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/IoP 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”