



BRCGS Food Safety Issue 9 Is Here!

As of August 1, 2022, BRCGS Food Safety Issue 9 is officially live! After a rigorous review process that started all the way back in May of 2021, the newest version of the standard will be mandatory for audits taking place from February 1, 2023 on. Sites that are currently certified to Issue 8 will have six months to transition to Issue 9.

Issue 9 has further integrated food safety culture into key areas of the standard, emphasizing employee behavior in the creation, implementation, and improvement of a business's systems. Clauses tied to HACCP, food defense, food safety plans, and process flow have also been updated. For instance, food safety plans under Issue 9 must be validated prior to implementation or before any changes take place that may affect product safety.

Stay tuned for more updates and information on the transition to Issue 9 from PJRFSI – reach out to us if you have any questions or concerns about transitioning! Call (248) 519-2523 or visit www.pjrfsi.com. ♦

BRCGS

Global Standard
FOOD SAFETY
ISSUE 9



Organic Program And Resources... Do You Qualify?

Questions about Organic Certification? Not sure where to start on your OSP? (Not sure what an OSP is?) PJRFSI has a whole range of great resources regarding eligibility for Organic certification, how to get started, and what to look for!

Webinar: [Let's Talk Organic!](#)

Slides: [Let's Talk Organic!](#)

Whitepaper: [Organic Certification: Do you Qualify?](#)

Do you have more questions that aren't answered here? Reach out to PJRFSI today: (248) 519-2523! ♦

Welcome Back Lauren Maloney!

PJRFSI is welcoming back Lauren Maloney to her role of Food Safety Accreditation Manager! It's great to have you back on the team, Lauren! ♦



IN THIS ISSUE:

BRCGS Food Safety Issue 9 Is Here!.....	1
Organic Program And Resources... Do You Qualify?.....	1
Welcome Back Lauren Maloney	1
Supplier Approval.....	2
Welcome To The PJRFSI Team.....	2
cGMP Certification In Cannabis - What's The Fuss?.....	3
Career Opportunitiess.....	4
PJRFSI Podcasts.....	4



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Supplier Approval

Food supply chains have faced significant challenges over the past couple of years. From worker shortages and reduced capacity due to the COVID-19 pandemic and its public health mandates to the overwhelming shipping delays and shortages felt worldwide, the strain has been immense. But an aspect of supply chain that hasn't been in the headlines can be just as important – supplier approval.

No matter where in the food supply chain they fall, everyone with a role in the production, packaging, and delivery of goods has a responsibility to the consumer. That includes everyone from those working in the field and packhouse workers to retailers or food service employees in close contact with those ultimately receiving the product in question. Ensuring that every “link” in the chain is reliable can be facilitated by thorough vetting and the development of an approved supplier program.

While required by the Food Safety Modernization Act's (FSMA) Preventive Controls portion, even organizations not within the scope of FSMA can utilize approved supplier programs to help mitigate risk and have a more proactive approach to possible threats. By certifying suppliers, regular and frequent analysis, and monitoring both internal and external risk factors, the best supplier approval processes are dynamic and predictive, with regular improvements and updates to handle a changing industry landscape.

Typically based upon a standardized checklist, successful programs strive to address every foreseeable risk, including supply chain disruptions/shortages to recalls. Integrating questions that focus on points such as food safety certificates, proper documentation, quality assurance programs, HACCP programs and the results of third-party audits are common in these checklists. Supplier information and documentation should be kept well organized in a centrally-located database to increase efficiency and help maintain compliance.

Developing the initial program is only the first step, however – once policies and documentation are in place, regular maintenance and monitoring are key. Improving and further streamlining the supplier approval program is an ongoing process and an investment into protecting both the company's reputation and consumers' health.

For more information on certification programs that may assist in protecting your company's supply chain, such as supplier audits, reach out to PJRFSI today – visit www.pjrfsi.com or call (248) 519-2523. ♦

Welcome To The PJRFSI Team!



Reena Joshua - Audit Support Assistant

Reena joins the PJRFSI team with a background of over a decade in the IT industry. With a Master's degree in Finance, she has worked for companies such as AXA, HASBCA Bank, and Concentrix in the past and is looking forward to her time with FS! In her spare time, Reena enjoys cooking, gardening, singing, and dancing.



