

Summary of Audit Content Comparison

Number of Criteria	CODEX <i>General Principles of Food Hygiene (Rev. 4-2003)</i>	AIB <i>Consolidated Standards for Food Safety</i>	NSF <i>Cook & Thurber Food Safety, Quality & Food Defence</i>	SAFE <i>GMA Version 11</i>	Silliker <i>GMP & Food Safety Audit System 2006</i>	ISO 22000 <i>:2005</i>	BRC <i>Version 4</i>	Dutch HACCP <i>Option B: HACCP Based Food Safety System</i>	IFS <i>Version 4</i>	SQF <i>2000 level 3</i>	GFSI <i>Guidance Document Version 5</i>
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CODEX: 37 Criteria

37	37	37	36	36	34	37	37	36	37	37	37	Avg All Audits 36 98%
%	100%	100%	97%	97%	92%	100%	100%	97%	100%	100%	100%	
Avg non-GFSI benchmarked audits						36	Avg GFSI benchmarked audits				37	
						97%					99%	

ALL 67 KEY CRITERIA: (Food Safety, Regulatory, Quality Management)

67	37	63	62	62	56	64	62	54	63	61	61	Avg All Audits 61 91%
%	55%	94%	93%	93%	84%	96%	93%	81%	94%	91%	91%	
Avg non-GFSI benchmarked audits						61	Avg GFSI benchmarked audits				60	
						92%					90%	

98% similarity of CODEX key criteria

91% similarity of ALL key criteria

Main differences country specifics such as Bioterrorism, food defense, etc.

All audits contain 3 elements as a common framework:

Food Safety

Regulatory Compliance

Quality Management Systems (competative quality/specs are not included)

GFSI has 3 key rules affecting typical US audits

1- (ownership) Audit standard must be public for anyone ot audit (this rules out AIB, Silliker, NSF, etc)

2- (accreditation) Audit bodies must be accreditation to international standards

3- (qualifications) Auditor must be qualified to international standards

* **GFSI has not said AIB, NSF, SAFE, Silliker do not meet the GFSI key elements criteria**

* Current GFSI benchmarked as "equivalent": BRC, Dutch HACCP, IFS, SQF

Matrix of the 67 Key Criteria Found in Major Food Safety Audits (CODEX as reference point where applicable)

