

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



FSMA For Produce Safety? New From GlobalG.A.P.!

With the USA's Food and Drug Administration (FDA) Food Safety Modernization Act (FSMA) now requiring particular practices for food production, handling, and import, GlobalG.A.P. has developed a new add-on to better support producers in compliance.

Designed to be paired with the existing GlobalG.A.P. Integrated Farm Assurance Fruit and Vegetables Standard (IFA FV), the FSMA Produce Safety Rule (PSR) Add-on is ideal for fruit and vegetable producers both domestically and internationally. The FSMA PSR



Add-on's control points are intended to be reviewed during annual GlobalG.A.P. certification inspections, and will aid producers in identifying FSMA requirements that must be addressed at the farm level. Further, the add-on can also be provided to retailers as evidence of a producer's dedication to FSMA implementation.

With the FDA still reviewing portions of the FSMA PSR that address water quality, the GlobalG.A.P. FSMA PSR Add-on won't mandate conformance with the water-quality control points currently under review. While not intended as an assurance or guarantee of FSMA compliance, the FSMA PSA Add-on certificate is sure to be a great tool in assisting producers in taking the next steps toward FDA FSMA compliance. ♦

Supplier Audits & AuditOne – What's The Big Deal?

With the recent addition of Supplier Audits and AuditOne to PJRFSI's offerings, many may wonder just what benefits these programs may offer. At the most basic level, Supplier Audits are intended to assess the production chain for weak links in order to prevent a huge range of consequences from recalls to consumer deaths. Best industry practices and experienced auditors review everything from pest control and sanitation to foreign material control and record keeping in order to ensure a strong and reliable connection from source to store.



Within the Supplier Audit family is AuditOne, a portal that simplifies, standardizes, and streamlines quality audits of consumer products and FMCG Non-Foods Industry. By establishing a uniform standard for each category of consumer products, AuditOne simplifies the audit process and adds transparency to reporting up and down the supply chain.

If you are interested in a quote or would like to learn how we can customize your audit experience to best suit your company's needs, please contact us at 1-877-663-1160 or email pjrfsi@pjrfsi.com. ♦

IN THIS ISSUE:

FSMA For Produce Safety? New From GlobalG.A.P.....	1
Supplier Audits & AuditOne - What's The Big Deal?.....	1
Coming August 1, 2018 - BRC Global Standard For Food Safety Issue 8.....	2
Looking For Online Training.....	2
PJRFSI Has A New Look!.....	2
Client Spotlight: Charley & Sons, Inc.	3
New For SQF Edition 8: SQFI Select Site.....	3
Join PJRFSI At An Upcoming Tradeshow!.....	4
PJRFSI Career Opportunities – Watch us Grow!.....	5
Coming Soon From PJRFSI: Organic Certification.....	5
PJRFSI Training!.....	5
Upcoming FREE Webinars From PJRFSI.....	6

Coming August 1, 2018 – BRC Global Standard For Food Safety Issue 8

The British Retail Consortium (BRC) has announced an August 1, 2018 publication date for the newest update to the BRC Food Safety standard. With a timeline leading to audits beginning in February 2019, BRC has offered the following as areas of focus for Issue 8:

- Development of product safety culture
- Expansion of environmental monitoring requirements
- Improved development of security and food defense systems
- Added clarity to requirements for high-risk, high-care, and ambient high-care production risk zones
- Improved clarity for pet food manufacturing sites
- Ensuring applicability and benchmarking to the Global Food Safety Initiative (GFSI)

To learn more about what will be changing in Issue 8, stay tuned to PJRFSI for updates or contact us at 1-877-663-1160 or pjrfsi@pjrfsi.com. ♦



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Looking For Online Training?

With 2018 well underway, PJRFSI has begun considering offering online training sessions on various topics in addition to its existing in-person classes and training. Potential topics may include SQF for Manufacture of Packaging, Foreign Supplier Verification Program (FSVP), FSPCA Preventive Controls, and more. If you believe such online training would be of benefit to you or your organization, PJRFSI would love to hear from you! Contact us at 1-877-663-1160 or pjrfsi@pjrfsi.com. ♦



PJRFSI Has A New Look!

Have you checked out the new www.pjrfsi.com website yet? See what our newly-redesigned website has to offer, from upcoming webinars and training to free resources and industry updates. ♦

PERRY JOHNSON REGISTRARS FOOD SAFETY, INC.

PJRFSI is committed to providing value-added food safety certification to clients. Our entire team believes that rigor and consistency during audit activities leads to higher levels of customer and end user satisfaction.

Client Spotlight: Charley & Sons, Inc.

