

BCCC ANNUAL CONFERENCE

TRACEABILITY - *RETAILER AND GFSI REQUIREMENTS*

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Global Food Safety Initiative (GFSI)

Objectives of the GFSI are:

- Enhance food safety
- Ensure consumer protection
- Strengthen consumer confidence
- Improve cost efficiency throughout the food supply chain
- Benchmark requirements of food safety management schemes

Matrix GFSI (Guidance document version 5:2007)

Food safety policy	Corrective action
Food safety manual	Control of non-conformity
Management responsibility	Product release
Management commitment	Purchasing
Management review (including HACCP)	Supplier performance monitoring
Resource Management	Traceability 
General documentation requirements	Complaint handling
Specifications	Serious Incident Management
Procedures	Control of measuring and monitoring devices
Internal audit	Product analysis

GFSI Benchmarked Standards Post Farm Gate

BRITISH RETAIL CONSORTIUM



CCvD
(Dutch HACCP)



Global Red Meat Standard (GRMS)



GFSI Benchmarked Standards Pre Farm Gate



NZ GAP








GLOBALG.A.P.

GFSI – Traceability Requirements for a Conforming Food Safety Management Standard

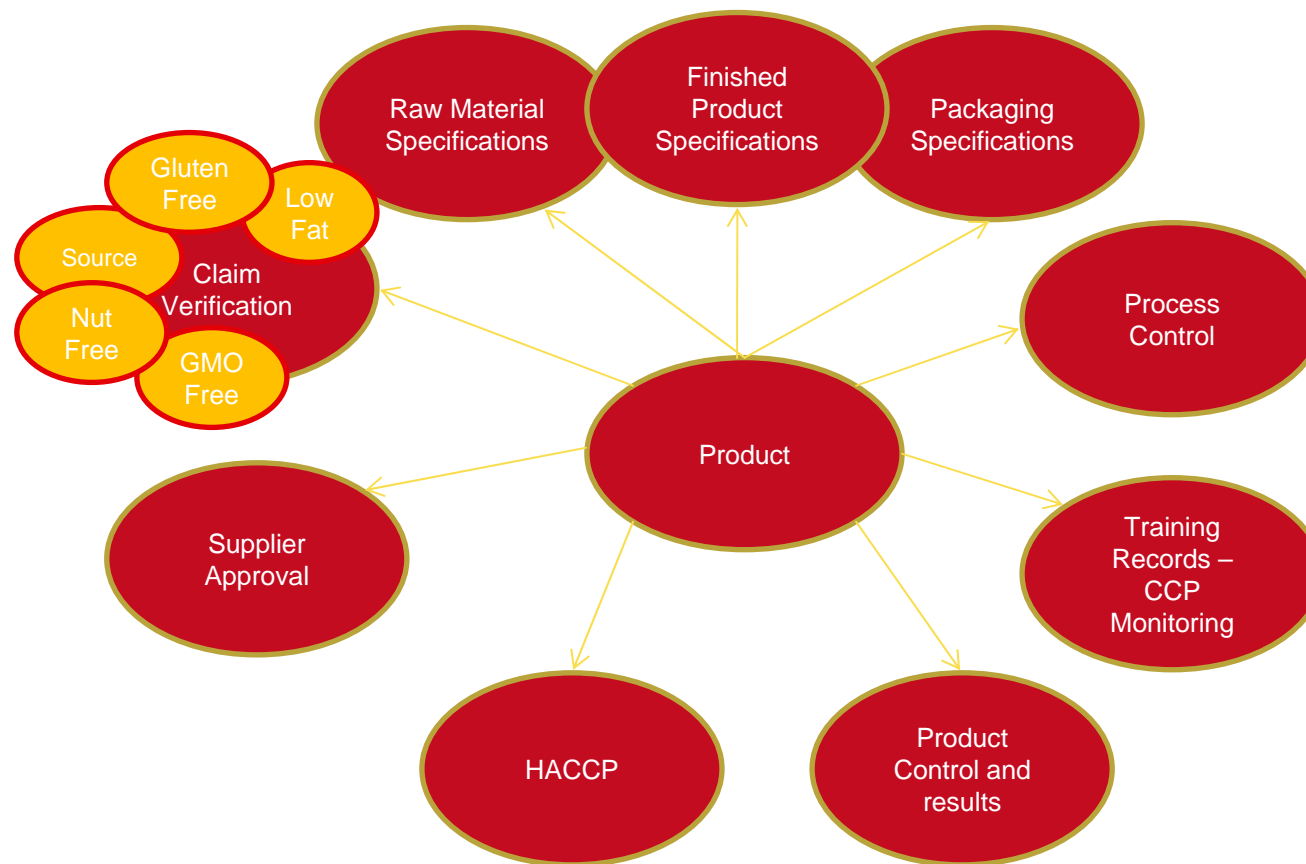
The standard shall require that the supplier develop and maintain appropriate procedures and systems to ensure:

- Identification of any out-sourced product, ingredient or service
- Complete records of batches of in-process or final product and packaging throughout the production process
- Record of purchaser and delivery destination for all product supplied

GFSI Standards – Traceability Matrix Overview

 Microsoft Office Excel 97-2003 Worksheet	 BRITISH RETAIL CONSORTIUM	 international food standard IFS	 HACCP SQF 2000 CERTIFIED SUPPLIER	FSSC 22000  Food Safety System Certification 22000	
Element	BRC - Food	IFS - Food	SQF 2000	ISO 22000	PAS
Statement of Intent	✗	✗	✗	✗	
Identification	✗	✗	✗	✗	
Testing the Traceability System	✗	✗	✗		
Claim Verification	✗	✗			
Rework	✗	✗	✗		✗
Records	✗	✗	✗	✗	

Typical Audit Traceability Challenge



Traceability System Challenges



Waitrose

TESCO

WAL*MART
Save money. Live better.™

Sainsbury's

Auchan

Additional Retailer Requirements

- May specify time taken to complete traceability exercise and mass balance (for example 4 hours)
- May have additional requirements for sourcing of certain raw materials e.g. Valid-IT approved sources for:
 - Non-GM: Soya and Maize and any derivatives of them
 - Spices: Cayenne, Chilli, Paprika, Turmeric and any compound ingredient containing these
- Request logo's or claims to be shown on packaging which require the manufacture to be members of a scheme

Common Traceability Non-conformities

- Product recall test v's traceability
- Forwards traceability not carried out
- Mass balance exercise not completed or not fully reconciled, mass balance of packaging materials not carried out
- Control of rework
- Lack of traceability on packaging materials
- Labelling of work in progress
- Traceability not maintained on processing aids / minor ingredients
- Identification of product (old stickers / labelling not adequately removed)



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