

Best practice on journey to Certification

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Evolution of Management systems

Need for certification

Key challenges

Quick tips for sites

Roadmap to certification

Key to success, practical steps

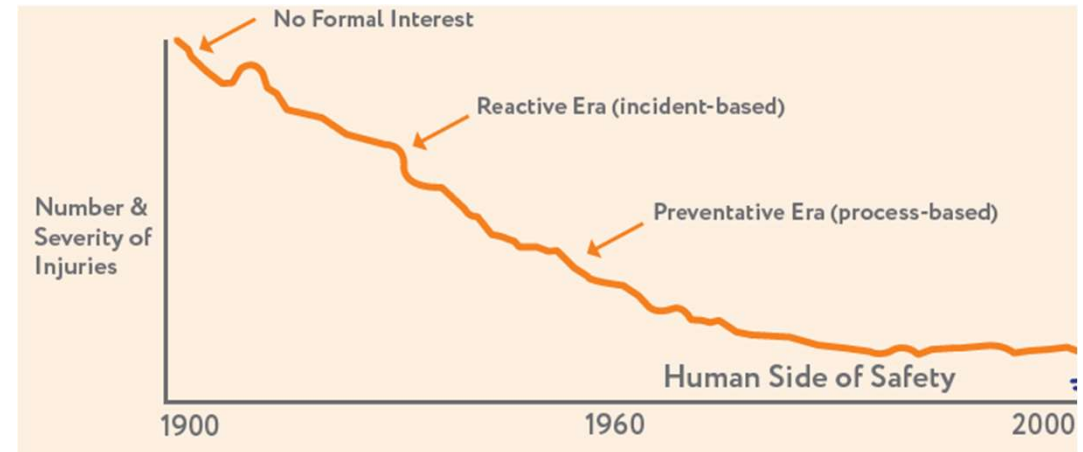
Evolution of Food Safety Management Systems

Product Failures

- Fatalities
- Serious Injuries Illnesses
- Recalls compromising brand reputation

Mitigation Strategies

- Legislation
- Product Safety Management Systems
- Product testing regimes



Food Business – Need for certification?

Brand Owner

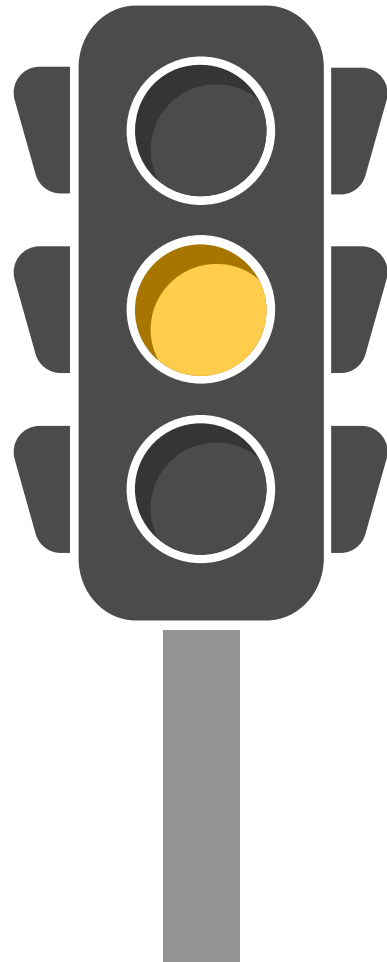
- Global supply chains
- Brand Protection
- More confidence in supplier because of the company's commitment to food safety, quality and legality, and to continuously make improvements



Supplier

- Brand owner requirement
- Increased business opportunities
- Global recognition
- Export opportunities

