

# Global Food Safety Program (GFSP) SCHEME





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## INTRODUCTION

At Global Standards, we are committed to supporting small and medium-sized companies by offering the highest-quality products and services. Our goal is to ensure that these products meet optimal safety and quality standards, thereby satisfying the needs of our customers and their supply chains. To this end, we have developed a conformity assessment program based on recognized principles such as Codex Alimentarius, Good Manufacturing Practices (GMP), HACCP, and additional requirements specific to Global Standards.

Our mission is to continuously monitor organizations throughout the certification process, ensuring that they continually improve their processes and, consequently, the quality of their products and services. Companies adopting this program will be better positioned to achieve future certifications under international food safety schemes.

## ABOUT THE SCHEME

This outline includes three parts and four annexes, which are included in this document. The entire document constitutes mandatory requirements. The documents can be downloaded free of charge from the Global Standards website.

# STRUCTURE OF THE SCHEME

## **Part 1. GENERAL DESCRIPTION OF THE SCHEME**

This section describes the context of the scheme and provides details on its operation, including any extensions.

## **Part 2. REQUIREMENTS FOR AUDITED ORGANIZATIONS.**

This section outlines the requirements for the scheme, specifying which organizations must undergo audit to achieve certification.

## **ANNEX 1. DEFINITIONS**

This part contains all the definitions used in this document to support the certification process.

## **APPENDIX 2. CERTIFICATE TEMPLATES AND USE OF LOGOS.**

This part describes the specific structure that the certificate must have, which is delivered to the organization.

## **ANNEX 3. NORMATIVE REFERENCES.**

This part contains all the references used to generate this Evaluation Scheme.

Part 1

# GENERAL DESCRIPTION OF THE SCHEME

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# 1. INTRODUCTION

## 1.1 The scheme

This conformity assessment program, developed by Global Standards and oriented to developing small and medium-sized enterprises (SMEs), enables organizations to provide safe food based on Codex Alimentarius principles, HACCP, and legal and regulatory aspects. Additionally, it incorporates requirements aimed at ensuring compliance with international food safety standards, including measures for preventing and defending against food fraud. This approach provides continuity in evaluating processes and systems, reinforcing our commitment to delivering quality service.

There are two types of audits available to evaluate potential customers:

1. **GMP Certification Program (*Level 1*)**
2. **GMP+ HACCP Certification Program. (*Level 1+ Level 2*)**

In both audits, the auditors will verify the level of compliance with the specific requirements of each program evaluated.

## 1.2 Scheme Property

Global Standards retains ownership and copyright of all documentation related to the **“Global Food Safety Program”** scheme and all its derivative certification programs.



## 2. OBJECTIVE, MISSION AND VISION

### 2.1 Objective

The objective of the **Global Food Safety Program** is to help organizations ensure the safety of their products and services through basic operational controls. Through a process of continuous improvement, the program grows in the market and ensures the quality of the products and services offered.

The ultimate intention of the **Global Food Safety Program** is to guide clients through achieving certification under international food safety schemes within a specified timeframe.

### 2.2 Mission

By offering **Global Food Safety Program** audit services, we aim to inspire confidence, share knowledge, and generate value for our clients. We assess program compliance professionally, ensuring a high level of service quality.

### 2.3 Vision

To be the service firm that clients trust, thanks to our prestige, professionalism, and experience, and to ensure compliance with conformity assessment programs according to the standards outlined in this document.

## 3. SCOPE

### 3.1 Scope of certification

The Scheme is intended for the audit and certification of any organization related to the food industry. These scopes are divided into sectors. The scopes determined are as follows:

**Sectors:**

1. Manufacturing.
2. Packaging.
3. Commercialization, Storage, and/or Distribution
4. Cleaning and Sanitation Services.

### 3.2 Wording of certification scopes

The organization shall define the boundaries and applicability for establishing the scope of its certification. This scope shall include the end products that are within the declared scope.

Considerations for redacting the scope:

- References to specific brands are not valid.
- The preserved identity of certified products, such as "Organic" or "Gluten Free," should not be included in the scope.
- In writing the scope, the product name should be specific enough to be clear but not overly detailed.
- Examples of appropriate wording include: "Manufacture of gourmet snacks, sauces and dressings" or "Receiving, storage, sorting, and packing of fresh eggs."

## 4. EVALUATION

### 4.1 Non-conformity Management and Scoring System.

Non-conformities are grouped into three categories according to the degree of impact or nature of the failure in the system:

**Minor nonconformity:** Issued when the nonconformity does not impact the system's ability to achieve the expected results. The deadline established for the closure of minor nonconformities is 60 days.

