

# FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



## Crops, Hops, and HPSS: The New Schemes of GLOBALG.A.P.

In the food safety industry, the need for new standards increases as more efficient and effective regulations are put into place. GLOBALG.A.P. is ever-growing, as there are three new schemes added to the internationally recognized Good Agricultural Practices (GAP). The latest schemes include GLOBALG.A.P. HPSS, Crops for Processing (CfP), and the Hop sub-scope (HO).

### HPSS

GLOBALG.A.P. HPSS is specially designed for the fruit and vegetable producers in the United States. Carefully written by leaders in the produce industry, this standard focuses on the necessary food safety regulations as well as environmentally friendly processes. HPSS combined the United Fresh Produce GAP Harmonization Initiative's "Field Operations and Harvesting" and "Post-Harvest Operations" standards into one along with the additional GlobalG.A.P. control points.



HPSS is recognized by GFSI and retailers across the nation, which is crucial for businesses who sell their fresh produce. From larger retailers to small-town grocery stores, this standard applies to all facets of the U.S. market. This is what separates HPSS from the IFA standard, as it does not apply to foreign companies, unlike the IFA standard for GLOBALG.A.P. It is set to replace the current PSS standard over time.

(CROPS CONT. ON PG 4)

## Welcome to the UK!

PJRFSI UK has a new head office in Bristol! We can now be found at:

Whiteladies Business Centre  
12 Whiteladies Road  
Clifton, BS8 1PD

For more information on our services in the United Kingdom, please call us at 0117-298-0608 or visit [www.pjrfsi.uk](http://www.pjrfsi.uk). ♦



## PJRFSI Annual Auditor Training

It seems like summer has only just ended, but the time for our annual auditor training is nearly here! This year, training will take place at our Troy, Michigan headquarters December 7-9. Please stay tuned for a more detailed schedule of events. ♦



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# *SQF Edition 8 – An Overview of Commonly Asked Questions with PJRFSI's Lauren Maloney*



**W**ith the approach of the newest rendition of the SQF standard, there are a number of questions that have been asked by PJRFSI clients. To answer the most common of those, we sat down with Lauren Maloney, PJRFSI Food Safety Program Accreditation Manager.

## **Q: When does Edition 8 fully come into effect?**

**A:** All audits starting Jan 1, 2018 will be conducted to Edition 8. If a Stage 1 audit takes place in 2017, it will be to Edition 7.2 - if the subsequent Stage II Facility audit takes place in 2018, it will be to Edition 8. If passed, the company will be considered certified to Edition 8.

## **Q: Will unannounced audits take place to Edition 8?**

**A:** Yes, the unannounced audit window remains unchanged. If 2018 is your company's deadline for scheduling the unannounced audit it will be to Edition 8. Furthermore if the re-audit window spans between 2017/2018, it will be to the applicable Edition for whichever year the unannounced audit is scheduled.

## **Q: What are the new SQF Codes?**

**A:** Level 1 is now SQF Food Safety Fundamentals. SQF Level 2 is based on the client's scope. The new codes include Primary Production, Food Retail, Manufacturing, Manufacturing of Food Packaging, and Storage and Distribution. SQF Level 3 will now include the applicable Food Sector Code and the SQF Quality Code.

## **Q: If a client is currently certified to SQF Level 3 and their scope is packaging, which Edition 8 codes do they need to follow?**

**A:** SQF code has been broken down into 7 separate codes. For a level 3 packaging client they would need to follow SQF Food Safety Code for Manufacture of Food Packaging and SQF Quality Code.

## **Q: Will my audit duration change for Edition 8?**

**A:** SQF has increased their audit duration calculation for most suppliers. But, most clients will only see an increase of .5 in their audit duration, if any. ♦

## Client Spotlight: TVS

Founded in 1967, Transylvania Vocational Services, Inc. (TVS) is a non-profit dry food manufacturer specializing in the blending and packing of dry powder products. Not only do they service government and commercial customers, but the community at large as well; as a social enterprise manufacturing organization, TVS is dedicated to providing quality employment, job training, and community service to individuals with disabilities and other barriers to employment. According to Ann Buchman, TVS VP of Marketing & Growth, 85% of TVS's direct labor workforce are adults with barriers to employment.



Certified to Level 3 of SQF, TVS is as dedicated to the quality of its product as to the fulfillment of their dedication to community service. “[Certification] offers credibility to our organization in addition to assuring our customers that their products are safe,” stated Dan Fisher, TVS Quality Director. “We believe that true quality is about continuous improvement, so the SQF Level 3 standards give us concrete targets for progress.” These practices are put to good use in TVS's house brand, Mountain Maid, which includes 22 items for various U.S. federal agencies. While transitioning from ISO 9001 certification to SQF was not simple, Fisher credits PJRFSI auditors and seminars with a good deal of the successful implementation of the standard.