Legend	Type= FS- Food Safety, RC- Regulatory Compliance, QM- Quality Mgmt.	Sub-types= 1- PRP's Codex: prerequisite + resources (factory, people, floors, main); 2- Quality Mgmt; 3- HACCP; 4- Bioterrorism; 5- Other														
Codex Section	CODEX general principles of food hygiene (Rev. 4-2003)	CODEX general principles of food hygiene (Rev. 4-2003)	Type	sub-Type	Key Criteria #	Key Words-Items-Criteria	AIB Consolidated Standards for Food Safety	NSF Cook & Thurber Food Safety, Quality & Food Defence	SAFE GMA/FPA Version 11	Silliker GMP & Food safety Audit System 2006	ISO 22000 2005	BRC Version 4	Dutch HACCP Option B: HACCP based Food Safety System	IFS Version 4	SQF 2000 level 3	GFSI Guidance Document Version 5
2.1	Roles of Governments, industry, and consumers	2.1.2	QM	2	1	Quality Policy Statement	I.B.3	A2	1.1.1		4.1, 5.2	2.2		2.2	4.1	6.1.2
3.3	PRIMARY PRODUCTION	3.3	FS	1	2	Perimeter and grounds, Physical and Chemical Product Contamination Risk	III.A.1, IV.A	D.	2.2.3 - 2.4 - 3.5	III.A, I.C.4, II.F.3, VIII.B	6.3-6.4-7.2	3.1.2.3.7	1.3	4.8.1, 5.4	4.3.1	6.2.2, 6.2.9, 6.2.10
4.2	PREMISES AND ROOMS	4.2, 5.2.	FS	1	3	Fabrication-Raw Material Handling Preparation, Processing, Packaging and Storage Areas	III.A.1	C.2, I.	2.1.1 - 2.7.1	III.B, VI.A	6.3-6.4-7.2	3.2.2	2.2, 3.2.	4.8.4	4.3.1	6.2.4
4.2	PREMISES AND ROOMS	4.2	FS	1	4	Floors	IV.B.5	C.2	2.1	III.B	6.3-6.4-7.2	3.2.2.2	2.2	4.8.4.3	4.3.1	6.2.3
4.2	PREMISES AND ROOMS	4.1, 4.2, 4.4, 5.5	FS	1	5	Internal Environments standards	IV.B	C.3	2.1	III.B	6.3-6.4-7.2	3.2	2.1, 2.2, 2.4, 3.5	4.8	4.3.1	6.2.2
4.2	PREMISES AND ROOMS	4.1, 4.2, 4.4, 5.5	FS	1	6	Location	IV.A	C.2	2.1	III.B	6.3-6.4-7.2	3.1.1	2.1, 2.2, 2.4, 3.5	4.8	4.3.1	6.2.2
4.2	PREMISES AND ROOMS	4.2	FS	1	7	Staff Facilities	III.D.2, III.D.3	C.5	2.1.7	V.	7.2	3.6	2.2	3.3	4.3.1	6.2.8
4.2	PREMISES AND ROOMS	4.2	FS	1	8	Walls	IV.B.5	C.2	2.1	III.B	6.3-6.4-7.2	3.2.2.1	2.2	4.8.4.2	4.3.1	6.2.5
4.2	PREMISES AND ROOMS	4.2	FS	1	9	Windows, glass	I.R	C.2	3.5.3	I.C.5	6.3-6.4-7.2	3.2.2.4	2.2	4.8.4.5	4.3.1	6.2.5
4.2	PREMISES AND ROOMS	4.2	FS	1	10	Ceilings/Overheads	IV.B.5	C.2	2.1	III.B	6.3-6.4-7.2	3.2.2.3	2.2	4.8.4.4	4.3.1	6.2.5
4.3	EQUIPMENT	4.3	FS	2	11	Process Control	IV.C.7	G.1	2.7.2	VIII.B	8.5.1	5.	2.3	5.2	4.3.1, 4.4.1	6.3
