Project: Technical assistance to improve implementation of food safety standards and disease crisis preparedness

1.2.5 (Task 4.2.2) Contribute to increased capacity of staff of the local chamber of commerce, chamber of food professionals, academy and others

Training on Food Associated Risks

SESSION 7: Overview on International Food Safety Management Standards

Dr. Hüseyin Değirmenci

Senior Non-key Expert

21.11.2024

Place: Nicosia, Cyprus

Project funded by the European Union within the scope of the Aid Programme for the Turkish Cypriot community, implemented by the NSF Euro Consultants Consortium

Disclaimer: This presentation has been produced with the financial support of the European Union. Its contents are the sole responsibility of NSF Euro Consultants Consortium – Contractor, and do not necessarily reflect the views of the European Union.

CONTENT

- Overview to worldwide known food safety management standards

- Codex Alimentarius Standards

Every country has different regulatory bodies that make definition and enforcement of food safety implementation to industry.

There are also several privately-owned international organisations that provide comprehensive guidelines for auditing food manufacturers on the basis of food safety and hygiene.

Internationally recognised food safety organisations and certification programs include:

Why is required?

- Intense farming and processing of food
- Increase in meals consumed outside home
- Increase in ready to eat foods
- More traveling across the world
- Increased amount of exotic imported foods
- Increase in number of susceptible people

