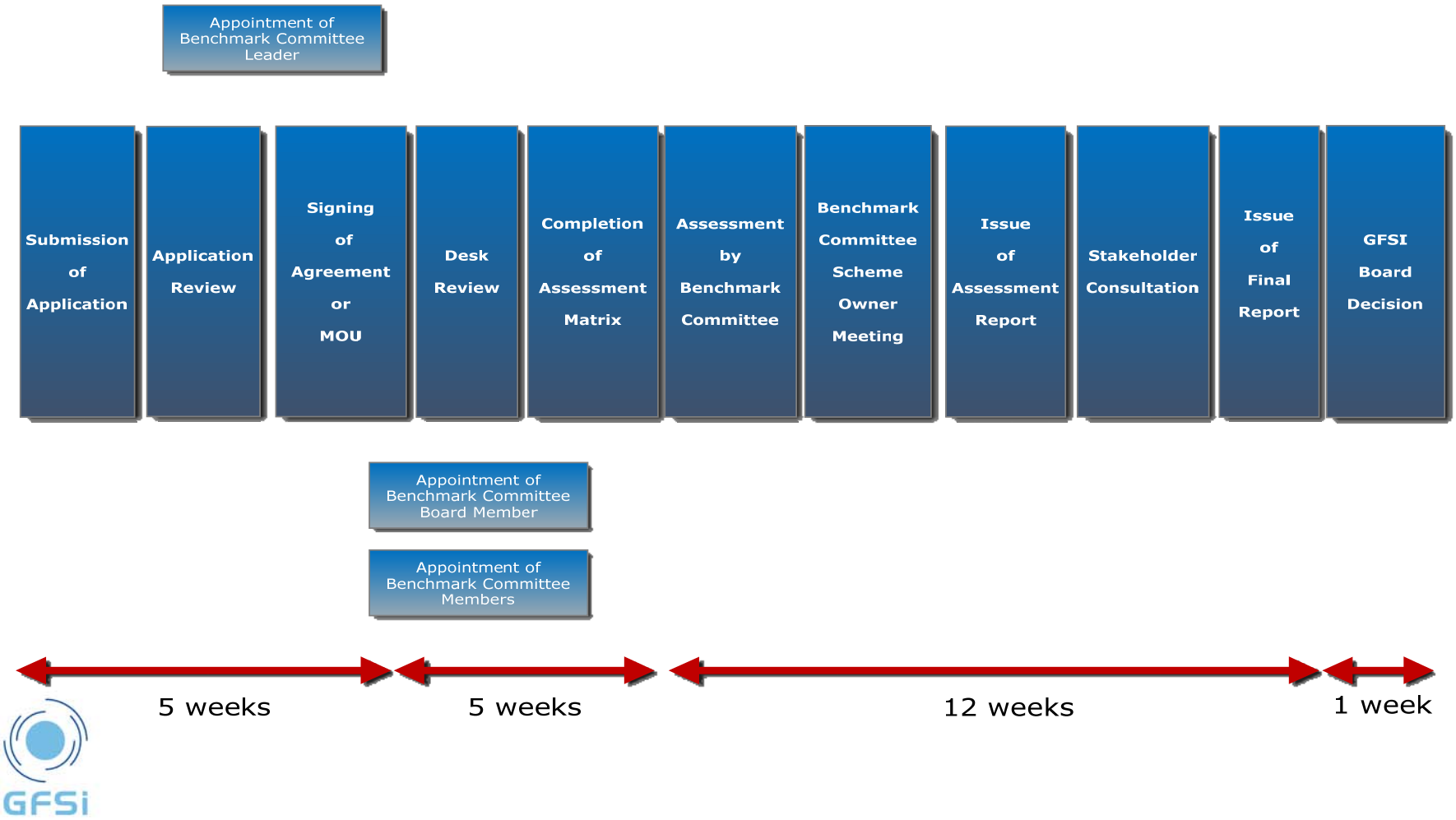
The Benchmarking Process

(New Scheme Application)

