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# Discussion on Approaches for Foreign Supplier Verification



# FSVP / FSMA: Guiding Principles

1. Flexibility optimizes food safety outcomes
2. Harmonization with global standards and principles
3. Utilize a holistic food safety systems approach
4. Food safety facilitates global trade
5. Role of 3<sup>rd</sup> party accredited certification
6. Food safety applies to all foods

# Background

- **Industry takes great care to manage food safety of both imports and domestic suppliers**
  - Systems Approach
  - International Standards (Codex – OIE – IPPC & WTO)
  - Risk Prioritization (Product & Facility)
  - Third Party Certification (GFSI)

# Challenges and Solutions

## ➤ **Challenges:**

As noted in FSMA Section 301 (c) (3) – Many different kinds of FSVP imports exist each with their own risk characteristics

- Verification, compliance, and the safety of food, is not achieved by “one size fits all” approach – to be “risk based”
- Flexibility is key – requirements to take into account the differences among importers and types of imported foods

## ➤ **Solutions:**

GFSI & Food Safety Management Systems, Accredited Certification, Transparency

- Strong organizational structure within the company
- Document, Document, Document – Records management



# FSVP / FSMA: Import Summary

- Structure & mechanisms for effective global partnership are in place
  - Academia, consumer groups, government, industry
- Resources efficiently applied based on science and risk
- Shared goal of safe affordable food
- Confidence in food safety enhances global trade
- Business shoulders the responsibility for safe food

# Thank you for your time!

