

# Cargill's approach to food safety

Public meets/meats private  
UNECE Symposium  
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# Today, Cargill is:

**143,000**

employees

working to  
feed the world &  
enrich  
communities



operating  
responsible  
supply chains

across

**67**

countries



nearly

**70**

businesses

conducting  
business  
with integrity



with a singular  
purpose:  
**to be  
the global  
leader in  
nourishing  
people.**

**Our definition of Food Safety is simple:  
protecting people and animals from illness or injury from  
handling or consuming our food products.**

Our goal is to  
provide high quality,  
safe food,  
every time,  
everywhere.

#### **Our Purpose**

is to ensure the safety and  
integrity of Cargill's food  
products and the global food  
systems that Cargill and its  
customers are engaged in.

#### **Our Mission**

is to provide leadership in  
Cargill food safety, quality,  
and regulatory processes  
and systems creating  
distinctive value and  
enabling Cargill to be the  
global leader in  
nourishing people.

#### **Our Approach**

is to focus on positive public  
health outcomes, ensure  
Cargill and customer brand  
protection, drive science-  
and risk- based decisions  
and champion talent  
development.

Our operating principles are:



**Leadership**

**Global  
Approach**



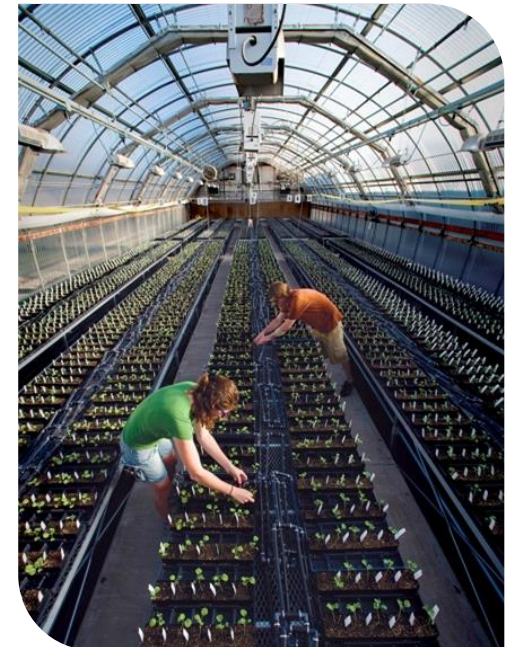
**Accountability**

**Personal  
Responsibility**



**Transparency**

**commitment to  
transparency:**  
in a world where nothing  
can be hidden, you should  
have nothing to hide





commitment to  
food safety:  
food safety is  
**NOT** a competitive  
advantage

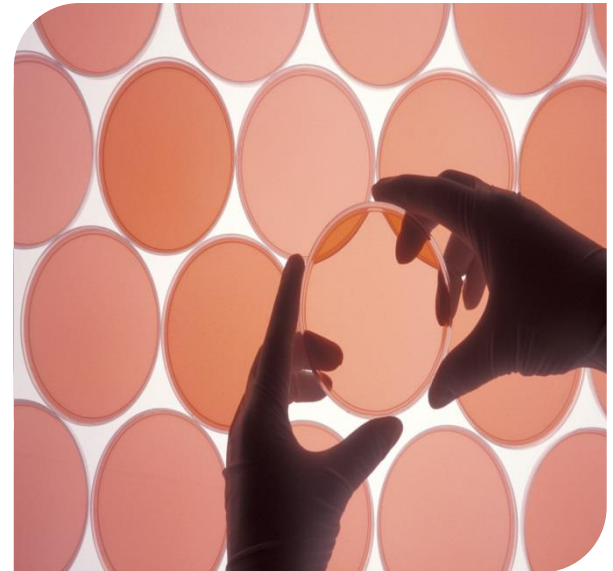
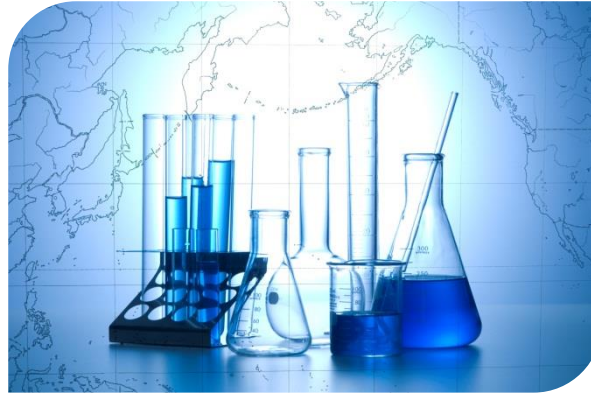


