



Announcement – New GFSI Working Group on Hygienic Design of Food Facilities and Equipment

What is new

The Global Food Safety Initiative (GFSI) recently has published a [Call for Participation in their new Technical Working Group](#) that will draft a new set of Benchmarking Requirements which will focus on Hygienic Design of Food Facilities and Equipment.

As GFSI is specifically looking for Hygienic Design Experts, EHEDG encourages any experts from its global membership with the relevant knowledge to apply. If you are interested and can demonstrate the experience required, please forward your application to GFSI until **12 January 2018**.

What is GFSI

The [Global Food Safety Initiative](#) is a non-profit organization which is powered by an international trade association called [The Consumer Goods Forum](#) (CGF).

With a vision of *Safe food for consumers everywhere*, food industry leaders created GFSI in 2000 to find collaborative solutions to collective concerns, notably to reduce food safety risks, audit duplication and costs while building trust throughout the supply chain. The GFSI community works on a volunteer basis and is composed of the world's leading food safety experts from retail, manufacturing and food service companies, as well as international organisations, governments, academia and service providers to the global food industry.

GFSI's Benchmarking Requirements has become the world's most widely accepted benchmark document for food safety requirements. Once successfully benchmarked against these requirements, food safety certification programmes (CPOs) achieve GFSI recognition, which lends a nameplate authority to these certifications and acts as a *food safety passport* of sorts throughout the global marketplace. A few of the GFSI-recognised certification programmes you may be familiar with are BRC, FSSC 22000, SQF and IFS.

Both EHEDG and GFSI promote *safe food* in their vision and goals:

- The EHEDG mission is *“To enable safe food production by providing guidance as an authority on hygienic engineering and design”*
- The GFSI mission is *“Provide continuous improvement in food safety management systems to ensure confidence in the delivery of safe food to consumers worldwide”*.

A good way to improve hygienic engineering and design is to integrate requirements for hygienic engineering and design in the GFSI global standards and certification processes that are recognised by the worldwide food business.

Having become aware that GFSI considers to extending its focus towards hygienic design, EHEDG reached out to the organisation in early 2017. In the past year we had several discussions (in consultation with 3A), to see where the EHEDG Product Portfolio could align with the GFSI Benchmarking Requirements.

Although EHEDG is recognised by GFSI as an authority in Hygienic Design, the call for participation in the new GFSI Working Group and the drafting of the Benchmarking Requirements for Hygienic Design of Food Facilities and Equipment, is up to GFSI's responsibility. In the [GFSI Governance Model and Rules of Procedures](#), please see pages 16-20 elaborate on Technical Working Groups.

If you wish to apply for an active participation in the GFSI Technical Working Group, please also copy EHEDG for information (Ms. Susanne Flenner, secretariat@ehedg.org). Please understand that this call is limited to EHEDG members only.