Worldwide Food Safety Management System Standards

FAMI-QS

DS 3027

Aldi system

Kraft food system

Irish HACCP

Nestlé NQS

M&S system

EFSIS

McDonalds system

Eurepgap

ISO 9001

IFS

BRC-IoP

GMP standard for Corrugated & Solid Board

AG 9000

Ducth HACCP

Friesland Coberco FSS

GTP

GFSI Guide

SQF

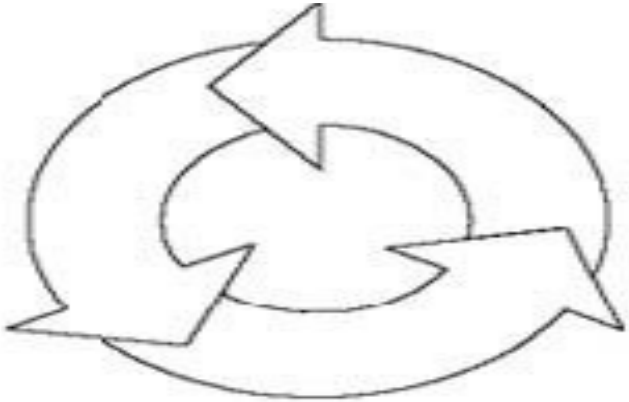
GMP

BRC-Food

GMO

EU FOOD SAFETY
AB GIDA GÜVENLİĞİ

FSMS Process model



Planning and realization of safe products

Preliminary steps to enable hazard analyses

Hazard analyses

Validation of control measures

Establishment HACCP Plan
Establishment operational PRPs

Implementation

Monitoring corrective action

Verification

Improvement

EU FOOD SAFETY
AB GIDA GÜVENLİĞİ

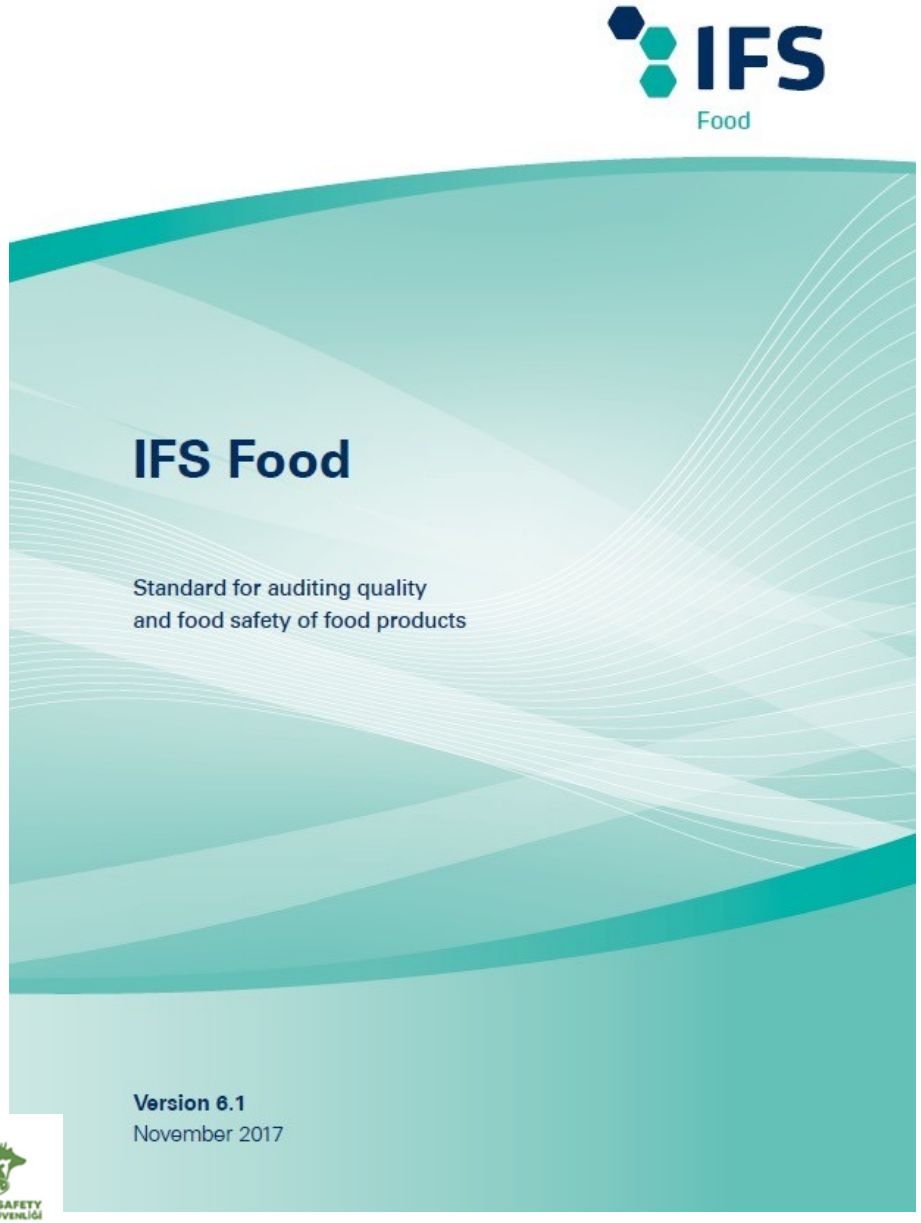
IFS Food 6.1

The *IFS Food Standard* version 6.1 (2017) is published by *Global Food Safety Initiative* and is an international standard for performing audits of food manufacturing processes.

IFS Food version 8 announced on 18.04.2023

Their compliance audits concern both the factory floor and administrative duties, including HACCP principles

EU FOOD SAFETY
AB GIDA GÜVENLİĞİ



The IFS Food Standard is used to audit food manufacturers regarding food safety and quality of processes and products.

The list of requirements is organized in the following topics:

- Senior management responsibility
- Quality and food safety management system
- Resource management
- Planning and production process
- Measurements, analysis, improvements
- Food Defense