**Major nonconformity:** Issued when the nonconformity affects the system's ability to achieve the expected results. The deadline for closing major nonconformities is 60 days.

**Critical non-conformity:** Issued when non-compliance directly affects food safety, and the client has not taken appropriate action, posing a significant risk to public health, or when the product is contaminated. In the case of a critical nonconformity detected during initial audits at a site, the audit event is stopped and will need to be rescheduled. When already certified, the certificate shall be suspended immediately for a period not to exceed six (6) months.

Initially, and before the evaluation, the organization will have 100 points. During the evaluation, points will be subtracted according to the classification of the detected nonconformities, which are:

**Minor non-conformity:** -2 points.

**Major non-conformity:** -10 points.

**Critical non-conformity:** -100 points

### 4.2 Qualification criteria for certification.

1. **Score equal to or greater than 80:** All major nonconformities must be closed to obtain certification.
2. **Score equal to or greater than 70:** All major nonconformities should be closed. If there are no major nonconformities, minor nonconformities should be closed until a score of 80 is reached.
3. **Rating less than 70:** The requirements are not met, and a complete audit must be repeated.

Thus, the possible results of the audit are as follows:

**Approved:** When the organization obtains a score between 80 and 100 points, with no critical non-conformities.

**Part 2**

# **REQUIREMENTS FOR AUDITED ORGANIZATIONS**

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2.4 HACCP Certification Program Principles

2.5 Additional Global Standards Requirements

## 1. OBJECTIVE

This section outlines the specific requirements of the **Global Food Safety Program** Scheme that clients must meet specifically for each Certification Program to obtain or maintain certification.

## 2. REQUIREMENTS

### 2.1 General

Organizations must develop, implement, and maintain all the requirements described below to be audited and receive a valid certificate.

Audit requirements for certification in any "Certification Program" include:

- Codex Alimentarius.
- Principles of the GMP Certification Program.
- HACCP Certification Program Principles.
- Applicable legal and regulatory aspects.
- Additional Global Standards requirements.

### 2.2 Codex Alimentarius

It is a set of standards, guidelines, and codes of practice adopted by the Codex Alimentarius Commission to protect consumers' health and promote fair trade practices in the food sector.

### 2.3 Principles of the GMP Certification Program

It establishes the basic principles to be implemented in industry to ensure that products are manufactured under adequate sanitary conditions, minimizing the risks inherent in production and distribution. The objective is to reduce the risks of physical, chemical, and biological contamination.

### 2.4 HACCP Program Certification Principles

It is a "Hazard Analysis and Critical Control Point System" (HACCP Certification Program) that identifies, evaluates, and controls hazards that may affect food safety. This system is based on identifying all potential hazards present in ingredients and throughout various food production processes.

### 2.5 Additional Global Standards Requirements

Establishes additional requirements related to:

- **Recall communication:** This is a sanitary strategy that involves recalling or correcting defective products or products that pose a health risk to consumers. The organization must notify Global Standards of any product recall or correction on time.
- **Chemical migration** refers to the control and management of the transfer of chemical substances from packaging or food-contact materials to the food product, ensuring that such migrations do not pose a risk to consumer health and safety.
- **Use of Logos:** This includes guidelines on the proper use of Global Standards certification logos, ensuring they are used in accordance with established regulations and only in authorized contexts.

