

# FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



## FSMA Final Rule

The Food Safety Modernization Act (FSMA) was signed into law by President Obama in 2011. It was designed in response to several high profile cases of contamination of imported foods. The purpose of FSMA is to ensure proper preventive and control systems are in place to safeguard the food supply chain in the United States. The overall goal of establishing this regulation is to implement a proactive mentality of food safety, rather than being reactive to food safety incidents.

### Under FSMA

- Food facilities are required to register with the FDA two years; food from an unregistered facility can no longer be imported into the United States.
- Registered food facilities are required to conduct a potential hazard analyses and develop a written preventative control plan. In addition, they must maintain copies of their hazard analyses and preventive control plans to assist the FDA in tracking high-risk foods.
- Importers are required to implement a foreign supplier verification program which verifies that the food they are importing into the U.S. is safe for consumption.
- Food facilities will be inspected more consistently (no less than once every 5 years).
- Food importers and food facilities are subject to added fees, including a re-inspection fee for any material non-compliance identified during an initial inspection.

The FSMA consists of seven rules as mentioned below:

- Preventive Controls for Human Food Rule
- Preventive Controls for Animal Food Rule
- Mitigation Strategies to Protect Food Against Intentional Adulteration Rule (Food Defense Final Rule)
- Sanitary Transportation of Human and Animal Food Rule
- Produce Safety Rule

(FSMA CONT. ON PG 7)

## SQF 8 Changes

To align with the Global Food Safety Initiative (GFSI) requirements of harmonization of food safety standards and also to cope up with the developments in the field of food safety, SQF Code undergoes regular revision. While edition 8 will not be fully implemented until June of 2017, it will be published for public comment on November 15<sup>th</sup> of 2016 before being finalized on December 31<sup>st</sup>.

Do you know what changes will be happening?

On September 26<sup>th</sup>, Perry Johnson Registrars Food Safety Inc. had the pleasure of hosting a webinar with LeAnn Chuboff, a Senior Technical Director from the Safe Quality Food Institute (SQFI). The full webinar and slides are available from the PJRFSI website, but the major upcoming changes discussed include (among others):



LEANN CHUBOFF  
SENIOR TECHNICAL DIRECTOR (SQFI)

(SQF CONT. ON PG 7)

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# GLOBALG.A.P. and United Fresh Produce Association Harmonized Standards

August 30, 2016 –  
Cologne, Germany/  
Washington, D.C., USA



**GLOBALG.A.P. and United Fresh Produce Association introduce the first Global Food Safety Initiative (GFSI) recognized application of the Produce GAP Harmonized Standards.** The GLOBALG.A.P. Harmonized Produce Safety Standard V1.0 (HPSS) has been successfully benchmarked by GFSI and has achieved recognition against the GFSI Guidance Document Sixth Edition, Scope BI - Farming of Plants and D1- Pre Processing Handling of Plant Products.

The HPSS is the combination of the Field Operations and Harvesting and the Post-harvest Operations Harmonized Food Safety Standards developed by the Produce GAP Harmonization Initiative technical working group, facilitated by United Fresh, and operationalized and managed by GLOBALG.A.P.

GLOBALG.A.P. has worked intensively with United Fresh on the Produce GAP Harmonization Initiative, an all-industry effort to drive harmonization of GAP standards, to reduce audit fatigue and allow operations to focus their food safety resources on achieving food safety, rather than passing audits. ♦

## Annual Auditor Training

PJRFSI is pleased to inform that the annual training and the Holiday Party for 2016 will take place at the Corporate Headquarters in Troy, Michigan during our Annual Auditor Training on December 9 and 10.

As in previous years, we have planned to provide important and interesting information on the developments in the field of food safety. Guest speakers will deliver some of these topics. There will also be a one day training to train our auditors on the FSPCA 'Preventive Controls for Human Food regulation'. A certificate of attendance will be issued to the attendees.



PJRFSI will be provided lodging on Thursday and Friday evening at the Embassy Suites Hotel as well as your transportation from and to the airport and all events, including the Friday night Annual Holiday Party at Oakland Hills Country Club.

Dr. Ramakrishnan Narasimhan will be conducting FSPCA training as well as providing other important documentation for you.

We are excited to see everyone at our Annual Auditor Training! ♦



**MAURICIO ROUSSELON**  
PJRFSI - FSMA Training Coordinator

## *Regional Spotlight: Latin America*

Food Safety isn't just an important issue in the United States, of course, but just what's going on with the subject in Latin America? We took a few minutes to discuss the issue with Mauricio Rousselon, PJRFSI - FSMA Training Coordinator, to get his take on just what drives Food Safety issues in Latin America.



