

IFSA unveils updated food safety framework for global airline catering



From left to right: Fabien Malbranque, Group QHSSE Director at Newrest; Laura Tantardini, Global Food Safety Process Owner at gategroup; Joshua Hirschheimer of Porsche Consulting and Allison Cooke, IFSA Director of Government Affairs

[IFSA](#) launched the 2026 World Food Safety Guidelines at Global EXPO this week, introducing a unified framework to help airline caterers strengthen food safety management and operational consistency worldwide.

Developed over two years, the updated resource brings together the Association's previously separate Guidelines and Implementation Guide. An interactive panel discussion on the Global EXPO show floor marked the launch, bringing industry experts together to explore practical applications and answer questions from attendees.

"The launch of the 2026 IFSA World Food Safety Guidelines reflects IFSA's ongoing commitment to supporting the global onboard services industry with practical resources that promote food safety, operational consistency and continuous improvement," said Allison Cooke, IFSA Director of Government Affairs. "We are grateful to the IFSA members and industry leaders whose expertise helped shape this important resource for caterers, airlines and suppliers around the world."

A practical framework for catering operations

The guidelines address core elements of food safety management, including hazard analysis, risk-based thinking, prerequisite programs, control measures, monitoring, verification and continuous improvement.

Built around Hazard Analysis and Critical Control Points (HACCP) principles, the resource follows a process-based approach to implementing and maintaining a food safety management system.

According to [IFSA's World Food Safety Guidelines page](#), the 2026 edition incorporates key requirements from ISO 22000:2018, ISO/TS 22002-1:2025, ISO/TS 22002-100:2025 and FSSC 22000 Version 7. It also includes procedures and form templates that organizations can adapt to their own food safety programs.

Connecting food safety, efficiency and sustainability

Moderated by Cooke, the panel featured Laura Tantardini, Global Food Safety Process Owner at [gategroup](#); Fabien Malbranque, Group QHSSE Director at [Newrest](#); and Joshua Hirschheimer of [Porsche Consulting](#).

The discussion explored how clearer guidance, technology and consistent processes can support catering operations, with Hirschheimer addressing what a “lean and green” catering kitchen could look like.

“Guidelines are becoming more user-friendly which helps everyone to understand their role, that is the lean part of it.”

And the green? Hirschheimer emphasized the role of technology in making meal preparation and delivery more efficient, reducing human error while preserving culinary craftsmanship. He pointed to consistent portion control and preparation to specification as ways to reduce waste while ensuring passengers receive meals of the same quality and quantity.

He also encouraged a broader view of catering operations, from food waste and facility energy use to catering trucks. Better planning and execution across these areas, he said, can improve efficiency and reduce environmental impact.

Keeping the guidelines moving forward

Looking ahead, panelists emphasized that the guidelines must continue to evolve alongside the industry.

“I hope the guidelines become a living thing, instead of just a document,” said Tantardini. “We need that to happen in order to strengthen food safety and continue to innovate. That is the way for the future, that is the way we need to move.”

Malbranque echoed the need for ongoing development and underscored the importance of IFSA’s continued regulatory work on food safety standards.

Panelists also highlighted the extensive collaboration behind the update, encouraging airlines, caterers and suppliers to put the resource into practice in daily operations.

Recognizing the expertise behind the update

IFSA recognized the professionals who contributed to the 2026 World Food Safety Guidelines during the presentation.

“Without their help and expertise, this could not have happened,” Cooke acknowledged.

Contributors include:

- Jamie Adams, Air Fayre
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- Jian Shi, SkyChefs
- Laura Tantardini, gategroup
- Arouna Wabi, Newrest

The complete guidelines are available complimentary to IFSA members, while non-members can access a preview through the [IFSA website](#).