GFSI Benchmarking Requirements

WHAT'S CHANGING IN VERSION 2020?

WHY VERSION 2020, NOT VERSION 8?

At GFSI, we drive harmonisation, continuous improvement and confidence in food safety systems through our extensive benchmarking and recognition work. Over the past twenty years, experts in GFSI Working Groups have collectively created the world's most widely accepted benchmarking tool for food safety certification programmes, laid out in the GFSI Benchmarking Requirements. Following Version 7.2, this new installment is more than an edit – it's a revamp. Version 2020 introduces many significant changes to the GFSI Benchmarking Requirements, and the change in version nomenclature reflects that step change in the content, announcing a new generation of recognition. In addition, moving from a numbered approach (7, 7.1, 7.2, 8) to the year of release lends more clarity to the release date of each version.

KEY CHANGES

Structure
A scope structure aligned on ISO22000 and a sequential numbering of key elements across all the scopes.

Language
A simplified and harmonised language intended to eliminate any ambiguities and facilitate a transparent and consistent assessment of certification programmes

Alignment
An alignment to the latest Codex Alimentarius guidelines on food hygiene.

Strengthened Elements
Improved existing elements in order to increase transparency and objectivity, such as changing unannounced audits from preferred to mandatory and establishing a minimum audit duration. Read on for more information.

New Elements
New requirements such as food safety culture, and new scopes, expanding GFSI's inclusive farm-to-fork approach to hygienic design. Read on for more information.

NEW ELEMENTS

Version 2020 include both new clauses and new scopes, all of which contribute to expanding GFSI's inclusive farm-to-fork approach and requirements on CPO and CB performance.

CPO Governance

Additional requirements have been added in Version 2020 concerning how CPOs interact with CBs and ABs, including carrying out **annual performance reviews** and ensuring continuous exchange of information on performance between CPOs, CBs and ABs.

GAP

Version 2020 will add requirements on the maintenance of surroundings and internal site inspection verifying GHP.

FSMS

Elements of **food safety culture** have been added, alongside elements regarding the testing of traceability procedures, product development, and information provided for unlabelled products.

New Scopes

Scopes JI and JII, both of which concern **Hygienic Design**, have been added to Version 2020.

STRENGTHENED ELEMENTS

The aim of strengthening previous elements is to increase transparency and objectivity. Notably, GFSI is reinforcing the impartiality of the auditing process and the monitoring of CBs.

CPO Governance

Unannounced audits are required every three years (or for 10% of audits, depending on the industry). There will now be KPIs set for CBs based on results of desktop reviews, complaints and office visits that will be reviewed yearly.

FSMS

Documents must be held for a period exceeding the shelf life of the food if customer or legal requirements are not available, and lab testing now makes reference to ISO17025.

GMP and GAP

Explicit reference to the Codex Alimentarius food hygiene guidelines, **verification of effectiveness of cleaning**, and control of the water not intended for food production are now required. Layout and flow of operations must be analysed. The **control of cross-contamination** during storage, transport and production, as well as regular training of employees are now required.

The new and strengthened elements listed here represent only a small portion of what has changed in Version 2020 – for a complete list of all new and strengthened elements, see the document "Key Changes: GFSI Benchmarking Requirements, V7 to Version 2020" on the GFSI Library: publications.mygfsi.com

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