Evolution of Management systems
Need for certification
Key challenges
Quick tips for sites
Roadmap to certification
Key to success, practical steps
Evolution of Food Safety Management Systems

Product Failures
- Fatalities
- Serious Injuries Illnesses
- Recalls compromising brand reputation

Mitigation Strategies
- Legislation
- Product Safety Management Systems
- Product testing regimes
Food Business – Need for certification?

**Brand Owner**
- Global supply chains
- Brand Protection
- More confidence in supplier because of the company’s commitment to food safety, quality and legality, and to continuously make improvements

**Supplier**
- Brand owner requirement
- Increased business opportunities
- Global recognition
- Export opportunities
Key challenges – faced by sites

Top 3 challenges:
• Financial resources
• Human resources
• Mindset/ Culture
QUICK TIPS FOR SITES
Three levels of Food Safety supply chain assurance

Stepping-stone approach to GFSI

Developing FSQMS
- Reduction in 2nd-party audits
- Continual improvement
- Expanding operation
- Focus areas:
  - Expanding FSQMS

Certification audits
- GFSI Benchmarked
- Well-established FSQMS
- Highest level of customer confidence
- Focus Areas:
  - Continuous improvement

New Sites
- First stepping-stone
- Building Compliance & Fundamentals
- High risk “tail”
- Focus Areas:
  - Legislation
  - Codex compliant HACCP
  - Traceability
  - Complaint Handling
  - Allergen Management
  - Staff training

Roadmap to Certification
Strengthen Fundamental Concepts

1. Internal Audits
2. Validation and Verification
3. Root cause analysis
4. Risk Assessment
5. Incident Management
6. Traceability
Implementing a robust food safety management system (FSMS) is critical to protect your customers, your brand and your business.

As your business grows and develops, it is likely that you will need to choose a scheme that:

• Is affordable, appropriate and proportional to your needs.
• Supports your businesses where it is needed.
• Provides buyers with independent evidence that you are working to recognised food safety standards.

Choose the RIGHT Scheme

Think “bite sized”
WHAT IS CULTURE
Objective:
people do the right thing right
at all times - first time
even when under pressure
even when no one is watching!
Certification Audit - Key to success

Ownership from Senior leadership

Food safety part of roles and responsibilities in each department

Internal audits - a key success factor

Development of a food safety and quality culture

Develop as much back-up as feasible

Certification Audit - Key to success
Practical Tips

Give yourself enough time – it’s not a process that can be rushed!

Undertake a full gap analysis if you are just starting out and don’t be afraid of being critical of your current process and systems.

Be prepared to make investments

Make sure you’ve gone over your internal audits and closed off any actions required for anything that has been picked up. Verify that the actions have been effective and put alternative actions in place if they have not been.

Walk through the whole process and site with another member of staff with a critical eye and make a note of anything that could be raised during an audit.

Where things are noted, put proper corrective actions in place rather than quick fixes.
Economic Benefit for Sites

Commercial Benefits
Sites have invested in technology, staff, product development processes and equipment to gain certification. As a result:

- 50% Benefit from domestic growth
- 60% Benefit from export growth
- 28% Benefit from greater profitability
- 47% Benefit from fewer customer audits

Generating an average sales growth of 7.5%
Generating an average 6% increase in profitability

Operational efficiencies and improvements in productivity
Sites have invested in technology, staff, product development processes and equipment to gain certification. As a result:

- 70% have achieved efficiencies and greater productivity
- 30% have benefited from product innovation
- 63% reported production improvements
- 40% reduction in food recalls

Generating an average 6% increase in profitability