Food Safety is a Major Challenge

➢ Certified organic operations well positioned to comply with various food safety schemes.

➢ Records kept for organic certification can demonstrate compliance with key food safety requirements (application records, water tests)

➢ Additions to your systems, Policies, Procedures, Trainings, Record keeping.

➢ Watch your product flow, look for vehicles of pathogenic cross contamination.
Food Safety Certification and the GLOBALG.A.P. Program

Food Safety By and For the Organic Community
CCOF Food Safety Services

➢ Providing food safety certification with an organic perspective
➢ Ensuring market access for organic products
➢ Assist organic growers in preparing for the Food Safety Modernization Act (FSMA)
Food Safety Services

➢ Leverage CCOF’s existing organizational and inspection efficiencies
➢ When possible combine organic and food safety inspections
➢ Be a food safety resource for the organic community
➢ Expand into GFSI GMP/Facility audits
Global Food Safety Initiative (GFSI)

➢ Benchmarks various processor & producer food safety standards
➢ Midsize to larger buyers & wholesalers requiring GFSI certifications on the farm and in packing houses.
➢ For farms & pack houses: SQF, GLOBALG.A.P., Primus GFS, BRC, IFS, CanadaGAP, FSSC 22000
➢ Standards NOT GFSI: USDA GAPs, United Fresh Harmonized Checklist, TomatoGAP
➢ Important to choose a standard that fits your market
Introduction to GLOBALG.A.P.

➢ GLOBALG.A.P. Is a private sector body that sets voluntary standards for the certification of agricultural products around the globe

➢ Began in Europe 20 years ago as a way to verify produce coming from surrounding areas, such as northern Africa, was produced with GAPs.

➢ Premier global food safety certification scheme, with 140,000 producers certified worldwide.
Introduction to GLOBALG.A.P.

➢ Pre-farm gate standard, certifying the growing, harvesting, field and packinghouse activities

➢ Not a processing standard; as soon as product is sliced or diced, GLOBALG.A.P. does not apply

➢ Primarily designed to assure consumers about food safety, reduction of environmental impacts associated with agricultural and the protection of workers health and safety.
Holistic Approach to Farm Assurance

- Whole farm audits include growing, harvesting, packing, and storage in one checklist, one audit, one
- Enlarged view of Good Agricultural Practices (GAPs), including sustainability & worker welfare control points
- USA NTWG works to align the standards with local regulatory climate, e.g. FSMA guidance docs coming soon
The GLOBALG.A.P. Standards

CCOF currently offers 3 GLOBALG.A.P. Standards:

• INTEGRATED FARM ASSURANCE (IFA)
  – GFSI recognized
  – Includes Food Safety, Traceability, Environmental Sustainability, Worker Health and Safety
  – Comprehensive and Holistic
  – Generally for exported commodities

• PRODUCE SAFETY STANDARD (PSS)
  – GFSI recognized
  – Trimmed down version of the IFA, includes Food Safety, Traceability
  – For the US Domestic Market

• Harmonized Producer Safety Standard (HPSS)
  – Newly benchmarked to GFSI
  – Developed in conjunction with United Fresh Produce Association
  – More Americanized in terms of language
GLOBALG.A.P. Inspection Process

➢ A written plan is *not* sent to certifier prior to inspection.
➢ GLOBALG.A.P. requires a self-assessment audit be completed *prior* to the 3rd party inspection
➢ Initial inspection *must* take place during harvest
➢ Certificates *do* expire
➢ Renewal inspection every year.
Group Certifications with QMS

**QMS** – Quality Management System. Internal control system which, when implemented, only the square root of parcels or growers need an external inspection by the certifier.

**Producer is responsible for:**

Ensuring all production sites under certification scope comply with the certification requirements at all times.

**For the Certification Body (CB) auditors:**

By auditing the QMS and a sample of production sites, the CB must assess whether the applicant’s internal controls are appropriate, without seeing 100% of the fields.
GFSI Certifications and FSMA

➢ Scheme owners (GLOBALG.A.P., Primus, SQF), are adjusting their standards to track FSMA reqs.

➢ GLOBALG.A.P. checklist refers to “prevailing local legislation”, so auditors are required to know these and inspect to them (OSHA/FSMA)

➢ GLOBALG.A.P. has FSMA self-assessment or guidance document for producers and auditors.

➢ If your buyer is requiring a GFSI or any food safety certificate, it can be a good way to prepare for FSMA. Just be sure they are requiring it!
Questions?