

GFSI: Worldwide Standards for Food Safety

How our Food Safety Consultants can Benefit your Organization

- ✓ Access to GFSI and food safety expertise without having to staff internal resources
- ✓ Proven approach to a GFSI-approved certification that addresses your unique situation.
- ✓ Ensuring compliance with GFSI-approved worldwide food safety regulations, supplier and top retailer requirements.
- ✓ Onsite consulting and training with minimal disruption of ongoing operations.
- ✓ Monitoring and preparing your business for registrar audits.
- ✓ Crisis management and brand protection.



Enhanced food safety practices reduce operational costs and liability exposure, satisfy legal and supplier requirements, while also improving marketability and bottom line profits.



What is GFSI?

GFSI, coordinated by The Consumer Goods Forum, was launched in 2000.

GFSI is a business-driven initiative for the continuous improvement of food safety management systems to ensure confidence in the delivery of safe food to consumers worldwide.

Its objectives are to foster a convergence between food safety standards by maintaining a benchmarking process for food safety management schemes. It also seeks to improve cost efficiency in the food supply chain through the common acceptance of recognized standards by retailers around the world.

GFSI has had a major impact on worldwide food safety. Under its umbrella, major retailers have come to a common acceptance of five GFSI benchmarked food safety schemes.

What Standards are Accepted by GFSI?

GFSI recognized schemes include PrimusGFS, SQF, IFS, FSSC 22000, BRC and HACCP (issued prior to 2012). GFSI's governing principle is *Once Certified, Accepted Everywhere*. Food manufacturers, processors and suppliers significantly benefit by becoming certified to one or more of these standards.

We Provide Professional GFSI Consulting Services:

- ✓ Performing a gap analysis and identifying requirements to become compliant with a GFSI accepted standard.
- ✓ Presentation of GFSI principles, standards, certification steps and estimated budget to management.
- ✓ Helping you to prepare an action plan, documented procedures and work instructions to create GFSI-acceptable quality management systems that address your unique food safety requirements.
- ✓ Onsite training for those charged with implementing and managing a GFSI-approved quality management system within your organization.
- ✓ Conducting internal audits to ensure your readiness for registrar audits.
- ✓ Helping you to quickly satisfy any corrective actions resulting from registrar audits.

