



Food Product Safety

PSCI – Naples FL

April 15/15

WHY IS IT IMPORTANT FOR PAIL MANUFACTURERS SELLING INTO FOOD APPLICATIONS?

- Prerequisite for selling into the European Union. Numerous EU Directives and Regulations in place since the early 2000's with regular updates
- Domestically, many of the major food packers and retailers are now demanding it
- Does anyone remember Peanut Corporation of America? Nine deaths and hundreds of people hospitalized due to salmonella poisoning in 2009 – four executives indicted and company no longer in business

AVAILABLE OPTIONS

- Global Food Safety Initiatives (GFSI) – originally created under law in Belgium in 2000 and now managed by the Consumer Goods Forum (CGF)
- GFSI is composed of panels of food safety experts from around the world. They have published guidelines for the manufacture of all types of food products including packaging
- The committee meets yearly through their technical working groups and stakeholders

WHY IS GFSI IMPORTANT IN THE PLASTICS PACKAGING INDUSTRY?

- Domestic food customers selling into Europe require it
- In 2008, retailer Wal-Mart required suppliers of its private label and other food products to have their factories certified against one of the recognized GFSI Standards
- Other major domestic and international food companies such as Kraft, Unilever, Nestle, Coca Cola and Pepsi Cola require their suppliers to be certified

HOW TO ACHIEVE GFSI COMPLIANCE

- GFSI recognizes four Food Standards:
 - Safe Quality Foods (SQF) – Packaging Standard is SQF Code, Edition 7.2 Level 2 (Modules 2 & 13 level 2)
 - British Retail Consortium (BRC) – Packaging Standard is BRC/loP Version 4 (Version 5 to be released in July/15)
 - International Food Standard (IFS) – Packaging Standard is IFS PacSecure Version 1
 - Food Safety System Certification (FSSC 2000:2014) – not available yet in North America
- Accredited Auditing Agencies for GFSI Standards include: SAI Global, DNV GL Business Assurance and Intertek

WHY NOT AMERICAN INSTITUTE OF BAKING (AIB)?

- AIB has been a recognized Food Standard in North America for many years and continues as such
- Peanut Corp of America was AIB certified (Superior Rating)
- By association with Peanut Corp, AIB's reputation was tarnished somewhat due to the issues at Peanut Corp.
- Many food companies are now looking for a more robust certification than AIB
- To date, AIB has chosen not to align their Standards with GFSI guidelines

Key Elements to GFSI Food Safety Standards

- Senior Management commitment including formal Product Safety and Quality policies as well as Management Reviews
- Hazard and Risk Analysis through a formal Hazard Analysis Critical Control Point (HACCP) review and program
- Product Safety and Quality Management System including many of the ISO 9001:2008 elements such as internal audits, document control, complaint handling system, traceability, mock recalls, supplier approval process....
- Site standards including PM program, housekeeping, cleaning, sanitation, pest control, waste disposal
- Product and process control including normal QC activities
- Personnel – training, hygiene, GMPs

In Closing:

- **“ACCREDITED CERTIFICATION DOES NOT DELIVER A GUARANTEE OF FOOD SAFETY, NOR PREVENT FOOD SAFETY INCIDENTS. IT DOES PROVIDE A PROVEN FRAMEWORK OF CHECKS AND BALANCES THAT SIGNIFICANTLY IMPROVES THE RIGOUR OF THE AUDIT PROCESS AND REDUCES THE RISK OF FOOD SAFETY FAILURES”**