## Differences between Levels and Sectors GMP Certification Program (Level 1).

Manufacturing		Packaging		Commercialization, Storage, and/or Distribution		Cleaning and Sanitizing Service	
Level 1		Level 1		Level 1		N/A	
<b>A.</b> <b>FSMS</b>	1. Esp. incl. product release	<b>A.</b> <b>FSMS</b>	1. Esp. incl. the release of the product	<b>A.</b> <b>FSMS</b>	1. Esp. incl. release of goods	<b>A.</b> <b>FSMS</b>	1. Esp. incl. service release
	2. Traceability		2. Traceability		2. Traceability		2. Traceability
	3. F.S. Management (Recall)		3. F.S. Management (Recall)		3. F.S. Management (Recall)		3. Service Incident Management
	4. Control of non-conforming products		4. Control of products no conform		4. Control of non-conforming goods		N/A
	5. Corrective Action		5. Corrective Action		5. Corrective Action		4. Corrective Action
	6. Management Responsibility		6. Management Responsibility		6. Management Responsibility		5. Management Responsibility
	7. General documentation requirements		7. General documentation requirements		7. General documentation requirements		6. General documentation requirements
	8. Monitoring of measuring devices and follow-up		8. Monitoring of measuring devices and follow-up		8. Monitoring of measuring devices and follow-up		7. Monitoring of measuring devices and follow-up
	9. Training		9. Training		9. Training		8. Training
	10. Complaint management		10. Complaint management		10. Complaint management		9. Complaint management
	11. Safety culture		11. Safety culture		11. Safety culture		10. Analysis of the Transportation unit*.
	12. Product development		12. Product development		12. Purchasing		N/A
N/A		N/A		N/A		N/A	
<b>B.</b> <b>GMP</b>	1. Personal hygiene	<b>B.</b> <b>GMP</b>	1. Personal hygiene	<b>B.</b> <b>GCSDP</b>	1. Personal hygiene	<b>B.</b> <b>GMS</b>	1. Personal hygiene
	2. Environment of the facilities		2. Environment of the facilities.		2. Environment of the facilities		2. Environment of the facilities
	3. Cleaning and disinfection		3. Cleaning and disinfection		3. Cleaning and disinfection		3. Cleaning and disinfection
	4. Cross-contamination control		4. Cross-contamination control		4. Cross-contamination control (goods)		4. Cross-contamination control
	5. Pest Control		5. Pest Control		5. Pest Control		5. Pest Control
	6. Water quality		6. Water quality		6. Water quality		6. Water quality
	7. Personnel facilities		7. Personnel facilities		7. Personnel facilities		7. Personnel facilities
	8. Waste management		8. Waste management		8. Waste management		8. Waste management
	9. Storage and transportation		9. Storage and transportation		9. Storage and transportation		9. Storage
	10. Use of logo		10. Use of logo		10. Use of logo		10. Maintenance of facilities and equipment
N/A		N/A		N/A		13. Use of logo	
<b>C.</b> <b>FSHC</b>	1. Preliminary tasks.	<b>C.</b> <b>FSHC</b>	1. Preliminary tasks	<b>C.</b> <b>FSHC</b>	1. Preliminary tasks	<b>C.</b> <b>FSHC</b>	1. Preliminary tasks (If applicable)
	2. Allergen control.		2. Allergen control		2. Allergen control		2. HACCP (If applicable)
	3. Food defense.		3. Food defense		3. Food defense		N/A
	4. Food fraud.		4. Food fraud		4. Food fraud		N/A

**FSMS** - Food Safety Management System, **GMP** - Good Manufacturing Practices, **FSHC** - Food Safety Hazard Control, **GCSDP** - Good Commercialization, Storage and/or Distribution Practices, **GSP** - Good Service Practices



## Differences between Levels and Sectors GMP+ HACCP Certification Program (Level 2).

Manufacturing		Packaging		Commercialization, Storage, and/or Distribution		Cleaning and Sanitizing Service	
Level 2		Level 2		Level 2		N/A	
A. FSMS	1. Esp. incl. product release	A. FSMS	1. Esp. incl. product release	A. FSMS	1. Esp. incl. release of goods	N/A	N/A
	2. Traceability		2. Traceability		2. Traceability		
	3. F.S. Management (Recall)		3. F.S. Management (Recall)		3. F.S. Management (Recall)		
	4. Control of non-conforming products		4. Control of non-conforming products		4. Control of non-conforming goods		
	5. Corrective Action		5. Corrective Action		5. Corrective Action		
	6. Management Responsibility		6. Management Responsibility		6. Management Responsibility		
	7. General documentation requirements		7. General documentation requirements		7. General documentation requirements		
	8. Monitoring of measuring devices and follow-up		8. Monitoring of measuring devices and follow-up		8. Monitoring of measuring devices and follow-up		
	9. Training		9. Training		9. Training		
	10. Complaint management		10. Complaint management		10. Complaint management		
	11. Product analysis		11. Product analysis		11. Analysis of the merchandise (if applicable)		
	12. Purchasing.		12. Purchasing		12. Purchasing		
	13. Supplier approval and compliance.		13. Supplier approval and compliance.		13. Supplier approval and compliance.		
	14. Communication		14. Communication		14. Communication		
	15. Safety culture		15. Safety culture		15. Safety culture		
	16. Product development		16. Product development		N/A		
B. GMP	1. Personal hygiene	B. GMP	1. Personal hygiene	B. GCSDP	1. Personal hygiene	N/A	N/A
	2. Environment of the facilities		2. Environment of the facilities		2. Environment of the facilities		
	3. Cleaning and disinfection		3. Cleaning and disinfection		3. Cleaning and disinfection		
	4. Cross-contamination control		4. Cross-contamination control		4. Cross-contamination control (merc)		
	5. Pest Control		5. Pest Control		5. Pest Control		
	6. Water quality		6. Water quality		6. Water quality		
	7. Personnel facilities		7. Personnel facilities		7. Personnel facilities		
	8. Waste management		8. Waste management		8. Waste management		
	9. Storage and transportation		9. Storage and transportation		9. Storage and transportation		
	10. Maintenance of facilities and equipment.		10. Maintenance of facilities and equipment		10. Maintenance of facilities and equipment		
	11. Use of logo		11. Use of logo		11. Use of logos		
C. FSHC	1. Preliminary tasks	C. FSH C	1. Preliminary tasks	C. FSH C	1. Preliminary tasks	N/A	N/A
	2. Allergen control		2. Allergen control		2. Allergen control		
	3. Food defense		3. Food defense		3. Food defense		
	4. Food fraud		4. Food fraud		4. HACCP		
	5. HACCP		5. HACCP		5. Food fraud.		
	6. Chemical migration		6. Chemical migration		N/A		