4.4	FACILITIES	4.4	FS	1	12	Air conditioning/Ventilation	III.A.1, IV.B.8	C.2	2.1.3	III.B	6.3-6.4-7.2	3.2.2.7	2.4	4.8.4.8	4.3.1	6.2.5
4.4	FACILITIES	4.4	FS	1	13	Lighting	I.R, IV.B.7	C.2	2.1	III.B	6.3-6.4-7.2	3.2.2.6	2.4	4.8.4.7	4.3.1	6.2.5
4.4	FACILITIES	4.2, 4.4, 6.4	FS	1	14	Waste/Waste Disposal	III.B.7	E.2		III.A	7.2	3.9	2.2, 2.4, 4.4	4.10	4.3.1	6.2.14
5.0	CONTROL OF OPERATION	5.1	FS	2	15	Control of Operations (process and equipment)	IV.C.7	G.3	3.2 - 3.3	VI.A, VI.B	8.4, 7.8	5.1	3.1	5.7	4.4.5	6.1.21
5.1	CONTROL OF FOOD HAZARDS	5.1, 5.2, 9.2, 9.3	FS	3	16	HACCP	I.J	B.	3.1	I.A	7.3, 7.10, 8.3, 8.5.1	1.	3.1, 3.2, 7.2, 7.3	1.2	4.3.1	6.3
5.2	KEY ASPECTS OF HYGIENE CONTROL SYSTEMS	5.2	FS	1	17	Protective Clothing - Food Handlers and Others Working In or Visiting Food-handling Areas	III.F.	D.7	2.5	V.	7.2	6.4	3.2	3.2.1	4.3.1	6.2.8
5.2	KEY ASPECTS OF HYGIENE CONTROL SYSTEMS	5.2	FS	1	18	Metal detection / Foreign Body Detection	III.B.4, III.D.1	G.4	3.5	VIII.B	7.2	4.3	5.2	5.5	4.3.1	6.2.9
5.3	INCOMING MATERIAL REQUIREMENTS	5.3	FS	2	19	Specifications	I.H	F.2	4.1	II.A.2	7.3	2.11.2	3.3	4.1-4.2	4.2, 4.2.3	6.1.9
5.3	INCOMING MATERIAL REQUIREMENTS	5.3	FS	2	20	Stock Rotation	III.A.1	I.1	2.7.6 - 2.7.7	VI.B	7.2	4.6	3.3.3	4.12	4.3.1	6.2.11
5.4	PACKAGING	5.4, 8.2	FS	1	21	Product Packaging	III.A.1	H.1	2.10	II.A	7.2	4.4	3.4, 6.2	4.5	4.3.1	6.2.18
5.5	WATER	5.5	FS	1	22	Services, water	IV.D	F	2.1.5	III.B, VIII.A	6.3-6.4-7.2	3.3	3.5	4.8.4.9	4.3.1	6.2.13
5.6	MANAGEMENT AND SUPERVISION	5.6	QM	2	23	Management Commitment	I.B.4	A.9	2.15 - 5.2		5.1, 5.6.1, 8.5.1	2.5, 2.6	3.6	2.2	4.1	6.1.5
5.7	DOCUMENTATION AND RECORDS	5.7	QM	2	24	Documentation Control	I.P.2	A.8	4.6	II.A.1	4.2	2.11.1	3.7	1.6	4.5.1	6.1.10
5.7	DOCUMENTATION AND RECORDS	5.7	QM	2	25	Record Keeping	I.C, I.I, I.P.1	A.6	4.6	II.A.1	4.2	2.11.4	3.7	1.6	4.5.2	6.1.10
5.8	RECALL PROCEDURES	5.8	FS	2	26	Management of incidence, Product Withdrawal and product Recall	I.M	A.4, A.10	2.12.4 - 2.12.5 - 2.13	II.1.1, III.1.2	5.7, 7.10.4	2.14	3.8	5.9	4.6.3	6.1.19
6.1	MAINTENANCE AND CLEANING	6.1	FS	1	27	Equipment, cleaning	I.E, I.F, III.C.1, IV.C	C.7, D	2.1.4 - 2.2.2 - 2.11	I.E, II.G, III.C, VII.A, VII.B	7.2, 8.2	3.4	4.1	4.15	4.3.1	6.2.6
6.2	CLEANING PROGRAMMES	6.1, 6.2, 6.2	FS	1	28	Housekeeping, sanitation, cleaning and Hygiene	I.C, I.E, III.C.1, III.C.3, V. A, V.B, V.C, V.D, V.E, V.F	C.2, D	2.2.1 - 2.2.4 - 2.2.5 - 2.2.6	II.A.5, II.D, VII.A, VII.B	7.2	3.8	4.1, 4.2, 4.2	4.9	4.3.1	6.2.12