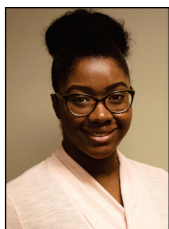
Looking ahead, TVS remains deeply committed to their current customers while simultaneously building new ties with commercial entities who both need their services and value their social enterprise business model. TVS recently introduced a new name for the commercial manufacturing division – Cermount®. Recognizing that sometimes, in a competitive industry, serving up the mission first, which the enterprise name does, can distract commercial customers from the core competencies. The new brand name creates a platform where their focus on quality, capabilities, pricing and delivery can shine on its own, leaving the mission for “dessert”. Quality will always remain the first focus, with a strong belief in reinvesting returns into their people and processes. Buchman puts the TVS philosophy perfectly; “We seek relationships, not transactions, and thus treasure each customer as a part of our TVS/Cermount family.” ♦

## Organic Cert Update

Farmers, growers and food processors will soon be able to apply for the Organic certification through Perry Johnson Registrars Food Safety, Inc. On August 7, 2017, PJRFSI submitted an accreditation application for the USDA's Organic Certificate, which will add to the variety of food safety accreditation standards available for you. Stay tuned for more information about the status of the application within the next 2-4 months. ♦

August 2017						
Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		





**Candace Hammond**  
*Food Safety Program Assistant*

Candace graduated from Wayne State University with a bachelor's degree in Nutrition and Food Science, and worked previously as a rehabilitation assistant at Rainbow Rehabilitation. In her past position, she created and managed dietary plans for patients, which has given her valuable experience in the food safety industry. Candace was HACCP certified in 2016 and is very knowledgeable about the FSI standards and third party auditing process. She also has two sons and enjoys gardening, cooking, and baking in her free time. ♦

(CROPS CONT. FROM PG 1)

### CROPS

Although HPSS focuses on the general regulations needed for producing food, Crops for Processing (CfP) is designed for primary producers. For example, CfP applies to those who harvest fruit and vegetable plants that are juiced, canned, cooked, frozen, or packaged as well as crops used for human food and feed. It does NOT apply to those who supply fresh produce. If produce is fresh, it will require an additional IFA certification. Processing also is excluded in this standard; however, a clear chain of contact must be evident from the producer to processor. The producer must document and account for the chain of custody for their crops.



CfP certificates are valid for 3 years, with the producer having the option to self-assess their audit once officially certified. Certification bodies must inspect producers every 3 years in order to remain in good standing. There also must be a “kill step” involved, such as testing, pasteurization, heating, freezing, etc. in order to ensure that products are uncontaminated and safe for consumption. This is more convenient for businesses, as it allows for a less rigorous approval process. However, the CfP certificate is not GFSI benchmarked and not accredited.

In order to figure out if CfP is right for you, please see the decision tree in the CfP Checklist on the GLOBALG.A.P. website to get started. ([http://www.globalgap.org/.content/.galleries/documents/160928\\_gg\\_cfp\\_cl\\_V1-0\\_protected\\_en.xlsx](http://www.globalgap.org/.content/.galleries/documents/160928_gg_cfp_cl_V1-0_protected_en.xlsx))

### HOPS

The last new scheme of GLOBALG.A.P. is the Hop Production standard, which was created in response to the rise in popularity of craft brewing. Working with the Hop Growers of America (HGA), GLOBALG.A.P. developed a sub-scope that directly relates to the safe growing and processes of hop production. HO is designed for U.S. Hop Growers and breweries of any size.

This standard focuses on propagation material and the management of soil, as well as pre and post-harvest activities.

Some of the popular states for hops production are Michigan, Washington, and Oregon with several other states developing interest in creating quality craft beers.

More information on all of these new standards can be found at [www.globalgap.org](http://www.globalgap.org). If you are interested in certifying or would like a quote for HPSS, CfP, or HO, please visit [www.pjrfsi.com](http://www.pjrfsi.com). ♦

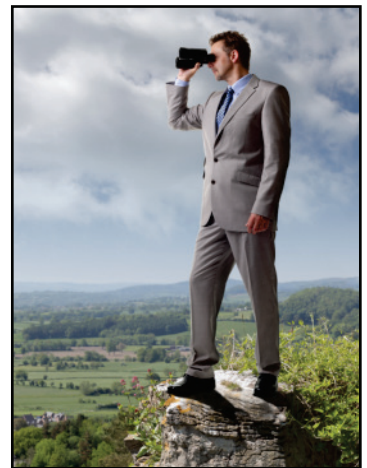
# Produce Rule Agricultural Water Compliance Dates