**commitment to  
public health:  
we have to think  
differently**





**commitment to  
building  
knowledge:  
more cooperation  
to drive change**



# Defining the global situation:

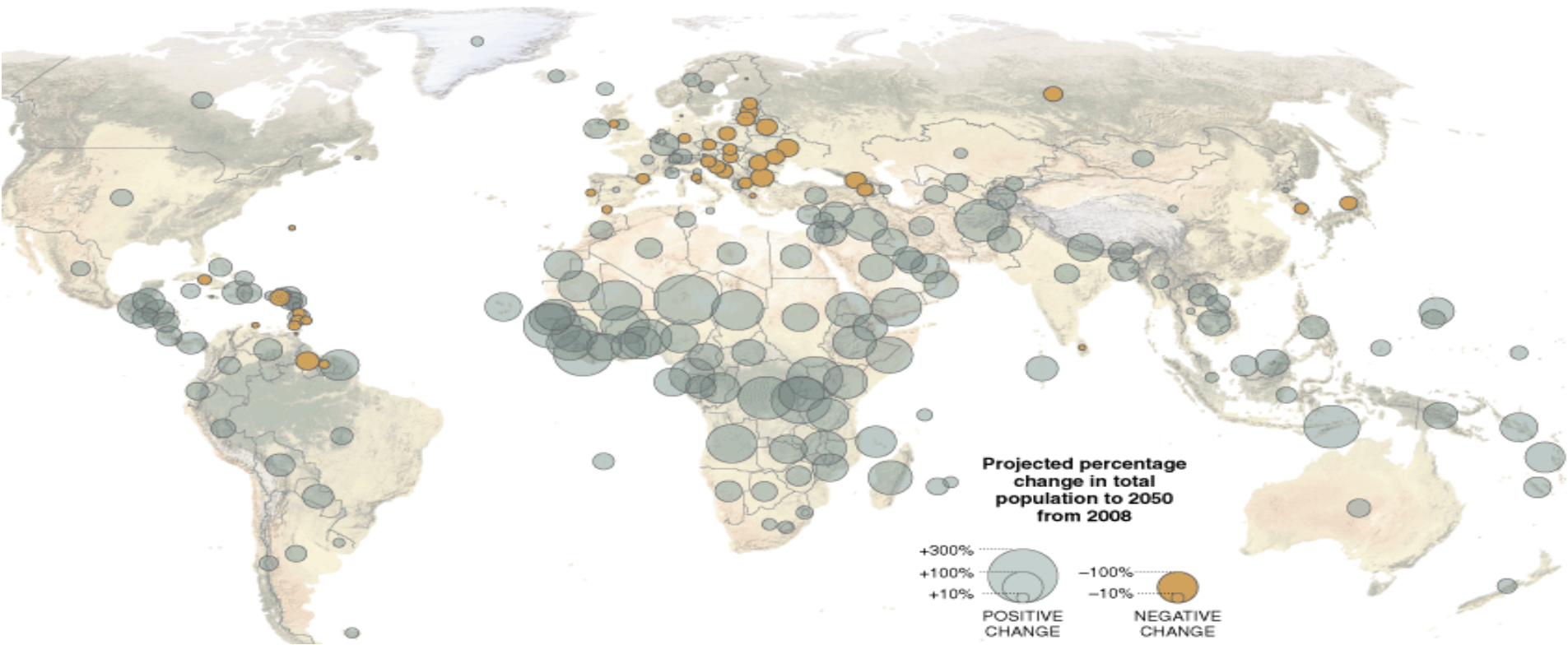
- **Changing Global Dynamics**
- **Free Markets**
- **Direct Foreign Investment**
- **Emerging Countries in the Global Economy**
- **Global Trade Brings Global Food Safety Issues**
- **Global to Local Food Safety approach needed**





# Food safety challenges

- **Global population** is expected to increase to over 9 billion by 2050 from the current 7 billion.
- **Global food supply** will need to double or triple on a planet with limited farmland, fresh water
- **Global food system** is more complex than ever before.







