

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



FSMA Readiness Assessment

Signed into law in 2011, the Food Safety Modernization Act (FSMA) provides protection to the public's health by strengthening the food system and setting up a scheme to prevent food safety issues. The following components have been established to assist in prevention:

1. Preventive Controls for Human Food Regulation
2. Preventive Controls for Animal Food Regulation
3. Produce Safety
4. Foreign Supplier Verification Program
5. Accredited Third Party Certification

Food facilities are required to conduct a hazard analysis and develop a prevention plan. In order to help the facility prepare for an FDA inspection, they can get a Readiness Assessment done through PJRFSI.

The Readiness Assessment involves a hazard and preventative analysis and assesses the monitoring, verifying and record keeping procedures of the facility. PJRFSI has trained professionals which will conduct the assessment during a 2-day on-site visit. They will provide the facility with a proprietary checklist which will be assessed and returned after completion.



Another FSMA requirement for all manufacturing facilities is having a Preventive Controls Qualified Individual (PCQI) present. The most convenient way to meet the requirement is to take the FSPCA class offered by PJRFSI.

This course will provide the standard curriculum needed to be recognized by the FDA. The successful completion of this course will qualify that individual as the Preventive Controls Qualified Individual.

To sign up for the FSPCA class visit www.pjrfsi.com/training-courses/fspca or call 1-877-663-1160 if you are interested in more information on training and/or readiness assessment! ♦



The term organic is used as a classification for food or other agricultural products that have been produced through approved methods outlined by the United States Department of Agriculture or USDA. Organic standards describe specific requirements such as how farmers can grow their crops and raise their livestock and which materials they can use; this ensures that the products yielded through these methods are helping to preserve the environment and avoid using most synthetic materials such as pesticides or antibiotics.

Organic certification verifies that any farm or handling facility is compliant with the USDA organic regulations and allows them to label, sell and represent their products as organic. These regulations are administered by the USDA's National Organic Program which is based on the Organic Foods Production act of 1990 and follows the USDA Organic Regulation 7 CFR Section 205.

(ORGANIC CONT. ON PG 7)

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Client Spotlight: Rastelli Foods Group



"A Family of Great Foods" "Technology Driven, Customer Focused!"

Rastelli Foods Group offers custom cut meat and seafood, innovative packaging options, private label opportunities, and distribution across the world and US. They also offer fresh and frozen beef, poultry, lamb, veal, pork, game and seafood to food service, retail and ecommerce clients.

Becoming certified in SQF Code Level 3, has more than proven to be beneficial for Rastelli Foods Group. It has provided them with a variety of print, digital and marketing partnership opportunities, enhancing their press kit and relations effectiveness and assisted in winning Meating Place Magazine's: 2015 Plant of the Year.



Marketing Director, Mike Carr, said "The certification is very beneficial. We promote it on every...sell sheet and website we create. We use the certification both internally and externally to highlight food safety to employees, customers, partners, regulatory officials, media professionals and more."

Partnering with PJRFSI has also been a positive experience for Rastelli, Carr said, "Our experience with PJR has been excellent, from scheduling audits to the actual audit and certification process. We highly recommend PJR to other organizations seeking information."



Rastelli Foods Group is committed to the consumer, their clients, employees and general public to ethically procure process and deliver only the finest and safest products. Setting them apart from their competitors as they constantly work to improve their "edge" and stay committed to having safe production and quality products for their employees and customers.

PJRFSI wishes the best for Rastelli Foods Group and their future endeavors.

Rastelli Foods Group: "A Family of Great Foods," that is "Technology Driven, Customer Focused." ♦



On November 24th, 2015, Perry Johnson Registrars Food Safety, Inc. was proud to donate 400 pounds of turkeys to Forgotten Harvest!

Forgotten Harvest is a non-profit organization funded by grants, individual donations, corporate donations, religious organizations and fundraising. They serve the Metro Detroit area which includes Wayne, Oakland and Macomb counties. Last year alone Forgotten Harvest rescued 41 million pounds of food that would have turned to waste.



PJRFSI Presents...

SQF Code: Edition 8 Changes - What do You Need to Know?

Tue, Sep 20, 2016 11:00 AM - 12:00 PM EDT



Presented by:
Leann Chuboff
Senior Technical Director SQFI

The Safe Quality Food (SQF) Code is a vertically integrated, GFSI benchmarked food safety management system standard applicable to a variety of food sectors from production food to storage and transport of food products. Many companies in N. America are certificated to the current edition of the

Code, 7.2. The Code is revised on a regular basis to keep abreast with the scientific and technological changes and also the current industry trends.

