

Global Food Safety Initiative



The Global Food Safety Initiative (GFSI) is an independent non-profit foundation of leading food safety experts and related interests from retail, manufacturing and food service industries worldwide. Co-ordinated by the Consumer Goods Forum, it responded to heightened demand for safe food products, increasing food safety problems, lack of agreement on food safety standards and the increasing burden of more frequent food safety audits borne by suppliers and processors.

Implementing a benchmarked standard should reduce the need for duplication of audits. This approach is reflected in the GFSI slogan: “Once certified, accepted everywhere.”

GFSI Objectives

- Promote agreement on universal food safety standards.
- Lower costs and improve efficiency through GFSI recognized standards and certification.
- Allow information sharing and act as a networking platform.

Harmonization and Benchmarking Process

This process compares food safety management standards to a guidance document developed by GFSI called GFSI Benchmarking Requirements for Certification Programme Owners (CPOs) version 2021. If a standard meets the Benchmarking requirements of the guidance document, it is recognized by GFSI. The guidance document is available on the GFSI website at mygfsi.com and can be downloaded to view.

Recognized Schemes

Recognized schemes cover various scopes, some apply to primary production (pre-farm gate), some apply to manufacturing (e.g., food, packaging) and some apply to both. Examples of schemes commonly implemented in the Manitoba food processing industry are:

- [SQF Code](#)
Can be applied to all areas of the food industry from primary production to transport and distribution. The standard is broken-down into 18 modules and the producer or processor can select the modules relevant to their operation. Three types of certification are offered: the Food safety Fundamentals, the HACCP based Food Safety and the Food Quality. Only the HACCP based Food Safety is GFSI recognized.
- [FSSC 22 000](#)
Can be applied to facilities, which process or manufacture food products. FSSC 22 000 is an ISO-based certification scheme. It can be

combined with ISO-quality standards to obtain a combined food safety and quality management system, if desired.

Selecting a Standard

Selecting the right standard should be a priority.

Consider the following:

- ease of use and suitability of the standard based on your existing food safety and quality systems, and on your company's culture
- specific requirements and structure of the standard
- how easy it is to understand and meet the requirements
- audit rules, costs, frequency and grading system
- auditor availability
- how standards support customer preferences

For more information on food safety please contact the Food Safety and Inspection Branch at foodsafety@gov.mb.ca.