### **PJRFSI:**

What are the biggest differences between Latin America and the United States in terms of business culture?

### **Rousselon:**

The concept of time is handled differently; businesspeople in the United States see punctuality as key, where those in Latin America are more concerned with careful pondering and analysis than timeliness.

### **PJRFSI:**

What concerns do Latin American consumers have regarding food safety?

### **Rousselon:**

Latin American consumers are more aware of food safety issues involving processed and mass-produced foods, but are less concerned when it comes to foods prepared in the home or served by street vendors.

### **PJRFSI:**

Which PJRFSI certifications/services are sought most often in Latin America?

### **Rousselon:**

GFSI global market standards such as SQF, BRC, and FSSC 22000 are important, but local approval schemes are also common. CB's also have "GMP" audits that are used throughout.

### **PJRFSI:**

How do you see the future in terms of development of food safety in Latin America?

### **Rousselon:**

The Latin American region as a whole is heavily committed to the United States market. Compliance with FSMA is of utmost importance to companies in the region, along with GFSI certification, since it is required by major retailers. Region-wide, local governments are conducting education efforts to reduce the financial burden of foodborne illness on health care systems.



For more information regarding FSMA rules and GFSI standards, growers, manufacturers, and packagers in Latin America can contact Perry Johnson Registrars of Latin America at +521 (811) 500-2957 or via web at [www.pjr.mx](http://www.pjr.mx). ♦



## Client Spotlight: Brownstone Mushroom Farm

**B**rownstone Mushroom Farm, a subsidiary of, and the main supplier of mushrooms to To-Jo Mushrooms, received their GlobalG.A.P. certification through PJRFSI just one week before their product hit Walmart shelves.

“The audit was fantastic,” said Growth Coordinator Tony Summa. “We were in a real time crunch for Walmart... and we would have lost the contract if it hadn't been for [PJRFSI].”

Owners and brothers, Tony and Joe D'Amico were genetically predisposed to growing and selling mushrooms. The D'Amico family has been growing mushrooms in Pennsylvania since the 1930's and have built a company around strong core values including: “Always Deliver Your Best Quality;” “Open and Honest Communication;” and “Be Passionate About Customer Service.”

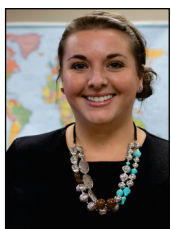
Summa said involving employees from all levels of their company was key to the success of their audit. Open communication about the audit process led to extremely useful and early feedback from line workers and harvesters.

“The Audit really set up mechanisms for continuous improvement,” Summa said. “That was always present, but [the GlobalG.A.P. certification] took it to a new level. Instead of reacting to problems, we're proactive before they even arise.”

To see what To-Jo Mushrooms is up to, take a look at their website: <https://to-jo.com>. ♦



## PJRFSI Welcomes New Employee...



**Katie Canfield**  
Food Safety Program Coordinator

PJRFSI is pleased to welcome Katie Canfield to assume the role of Food Safety Program Coordinator. A Baker College alumna, Katie has a business administration background and has worked as a national practice management coach before joining PJRFSI. Working closely with the Food Safety team, Katie oversees the audit management process.

# Food Safety Preventative Controls Alliance (FSPCA) Preventative Controls for Human Food



New dates added for FSPCA training in Troy, MI

**January 16-18, 2017**  
**February 14-16, 2017**



The FSPCA course is divided into three parts

1. The first section defines the contents of the Food Safety Plan, reviews foundational programs (such as GMPS), provides information about specific food hazards and discusses the underlying principles used in the food safety preventative controls system.
2. The second section includes practical exercises that introduce participants to the process of developing a food safety plan.
3. The third section explains the requirements of the Preventative Controls for Human Food regulation.



**Instructor:**  
**Dr. Ramakrishnan Narasimhan**  
*PJRFSI Technical Director*

As the Technical Director of Food Safety at Perry Johnson Registrars Food Safety, Inc., Dr. Narasimhan is an accomplished food safety professional with in-depth technical knowledge as well as senior management experience in the manufacturing and regulatory areas of food, drug, and other consumer products.



**Register Today**

**1-877-663-1160**

**[www.pjrfsi.com/training-courses/fspca](http://www.pjrfsi.com/training-courses/fspca)**

**Single Registration: \$795**

**Group Registration: \$725 (3 or more per organization)**





## **PJRFSI** **Career Opportunities**

**D**ue to our enormous growth, we are seeking auditors in both The United States and Canada for the following standards that meet minimum qualification requirements.

