

**To:** CanadaGAP Stakeholders

From: Heather Gale, CanadaGAP Program Manager

**Date:** January 28, 2013

**Subject:** CanadaGAP Recognized by GFSI – Re-benchmarking successfully completed

We are pleased to announce that CanadaGAP, the Canadian food safety program for fresh fruit and vegetable suppliers, has been successfully re-benchmarked by the Global Food Safety Initiative and has achieved recognition against the GFSI Guidance Document Sixth Edition.

CanadaGAP has demonstrated that **certification options B and C** meet the requirements for the following GFSI scopes:

- BI Farming of Plants
- D Pre-process Handling of Plant Products (includes packing and related activities such as cooling, trimming, grading, washing, storage, etc.)

CanadaGAP certification options B and C entail annual audits.

Tom Byttynen, chair of the Board for CanadaGAP commented that "GFSI recognition will allow CanadaGAP-certified companies to remain competitive and maintain access to customers who increasingly demand certification to a GFSI-recognized food safety program."

# **The GFSI Benchmarking Process**

GFSI benchmarking determines equivalency against an internationally recognized set of food safety requirements, based on industry best practice and sound science. These requirements are developed through a consensus building process by key stakeholders in the food supply chain and are published in the GFSI Guidance Document Sixth Edition, available at <a href="https://www.mygfsi.com">www.mygfsi.com</a>

The first stage of the benchmarking process involves an intense examination by the Benchmarking Team Leader, followed by review and consultation with the Benchmark Committee. The application is then released to over 9000 GFSI stakeholders for a one-month global consultation. A recommendation regarding recognition is made by the Benchmark Committee to the GFSI Board for decision.

CanadaGAP joins a handful of other food safety schemes that have undergone GFSI's thorough and comprehensive review process. Updates are available at: <a href="https://www.mygfsi.com">www.mygfsi.com</a>



## **Recognition of CanadaGAP**

Benchmarking began in 2012 against Version 6 of the CanadaGAP standard, including the Fruit and Vegetable Manual, Greenhouse Manual, Audit Checklist, and the certification system (CanadaGAP Program Management Manual, v3). Some revisions to the program were required to satisfy new GFSI requirements. Updates to Version 6 will be published for the 2013 season and encompass GFSI-approved changes:

- CanadaGAP Manuals, v.6.1
- CanadaGAP Audit Checklist, v.6.2
- CanadaGAP Program Management Manual, v4.

Heather Gale, Executive Director for CanadaGAP commented that "CanadaGAP appreciates the rigour of the GFSI benchmarking process and is pleased to receive recognition. GFSI recognition of CanadaGAP gives Canada's fruit and vegetable industry the option to implement a made-in-Canada program that meets GFSI's high standard and satisfies the food safety requirements of customers in domestic and international markets."

CanadaGAP and GFSI have issued press releases to disseminate this news. We encourage you to share this announcement with your affiliates, local media outlets or others who may be interested.

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#### **Background:**

GFSI Press Release on CanadaGAP Recognition:
<a href="http://www.mygfsi.com/gfsifiles/Press">http://www.mygfsi.com/gfsifiles/Press</a> Release Recognition of CanadaGAP.pdf

## **About the CanadaGAP Program**

CanadaGAP<sup>TM</sup> is a food safety certification program for companies that produce, pack and store fruits and vegetables. It is designed to help implement effective food safety procedures within fresh produce operations. Two manuals, one specific to Greenhouse, the second for other fruit and vegetable operations, were developed by the horticultural industry and reviewed for technical soundness by Canadian government officials. The standard is based on a rigorous hazard analysis applying the seven principles of the internationally-recognized Hazard Analysis and Critical Control Point (HACCP) approach. In 2010, Options B and C of the CanadaGAP scheme were benchmarked to Version 5 of the Global Food Safety Initiative Guidance Document. The program now has over 2,000 participating producers across Canada. For more information please visit www.canadagap.ca

### **About the Global Food Safety Initiative**



The Global Food Safety Initiative (GFSI) was founded to deliver equivalence and convergence between effective food safety management systems through its benchmarking process. Benchmarking is a "procedure by which a food safety-related scheme is compared to the GFSI Guidance Document".

The common acceptance of GFSI recognised schemes in the global market place by buying companies provides flexibility and choice within the food supply chain. Acceptance furthermore drives cost efficiency and consistency in when sourcing food and delivers greater confidence to the end users of third party certification.

The Global Food Safety Initiative (GFSI) is a business-driven initiative for the continuous improvement of food safety management systems to ensure confidence in the delivery of safe food to consumers worldwide. GFSI is managed by the Consumer Goods Forum (CGF), a global, parity-based industry network, driven by its members. It brings together the CEOs and senior management of over 650 retailers, manufacturers, service providers and other stakeholders across 70 countries. For more information please visit www.mygfsi.com