**FSMS** - Food Safety Management System, **GMP** - Good Manufacturing Practices, **FSHC** - Food Safety Hazard Control, **GCSDP** - Good Commercialization, Storage and/or Distribution Practices

# **DEFINITIONS**

## ANNEX 1. DEFINITIONS

All terms and definitions must be used in this SCHEME. In that sense, the documents that were considered as the basis for these terms and definitions are:

1. ISO 9000, Quality Management System - Fundamentals and Vocabulary
2. ISO 22000, Food safety management systems - Requirements
3. ISO 19011, Guidelines for the audit of management systems and
4. ISO/IEC 17065, Conformity assessment - Requirements for bodies certifying products, processes and services.

### Organization

A person or group of people who have their own functions with responsibilities, authorities, and relationships to achieve their objectives.

### Process

A set of mutually related activities that use inputs to provide an intended result.

### Management system

A set of elements of an organization that are interrelated or interact to establish policies, objectives, and processes to achieve these objectives.

### Requirement

An established need or expectation, usually implicit or mandatory.

### Non-conformity

Failure to comply with a requirement.

### Conformity

Compliance with a requirement.

### Product

An output of an organization that can occur without any transaction between the organization and the customer.

**Service**

The output of an organization with at least one activity is necessarily carried out between the organization and the customer.

**Objective evidence**

Data that support the existence or veracity of something.

**Record**

The document that presents results obtained or provides evidence of activities performed.

**Competence**

Ability to apply knowledge and skills to achieve expected results.

**Audit**

A systematic, independent, and documented process for obtaining objective evidence and evaluating it objectively to determine the degree to which audit criteria are met.

**Scope of the audit**

Extent and limits of an audit.

**Audit plan**

Description of the activities and agreed-upon details of an audit.

**Audit criteria**

A set of policies, procedures, or requirements used as a reference against which objective evidence is compared.

**Audit evidence**

Records, statements of fact, or any other information that is relevant to the audit criteria and can be verified.

**Audit findings**

Results of evaluating the audit evidence collected against the audit criteria.

**Audit conclusions**

The result of an audit is obtained after considering the audit objectives and all audit findings.

**Auditor**

A person who conducts an audit.

**Audit team**

One or more people conducting an audit with the support, if necessary, of technical experts.

**Contamination**

Introduction or occurrence of a contaminant, including a food safety hazard, into a product or processing environment.

**Control measure**

An action or activity that is essential to prevent a significant food safety hazard or reduce it to an acceptable level.

**Critical Control Point (CCP)**

This is the stage in the process where control measures are applied to prevent or reduce a significant food safety hazard to an acceptable level, and defined critical limits and measurements allow corrections to be made.

**Critical limit**

Measurable value that differentiates acceptability from unacceptability.

**Finished product**

A product that will not undergo further processing or transformation by the organization.

**Flowchart**

Schematic and systematic presentation of the sequence and interactions of the stages in the process.

**Food**

Substance (ingredient), whether processed, semi-processed, or raw, that is intended for consumption and includes beverages, chewing gum, and any substance used in the manufacture, preparation, or treatment of "food," but does not include cosmetics, tobacco, or substances (ingredients) used solely as drugs.

