

About Us

The Food Safety Initiative, in close collaboration with relevant national authorities and in open collaboration with its stakeholders, provides objective, independent scientific advice on all food safety related matters, including nutrition and aims to include animal health and welfare, feed safety and plant protection at a later stage.

FSI will also become involved in risk assessment and risk communication by providing a sound scientific basis through collaboration with experts in the field of food science, nutrition and food microbiology/food safety. FSI's work contributes to ensuring a high level of consumer protection with regard to food safety, and to building and maintaining consumer confidence in the safety of the food supply. Through its actions, FSI will engender and maintain credibility and confidence.

FSI Structure

FSI operates under the auspices of the Consumer Goods Council of South Africa (CGCSA) as a self-funding organization, through membership and subscriptions.

FSI Vision

To become the leading, single authoritative body on food safety in Southern Africa.

FSI Mission

To provide independent and objective scientific information on all food safety-related issues associated with the food chain to the

South African food industry, other stakeholders and the public at large, in order to ensure safe and nutritious food.

FSI Goal

To provide a pro-active service to the broader food industry and all its stakeholders, to ensure the continuous production, sale and consumption of safe and nutritious foods.

FSI Objectives

- * Central Knowledge Database will provide essential information on:
 - * Relevant South African legislation and standards according to relevant food categories
 - * Laboratories able to conduct tests on foods
 - * Other service providers
- * Establish a Risk Alert System through which members are alerted to food safety risks, thus enabling member companies to make correct and timely decisions.
- * Conduct Risk Assessments according to the needs of the country.
- * Assist Government Policy Makers and National Authorities in all food safety related matters of importance to South Africa.
- * Optimize Food Safety Auditing, by:
 - * Compiling minimum food hygiene standards acceptable to all members
 - * Ensuring that food safety auditors are correctly trained and certified appropriately

FSI Scope:

- * Food safety:
- * Transport [cold chain in particular]

- * Biological hazards [microbiological hazards along the food chain and including waste]
- * Chemical hazards [veterinary drug residues / pesticide residues / sanitizer residues / heavy metals / other toxins]
- * Genetically modified organisms related to safety of the consumer
- * Food additives [colourants / flavourants/ preservatives etc]
- * Food hygiene [Pre-requisite programmes such as good hygiene practices (GHPs), good manufacturing practices (GMPs) and others]
- * Packaging [materials in contact with food]
- * Allergies related to the safety of the consumer
- * Food safety management systems
- * Feed safety
- * Animal health and welfare
- * Plant protection
- * Nutrition