BRC Auditors for Packaging – Degree required in food science including a packaging course, or a degree in packaging. Candidates must have a minimum of three years work experience and have completed and passed the BRC 3<sup>rd</sup> party auditor course.

FSSC 22000 Auditors – Degree required in in food science including microbiology and general chemistry. Candidates must have a minimum of five years full time work experience in a food chain related industry, including at least two years of work in quality assurance or food safety within food production, manufacturing, retailing, inspection or enforcement and have HACCP training.

Prior auditing experience desired but not mandatory. For immediate consideration submit your resume in confidence to [lmaloney@pjrfsi.com](mailto:lmaloney@pjrfsi.com). ♦



## **PJRFSI Advantages**

**P**erry Johnson Registrars Food Safety, Inc. is proud to support and promote their clients on social media and through quarterly newsletters. Does your organization do something unique? Do you have best practices you would like to share with the food safety community? PJRFSI will provide the platform for you to promote your company! Contact Lindsay Boeckl if your organization wishes to be featured or find out more about our Client Spotlight program! Lindsay can be reached at 1-800-800-7910 ext. 4735 or via email at [lboeckl@pjr.com](mailto:lboeckl@pjr.com).

**Check us out on**



## **Tradeshows & Events:**

**Come and Join Us at:**  
PACK EXPO Intl. 2016  
November 6-9, 2016  
McCormick Place, Chicago, IL  
Booth #7020

(FSMA CONT. FROM PG 1)

- Foreign Supplier Verification Programs (FSVP) Rule
- Accredited Third-Party Certification Rule

Perry Johnson Registrars Food Safety Inc.'s (PJRFSI) experts will be able to provide assistance to you in the areas of: training, readiness audits and inspection of foreign food facilities.

How can PJRFSI be of assistance to you in implementing FSMA?

PC Rules for Human Food

- Training
- Readiness Assessment
- Gap Analysis

PC Rules for Animal Food

- Training
- Readiness Assessment
- Gap Analysis

Third Party Certification (Foreign Supplier Verification Program)

- Voluntary Qualified Importer Program (VQIP)
- Product and Facility certification



To learn more visit our website: [www.pjrfsi.com](http://www.pjrfsi.com). For a Project Manager in your area call 1-877-663-1160 or contact us at [pjrfsi@pjrfsi.com](mailto:pjrfsi@pjrfsi.com)! ◆

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(SQF CONT. FROM PG 1)

- Separation of quality requirements from food safety.
- Increased environmental controls, including a required environmental monitoring program for all manufacturing facilities.
- A new food fraud requirement, including vulnerability assessment, mitigation plan, and record review.
- Clearer allergen requirements with separation between controlling allergens, training personnel, and labeling.

While edition 8 will not be fully implemented until June of 2017, on November 15<sup>th</sup> of 2016 it will be published for public comment before being finalized on December 31<sup>st</sup>. While there will be technical changes in the shift to edition 8, SQF will continue to support three different approaches to certification, while no longer necessarily calling them "levels." In addition, there will be some re-numbering due to addition, removal, and consolidation of requirements in the transition, but it will not be as drastic a change as the previous move from edition 6 to 7.

For additional information on the expected changes in SQF certification, check out the recorded webinar with LeAnn Chuboff on PJRFSI.com or direct your questions to [info@sqfi.com](mailto:info@sqfi.com). ◆



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Call: 1-877-663-1160 or Visit our website: [www.pjrfsi.com](http://www.pjrfsi.com)

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## *Upcoming FREE Webinars from PJRFSI*

**P**JRFSI is hosting a series of free, educational webinars in the coming weeks and months. Check out what's coming up below! Go to our website [www.pjrfsi.com](http://www.pjrfsi.com) now to register.

### **Tuesday, November 22nd**

Pitfalls in the Implementation of Food Safety Management System – An Auditor's Perspective

### **Thursday, December 22nd**

How to Prepare for a GFSI Audit? Know Your Rights as a GFSI Standard Auditee

In the event you cannot attend a webinar at its scheduled time, we have the recordings available to download from our website at [www.pjrfsi.com/webinars/past-webinars](http://www.pjrfsi.com/webinars/past-webinars). We currently have the following webinars available for download:

- **9/26/16** – SQF Code: Edition 8 Changes- What do You Need to Know?
- **6/24/16** – How to Prepare for a GFSI Audit? Know your Rights as a GFSI Standard Auditee
- **5/25/16** – Foreign Supplier Verification Program (FSVP) Regulation - Regulatory Perspectives

