

# FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



## *PJRFSA Receives The First ANSI Accreditation Under The FDA's Food Safety Modernization Act*

ANSI has announced the first-ever certification body to be recognized by the Food & Drug Administration Food Safety Modernization Act (FSMA) – PJRFSA! With the FDA's recognition, ANSI has the authority to evaluate certification bodies according to ISO/IEC 17065 conformity assessment. PJRFSA is now able to provide both consultative and regulatory audits under the Foreign Supplier Verification Program (FSVP) as well as the Voluntary Qualified Importer Program (VQIP).

Under the FSVP, importers are required to meet stringent U.S. standards for product safety. Importers who elect to apply for VQIP can enjoy an expedited review and importation process once their supply chain has been recognized as safe and secure as outlined by FSMA.

This landmark accreditation is a goal PJRFSA has worked toward since the development of FSMA, and they are excited to work with both new and old clients to ensure compliance. For more information on achieving FSVP compliance or to apply for VQIP through PJRFSA, visit [www.pjrfsa.com](http://www.pjrfsa.com) or call us (248) 519-2523. ♦

## CERTIFICATE of ACCREDITATION

PRODUCT CERTIFICATION

The American National Standards Institute hereby affirms that  
**Perry Johnson Registrars Food Safety, Inc.**  
(PJRFSA)

755 W BIG BEAVER RD, Suite 1340, Troy, MI 48064, USA

ACCREDITATION ID# 1114

meets the ANSI accreditation program requirements and those set forth in  
ISO/IEC 17065:2012 Conformity assessment – Requirements for Bodies certifying products, processes and service  
BRC004:Requirements for Certification Bodies Offering Certification Against the Criteria of BRC Global Standards Issue 3

### LIST OF CERTIFICATION SCHEME(S)

BRC Global Standard for Food Safety (Issue 7) January 2015  
BRC Global Standard for Packaging and Packaging Materials Issue 4  
SQF Code edition 7.2 July 2014

Global G.A.P. General Regulations Integrated Farm Assurance Version 5.0 July 2015  
Produce Safety Standard General Regulation Version 4.0 July 2013, Addendum to GLOBAL G.A.P. General Regulations

## *Organic Certification Now Available!*

PJRFSA is now pleased to offer USDA Organic certification for Crops and Processed Products! With the organic status of food items a growing concern for consumers globally, USDA Organic certification is an excellent way to demonstrate an organization's commitment to organic practices. The basic process of organic certification through PJRFSA is as follows:

1. The operation in question adopts organic production practices and submits an application and fees to PJRFSA, a USDA-accredited certifying agent.
2. PJRFSA reviews the application to verify compliance with USDA organic regulations.
3. A PJRFSA inspector visits the applicant's operation to perform an on-site inspection.
4. The application and inspector's report are reviewed and compared to determine whether the operations cited in the application are in compliance with USDA regulations.
5. The organic certificate is issued by PJRFSA.

If USDA Organic certification for crops and processed products is of interest to you or you have questions regarding the process, visit the USDA Organic website and contact PJRFSA at [www.pjrfsa.com](http://www.pjrfsa.com) or by calling us at (248) 519-2523. ♦



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## BRC Issue 8

Audits to BRC Issue 8 are coming soon! With a focus on facilitating the development of product safety culture, expanded requirements for environmental monitoring, and added clarity to requirements for high-risk, high-care, and ambient high-care production zones, Issue 8 promises a comprehensive look at emerging issues in the food industry.

Auditor and site training is due to begin this month, with audits starting February 1<sup>st</sup>, 2019 – PJRFSI will be ready to address any questions or concerns you may have regarding the new Issue! Visit [www.pjrfsi.com](http://www.pjrfsi.com) to find more information about what's new, including recorded webinars and slides, or call (248) 519-2523 to speak with a representative. ♦

## PJRFSI Career Opportunities

### 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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## ***Client Spotlight: Best Diamond Packaging***

Since 2003, Best Diamond Packaging, LLC has striven to provide the food industry with high quality paper products and superior customer service. Proudly producing custom-embossed, 100% recycled napkins in multiple sizes, Best Diamond operates out of Kinston, North Carolina – a facility that is currently undergoing a \$10 million upgrade to add state of the art converting lines. Their focus on QSR napkins – unlike some competitors – Best Diamond specially selects the best raw materials available, employing “lean thinking and practices” to offer significantly competitive pricing.

In keeping with their commitment to providing the highest quality goods to their clientele, Best Diamond currently holds SQF Packaging certification through PJRFSI. According to George Parker, the company's Quality Assurance Manager, “We feel that certification has only cemented our mission statement to providing only safe, quality products on-time to our customers at reasonable cost.” He also stated that partnership with PJRFSI was “very effortless” and staff were “very prompt to all questions and concerns.” By allowing Best Diamond to focus on and improve their processes, certification has allowed the opportunity to emphasize safety and quality as a part of the company's marketing strategy.

Looking toward the future with their current upgrades, Best Diamond Packaging, LLC will continue to deliver what they promise in accordance with company philosophy. Their focus on making the best use of every opportunity to deliver high-quality products to customers will, in their experience, always lead to more opportunities to do the same. To learn more about Best Diamond Packaging, LLC and their products, visit their website at [www.bestdiamondpkg.com](http://www.bestdiamondpkg.com). To see how SQF certification could help your own organization, reach out to PJRFSI at [www.pjrfsi.com/contact/free-quote](http://www.pjrfsi.com/contact/free-quote). ◆



## ***Submit Your AuditOne Applications Now!***

PJRFSI is now accepting applications for AuditOne clients – a great option for organizations involved in the consumer products industry as well as FMCG Non-Food industry. With its uniform standard for each category of products, AuditOne simplifies the audit process and increases transparency and compliance reporting through all parts of the supply chain. To learn more about PJRFSI's AuditOne program and how it can benefit your company, visit [www.pjrfsi.com](http://www.pjrfsi.com) or call (248) 519-2523. ◆

## Join PJRFSI At An Upcoming Tradeshow!

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



\*PJRFSI Food Safety Program and Accreditation Manager Lauren Maloney will be on a panel speaking at the Food Safety Consortium Conference and Expo.

## Save The Date! Friday, December 14th

PJRFSI will be holding their Annual Auditor Training on Friday, December 14th. There will be more information to come. ♦



**Perry Johnson Registrars Food Safety, Inc.**

Call: (248) 519-2523 or Visit our website: [www.pjrfsi.com](http://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](http://www.pjrfsi.com) now to register.

**Friday, December 7, 2018**

"Food Fraud Audit Experience, Expertise, and Trends"  
Presented by Dr. John Spink & Dr. Douglas C. Moyer

**Thursday, January 17, 2019**

"BRC Issue 8"  
Presenter John Kukoly of BRC Americas



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:

- **9/21/2018** – BRC Global Standard for Food Safety – Introducing the 8<sup>th</sup> Version
- **8/8/2018** – Reintroducing FSSC 22000
- **7/26/2018** – GlobalG.A.P. Produce Safety Rule Add On for FSMA

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