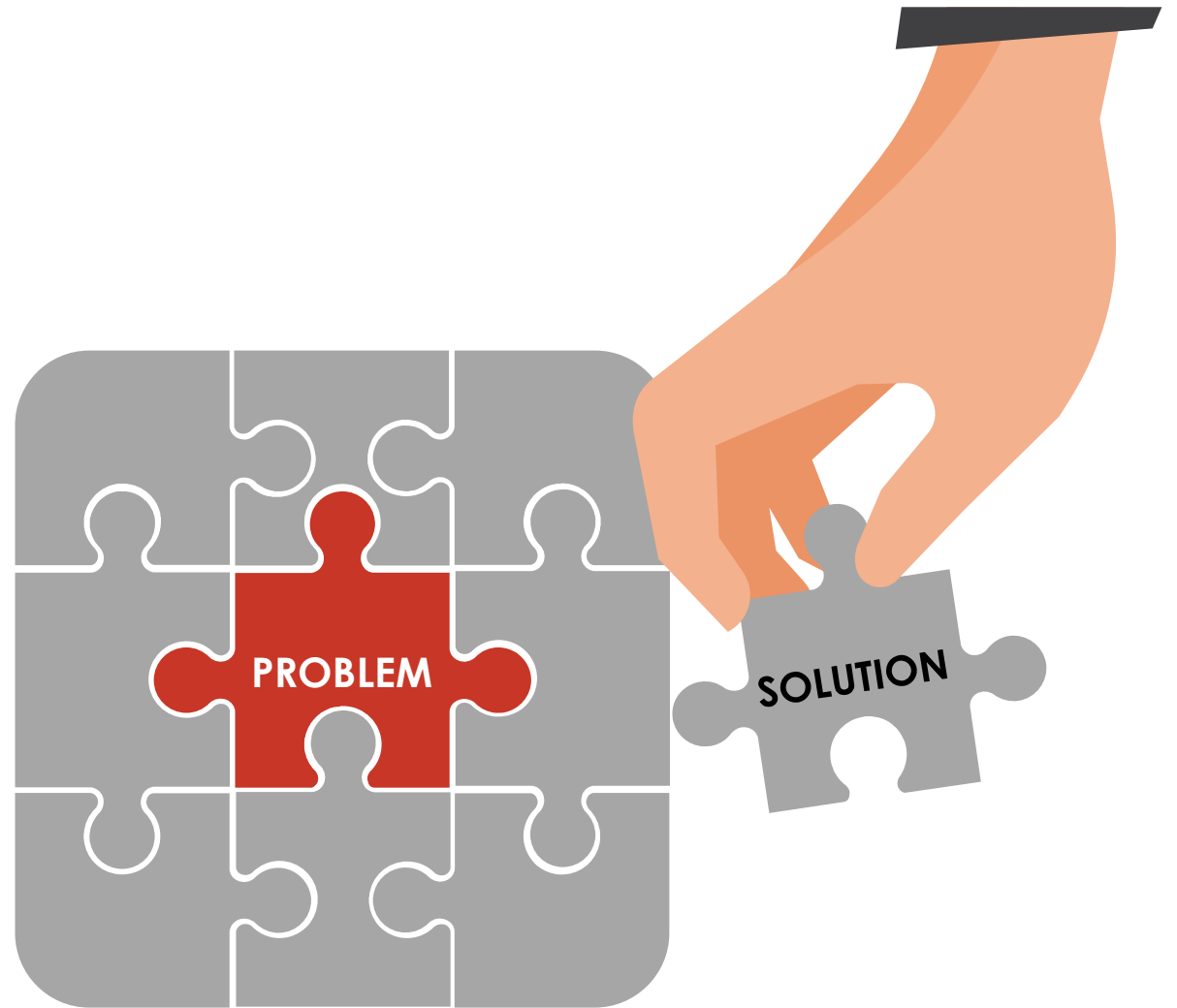
Key challenges – faced by sites



Top 3 challenges:

