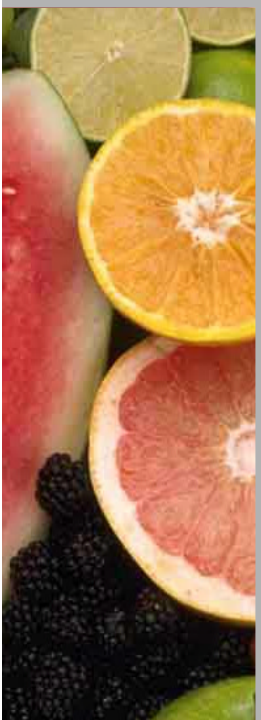


Overview



- **Outline of Joint Food Safety Comparison Project**
- **Perspective from Canadian Horticultural Council**
- **Perspective from Canadian Produce Marketing Association**
- **Conclusion**

Food Safety Comparison Project

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- The beginning...
 - Letter from CCGD to CHC and CPMA
 - Domestic and imported fresh produce is included in the scope
 - Need to determine equivalent food safety programs from importing countries
 - Development of a collaborative effort

Food Safety Comparison Project

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- The CHC, CPMA and CCGD have agreed that recognizing each others' national food safety programs and establishing equivalency criteria and programs with exporting countries, is a priority to demonstrate to consumers our dedication to food safety throughout the fresh produce supply chain
- The movement towards a strengthened harmonized approach to food safety within the fresh produce industry was realized and moved forward through several converging initiatives

Food Safety Comparison Project

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- **Purpose:**
 - To establish equivalencies between key food safety programs, so that buyers and importers can confidently purchase both domestic and imported fresh produce at all levels of the supply chain that have been produced through a program that promotes food safety

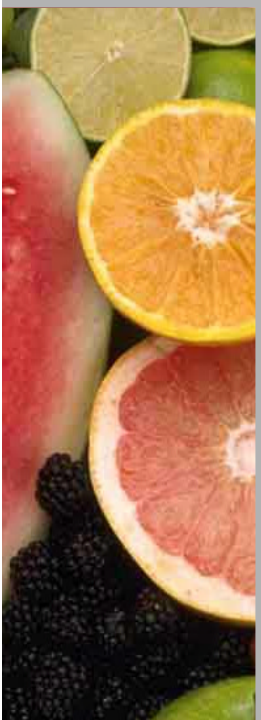
Project Participants



- **A joint project of Canadian supply chain stakeholders**

- CHC – Canadian Horticultural Council – represents primary producers and packers
- CPMA – Canadian Produce Marketing Association – represents Canadian and international packers, wholesalers & distributors
- CCGD – Canadian Council of Grocery Distributors – represents the major retail chains & foodservice distributors
- CFGI – Canadian Federation of Independent Grocers - represents the small chains & independent retailers

Deliverables



- An environmental scan of fresh produce food safety programs for the on-farm, re-packing & wholesale, and minimally processed sectors;
- Development of comparison criteria covering program components, audit practices, training, reporting, government recognition,
- Comparison of CHC & CPMA food safety programs with other programs to establish commonalities & differences
- A final report outlining comparison of programs & recommendations as appropriate.

Report Outline



- Executive Summary
- Study Objectives
- Methodology (Literature Review & Criteria)
- Benchmarking & Recognition Schemes (review & comparison of private & government schemes)
- Fresh Produce Imports
- Programs Information
- Comparison of Programs
- Conclusions
- Glossary
- Literature Review
- Annexes (detailed fact sheets for each program compared)

Methodology



- Literature review (looked at intergovernmental work (e.g. OECD, FAO, UNCTAD), industry association reports (IGD, GFSI, etc) & academic studies
- Reviewed several versions of a comparison scheme based on: general characteristics, scheme characteristics (e.g. conformity assessment, recognition, etc) & program content

Comparison Criteria



- Three Levels
- General characteristics includes:
 - Commodity scope (e.g. fresh produce, integrated, etc)
 - Content scope (e.g. food safety, environmental, etc)
 - Geographic reach (e.g. national, international)
 - Recognition (e.g. by government &/or by customers)
 - Other factors (e.g. infrastructure sharing)

Comparison Criteria

- Program Content/Food Safety:
 - HACCP or HACCP-based & relationship to Codex
 - Availability of documents (eg. hazard analysis, program requirements)
 - CCPs (if any) identified
 - Detailed analysis of GAPs or GPPs based on either CHC or CPMA programs
 - Record keeping requirements

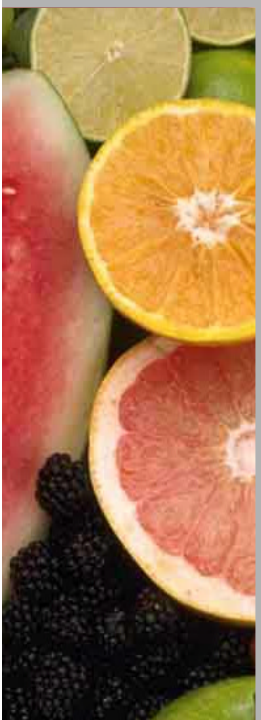


Comparison Criteria



- Conformity Assessment factors:
 - Certification body requirements
 - Audit attributes (frequency, duration, use of random/unannounced audits, etc)
 - Audit scoring approach
 - Auditor competency/qualifications, training requirements, etc

