

HACCP ASSISTANCE – Correct Food Systems

The following information has been provided by Gary Kennedy at Correct Food Systems to assist members in auditing their manufacturing facilities. Please contact Peter or Daniel if you require more detail.

There are some issues here to discuss up front, as auditing is not a one-size fits all picture. Only BSI ticks every box all of your clients want and they are almost the most expensive.

The major supermarkets require GFSI [SQF, BRC, etc]. To do these audits, the auditing body must be certified with JASANZ. This is a cost that only the larger certification bodies can wear.

Woolworths now also recognise GFSI standards, but may ask a new supplier to pass a [much harder] Woolworths Supplier Excellence audit first – only a limited number of certification bodies are approved by Woolworths to do audits, even if JASANZ certified.

The Coles Manufacturing Standards applies for those making a product with a Coles brand on it. Coles generally do those audits.

ABWI only recognises four auditing bodies [BSI, Lloyds, Quasi (Malcolm) and CFS (me)].

Note: It may be possible [though not done currently] to approach ABWI/Beverage Council to have a GFSI audit done by another auditing body [e.g., SAI Global] jointly with an approved ABWI auditor.

You may also find there are other audits, like for McDonalds, the Sheraton Group or Yum [KFC, Pizza Hut] – These customers have their own auditing criteria and auditing bodies they accept. Some do their own, which would fall outside of any tender, as some insist of doing their own.

HACCP Audits can be done by anyone, but I would say as a minimum you would want any auditor to be an approved Exemplar auditor (the international system for individual auditor recognition).

Then there are the state regulations. NSW will recognise a 3rd party audit and stop coming onsite to do regulatory audits, if the auditor is registered by the NSW Food Authority and fills out the NSWFA forms.

Similar systems operate in Victoria, where the Victorian government report is sent to the local council.

Some councils in Queensland may also recognise a private audit, but it's council by council up there.

I think you have a 2-part project here.

1. You need to identify [gap check] what standards your members are audited to:
 - a. GFSI [SQF/BRC]
 - b. WSEP, CFSMS [Coles], ALDI addendum
 - c. ABWI
 - d. Other supplier standards [e.g., McDonalds, Subway, KFC]
 - e. ISO 9000 or ISO 22000
 - f. CODEX HACCP
 - g. NSW Food Authority
 - h. Victorian Health template system
 - i. Other

then and only then can we get a picture of what a tender would look like.

I'm unsure if you'll find one body who can do the lot, but what we can do is to offer most of the audits in a tender or run 2 tenders

A tender document needs to get rid of the secret add-ons, like:

- If they can't find someone local, they charge you to fly someone interstate at your expense, including car, food and accommodation – say no in your tender to this
- Annual administration fees just to have a client on their books [\$2000+] – say no extra charges.
- Upfront maximum times for audits, particularly for basic HACCP Audits [some standards like BRC and SQF do have minimum time lengths]
- Other add on costs like \$50 to issue a certificate, printing charges, etc.

Basically, you want an upfront price for an audit.

You do need to consider that in a disastrous audit result, there will be extra time required to address corrective actions – that is fair, but some audit agencies charge per corrective actions raised, so very similar issues like five spots where cleaning needs fixing should be one corrective action, not five with each one carrying an additional charge.

It should also include some sort of routine feedback loop so you as the professional body can complain if auditors are too hard, inconsistent, incompetent or too easy.

You may even have to issue 2 tenders.

1. Those who just need HACCP / state government approval.
2. Those who need GFSI / ABWI

As far as doing training goes, are you asking for training for the board only, or for all members?

Gary Kennedy – Correct Food Systems