Charley &
Sons

Since 2004, Charley & Sons, Inc. has been producing Gordo's Cheese Dip – which is number one nationwide - out of its Atlanta, Georgia facility. Family owned and operated since its founding in 1973, Charley & Sons, Inc. has found BRC certification a great asset to their operations. “Working to better our BRC Certification [...] has enhanced dedication to the quality of our Gordo's brand by providing a set of guidelines that we can take pride in maintaining,” said Food Safety and Quality Assurance Manager, Heather Haney. “Certification offers everyone we do business with a good sense of quality and comfort in our products.”

As a company that takes great pride in the quality, freshness, and flavor of each variety of Gordo's Cheese Dip produced (from Plain to Hot), working with PJRFSI was a step toward improving the Charley & Sons, Inc. team understanding of the standard. “By challenging our team each year, our compliance with the standard has only improved,” stated Haney. “Earning our certification is rewarding to each team member knowing how hard they work day in and day out to make quality products.”

Looking toward the future, Charley & Sons, Inc. aims to further expand and grow with comfort in knowing that its products are of the highest quality. “A happy team makes the best product” according to Co-owner and President Ward Sweat. The company plans to grow knowing they have become an employer of choice. With BRC Certification and a strong reputation, Charley & Sons, Inc. and Gordo's Cheese Dip are on a mission to build on innovation and leadership while maintaining tradition and pioneering development on ethnic flavors demanded by modern consumers. ♦



New For SQF Edition 8: SQFI Select Site

With the start of SQF Edition 8, PJRFSI is happy to be able to offer a new program; SQFI Select Site. This elite status can be attained by any site that is SQF certified. By forgoing the three-year certification cycle requirement and agreeing to have annual unannounced re-certification audits, the “SQFI Select” label will be applied to the site's certificate.

To learn more about this program or to see how it might work for your organization, contact PJRFSI at 1-877-663-1160 or pjrfsi@pjrfsi.com. ♦



Join PJRFISI At An Upcoming Tradeshow!

PJRFISI will be at the following tradeshows. Come to the shows and visit one of our PJRFISI representatives to discuss how we can help you.

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UNITED FRESH 2018

Chicago, IL
June 25-27, 2018



IFT 2018

McCormick Place
Chicago, IL
July 15-18, 2018



PACK EXPO 2018

McCormick Place
Chicago, IL
October 14-17, 2018



SQF INTERNATIONAL CONFERENCE 2018

Marriott Marquis Atlanta
Atlanta, GA
October 23-25



Come visit us at these shows!

Check us out on:

facebook

Linked in

Google+



PJRFSI

Career Opportunities – Watch Us Grow!



Food Safety Auditor Positions available in California and Pacific Northwest!

Seeking sub-contract individuals with knowledge of HACCP, USDA/FDA requirements to conduct GFSI (SQF, BRC, IFS and FSSC 22000) audits. Qualified candidates must have a minimum of five years full-time work experience in the food-chain-related industry, two of which must be in quality assurance or food safety. Undergraduate degree required in general microbiology and general chemistry, as well as coursework in the food chain industry such as: food processing, food chemistry, crop production, etc.

Seeking sub-contract individual with knowledge of agriculture food safety, good agriculture practices, and HACCP to conduct GlobalG.A.P. inspections/audits. Qualified candidates must have a minimum of five years full-time work experience in the agriculture industry. Undergraduate degree required in agriculture, general microbiology, biology, chemistry or related field as well as coursework in pesticide and fertilizer application, hygiene and Integrated Pest Management (IPM).

In addition, due to our continuous growth, we are seeking auditors in both the United States and Canada that meet minimum qualification requirements for SQF, BRC Food, BRC Packaging and FSSC 22000!

For immediate consideration please call us today or email cover letter and resume to: lmaloney@pjrfsi.com. ♦

Coming Soon From PJRFSI: Organic Certification

PJRFSI is pleased to announce that it has begun the process of achieving accreditation for certifying organic products and facilities. Stay tuned for further announcements on the process; it is anticipated that this program will be ready for audit scheduling by the end of 2018! ♦

PJRFSI Training!

Perry Johnson Registrars Food Safety, Inc. offers a wide variety of training classes. For more details on any of the following courses or to register, please go to our website at www.pjrfsi.com. ♦



Implementing SQF Systems for Manufacture of Food Packaging – Troy, MI
- June 11-12, 2018



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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.

Tuesday, June 19, 2018

PrimusGFS Scheme Features

Tuesday, September 18, 2018

BRC Global Standard for Food Safety:
Introducing the 8th Version



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:

- **5/11/2018** –
GlobalG.A.P. IFA Crops Certification Overview
- **4/4/2018** –
SQF Edition 8 – What You Need To Know
- **3/15/2018** –
Food Fraud in Food Packaging Material
Manufacturing

Keep checking back to our website for newly added webinar dates.