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cGMP Certification In Cannabis - What's The Fuss?

Current Good Manufacturing Practices (cGMP) are a set of standards created by the United States Food and Drug Administration (FDA) to better protect consumers under the Federal Food, Drug, and Cosmetics Act. Requiring systemic quality approaches to manufacturing from development to implementation and documentation of procedures, design, and control of all processes, cGMP is specific to each facility. As such, each facility needs its own cGMP certification. Achieving this recognition can be difficult and costly – why should businesses in the Cannabis Industry make it a goal?

With patchwork regulatory and legal requirements across the country, the cannabis industry is sorely under-regulated. The “Wild West” feeling of some areas where recreational or medical cannabis have recently been legalized can lead to higher risk for consumers as producers rush to market. Without specific nationwide guidance as to safety and quality standards, many in the industry have turned to cGMP certification to demonstrate their dedication to safe, quality products. Having a quality management framework in place even before widespread regulatory mandates are released may also cut down on the amount of work that needs to be done to satisfy those someday expectations.

But what about in the meantime? As a side effect of increased product quality and safety – as well as taking the initiative to self-regulate through certification – your brand credibility may significantly increase, especially in a market as new as cannabis. Properly developed and documented procedures can also reduce the risk of costly recalls, catching product issues before the items in question are distributed – or worse – sicken a customer.

cGMP certification is also an excellent start toward being OSHA (Occupational Safety and Health Administration) compliant. Many of the logs required by OSHA standards are included in the documentation needed for cGMP; a great place to start to avoid possible investigations and fines in the future.

With the possibility of cannabis becoming federally legalized, it's wise for cannabis producers to anticipate additional certifications and regulatory requirements to protect consumer safety. Becoming familiar with certification practices and procedures *before* they are required can take the sting out of “coming up to code” whenever federal mandates come into play.

If cGMP sounds like a path your facility would like to pursue, let PJRFSI help you make the first step! Call **(248) 519-2523** or visit www.pjrfsi.com to receive a complimentary quote for certification or to get in touch with a specialist who can answer your questions regarding cGMP and a whole range of other certification options.

www.pjrfsi.com

Career Opportunities

PJRFSI is an international food safety certification body based in Troy, Michigan. Providing third-party certification to food manufacturers, produce packhouses, and farms both in the US and globally. PJRFSI is seeking the right hardworking, articulate individual with strong interpersonal skills for a contract position in the field of agriculture food safety auditing. The right candidate would perform third party audits to GFSI schemes such as GLOBALG.A.P for clients in North America. This is a contract position and requires travel, **specifically in and around the Fresno, California area.**

Job Responsibilities:

- Conduct farm food safety audits and reporting
- Communicate audit results and nonconformities with client management
- Submit accurate and complete audit reports within specific timeline
- Attend mandatory trainings to maintain qualifications

Required Skills & Qualifications:

At least a post high school diploma or equivalent (minimum course duration 2 years) in a discipline related to the scope of certification. A minimum of 2 years work experience gained after finishing post high school studies in the specific sub-scope and 3 years overall work experience in agricultural industry.

OR

A post high school diploma with a minimum duration of 2 years in a food related discipline and a minimum of 4 years industry experience either in a practical capacity on farm/site or in a technical production management role in the relevant scope of certification. The 4 years shall involve work in the respective scope of Primary production and may have been gained simultaneously for more than one scope and/or sub-scope/group.

In addition to:

- One-day practical inspection course setting out basic principles of inspection.
- Training in HACCP principles (minimum duration 8 hours) either as part of formal qualifications or by successful completion of a formal course based on the principles of Codex Alimentarius.
- Food Hygiene training (minimum duration 8 hours) as part of formal qualifications or by successful completion of a formal course.
- For Crops Scope: Plant protection, fertilizer and IPM training either as part of formal qualifications or by successful completion of a formal course.



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PJRFSI Podcasts



The Perry Johnson Registrars Food Safety, Inc. Podcast

Have you caught up with the latest PJRFSI Podcast episodes? With segments on topics from Enterprise Risk Management and SQFI to Environmental Monitoring Programs and Supplier Quality, there's sure

to be an episode to interest everyone! Best of all, each episode of the podcast is free to listen to through PodBean! Click the link to see the full list of episodes and start listening today! <https://www.pjrfsi.com/podcast> ◆