**Food chain**

A sequence of stages in production, processing, distribution, storage, and handling of food and its ingredients, from primary production to consumption.

**Food safety**

Assurance that food will not cause an adverse health effect to the consumer when prepared and consumed in accordance with its intended use.

### **Food Safety Hazard**

Biological, chemical, or physical agents in food (3.18) with the potential to cause adverse health effects.

### **Operational prerequisite program (OPRP)**

A control measure or combination of control measures applied to prevent or reduce a significant food safety hazard to an acceptable level, and where the action, measurement, or observation criteria allow effective control of the process and/or product.

### **Prerequisite program (PRP)**

To maintain food safety, basic conditions, and activities are necessary within the organization and along the food chain.

### **Significant Food Safety Hazard**

A food safety hazard is identified through a hazard assessment that requires control measures.

### **Validation**

Obtaining evidence that a control measure (or combination of control measures) will effectively control the significant food safety hazard.

### **Verification**

Confirmation, through the provision of objective evidence, that the specified requirements have been met.

### **Evaluation**

A combination of selection and determination functions in the conformity assessment activity.

### **Certification requirement**

Specific requirements, including product requirements, that the client must fulfill in order to obtain or maintain certification.

### **Product requirement**

Requirements that refer directly to a product specified in standard or other normative documents identified by the certification scheme.

### **Certification scheme**

The certification system is applied to specific products, to which the same specified requirements, rules, and procedures apply.

### **Scope of certification**

Identification of the products, processes, or services for which certification is granted, the applicable certification scheme, and the standards and other normative documents, including their date of publication, concerning which the product, process, or service is deemed to conform.

### **Scheme owner**

Person or organization responsible for developing and maintaining a specific certification scheme.

### **Certification body**

Third-party conformity assessment body operating certification schemes.

### **Impartiality**

Presence of objectivity.

**Annex 3**

# **CERTIFICATE TEMPLATES AND USE OF LOGOS**



## APPENDIX 3. CERTIFICATE TEMPLATES / USE OF LOGOS

The GMP Certification Program and GMP + HACCP Certification Program certificates will be based on the following templates. In case of special requests from the organization, these will be subject to review by the Certification Committee.

### GMP CERTIFICATION PROGRAM

CERTIFICATION PROGRAM



**GLOBAL**  
STANDARDS

**NAME OF ORGANIZATION**

ADDRESS:

Has been assessed and determined to comply with the requirements of

**GLOBAL FOOD SAFETY PROGRAM**

**Level: GMP Certification Program**

**Version: 1.0**

Certification Program consisting of the following references:  
Principles of GMP and Codex Alimentarius.

**This Certificate is applicable for the scope of:**

Scope Statement

Sector: (Manufacturing, Packaging, Etc.)



CERTIFICATE NUMBER  
GSCGHCPMX100

Registration period

**ISSUE DATE**  
**VALID UNTIL**

*SIGNATURE*

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**CERTIFICATION PROGRAM**

[www.globalstd.com](http://www.globalstd.com)



**NAME OF ORGANIZATION**

ADDRESS:

Has been assessed and determined to comply with the requirements of

**GLOBAL FOOD SAFETY PROGRAM**

**Level: GMP+HACCP Certification Program**

**Version: 1.0**

Certification Program consisting of the following references:  
Principles of GMP, HACCP and Codex Alimentarius.

**This Certificate is applicable for the scope of:**

Scope Statement:

Sector: (Manufacturing, Packaging, Etc.)



CERTIFICATE NUMBER  
GSCGHCPMX100

Registration period

**ISSUE DATE  
VALID UNTIL**

*SIGNATURE*

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# NORMATIVE REFERENCES

## ANNEX 4. NORMATIVE REFERENCES

5. HACCP (Hazard Analysis and Critical Control Point)
6. Codex Alimentarius, available at: <https://www.fao.org/fao-who-codexalimentarius/en/>
7. Applicable legal aspects (e.g., NOM-251, etc.)
8. The Global Markets Program, available at: <https://mygfsi.com/what-we-do/capacity-building/global-markets/>
9. ISO 9000, Quality Management System - Fundamentals and Vocabulary
10. ISO 9001, Quality management systems - Requirements
11. ISO 22000, Food Safety Management Systems - Requirements
12. ISO 19011, Guidelines for management system auditing
13. ISO/IEC 17065, Conformity assessment - Requirements for bodies certifying products, processes and services.
14. Additional Global Standards requirements.