



Winning
Food Safety
Culture



SGS

From farm to plate, one thing is clear: food safety concerns affect us all. It's time to put this realization into action.

THE IMPORTANCE OF A POSITIVE FOOD SAFETY CULTURE

The Global Food Safety Initiative (GFSI) defines food safety culture as, "shared values, beliefs and norms that affect mindset and behavior toward food safety, in, across and throughout an organization."

This is of global importance. A poor food safety culture can lead to instances of illness and even death – food culture maturity, on the other hand, helps to minimize risks and ensures safe food is produced for consumers. As such, it's crucial that companies involved in the global food supply chain practice a positive food culture.


But how can they make sure they achieve this? By implementing a robust, credible assessment based on safe practices, behavioral science and latest in GFSI and Codex guidelines as well as forthcoming legislation.

THE LATEST GFSI GUIDANCE

In 2018, the GFSI published 'A Culture of Food Safety', providing businesses the world over with a precise food safety blueprint to follow. But as great as guidance might be, this alone doesn't change behavior.

In order to create a global culture of food safety, the GFSI recognized that food businesses need to assess how they are performing. As stated in the concluding summary of their paper:

"...the global food safety initiative believes that to be successful and sustainable, food safety must go beyond formal regulations to live within the culture of a company"



That's just one of the reasons behind why we created Realize, a program to assist businesses in achieving a Winning Food Safety Culture. More generally, however, this program reflects our ongoing commitment to championing a strong global food safety culture.



REALIZE, WINNING FOOD SAFETY CULTURE

The SGS Realize food safety culture program provides your business with detailed online assessment, developed by technical food experts and occupational psychologists to measure your food safety culture. This helps you gain an insight into employee behavior outside of food safety audit days, providing actionable intelligence that can be used to continuously improve your company's food safety culture. This enables your organization to retain motivated teams, minimize human error, reduce food safety incidents and recalls and comply with the latest requirements of food safety standards.

THE FOUR KEY PILLARS OF FOOD SAFETY CULTURE

SGS has created the VEST framework, defining the four key pillars of food safety culture as:

Vision

Does the vision define the desired culture?



Empowerment

Are employees empowered to deliver the vision?



Systems

Do the systems in place support the vision?



Trust

Do employees believe and trust in the vision?



FEATURES

Our Realize Program is offered at 3 levels which vary in nature according to your requirements

Standard

A PDF report highlighting key findings



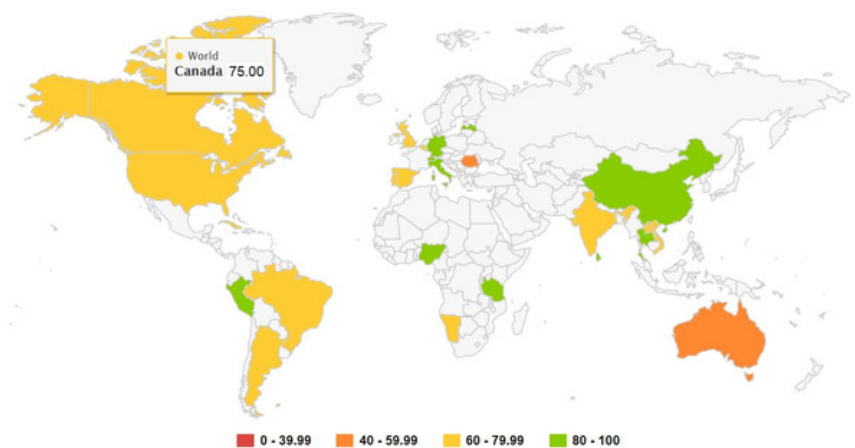
Premium

Access to our online dashboard (for one site only) via our state-of-the art CATS platform visualizing data and access to performance of individual levels of employees



Diamond

Online access to multisite data, drill-down capabilities and trend analysis, including site and geographic benchmarking. This packages also includes customization and expert interpretation.



A GLOBAL OFFERING

The assessment is available in more than 25 languages. Additional languages can be added based on requirements.



WHAT ARE THE BENEFITS TO YOUR BUSINESS?

Simply put, the program ensures that your business complies with the latest GFSI, Codex and forthcoming legislative requirements. However, the benefits of this program go way beyond compliance. Below are just a few examples:

Demonstrate Commitment

The Realize, Winning Food Safety Culture program presents an unmissable opportunity for company leadership to clearly demonstrate their commitment to food safety and the role of the individual to employees at all levels.

Empower Employees

Instills business-wide best practices for both employees and management by leveraging the power of peer involvement.

Monitor Current Practices

Apply a dynamic, multi-level approach to monitoring organizational culture that enables a targeted risk management and mitigation methodology, and drives continuous improvement across the business. Evaluate business risk by accessing food safety culture data.

Reward Performance

Recognize and reward the team's efforts with implementing best practices.

Reinforce Learnings

Adapt training, develop innovative communication approaches, and share best practices throughout the business.



WHY SGS?

As the world's leading inspection, verification, testing, and certification company, SGS is recognized as the global benchmark for quality and integrity. We are constantly looking beyond the expectations of consumers and regulators to innovate market-leading services that provide a competitive advantage to our customers.

TRAINING SOLUTIONS VIA SGS ACADEMY

A comprehensive range of food training solutions are also available via a number of delivery formats, including as Virtual Instructor Led Training (VILT) or e-learning.

CONTACT US



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WHEN YOU NEED TO BE SURE