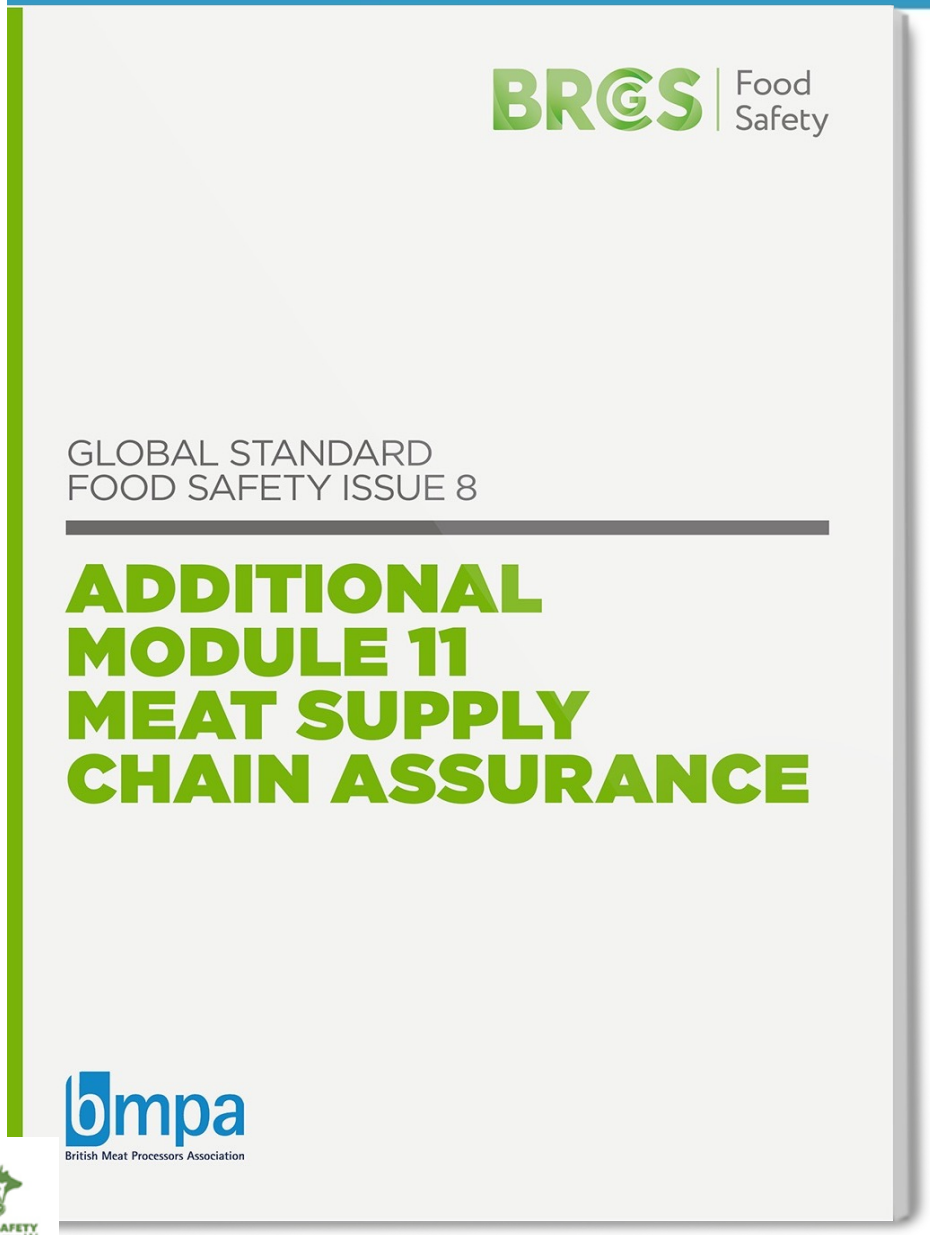
EU FOOD SAFETY
AB GIDA GÜVENLİĞİ

BRCGS Food Safety

The *British Retail Consortium Global Standards* (BRC Global Standard Food Safety, Issue 8, 2018) has been developed to specify the safety, quality and operational criteria required to be in place within a food manufacturing organisation to fulfil obligations with regard to legal compliance and protection of the consumer.

Issue 8, published in August 2018, and the requirements continue to evolve from previous issues, with a strong emphasis on management commitment, a Hazard Analysis and Critical Control Point (HACCP)-based food safety programme and supporting quality management system.

Additional Module 11: Meat Supply Chain Assurance



Certification to this module in association with the Global Standards for Food Safety Issue 8 is designed to:

- demonstrate good management of the meat supply chain
- provide confidence to customers
- reduce the need for multiple audits of the supply chain
- reduce costs and audit time for meat processors
- ensure a consistent quality to meat supply chain auditing.

