

GFSI-recognised Certification



“A major customer required that I become GFSI certified”

“I heard that achieving a GFSI-recognised certification would bring me in line with FSMA”

STEPS TO CERTIFICATION

with GFSI-recognised Certification Programme Owners (CPOs)

1 SCOPE

- **Go to the GFSI website** and determine what sub-sector within the agri-food sector your facility falls under and the GFSI scope that would be used to evaluate your facility (<http://www.mygfsi.com/certification/recognised-certification-programmes.html>).
- Click on your scope of recognition to **determine the GFSI-recognised certification programmes** that cover that scope.

2 CONTACT

- **Contact the GFSI-recognised certification programme owners (CPOs)** that cover your facility’s scope and **request a copy of their requirements** (<http://www.mygfsi.com/certification/recognised-certification-programmes.html>).
- Become familiar with the requirements for certification and determine which certification programme is most aligned with your agri-food business interests.

3 ASSESS

- **Perform a gap analysis** of the food safety management practices of your facility and those required by your CPO. Seek outside support where necessary.

4 PREPARE

- **Review CPO pre-requisites.** Perform a HACCP analysis and ensure that control points in the process have been established.
- Prepare procedures.
- Check that the site is capable of meeting the chosen scheme requirements by undertaking internal audits.

5 AUDIT

- **Consult the CPO website** to find the certification bodies that are accredited to certify against that certification programme or request an approved list of certification bodies from the CPO.
- Contact the certification body to discuss and **begin the certification program.**

6 MAINTENANCE

- **Ensure that your facility continues to meet requirements.**
- Arrange another audit visit before the expiration of your certificate.

GFSI BENEFITS

Companies have various reasons for becoming “GFSI certified”¹. Whatever the reasons, the benefits are many²:



61%

GFSI certification increases the ability to produce safe food



72%

Would choose to become GFSI certified if they were not already



90%

GFSI raises employee awareness and knowledge about food safety



72%

GFSI-recognised certification enhances company food safety practices



68%

GFSI-recognised certification helps to prepare for forthcoming regulatory changes

GFSI FACTS & FIGURES

Founded in 2000, GFSI is **one of the four strategic pillars** of The Consumer Goods Forum.

THE CONSUMER GOODS FORUM

- **#1** global network of the consumer goods industry
- **400** retailers, manufacturers & service providers, members worldwide members combined sales total €3.5 trillion
- **4 strategic pillars: Product safety (GFSI)**, Sustainability, Health & Wellness and End-to-End Value Chain & Standards www.theconsumergoodsforum.com

GFSI KEY FIGURES

- **7 Local Groups** across the Americas, Europe and Asia implement GFSI’s global work regionally
- **Over 150 companies**, consultancies and organisations have collaborated in GFSI’s technical working groups
- Over 29,000 stakeholders follow GFSI around the world

Key issues are defined and technical working groups are convened to find collaborative solutions.

THE INFLUENCERS LEADING IT



¹ GFSI brings together food safety experts from around the world and across the supply chain to identify the best management practices for promoting food safety throughout the industry. Regional food safety practices or those adopted by a given sector are integrated into the GFSI Benchmarking Requirements, against which existing food safety management certification programmes are benchmarked. Certification programmes that

meet these GFSI performance thresholds are said to be “GFSI-Recognised”. It is GFSI-recognised CPOs then help food companies become “GFSI-certified” in the marketplace. ² GFSI Efficacy Study: An online survey carried out in partnership with Sealed Air Diversey received 834 responses of which 53% from North America (include Canada and Mexico), 37% from Europe, and 10% from Australia and New Zealand.

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