6.3	PEST CONTROL SYSTEMS	6.3	FS	1	29	External Environments standards	IV.B.1	E	2.1.2	III.A	6.3-6.4-7.2	3.1	4.3	4.8.2	4.3.1	6.2.2
6.3	PEST CONTROL SYSTEMS	6.3	FS	1	30	Pest Control	II.A, II.B	E	2.3	II.C, IV	7.2	3.10	4.3	4.11	4.3.1	6.2.15
6.3	PEST CONTROL SYSTEMS	6.3	FS	1	31	Doors	IV.B.10	C.2	2.1	III.B	6.3-6.4-7.2	3.2.2.5	4.3	4.8.4.6	4.3.1	6.2.5
7.0	ESTABLISHMENT, PERSONAL HYGIENE	7.1, 7.2, 7.3, 7.4, 7.5	FS	1	32	Personnel hygien	III.F	D.7	2.5	I.B.2, I.B.3, V.	7.2	6.	5.1, 5.2, 5.3, 5.4, 5.5	3.2	4.3.1	6.2.19
7.1	HEALTH STATUS	7.1	FS	1	33	Medical Screening	III.F.9		2.5.6		7.2	6.3	5.1	3.2.3	4.3.1	6.2.19
8.0	TRANSPORTATION	8.1, 8.2, 8.3	FS	1	34	Transport	III.A.1, III.B.3, III.B.6, III.E	F.1, F.5, I.4	2.7.3 - 2.7.4 - 2.7.5	VI.A	7.2	3.11	6.1, 6.2, 6.3	4.13	4.3.1	6.2.18
9.0	PRODUCT INFORMATION AND CONSUMER AWARENESS	9.2, 9.3	FS	1	35	Allergen	III.D.7	G.6	3.4	I.D	7.3-7.4	4.2	7.2, 7.3	4.20	4.3.1	6.3
9.1	LOT IDENTIFICATION	9.1	FS	2	36	Traceability	I.H	I.6	2.12.1 - 2.12.2 - 2.12.3	II.E.4, II.I.3,	7.9	2.13	7.1	4.18	4.6.1, 4.6.2	6.1.17
10.0	TRAINING	10.1, 10.2, 10.3, 10.4	FS	2	37	Training- good manufacturing practices - Raw material Handling, Preparation, Processing, Packaging and Storage Areas	I.F, I.K, III.B.1, III.F	A.3, D.7	2.6	I.E, II.B	6.2	6.1	8.1, 8.2, 8.3, 8.4	3.2.4	4.1.4	6.2.20
-	-	-	FS	1	38	Layout, Product Flow, Segregation and Traffic control	III.A.1, III.D.5, III.D.6	C.2	2.16	I.B.1	6.3-6.4-7.2	3.2.1	5.5.1	4.8.3	4.3.1	6.2.4
-	-	-	QM	1	39	Resource Management	IV.A, IV.B, IV.C, IV.D,	A.B, C, D	1.1	I, II, III	6.1	2.8	-	3.1	4.1	6.1.7
-	-	-	FS	1	40	Back Flow	IV.D	C.1	2.1.6	III.B	7.2	-	-	-	4.3.1	6.2.5
-	-	-	QM	2	41	Complaint Handling	I.L	A.11	4.9.1	III.L.4	8.5.1	2.15	3.1	5.8	4.4.4	6.1.17
-	-	-	QM	2	42	Control of Non-conforming Product	I.N, III.A.1	G.7	2.7.8 - 4.4 - 4.7	I.C	7.10.3, 7.10.1, 8.4, 8.5.1	4.8	5.9.1	5.10	4.3.3	6.1.13
-	-	-	QM	2	43	Corrective actions	I.C, I.P.3	D.9	4.4	I.F.3	7.2, 7.10.2, 8.4.3, 8.5.1	2.12	5.9.1	5.11	4.3.2	6.1.12
-	-	-	QM	2	44	Customer Focus	I.B.4	A.11	4.9		5.1, 5.6	2.6	5.1.1, 5.2.1	2.4	-	6.1.7
-	-	-	RC	2	45	Food Legislation, regulatory	I.A	A.5	5.2		7.4.2.3	2.5	5.2.1	2.2.3	4.3.4	6.3
-	-	-	QM	2	46	General Documentation Requirements	I.P.2	A.2, A.6	4.6	II.A	4.2	2.11	-	1.5	4.5.1	6.1.8, 6.2.16, 6.2.17