Food safety is a **shared**  
**responsibility**





# Creating a global to local food safety system

## GUIDING PRINCIPLES

- Food safety applies to all foods for all people
- Food safety standards must be science based
- Food safety standards must be outcome based and flexible
- Harmonized standards facilitates global trade
- Food safety must not be used as a competitive advantage
- A safe, affordable food supply for all requires public/private partnerships



# 1 International Governance

When it comes to food, countries are less self-sufficient and more dependent on each other than ever before. The WTO/SPS agreement and science based standards, guidelines and recommendations of the 'Three Sisters' provide the foundation for food suitable for consumption.

## World Trade Organization (WTO)

To work together, governments collectively established the WTO and in the case of food safety, the Agreement on Sanitary and Phytosanitary Measures (SPS).

### 'Three Sisters'

Recognized by the SPS agreement as the relevant bodies for setting international standards, guidelines and recommendations for food safety, plant health and animal health.

### Guidelines and recommendations

Science based food safety principles and practices including food hygiene, hazard analysis and critical control points (HACCP), import and export guidelines etc.

## 3 International Organization for Standardization (ISO)

To meet both societal needs and business requirements for food safety, ISO voluntary measures build from science based standards, guidelines and recommendations. ISO is a non-governmental organization. It does not regulate, legislate, certify or accredit.

### Voluntary measures

Help demonstrate that food produced is suitable for consumption. Examples include prerequisite programs such as early identification and control of food safety hazards, compliance with applicable regulatory requirements, and 'management systems' such as ISO 22000 that address standardized implementation and consistency along the food chain.

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## 2 Country Infrastructure

Food safety directly affects potential growth. Countries with strong food safety infrastructures are better positioned to protect public health, increase productivity, capture new export opportunities and limit exposure to substandard food imports.

### Science based standards

Science derived product characteristics such as maximum residue limits, permissive levels of food additives, contaminants, toxins etc.

### Laws and regulations

National to local legislation and regulations derive from international science based standards, guidelines and recommendations. Some regulations may also refer to ISO voluntary measures.

### Inspection and compliance

Carried out through a network of national, provincial and local inspectors and laboratories to detect problems, verify and ensure compliance in food and related facilities.

## Global-to-Local Food Safety

From fresh local tomatoes to exotic ingredients from faraway tropical islands, our food comes to us in ways never before imaginable. Availability, affordability and variety are important and food safety is paramount for protecting public health and preventing food borne illness.

Minimizing chemical, biological or physical hazards that may occur anywhere along the food chain requires ongoing effort at different levels: Governments collaborate through international bodies to establish science based standards, guidelines and recommendations based on scientific principles and evidence; Countries test, inspect and verify compliance to applicable laws and regulations; The International Organization for Standardization (ISO) develops voluntary measures to address 'food systems management' across the food supply chain; and, Businesses seek certification to 'codes of practice' that increase transparency and mitigate risk.

It is not always easy. Implementing food safety can lead to 'tension points' surrounding roles and responsibilities. Nonetheless, food safety remains a shared responsibility requiring all, including consumers and final preparers of food, to be actively engaged.

## 4 Business Initiatives

Progressive businesses do not regard different levels of food safety as a competitive advantage. Food safety becomes a collective challenge, part of 'pre-competitive space'. Adoption and certification of 'codes of practice' and the GFSI initiative increase transparency and mitigate risk along the food chain.

### Codes of practice

Detailed and specific processes and procedures for individual sectors of concern to show that food is suitable for consumption. Codes of practice are also known as 'certification schemes'.

### CHAIN

### Management and certification

Food systems management including certification is recognition by an independent certification body of successful adoption and compliance to a specific code of practice. Periodic audits are normally required to maintain certification.

## Four components of Food Safety

### 1 INTERNATIONAL GOVERNANCE

The SPS agreement Affirms the right of every country to protect its animal, plant and human health and lays out rules and disciplines to guide its adoption, implementation and enforcement relating to trade. Member countries are obligated to align their laws and regulations with disciplines outlined in the agreement. Providing governance, scientific and technical expertise for the WTO and the Three Sisters is a shared responsibility across countries.

'Three Sisters': Food and ingredients can come from many different countries in many different ways. To advance greater harmonization, the SPS agreement recognizes the Codex Alimentarius (Joint for food code), the International Plant Protection Convention (IPPC) and the World Organization for Animal Health (OIE). Adoption by consensus of prescribed measures is the desired goal. However, the entire process from initial proposal to scientific evaluation and final approval may take several years.