The FDA has proposed to extend their compliance dates for agricultural water requirements. This rule will be for all primary producers that grow FSMA covered produce other than sprouts. The dates were prolonged due to numerous stakeholders raising issues regarding the practicality of the regulation. This will extend the deadlines by two to four years than first proposed. Please see the table below for the compliance date that applies to your business. ♦



Business Size	Compliance Period	Compliance Date
Very Small Businesses	8 Years	January 26, 2024
Small Businesses	7 Years	January 26, 2023
All Other Businesses	6 Years	January 26, 2022

## 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](mailto:lmaloney@pjrfsi.com). ♦



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*Come visit us at these shows!*

**Join PJRFSI at an Upcoming Tradeshow!**

**SQF INTERNATIONAL CONFERENCE**

Hyatt Regency Dallas  
Dallas, TX  
November 7-9, 2017

PJRFSI's own Dr. Ramakrishnan Narasimhan will be presenting at this year's SQF Conference on Sanitary Design in the Age of FSMA – “What You Need To Know Before You Purchase Equipment.”

PJRFSI will also be hosting a breakfast on Wednesday, November 29th. Please come for a chance to speak with a PJRFSI representative!

**FSSC HARMONIZATION DAY 2017**

InterContinental Miami  
Miami, FL  
November 15-16, 2017

**FOOD SAFETY CONSORTIUM**

Renaissance Schaumburg Convention Center  
Schaumburg, IL  
November 28-December 1, 2017



Dr. Narasimhan will be presenting Thursday, November 31st on “Packaging Materials – How Food Safe Are They?”

**Check us out on**

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# 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](http://www.pjrfsi.com). ♦



## Implementing SQF Systems Manufacturing (Version 8.0) – Troy, MI

- December 18-19, 2017
- January 16-17, 2018
- March 13-14, 2018
- May 15-16, 2018

## Implementing SQF Systems for Manufacture of Food Packaging – Troy, MI

- December 20-21, 2017
- January 18-19, 2018
- March 15-16, 2018
- May 17-18, 2018

## Implementing SQF Systems for Storage and Distribution – Troy, MI

- March 20-21, 2018

## Implementing SQF Systems for Manufacturing – Troy, MI

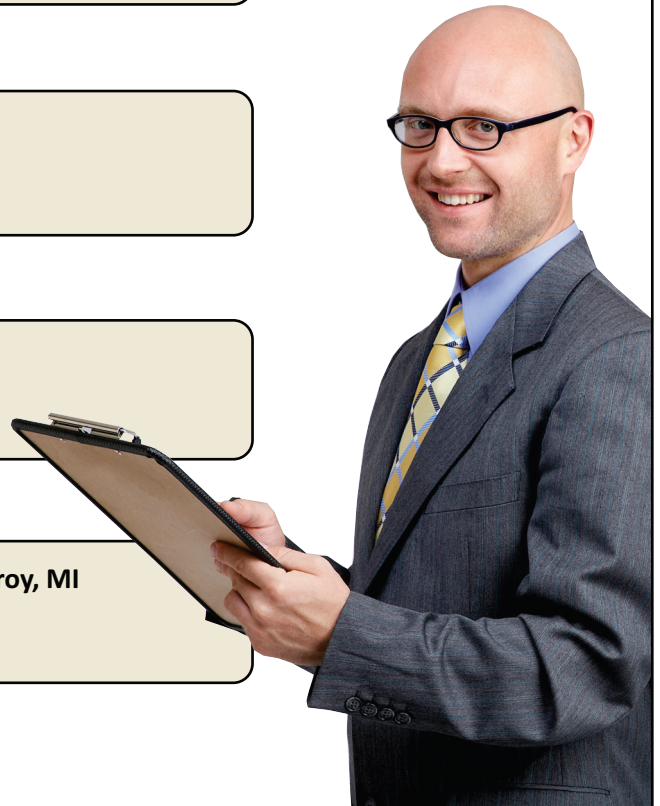
- January 29-30, 2018
- March 8-9, 2018

## FSPCA – Preventive Controls for Human Food – Troy, MI

- January 22-24, 2018
- March 26-28, 2018

## FSPCA – Foreign Supplier Verification Program (FSVP) – Troy, MI

- January 25-26, 2018
- March 29-30, 2018





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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.

### **Friday, October 27, 2017**

A Roadmap for Successful Implementation of GFSI Standards

### **Friday, November 24, 2017**

Protecting Food Processing Equipment From Potential Hazards



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:

- **9/15/2017** – Hygienic Design of Food Processing Equipment
- **7/21/2017** – Food Storage & Distribution: A Comparison of GFSI Standards
- **6/30/2017** – GlobalG.A.P. & FSMA – The Road to Compliance
- **6/23/2017** – Compressed Air Treatment for Food Contact