

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



Is Your Organization Ready? SQF Code Edition 7.2 Implementation Deadline: July 3rd, 2014

SQFI has announced on March 11, 2014 that SQF Code Edition 7.2 has been released. SQFI has made over 50 changes in order to deliver a, “sound, scientifically-based and globally recognized food safety and quality certification program”. This edition will be implemented by all certification bodies and suppliers by July 3rd 2014.



One of the major changes includes the addition of unannounced re-certification audits. SQFI is now requiring suppliers to have an unannounced audit once per every three re-certification cycles. This means that the certification body will decide when the audit will occur within the 60 day re-certification window without prior notice to the SQF certified facility.

- i. The supplier's certification cycle begins with the initial certification audit date. Unannounced re-certification audits shall occur once in every three (3) certification cycles.
- ii. Unannounced audits shall not be conducted on the initial certification audit or on a surveillance audit.
- iii. If a supplier changes certification bodies, the supplier's unannounced re-certification audit schedule shall not change.
- iv. The unannounced re-certification audit shall follow the protocol under the SQF Code, Part A, section 4.3 and 4.4.

(SQF DEADLINE CONT. ON PG 5)

Gluten-Free Certification Program

Perry Johnson Registrars Food Safety, Inc. is proud to announce that we are now offering gluten-free certification audits. The Allergen Control Group Inc. (ACG) manages, administers, and markets the *Gluten-Free Certification Program (GFCP)* in partnership with a brand endorsement from the *Canadian Celiac Association (CCA)* and the *National Foundation for Celiac Awareness (NFCA)* in the United States. The certification program helps consumers shopping for gluten-free foods, to make informed choices, through an easily identifiable, safe, reliable and trustworthy product trademark.



The GFCP is a preventative food safety approach which effectively manages gluten hazards throughout the manufacturing process. The audit process can be combined with another certification audit such as SQF, BRC, HACCP or GMP. It can also serve as a standalone audit. GFCP is different than other gluten-free certifications because its foundation is based on globally accepted HACCP and food safety management systems. This means that all potential hazards including gluten must be identified, documented, verified and the internal systems validated.

Major market drivers for the sale of gluten-free products include the need for those suffering

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PJRFSI Announces GLOBALG.A.P. Certification

Perry Johnson Registrars Food Safety, Inc. (PJRFSI) is pleased to announce plans to launch GLOBALG.A.P. certification program before the end of the 3rd quarter of 2014. This is a globally recognized certification program that began as EUREGAP in 1997 to help the supermarkets in Europe to address consumer concerns about the safety of agricultural practices and products. GLOBALG.A.P. is the world's leading farm assurance program, with over 100 countries following the requirements of Good Agricultural Practices (G.A.P.). It focuses on globally accepted criteria for food safety, sustainable production methods, worker and animal welfare, and the responsible use of resources such as water, compound feed, and plant propagation materials.

There is a wide variety of certification options available through GLOBAL G.A.P., depending on the size and scope of the business. Some of these options can even be customized to the specific needs of customers.



Primary Farm Assurance (PFA), the North American incarnation of the local G.A.P., is an assessment geared toward farms that cater to local and domestic markets as well as introducing food safety processes to farmers who might be new to the ideas and practices. Two different levels of this assessment are available: the foundation level, which focuses more on local markets, and intermediate, which is recognized by some national retailers.

The Produce Safety Standard (PSS) is recognized by more national retailers than PFA and is GFSI recognized. This certification includes produce handling, integrated crop management, integrated pest control, quality management systems, and Hazard Analysis and Critical Control Points (HACCP). This level is geared toward companies that are interested in being food safety certified for markets in the United States and Canada, but it is possible to upgrade the certificate if additional criteria are required or the producer wishes to export produce outside of the United States.

Integrated Farm Assurance (IFA) is the full GLOBALG.A.P. certification program and covers all agriculture, aquaculture, livestock, and horticulture production. This certification also examines other aspects of food production and the supply chain, including chain of custody and compound feed manufacturing. IFA is revised every four years and is currently in its fourth version.

We are excited to take on this project and even more excited to start offering it to our valued clients. For more information on any of the current or future food safety programs offered by PJRFSI, please call us at **1-877-663-1160**. ♦

Introducing the International Featured Standards (IFS) Certification Program

Within the next few months, Perry Johnson Registrars Food Safety, Inc. (PJRFSI) will begin to offer the IFS Food Certification Program.



The members of the German and French retail federation, respectively, Handelsverband Deutschland (HDE) and Fédération des Entreprises du Commerce et de la Distribution (FCD) jointly developed a food safety standard for retailer branded food products in Europe in 2004 to assess their suppliers' food safety and quality systems. This Standard is now managed by IFS Management GmbH, a company owned by FCD and HDE. It is applicable to all the post-farm gate stages of food processing. IFS Food Standard has been benchmarked by GFSI (Global Food Safety Initiative).

With more than 12,000 certifications worldwide, the IFS standards focus primarily on product safety and quality. IFS Food is one of the largest and most trusted food safety and quality standards.



The IFS standard for food safety is risk-based, rigorous and thorough. The built-in flexibility of the standard facilitates clients develop their own solutions for food safety. Thus, an auditor will only verify the organization's processes and systems to produce safe and quality products during the audit.

