Cargill’s approach to food safety

Public meets/meats private
UNECE Symposium
28 September 2015

Dr. Angie Siemens
Vice President
Food Safety, Quality & Regulatory
Cargill
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.
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 challenges cont.

- **Disease detection** is becoming more sophisticated.
- **New pathogens** are emerging.
- **Immuno-compromised** population is growing.
- **Social media** is opening new ways of communication.
- **Economically motivated** adulteration is increasing.
- And... **consumer trust** is at its worst...
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
Global-to-Local Food Safety

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

Minimizing chemical, biological or physical hazards that may occur anywhere along the food chain requires ongoing effort at different stages. Governments collaborate through international bodies to establish science-based standards, guidelines and recommendations based on scientific principles and evidence. Countries need to 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 tensions 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.

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 can 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.”

Tension points

1. Correlation from shared terminology: Terms such as “standards” can vary depending on intended use and application (voluntary vs. mandatory). Similarities can cause confusion.
2. Private sector establishing voluntary standards: Products characterized by the private sector may not be as rigorously established nationally or internationally.
3. Instability of international standard setting organizations to address emerging public health and environmental challenges.
4. Compliance of official government food safety and inspection and verification systems in individual national food safety systems.
5. Adoption and recognition of codes of practice by industry and food producers.

Chain

FOOD

International Organization for Standardization (ISO)

To meet both societal needs and business requirements for food safety, ISO voluntary measures build on 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 prescribing adoption of such as early identification and control of food safety hazards, compliance with applicable regulatory requirements, and management systems such as ISO 22000 that address food safety and management requirements and compliance along the food chain.

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

Management and certification

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

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 can 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.”

Tension points

1. Correlation from shared terminology: Terms such as “standards” can vary depending on intended use and application (voluntary vs. mandatory). Similarities can cause confusion.
2. Private sector establishing voluntary standards: Products characterized by the private sector may not be as rigorously established nationally or internationally.
3. Instability of international standard setting organizations to address emerging public health and environmental challenges.
4. Compliance of official government food safety and inspection and verification systems in individual national food safety systems.
5. Adoption and recognition of codes of practice by industry and food producers.

Tension points

1. Correlation from shared terminology: Terms such as “standards” can vary depending on intended use and application (voluntary vs. mandatory). Similarities can cause confusion.
2. Private sector establishing voluntary standards: Products characterized by the private sector may not be as rigorously established nationally or internationally.
3. Instability of international standard setting organizations to address emerging public health and environmental challenges.
4. Compliance of official government food safety and inspection and verification systems in individual national food safety systems.
5. Adoption and recognition of codes of practice by industry and food producers.

Tension points

1. Correlation from shared terminology: Terms such as “standards” can vary depending on intended use and application (voluntary vs. mandatory). Similarities can cause confusion.
2. Private sector establishing voluntary standards: Products characterized by the private sector may not be as rigorously established nationally or internationally.
3. Instability of international standard setting organizations to address emerging public health and environmental challenges.
4. Compliance of official government food safety and inspection and verification systems in individual national food safety systems.
5. Adoption and recognition of codes of practice by industry and food producers.

Tension points

1. Correlation from shared terminology: Terms such as “standards” can vary depending on intended use and application (voluntary vs. mandatory). Similarities can cause confusion.
2. Private sector establishing voluntary standards: Products characterized by the private sector may not be as rigorously established nationally or internationally.
3. Instability of international standard setting organizations to address emerging public health and environmental challenges.
4. Compliance of official government food safety and inspection and verification systems in individual national food safety systems.
5. Adoption and recognition of codes of practice by industry and food producers.

Tension points

1. Correlation from shared terminology: Terms such as “standards” can vary depending on intended use and application (voluntary vs. mandatory). Similarities can cause confusion.
2. Private sector establishing voluntary standards: Products characterized by the private sector may not be as rigorously established nationally or internationally.
3. Instability of international standard setting organizations to address emerging public health and environmental challenges.
4. Compliance of official government food safety and inspection and verification systems in individual national food safety systems.
5. Adoption and recognition of codes of practice by industry and food producers.
partnership

Global-to-local food safety systems

COUNTRY INFRASTRUCTURE

2

LAWS & REGULATIONS
Nat’l to Local Regulations, Imports/Exports

INSPECTION & COMPLIANCE
Network of Labs & Inspectors Verify Compliance

SCIENCE BASED STANDARDS

INTERNATIONAL GOVERNANCE
CODEX-OIE-IPPC & WTO

1

GUIDELINES & RECOMMENDATIONS
ISO Voluntary measures

GFSI Capacity Building, Benchmarked Systems

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

3

FOOD SAFETY MANAGEMENT SYSTEMS
Accredited Certification, Transparency

BUSINESS INITIATIVES

4

FOOD CHAIN

PRIMARY PRODUCTION
ANIMAL FOOD
FOOD (FEED)
MANUFACTURE
PACKAGING
DISTRIBUTION
RETAIL
partnership
International governance

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

COUNTRY INFRASTRUCTURE

2. LAWS & REGULATIONS
   Nat’l to Local Regulations, Imports/Exports

3. INSPECTION & COMPLIANCE
   Network of Labs & Inspectors
   Verify Compliance

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)**

**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
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