SQFI (Safe Quality Food Institute) intends to publish the final version of the SQF Code, Edition 8 in October 2016. This revision has proposed a number of important changes.

Leann Chuboff, Senior Technical Director SQFI will explain the major changes in Edition 8 before the final version of Edition 8.

Foreign Supplier Verification Program (FSVP) Regulation - Regulatory Perspectives

Wed, May 25, 2016 2:00 PM - 3:00 PM EDT

The final FDA FSMA rule on Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals has recently been published and compliance dates for some businesses begin in 18 months.

As per the final rule importers are required to perform certain risk-based activities to verify that food imported into the United States has been produced in a manner that meets applicable U.S. safety standards. This rule is the product of a significant level of outreach by the FDA to industry, consumer groups, the agency's federal, state, local, tribal and international regulatory counterparts, academia and other stakeholders.

The webinar will be presented by Doriliz De Leon, Consumer Safety Officer, Division of Enforcement, Office of Compliance, Center for Food Safety and Applied Nutrition (CFSAN), FDA.

To Register for these FREE webinars visit our website at www.pjrfsi.com/webinars

Food Safety Preventive Controls Alliance (FSPCA)

Preventive Controls for Human Food Training Course

Description:

The Hazard Analysis and Risk Based Preventive Controls for Human Food regulation (referred to as Preventive Controls for Human Food regulation) was published on September 17, 2015 and is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “preventive controls qualified individual” who has “successfully completed training in the development and application of risk based preventive controls at least equivalent to that received under a standard curriculum recognized as adequate by FDA”.



FOOD SAFETY PREVENTIVE CONTROLS ALLIANCE

This course developed by the Food Safety Preventive Controls Alliance (FSPCA; FSPCA was established in 2011 as part of a grant from U.S. FDA to the Illinois Institute of Technology's Institute of Food safety and Health) is the “standardized curriculum” recognized by FDA; Successful completion of the course is one way to meet the requirements for a “preventive controls qualified individual”.

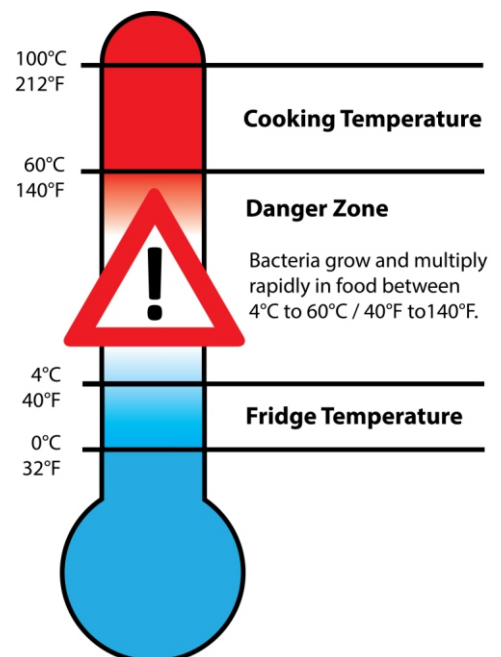
Target Audience:

- Potential Preventive Control “Qualified Individual”
- Facilities that manufacture, process, pack or hold human food (21 CFR Part 117)
- Facilities required to register with FDA under sec. 415 of the Food, Drug and Cosmetics Act
- Personnel responsible for the implementation of FSMA/HARPC
- Consultants
- Third party auditors

Course Contents:

Day 1

- Introduction to course and Preventive Controls
- Food Safety Plan Overview
- Good Manufacturing Practices and Other Pre-requisite Programs
- Biological Food safety Hazards
- Chemical, Physical and Economically Motivated Food safety Hazards
- Preliminary Steps in Developing a Food Safety Plan
- Resources for Food safety Plans



Day 2

- Hazard Analysis and Preventive Controls Determination
- Process Preventive Controls
- Food Allergen Preventive Controls
- Sanitation Preventive Controls
- Supply Chain Preventive Controls

Day 3

- Verification and Validation Procedures
- Record Keeping Procedures
- Recall Plan
- Regulation overview cGMP and HARPC



Registration:

- Single Registration Rate: \$795
Multiple Registration Rate: \$725 (3 or more per organization)
Call us at 1-877-663-1160 to receive a Discount Code to Apply during checkout.
- *Course rate includes: \$50 test and certification fee and cost of materials
- *Complimentary continental breakfast, lunch and drinks provided.