- Financial resources
- Human resources
- Mindset/ Culture

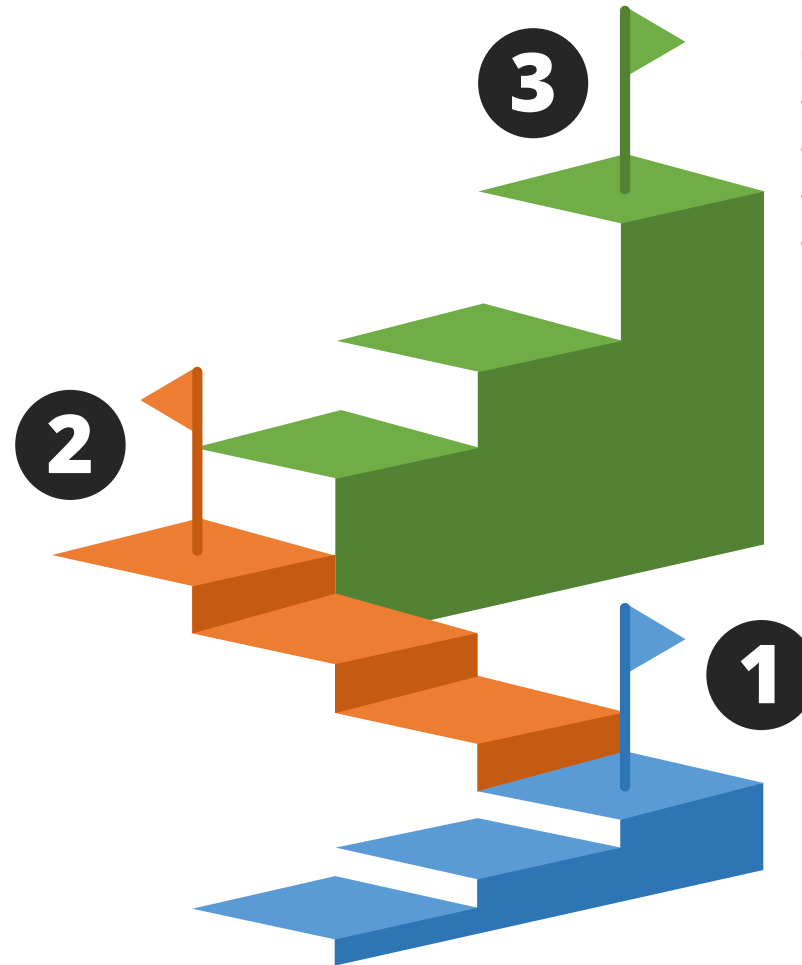
QUICK TIPS FOR SITES



Roadmap to Certification

Developing FSQMS

- Reduction in 2nd-party audits
- Continual improvement
- Expanding operation
- Focus areas:
 - Expanding FSQMS



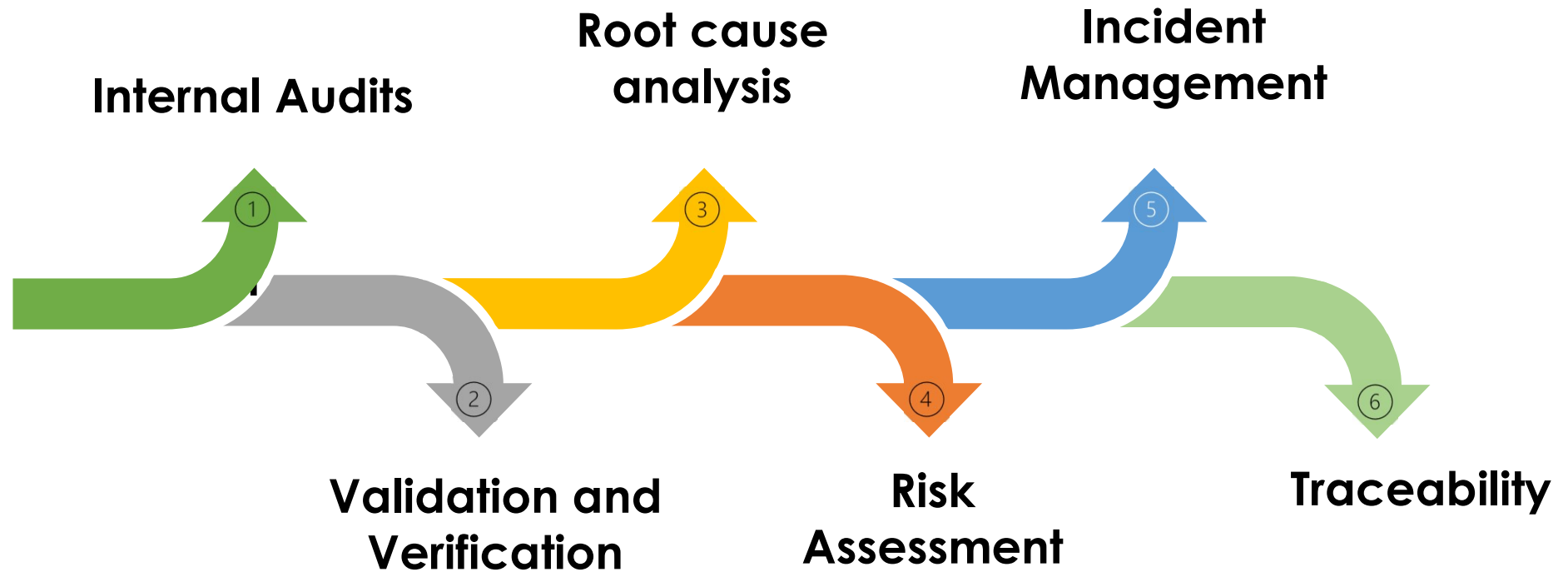
Certification audits

- GFSI Benchmarked
- Well-established FSQMS
- Highest level of customer confidence
- Focus Areas:
 - Continuous improvement