Comparison Output



- Three types of program
 - **Described** (i.e. programs for which limited information can be accessed) – **Result: summary of available information with source details**
 - **Benchmarked** (i.e. programs determined by EurepGAP or GFSI to be equivalent) – **Result: short description**
 - **Compared** (i.e. access to hazard analysis &/or detailed requirements) – **Result: 10-25 page fact sheet**

Comparison Output

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- Short descriptions of programs compared
- Tables on key criteria for major programs
 - Food safety requirements
 - Conformity assessment
- Tables will use “visual” scoring
 - CHC/CPMA as baseline: **
 - Missing key elements: *
 - Has additional requirements: ***
 - Not present or mentioned: -

Programs Identified for Comparison

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- **Canadian**

- CHC potatoes (Farm & Pack – FP)
- CHC greenhouse (GHP)
- CPMA Repacking & Wholesale (RW)

- **United States**

- California lettuce/leafy greens (FP)
- Primus Labs (FP, GHP & RW)
- Davis Fresh (FP & RW)
- NA Tomato WG (FP)
- United Fresh Melon (FP)
- Food Alliance (FP)
- Scientific Certification (FP & RW)

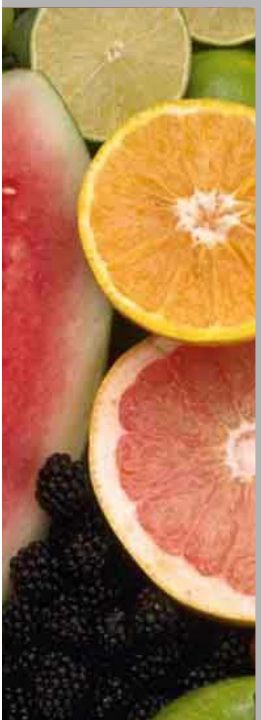
- USDA Fresh Produce (FP)
- AIB (FP & RW)
- SQFI (FP & RW)

- **International**

- EurepGAP fruits & vegetables (FP)
- ChileGAP (FP)
- NewZealandGAP (FP)
- UK Produce Assured (potato) (FP)
- Mexico – SENASICA (FP)
- Others (suggestions welcome)

Countries to be Reviewed

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- Americas & Caribbean
 - Mexico, Chile, Argentina, Brazil, Costa Rica, Peru, Venezuela, Belize, Columbia, Nicaragua, Honduras, Guatemala, Ecuador, Dominica, Jamaica, Dominican Republic, Puerto Rico
- Asia & Oceania
 - China, Philippines, Macao, Korea, Taiwan, Vietnam, Thailand, India, Malaysia, Indonesia, Australia, New Zealand

Countries to be Reviewed



- Western Asia & Africa
 - Iran, Turkey, Saudi Arabia, Syria, Israel, Egypt, Morocco, Ghana, Kenya, Uganda, Zimbabwe, South Africa



- Europe
 - France, Italy, Netherlands, Ukraine, Cyprus, Portugal, Spain, Switzerland, Belgium, Greece

Project Funding

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- **Industry:**
 - In-kind contributions from CHC, CPMA, CCGD, CFGI & from individual companies & organizations with staff sitting on the project team
- **Government**
 - A contribution from the Canadian Food Safety & Quality Program of Agriculture & Agri-food Canada

PERSPECTIVES

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- **Canadian Horticultural Council**
- **Canadian Produce Marketing Association**



Food Safety Comparison Project

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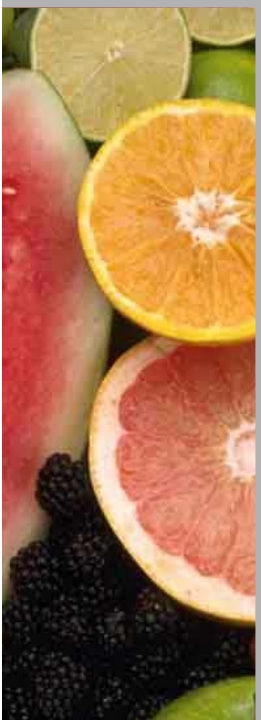
- Overall, this project will result in the establishment of an equivalency setting process that will ensure harmonization and coordination of currently competing food safety programs in the fresh produce sector



- Having equivalent food safety programs that are recognized and subscribed to by the entire food supply chain will ultimately reinforce practices that contribute to the production, processing, transportation, selling and cooking of safe food within Canada

Further Information

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- **Contact:**

- Heather Holland, Senior Technical Manager, Food Safety and Government Relations, CPMA
- Paul LeBlanc, Chair, Canadian Horticultural Council On-Farm Food Safety Committee
- Albert Chambers, Project Team Leader, Monachus Consulting



QUESTIONS?????