

Announcement: 74
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Launch of the Global Food Safety Program

At Global Standards, we are pleased to announce the launch of our new accreditation program: the Global Food Safety Program. This program has been accredited by the Mexican Accreditation Entity (ema) under the ISO/IEC 17065 standard, reaffirming our commitment to quality and food safety.

What is the Global Food Safety Program?

The Global Food Safety Program is designed to support the development of small and medium-sized enterprises, providing organizations with the necessary tools to supply safe food. It is based on the principles of the Codex Alimentarius and the HACCP system, as well as the legal and regulatory requirements governing the food industry.

The objective of this program is to ensure food safety through the implementation of basic operational controls, helping organizations maintain safe processes in compliance with international standards. Additionally, it focuses on food defense and fraud prevention, strengthening trust in the products and services of certified organizations.

Program Structure

The Global Food Safety Program consists of two certification levels:

- Level 1: GMP Certification Program
- Level 2: GMP + HACCP Certification Program

The main difference between the two levels lies in the evaluation of additional requirements in Level 2, which includes the assessment of HACCP principles and plan, as well as more specific aspects such as chemical migration.

Applicable Sectors:

This program is aimed at companies in the following sectors:

- Manufacturing
- Packaging
- Commercialization, Storage, and/or Distribution
- Cleaning and Sanitation Services

Evaluation and Certification Process

The evaluation and certification process is structured in the following steps:

- **Initial contact** with the certification body.
- **Application request:** The interested organization submits a request to initiate the certification process.
- **Evaluation proposal:** A customized proposal is presented, including the details of the certification process.
- **Audit:** An audit is conducted at the organization's premises to verify compliance with the requirements.
- **Certification decision:** Based on the audit results, a decision is made regarding certification.
- **Issuance of the certificate:** If the standards are met, the corresponding certificate is issued.

Classification of Non-Conformities

During the audit process, non-conformities may be identified and are classified into three categories:

- Minor non-conformities
- Major non-conformities
- Critical non-conformities

Each type of non-conformity requires specific corrective actions, and their resolution is essential to achieve certification.

Objectives and Benefits of the Program

- Continuous improvement: We promote continuous improvement in processes and organizational competitiveness.
- Supplier development: We contribute to building a safer and more reliable supply chain.
- Compliance with international standards: We help companies meet the most stringent food safety requirements, strengthening their position in the market.

We invite all interested organizations to learn more about this innovative program and how it can help strengthen food safety and the competitiveness of their processes. Learn about the specific requirements here:

<https://www.globalstd.com/certificacion/global-food-safety-program/>

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