New Sites

- First stepping-stone
- Building Compliance & Fundamentals
- High risk "tail"
- Focus Areas:
 - Legislation
 - Codex compliant HACCP
 - Traceability
 - Complaint Handling
 - Allergen Management
 - Staff training

Strengthen Fundamental Concepts

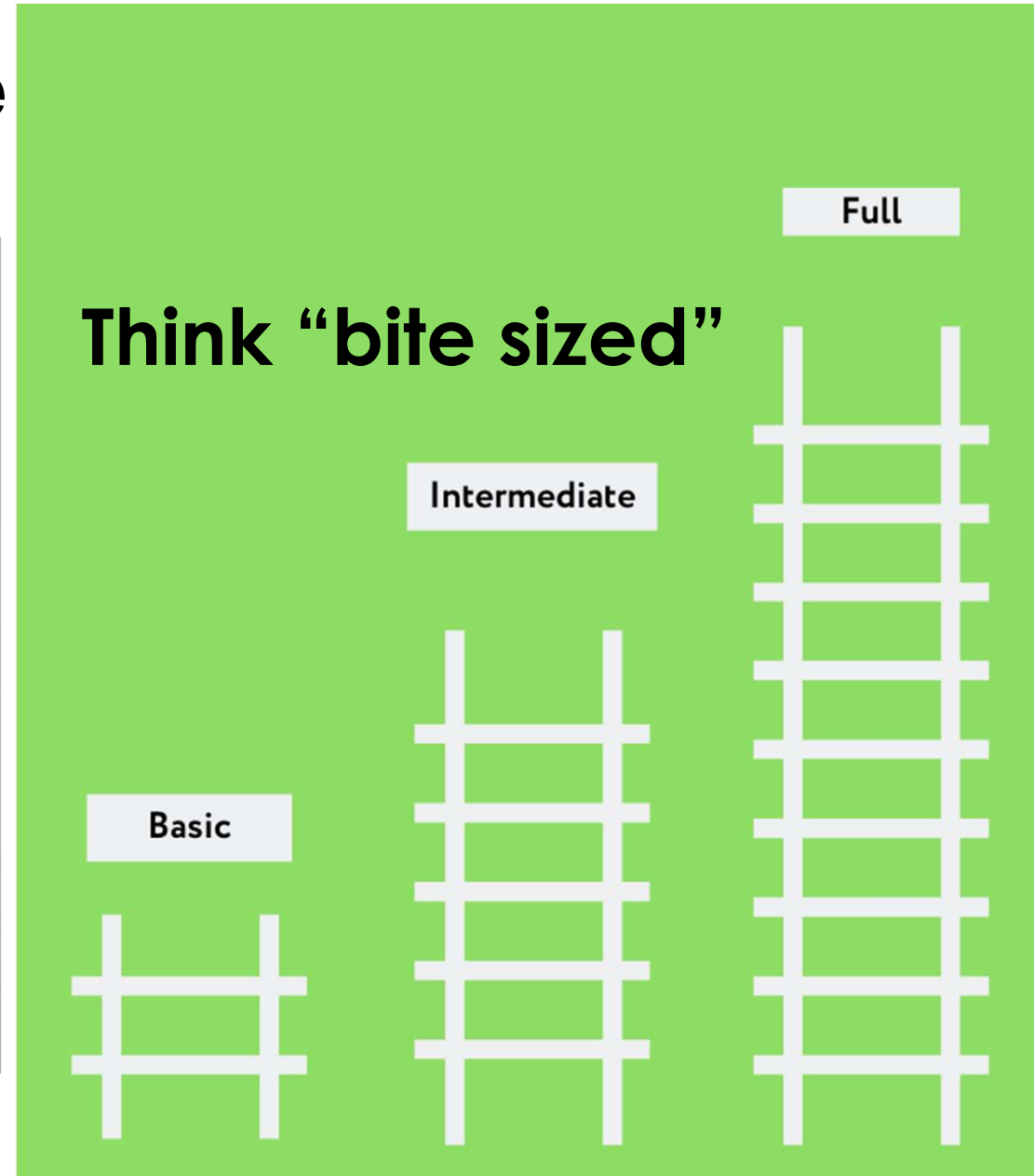


Choose the RIGHT Scheme

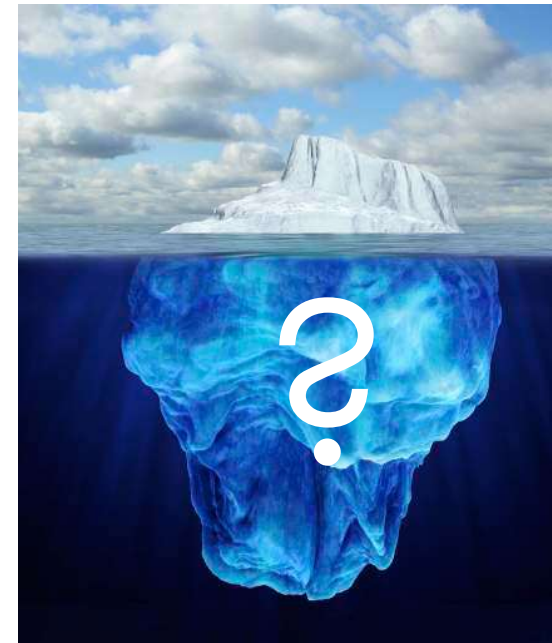
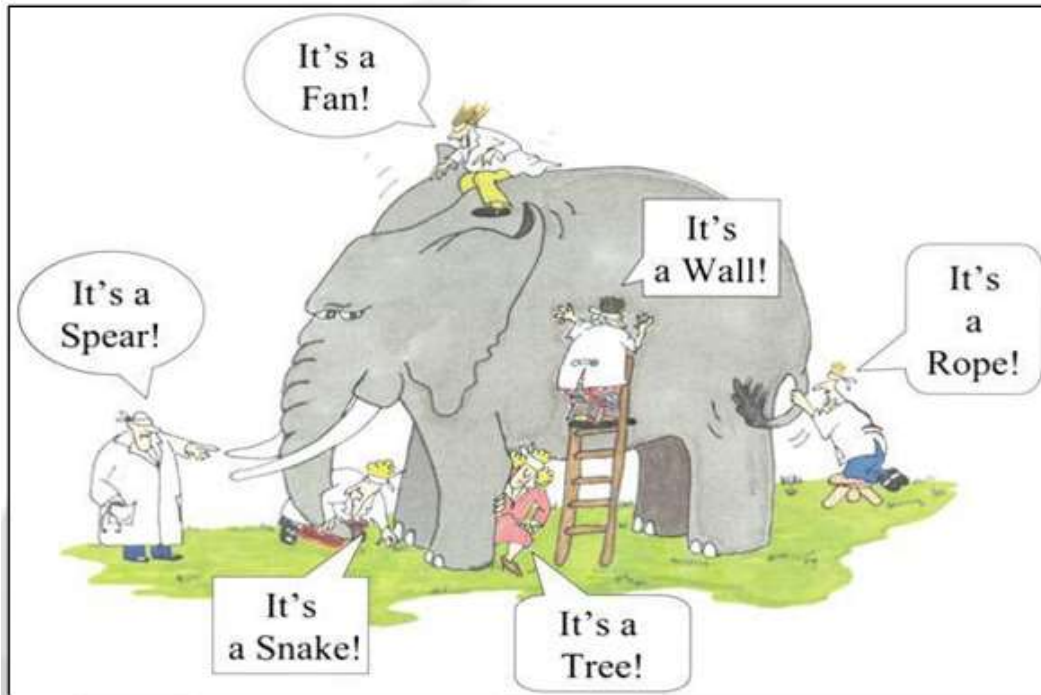
Implementing a robust food safety management system (FSMS) is critical to protect your customers, your brand and your business.

As your business grows and develops, it is likely that you will need to choose a scheme that:

- Is affordable, appropriate and proportional to your needs.
- Supports your businesses where it is needed.
- Provides buyers with independent evidence that you are working to recognised food safety standards.