### 2 COUNTRY INFRASTRUCTURE

International to country level laws and regulations: Countries can adopt international standards, guidelines and recommendations of the Three Sisters without further scientific justification. Countries may also adopt more stringent measures so long as it is non-discriminatory, for example, applying more stringent scientific requirements for imported food but not domestically.

Food safety infrastructure: Wide variability exists within and across countries in the level of food safety laws, regulations and competencies of laboratories, inspectors and leadership. Low food safety priority can contribute to wide spread substandard. Strong food safety infrastructure can lead to increased testing, inspection and verification as the part of the importing country and limit opportunities for the exporting country.

### 3 INTERNATIONAL ORGANIZATION FOR STANDARDIZATION (ISO)

ISO comprises national standards initiatives of some 163 countries. Full members of ISO can take part in the development of any voluntary measure which it deems important to its economy. Each ISO member has one vote. ISO voluntary measures may become market requirements or referred to in regulations or legislation. ISO maintains a strategic partnership with the WTO.

### 4 BUSINESS INITIATIVES

Understanding codes of practice, certification, certification bodies and accreditation: In general, codes of practice are designed and owned by non-profit organizations for a particular sector of concern, e.g. food safety initiatives. They derive from science based standards, guidelines and recommendations of the Three Sisters and/or ISO voluntary measures. Certification of a code of practice is granted only after extensive review and audit of the business by an independent 3rd party certification body. Certification bodies must be licensed by a code of practice owner to audit businesses seeking certification. Also, certification bodies must be recognized or accredited by well established accreditation authorities as having the skills and competencies necessary for granting certification.

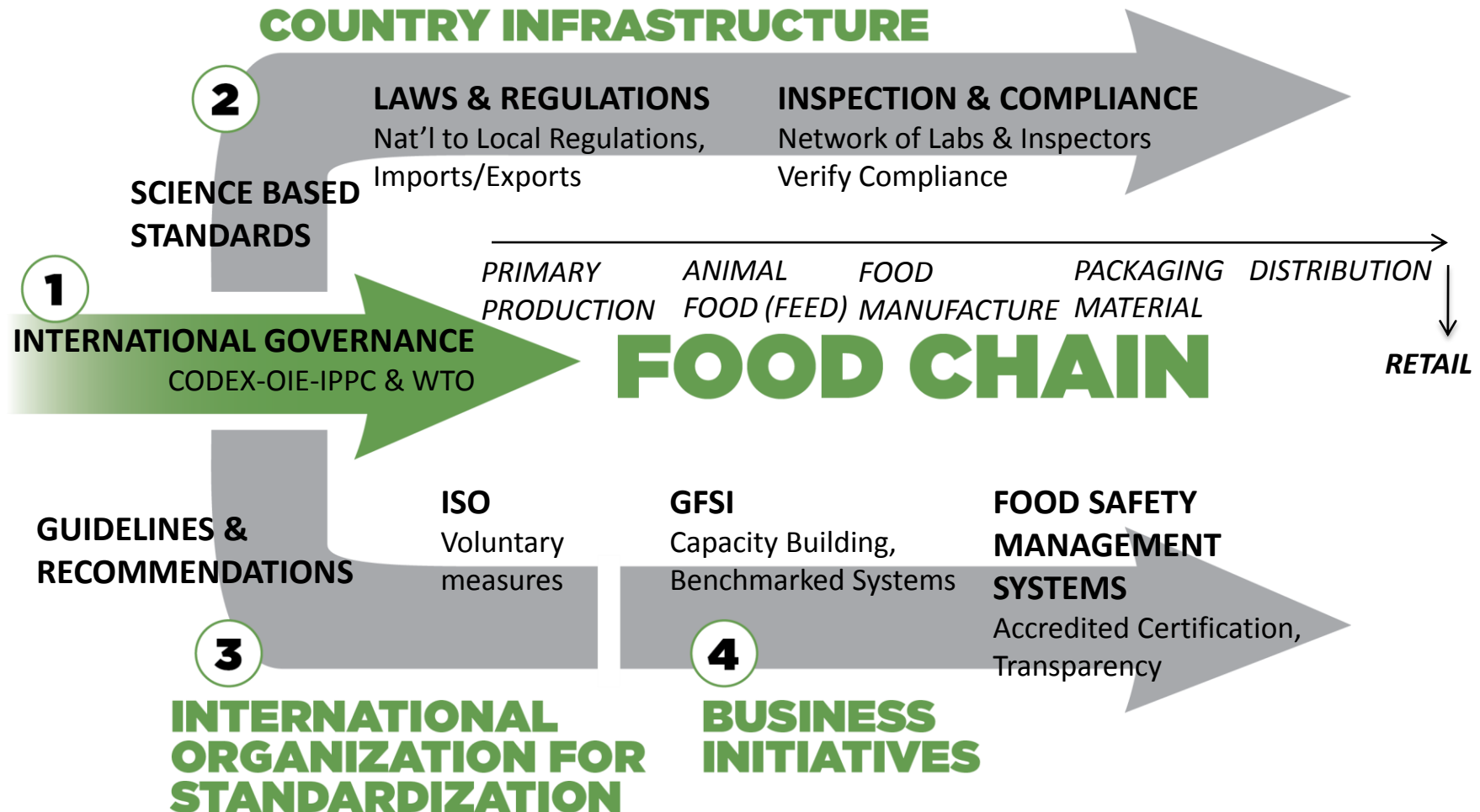
Global Food Safety Initiative (GFSI): An independent not-for-profit foundation whose primary activity is to assess or 'benchmark' codes of practice - determine if a requested code of practice is aligned with common criteria (e.g. Codex general principles on food hygiene). GFSI recognized codes of practice means there is a common foundation of criteria that should provide consistent results. It does not mean that all recognized codes of practice can be considered as equal.