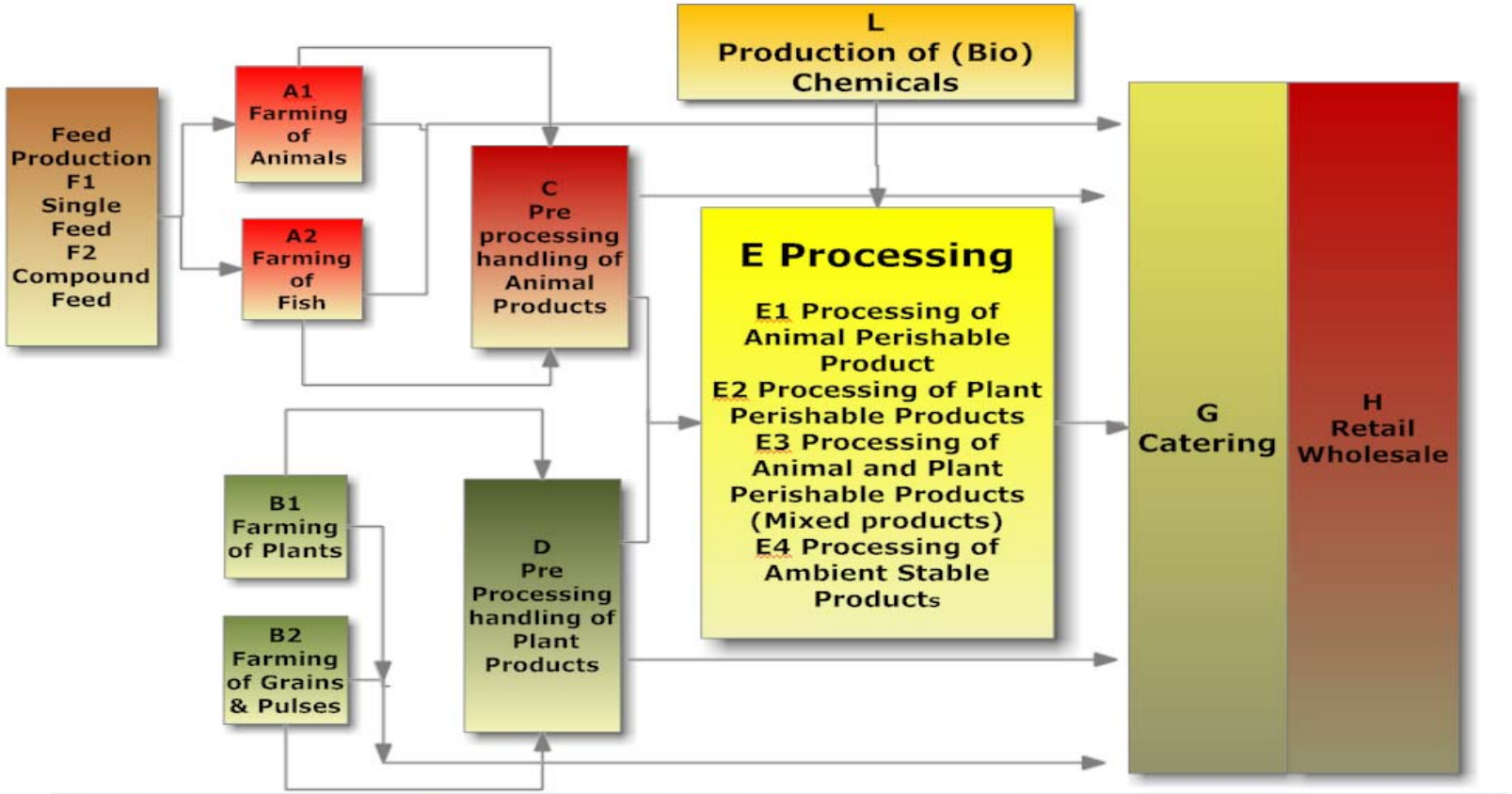


Requirements for the Management of Schemes

Three main sections

1. Requirements for GFSI Benchmarking Application
2. Requirements for Food Safety Management Scheme- Ownership and Management
3. Requirements for Food Safety Management Scheme- System

GFSI Scopes of Recognition



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Food Chain Issues

- food is a ‘high risk business’
- food is ‘high profile’ and emotive
- food safety is technically challenging
- food is traded globally through a multi layered supply chain with the increased risk this brings
- food is a low margin environment
- economically highly volatile
- a high number of factors influence customer acceptability and supply e.g. GM, animal welfare and ethical sourcing

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Further challenges for Food Safety

- **Food demand will increase by 70% by 2050**
- **Food and animal feed production to compete with biofuels:**
  - Higher costs for food production
- **Climate change**
- **High losses from food production to household (50%):**
  - Rotting / Vermin
  - Inefficient supply chains
  - Lack of cold chain control
  - Poor local infrastructure
  - waste
- **Animal diseases**

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GFSI Adding Value …

For suppliers certified to a GFSI recognised scheme:

- More disciplined, efficient and profitable business
- Show equivalence of process across countries and continents
- GFSI recognised schemes are accessible and are shared by many
- Certified companies have a legal defence in place

For retailers:

- GFSI recognised schemes provide effective shared risk management tools for own brand protection
- Improvement in product integrity
- Certification enables simpler buying

For governments:

- Business is promoting compliance with legislation
- Business is self regulating and is driving continuous improvement and best practice
- Business seeks to share its progress and resolve concerns from regulators

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GFSI – A Shared Responsibility

In order to meet consumer expectations, a global solution is key.

GFSI is a multi-stakeholder approach involving the whole supply chain

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For more information:

Websites

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gfsinfo@theconsumergoodsforum.com

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