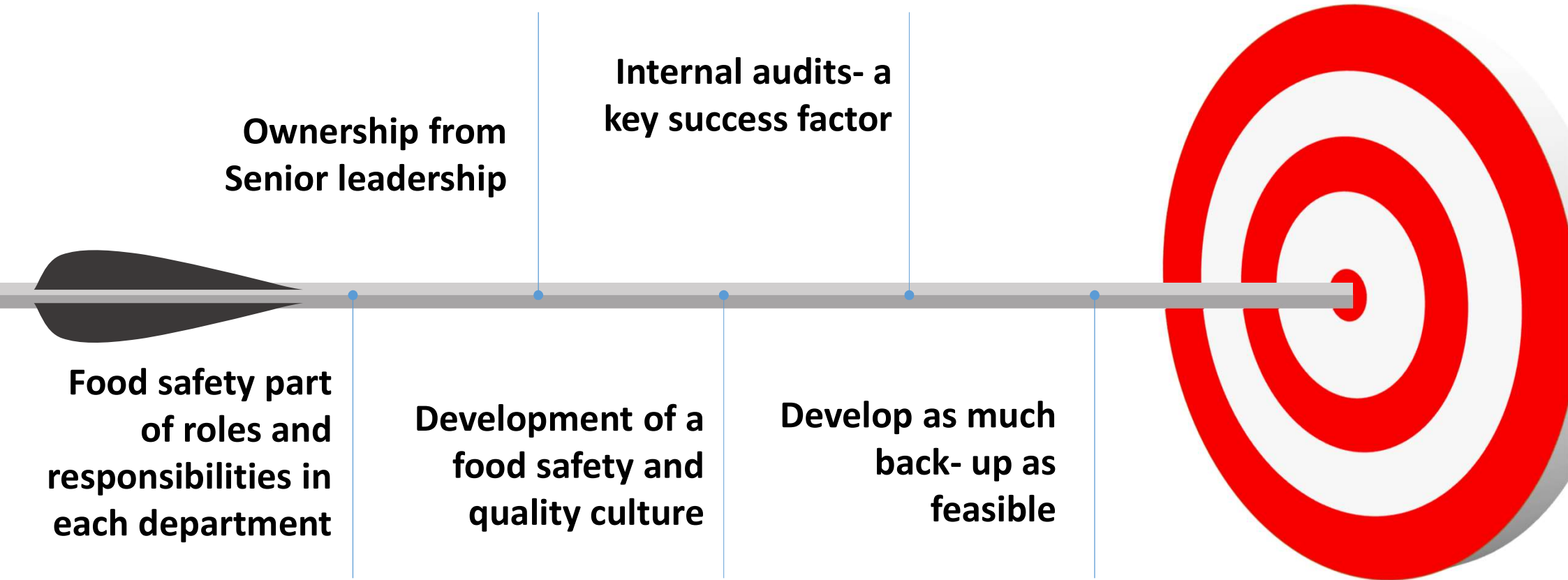
WHAT IS CULTURE



WHAT IS CULTURE

Objective:
people do the right thing right
at all times - first time
even when under pressure
even when no one is watching!

Certification Audit- Key to success



Practical Tips

Give yourself enough time – it's not a process that can be rushed!

Undertake a full gap analysis if you are just starting out and don't be afraid of being critical of your current process and systems.

Be prepared to make investments

Make sure you've gone over your internal audits and closed off any actions required for anything that has been picked up. Verify that the actions have been effective and put alternative actions in place if they have not been.

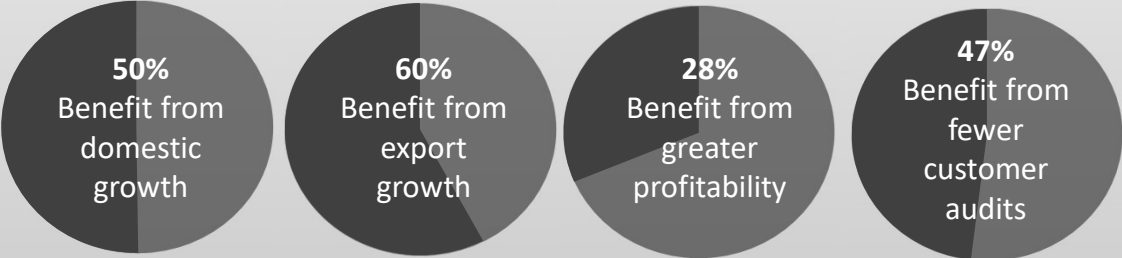
Walk through the whole process and site with another member of staff with a critical eye and make a note of anything that could be raised during an audit.

Where things are noted, put proper corrective actions in place rather than quick fixes

Economic Benefit for Sites

Commercial Benefits

Sites have invested in technology, staff, product development processes and equipment to gain certification. As a result:



Generating an average sales growth of **7.5%**



Generating an average **6%** increase in profitability

Operational efficiencies and improvements in productivity

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