### Tension points

1. Confusion from shared terminology: Terms such as 'standard' can vary depending on context (public vs. private), intent (norm vs. requirement) and application (voluntary vs. mandatory).
2. Private sector establishing 'voluntary standards': Products characterized determined by the private sector such as retailer codes which require separate audits that collectively increase inefficiencies while not contributing to overall food safety.
3. Availability of international standard setting organizations to address market sensitive issues: The emergence of a new food or adulterant where an applicable international measure is lacking.
4. Codes of practice that couple food safety with nonfood safety objectives: The inclusion of labor or environmental criteria that fall outside official food safety measures but obligate compliance in order to receive certification.
5. Proliferation of business codes of practice and audit mechanisms: The growth in similar codes of practice each requiring separate audits that collectively increase inefficiencies while not contributing to overall food safety.
6. Competence of official government testing, inspection and verification: Gaps and variation in overall official food safety infrastructure that erodes consumer confidence and exacerbates adulteration.

# partnership

## *Global-to-local food safety systems*

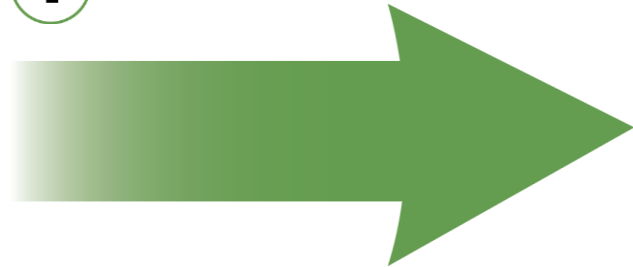




# partnership

## *International governance*

1



### **INTERNATIONAL GOVERNANCE**

CODEX-OIE-IPPC & WTO

### **Rationale**

- Countries are dependent on each other for food

### **World Trade Organization**

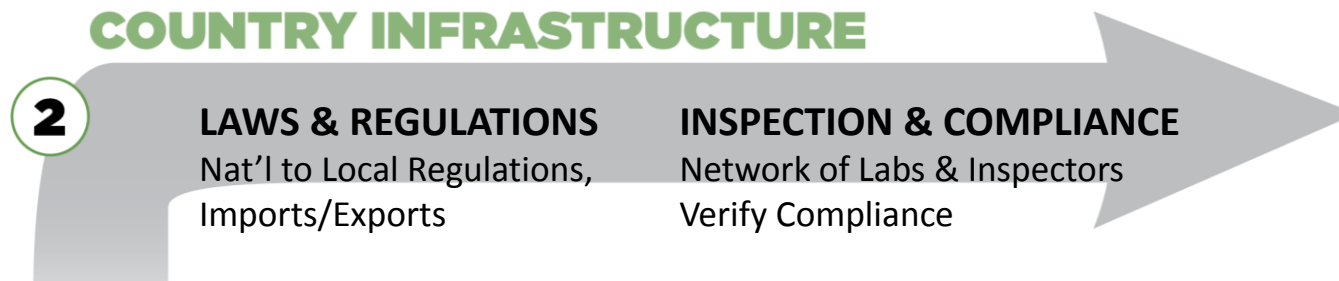
- Established WTO & Sanitary/Phytosanitary (SPS) agreement