For more information on any of the current or future food safety programs offered by PJRFSI, please call us at 1-877-663-1160. ♦

(GLUTEN-FREE CONT. FROM PG 1)

from celiac disease to adhere to a gluten-free diet for life, combined with health benefits associated with eating healthy. Until now, the high price of gluten-free products has restricted market growth, however with the projected increase of gluten-free private label brands entering the market there is expected to be an overall increase of available and reasonably priced gluten-free products. Currently, the majority of gluten-free food production globally is dominated by US companies. As the consumer demand for gluten-free products continues to grow, the need for those brand owners to effectively manage risk and meet regulatory requirements, creates the need for a higher standard of certification.

When a manufacturing facility successfully completes the audit processes they will be recommended for certification by PJR. Upon certification the gluten-free brands manufactured in that facility may then use the GFCP trademark on



their product packaging. Products sold in Canada display the Canadian Celiac Association (www.celiac.ca) endorsed trademark, while products sold in the USA will display the GFCP trademark endorsed by the National Foundation for Celiac Awareness (www.celiaccentral.org). This aids consumers with celiac disease and gluten sensitivity to select safe and reliable gluten free products. Additional marketing and advertising may be available with certification, to help create additional consumer awareness for those gluten-free products identified coming from a certified manufacturing facility. ♦

Check us out on 

Meet the Team



Terry Boboige
President

With a strong background in quality management systems from sales to project management to principal, Mr. Boboige brings over 18 years of experience in the certification arena to PJRFSI. He has been a long-term active member of the IAAR and IAF, and has served on several technical committees for both.



Rama Narasimhan
Technical Program Director

A versatile food safety professional with in-depth technical knowledge and senior management experience in the manufacturing and regulatory areas of food, drug, natural and other consumer product sectors as well as 25 years of international food industry experience.



Scott Grossman, Sales Director

After five successful years as a National Sales Manager for Perry Johnson Registrars, Inc. Scott Grossman has been appointed the Sales Director for Perry Johnson Registrars Food Safety, Inc. Through his knowledge of the food safety industry and his ability to manage, direct and lead he has already led the company to several successes in its short time as its own division of the Perry Johnson Companies.



Lauren Maloney, Food Safety Program Supervisor

With over 10 years of experience in the field of sustainable agriculture and food production, Lauren is bringing her production and management knowledge to the Food Safety Program Supervisor position. In addition to agriculture and food production, Ms. Maloney holds her M.S. in Environmental Science, her diverse background and knowledge base are a benefit to the food safety program.



Tiffanie Fettue
Food Safety Program Coordinator

Joining PJRFSI with a background in Quality Management Systems certificate issuance and a strong administrative/sales background, Ms. Fettue will coordinate scheduling and training activities, as well as audit package review.

About Our Auditing Staff

PJRFSI auditors are located throughout the United States with backgrounds as diverse as the states in which they reside. We pride ourselves on the combined experience that our auditing staff brings to the food safety program. Highly qualified they show loyalty and passion for this industry by having worked at regulatory bodies like the USDA or nationally recognized food production facilities for multiple years. PJRFSI auditors are committed to excellence and providing our clients with a valuable auditing experience. ♦

PJRFSI **Career Opportunities**

BRC Auditors:

Seeking hardworking and articulate individuals for BRC subcontract auditing. Minimum of 5 years work experience demonstrating quality assurance and/or food safety functions with relation to food industry manufacturing, retailing, inspection, or enforcement. All candidates must possess a degree in a food or bioscience-related discipline in relation to the Food Sector Category they are qualified in. Qualified candidates must also be a BRC Certified Lead Auditor.



SQF Auditors:

Seeking hard working and articulate individuals for subcontract SQF auditing. Minimum of 5 years work experience demonstrating operational experience in the food related industry, two of which must be in a technical, professional or supervisory position. All candidates must possess a university degree or higher education considered as equivalent in relation to the Food Sector Category they are qualified. Qualified candidates must also be a SQF Certified Lead Auditor as well as knowledgeable in Reliance Database. ♦

Visit our Website:
WWW.PJRFSI.COM

Tradeshows & Events:

BRC Food Safety Americas

May 21-22, 2014

The Grand Hyatt
San Antonio, Texas

PACK EXPO International

November 2-5, 2014

McCormick Place
Chicago, Illinois
Come visit us at booth # E-6652

(SQF DEADLINE CONT. FROM PG 1)

- v. Multi-site suppliers are exempted from unannounced audits.
- vi. The date of the unannounced audit shall be determined by the certification body within the 60 day re-certification audit window. The unannounced audit year shall be determined between the supplier and certification body.
- vii. A defined blackout period shall be established by negotiation between the supplier and their certification body that prevents the unannounced re-certification audit from occurring out of season or when the facility is not operating for legitimate business reasons.
- viii. Immediate suspension of the supplier certificate will occur in facilities that refuse entry to the auditor for an unannounced audit.

Further information can be found at the SQFI website www.sqfi.com or you can contact us at **1-877-663-1160** to be put in touch with a Project Manager. ♦



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PJRF SI is pleased to offer on-site training for SQF, BRC and HACCP programs. Please see our course offerings below. If you are interested in having an on-site training class for your facility please contact us at **1-877-663-1160** for a project manager in your area or to receive a quote. Full descriptions of all courses available on our website at www.pjrfsi.com! ♦