Training Deliverables:

- A certificate of completion issued by the International Food Protection Training Institute (IFPTI) of FSPCA
- A written test will be administrated at the end of the training

About the Instructor:



Dr. Ramakrishnan Narasimhan
Technical 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, including blue chip companies such as Nestle and Dannon. Certified to perform SQF Code, FSSC 22000, BRC Food Safety, BRC Packaging, and BRC Storage and Distribution, IFS Food and Logistics, Gluten Free certification audits, Dr. Narasimhan, is also an approved trainer for BRC Food Safety, BRC Storage and Distribution, BRC Packaging, IFS Food and Logistics and SQF Code implementation courses. ◆

PJRFSI **Career Opportunities**

Due 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 3rd party auditor course.

FSSC 22000 Auditors – Degree required 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. ♦



PJRFSI Advantages

Perry 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 Amanda Wilczak if your organization wishes to be featured or find out more about our Client Spotlight program! Amanda can be reached at 1-800-800-7910 ext. 4735 or via email at awilczak@pjr.com.

Check us out on

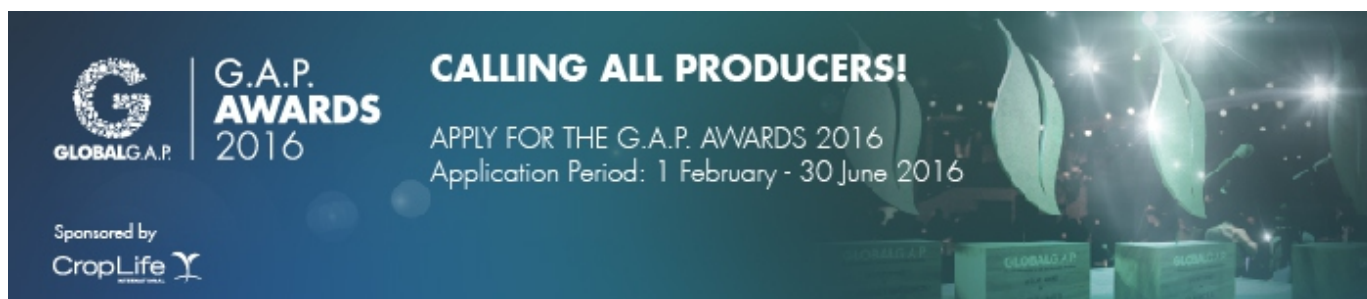


Tradeshows & Events:

Come and Join Us at:

United Fresh Convention
June 20-22, 2016
McCormick Place, Chicago, IL

PACK EXPO Intl. 2016
November 6-9, 2016
McCormick Place, Chicago, IL



(ORGANIC CONT. FROM PG 1)

Becoming Organic Certified

The organic industry has become one of the fastest growing in the United States with sales reaching nearly \$35 billion as of 2012. There are over 25,000 farmers, ranchers and other agricultural businesses that benefit from USDA organic certification. Some of these benefits include:

- Receiving premium prices for their products
- Protecting natural resources
- Supporting local economies
- Access to local, regional, and international markets



Organic certification also benefits consumers. The USDA has improved upon its management of organic products through increased inspections and residue testing. This helps ensure that the integrity of these products is maintained from farm to market to table for consumption.

Farms or handling facilities looking to become organic certified must be certified through an agent that has been accredited by the USDA. These certifying agents are responsible for ensuring that the products meet all of the organic standards.

There are four organic product categories recognized by the USDA that can be certified:

- Crops
- Livestock
- Processed products
- Wild crops

Overall, if a farm or handling facility makes a product and wants to claim that it or its ingredients are organic, the final product will also need to be certified. This includes farms that sell more than \$5,000 in organic products per year, handlers that sell more than \$5,000 of organic processed food, processors that sell more than \$5,000 of organic processed products, and vendors that handle and sell products. For more information on Organic Certification please contact us at **1-877-663-1160** or via email at customerservice@pjrfsi.com! ♦



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Call: 1-877-663-1160 or Visit our website: www.pjrfsi.com

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Upcoming FREE Webinars from PJRFSI

PJRFSI 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 now to register.

May 25th, 2016

Foreign Supplier Verification Program (FSVP)
Regulation- Regulatory Perspectives

May 27th, 2016

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

June 24th, 2016

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

July 29th, 2016

How to use Quality Tools to Continuously Improve
Food Safety Management System?



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. We currently have the following webinars available for download:

- [3/25/16](#) – How to Prepare for a GFSI Audit? Know your Rights as a GFSI Standard Auditee
- [3/11/16](#) – Preventive Control Rules for Human Food