### **CODEX-OIE-IPPC**

- “Three Sisters”
- Recognized by SPS as setting international standards
- Codex Alimentarius - Food Safety
  - International Plant Protection Convention – *Plant health*
  - World Organization for Animal Health – *Animal Health*

# partnership

## *Country infrastructures*



### **Rationale**

- Strong food safety systems protect consumers & affects imports/exports

### **Laws & Regulations**

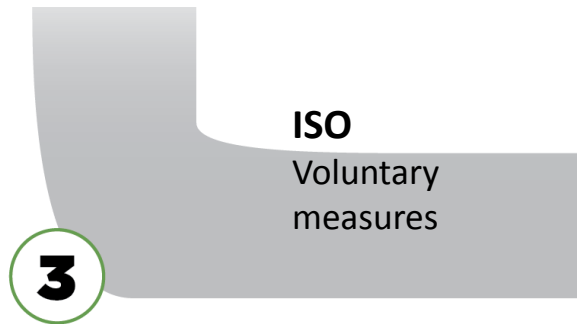
- Regulations derived from international science based standards (CODEX)
- Some may reference ISO voluntary measures

### **Inspections & Compliance**

- Network of national/state/local labs & inspectors
- Verify compliance & investigate issues to aid prevention

# partnership

## *International Organization for Standardization (ISO)*



**INTERNATIONAL  
ORGANIZATION FOR  
STANDARDIZATION**

### Rationale

- Builds on science based standards, guidelines & recommendations.
  - Strategic partnership with WTO to facilitate market requirements
  - Does not regulate, legislate, certify, or accredit
  - 163 country national standards institute members collaborate on development of voluntary measures.

### Voluntary Measures

- Measures for accreditation, certification, auditing, auditor competency, FSMS
- Standardizes implementation and consistency along the food chain
- May become market requirement or referred to in regulations / legislation



# partnership

## *Business initiatives*

### Rationale

- Food Safety is a pre-competitive issue with collaboration to mitigate risk

### **Global Food Safety Initiative (GFSI)**

- Multi-stakeholder benchmarking of food safety systems
- Requirements for food safety systems & their delivery
  - “Once certified, accepted everywhere”
- Capacity building through progressive Global Markets program

### **Food Safety Management Systems (FSMS)**

- Robust food safety systems
- Accredited Certification
  - Independence
  - Transparency
  - Confidence

#### **GFSI**

Capacity Building,  
Benchmarked Systems

**4**

**BUSINESS  
INITIATIVES**

#### **FOOD SAFETY MANAGEMENT SYSTEMS**

Accredited Certification,  
Transparency

# public-private partnerships

## SSAFE

- ✓ MOUs with OIE, FAO, Codex observer status, ISO liaison status

## GLOBAL FOOD SAFETY PARTNERSHIP

- ✓ World Bank, GMA, CGF, FIA, APEC, UNIDO, Massey Univ., Univ. of Guelph, Michigan State University, Cornell, Univ. of Maryland

## FSMA WORKING GROUPS

- ✓ GMA, GFSI, Resolve/Pew, IOM

## GLOBAL FOOD SAFETY INITIATIVE

- ✓ MOU's with IAF, ISO, SSAFE, Schemes
- ✓ Guidance Document 6 based on Codex
- ✓ TWGs – industry, academia, government, NGOs
- ✓ Global Markets Program

# the global food safety partnership

**A PUBLIC-PRIVATE PARTNERSHIP FOR CAPACITY BUILDING TO SUPPORT GOOD FOOD SAFETY PRACTICES ACROSS THE GLOBAL AGRI-FOOD SECTOR ENCOMPASSING:**

- ✓ regulatory authorities;
- ✓ aid agencies;
- ✓ private enterprises;
- ✓ producers; and
- ✓ other stakeholders.

**ESTABLISH AN OPEN SOURCE KNOWLEDGE SHARING COMMUNITY OF PRACTICE (“FOOD SAFETY ACADEMY”) BASED UPON:**

- ✓ international standards;
- ✓ industry defined operational competencies and best practice;
- ✓ applied innovation and R&D support

# a path forward

- Structure & mechanism for effective global partnership are in place
  - Academic, 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



**People • Science • Systems • Interfaces • Relationships**





***Thank you***