EU FOOD SAFETY
AB GIDA GÜVENLİĞİ

SQF Codes

The SQF Code meets the needs of all suppliers in the food industry through an internationally recognized certification system, featuring an emphasis on the systematic application of HACCP for control of food safety hazards.

The implementation of an SQF management system addresses a buyer's food safety requirements and provides the solution for businesses supplying local and global food markets.

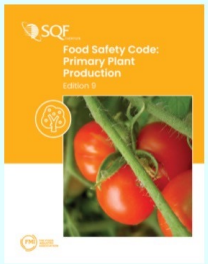
First developed in Australia in 1994, the SQF Program and was first recognized in 2004 by the Global Food Safety Initiative (GFSI) as a standard that meets its benchmark requirements.

The most recent edition of the SQF Food Safety Codes is the **SQF Codes Edition 9**, published October 2020.

The SQF Codes Edition 9 is comprised of 13 industry specific codes that provide step by step instruction for production and manufacture sites to become SQF certified.

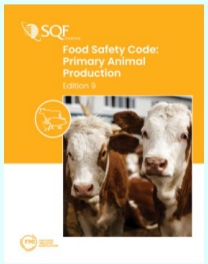
SQF Food Safety Codes Edition 9

PRIMARY PLANT PRODUCTION



DOWNLOAD

PRIMARY ANIMAL PRODUCTION



DOWNLOAD

AQUACULTURE

DOWNLOAD

https://www.sqfi.com/resource-center/sqf-code-edition-9-downloads/

EU FOOD SAFETY
AB GIDA GÜVENLİĞİ

ISO 22000:2018

ISO 22000:2018 Food safety management systems — Requirements for any organization in the food chain

All requirements of this document are generic and are intended to be applicable to all organizations in the food chain, regardless of size and complexity.

https://www.iso.org/obp/ui/#iso:std:iso:22000:ed- 2:v1:en

The Codex Alimentarius

(Latin for "Book of Food")

… is a collection of internationally recognized standards, codes of practice, guidelines and other recommendations relating to foods, food production and food safety.

These food standards and related texts aim at protecting consumers' health and ensuring fair practices in the food trade.

It was established in 1961 by the Food and Agriculture Organization of the United Nations (FAO),

World Health Organization (WHO) was joined in June 1962,

and held its first session in Rome in October 1963.

As of 2012, there are 186 members and one member organization, the European Union (EU).

EU FOOD SAFETY
AB GIDA GÜVENLİĞİ

The Codex Alimentarius includes provisions in respect of food hygiene, food additives, residues of pesticides and veterinary drugs, contaminants, labelling and presentation, methods of analysis and sampling, and import and export inspection and certification.

https://www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/en/

العربية 中文 English Français Русский Español

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS

support World Food Safety Day 2021

Food and Agriculture Organization of the United Nations

World Health Organization

Home | About Codex | Codex Texts | Themes (NEW) | Committees | Meetings | Resources | Publications | News and Events | Login

CCNFSDU42 / Committee agrees on a final text for new guidelines on ready-to-use therapeutic foods

Standards

Popular | Latest

CXS 193-1995
General Standard for Contaminants and Toxins in Food and Feed

CXC 1-1969
General Principles of Food Hygiene

CXS 1-1985
General Standard for the Labelling of Prepackaged Foods

CXG 2-1985
Guidelines on Nutrition Labelling

CXM 2
Maximum Residue Limits (MRLs) and Risk Management Recommendations (RMRs) for Residues of Veterinary Drugs in Foods

Protecting health, facilitating trade

EU FOOD SAFETY
AB GIDA GÜVENLİĞİ

CONTACT

Project e-mail: foodsafetyprojectTCc@gmail.com

THANK YOU FOR YOUR ATTENTION

Project funded by the European Union within the scope of the Aid Programme for the Turkish Cypriot community, implemented by the NSF Euro Consultants Consortium