-	-	-	FS	2	47	GMO			-		7.3	-	-	4.19	-	-
-	-	-	QM	2	48	Internal Audit	I.C	A.8, D.9	4.10	II.A.5	7.8, 8.4	2.9	5.11	5.1	4.4.2	6.1.11
-	-	-	QM	2	49	Internal communication	I.B.4		1.1		5.1, 5.6.2	2.4.3	-	2.1, 3.2.4	4.1.1	-
-	-	-	QM	2	50	Maintenance, preventive plan maintenance	I.D, I.S, IV.C	C.9	2.17	II.G	8.2	3.5	-	4.14	4.3.1	6.2.7
-	-	-	RC	2	51	Management of regulatory inspection process	I.O		5.3		-	-	-	-	-	-
-	-	-	QM	2	52	Management review	I.B.3		1.1.4 - 4.8		5.8, 8.4, 8.5.1	2.7	5.1.6	2.3	4.4.3	6.1.6
-	-	-	QM	2	53	Organisation Structure, Responsibility and Management authority, job description	I.A, I.B.1	A.1	1.1.3	II.A.1	5.4, 5.5	2.4	5.1.3	2.1	4.1.3	6.1.4
-	-	-	QM	2	54	Procedures	I.B.1	A.2, A.6	2.2.3	II.A.1	4.2	2.11.3	5.6.2, 5.12	1.4	4.1.2	6.1.10
-	-	-	FS	2	55	Product Control, good laboratory practices	III.A.1	J.	2.9 - 4.3	II.H	8.5.1	4.	3.3.2	5.7	4.3.1, 4.4.1, 4.4.5	6.1.21
-	-	-	FS	2	56	Product design / Development	I.J	B.	-	II.A	5.6.1	4.1	5.2	4.3	-	6.3
-	-	-	FS	2	57	Product Inspection and Analysis	I.G.1, I.G.2, I.G.3, I.G.4, I.P.4, I.T, III.A.1	F.2	3.2 - 3.3 - 4.5	II.E.2, II.E.3	7.8	4.5	3.3.2	5.7	4.3.1	6.1.21
-	-	-	FS	2	58	Product Release	III.A.1.m	F.3, I.5	-	II.A.3	7.10.3	4.7	5.8.2	5.6	4.4.6	6.1.14
-	-	-	FS	2	59	Purchasing	I.Q	F.2	2.8	II.E	7.2	2.10	5.5.1	4.4	4.2.2	6.1.15
-	-	-	QM	2	60	Quality Management System- General requirement	I.	A.2	3.2 - 3.3	II.A.1	4.1, 5.3, 8.5	2.	-	1.1	4.1	-
-	-	-	QM	2	61	Quality Manual (includes food safety manual)	I.B.2	A.2	1.1.2	II.A	4.2	2.3	-	1.3	4.1.2	6.1.3
-	-	-	QM	2	62	Quantity Control		H.2	4.2		8.4	5.2	-	5.3	-	-
-	-	-	QM	2	63	Supplier approval and performance monitoring	I.Q	B.1	2.8	II.E	8.4	2.10.1	5.6.2	4.6	4.2.2	6.1.16
-	-	-	FS	3	64	Handling Requirements for Specific Materials	I.G.5, III.A.1.k	F.6	2.9.3	I.C, I.D,	7.2	4.2	5.2.1	4.7	4.3.1	6.3
-	-	-	FS	2	65	Calibration and Control of Measuring and Monitoring Devices	IV.C.7	C.9	2.14	II.F.2	8.2	5.3	5.8.1	4.17	4.3.1, 4.4.1	6.1.20
-	-	-	RC	4	66	Bioterrorism regulation, Food Defence		K	2.14	I.F.1, IX. A	-	-	-	-	4.3.1	-
-	-	-	RC	4	67	Change management		A.7	2.13		-	-	-	-	-	-

CODEX

Other Criteria

	# of CODEX missing key elements	0	1	1	3	0	0	1	0	0	0
Codex %	37	4	36	4	34	37	5	36	4	37	6
%	100%	100%	97%	97%	92%	100%	100%	97%	100%	100%	100%
All Criteria	67	6									