OOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.

Date Reminders For California **Producers And Distributors**

roposition 12, passed by voters in California in November of 2018, focuses on animal confinement standards. It establishes minimum space requirements for confined calves raised for veal, breeding pigs, and egg-laying hens. Proposition 12 also prohibits the sale of certain animal products that are produced from animals confined in ways that do not meet the specified space requirements.

After the passing of Proposition 12, a new program within the Animal Health and Food Safety Services (AHFSS) division of the California Department of Food and Agriculture (CDFA), the Animal Care Program, was created to implement the law. Proposition 12 had gradual phase-in periods for compliance, allowing farmers time to adjust their practices to meet the new standards, but the deadline is fast approaching.

Modeled after the USDA Organic regulatory framework, CDFA accredits private, third-party certifying agents, like perry Johnson Registrars Food Safety, Inc. (PJRFSI), to certify producers and distributors through the Animal Care Program. Those producers and distributors will need to be third-party certified by January 1, 2024.

After January 1, 2024, any application to CDFA by a distributor for initial registration, or for purposes of renewal, shall be accompanied by documentation of a valid third-party certification for each location where registration is being sought.

The Animal Care Program will play a crucial role in ensuring safe and high-quality food products for consumers. For more information on getting started, contact us at (248) 519-2523. ◆



PJRFSI Gives Back

erry Johnson Registrars Food Safety Inc. HQ (PJRFSI) was happy to be able to donate 150 pounds of turkeys to The Salvation Army Royal Oak Citadel in Royal Oak, MI 48073 over the Thanksgiving holiday. With this donation, The Salvation Army was able to provide families a warm Thanksgiving meal. Not only does giving back to your community address local needs and challenges, but it also cultivates a culture of empathy, compassion, and social responsibility. PJRFSI encourages everyone to consider giving back this holiday season.



New Team Member!



Alyssa Paschall Food Safety Program Coordinator

PJRFSI Promotion



Heather Kyle Food Safety Accreditation Assistant

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Perry Johnson Registrars Food Safety, Inc.

Headquarters

755 W. Big Beaver, Suite 1390 Troy, Michigan 48084

Phone: (248) 519-2523

Email: pjrfsi@pjrfsi.com

Website: www.pjrfsi.com

Publisher:

Terry Boboige

Editor: Tami Carr • Lauren Maloney

Writers: Kristen Hogerheide • Parker Hollis

> Layout & Design: Jason Millbrand

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Congratulations: 2023 Awards!



Manager of the Year: Lauren Maloney

Perry Johnson Registrars Food Safety, Inc. (PJRFSI) beams with pride as they extend their warmest congratulations to Lauren Maloney on her well-deserved recognition as Manager of the Year. This prestigious honor is a testament to Lauren's commitment, leadership, and dedication to excellence.

PJRFSI takes pride in Lauren's achievements and are confident that her dedication will continue to drive the company towards even greater success in the future.



Employee of the Year: Crystal Reardon

Congratulations to Crystal Reardon, Perry Johnson Registrars Food Safety, Inc. (PJRFSI)'s Employee of the Year! Crystal, your passion for your work and the positive difference you make every day have not gone unnoticed. Your colleagues and the entire organization have benefitted greatly from your expertise, leadership, and outstanding performance.

"Congratulations to Crystal on a well-deserved award for Employee of the Year! Crystal is a diligent, hard-working professional with over a decade in the certification business. We are all fortunate to have her experience and work ethic on the FSI Team."

- Joel Verke

"Congratulations Crystal on being the Employee of the Year!!! Your commitment and hard work for the past 17 years truly represent dedication and outstanding performance. Keep up the good work Crystal!! Way to Go FSI Team!" — Nina Haddad



Biggest Sales Boost: Joel Verke

Day one of our 2023 Annual Training was all about celebrating the incredible achievements of our sales superstars who go above and beyond, consistently setting the bar higher. Congratulations to PJRFSI's Joel Verke − Biggest Sales Boost! ◆

Career Opportunities

PJRFSI is an International company headquartered in Troy, Michigan and provides 3rd party certification to food manufacturers, food packaging manufacturers, and farms throughout the United States and internationally.

We are currently looking for contract auditors for manufacturing and packaging.

Send resume and qualifications to **pjrfsi@pjrfsi.com** for immediate consideration! ◆



Annual Auditor Training and Sales Meeting 2023





ISO 22000 Update

The updated standard will be applicable for all audits conducted after April 1, 2024.

Read Official Notice



FSSC 22000 Update

This latest version will be mandatory for all audits scheduled after April 1, 2024.

Read Official Notice

A Note From BRCGS: BRCGS Packaging Materials Issue 6 Feedback – Public Consultation

Dear All,

The BRCGS Packaging Materials Global Standard was first published in 2001 and is now used by almost 6000 sites in over 35 countries globally. It helps a site or operation to demonstrate they are providing products that are quality assured, legally compliant, and authentic. The first to be recognised by the Global Food Safety Initiative (GFSI), BRCGS Packaging Materials is now in its 6th edition and has become the global industry benchmark. It is not only used by food packaging producers but also by producers of packaging for all applications, across the supply chain. A key reason for its success is that it specifies the product safety, quality and operational criteria required, so a site or operation can fulfil its obligations, from legal compliance through to protection of the consumer.

The revision and evolution of our Standards are at the heart of our work. By reviewing our standards, we can ensure that they incorporate latest industry trends and operations, practical experiences, and best practices from industry. The revision process enables us to take into account the changing expectations, regulatory requirements, and customer needs. It provides the opportunity to build on the value that our customers and stakeholders gain from the use of our Standards.

To support this revision, the consultation period for feedback on Issue 6 of the Standard is open until **31 December 2023**. We encourage comments from national and international stakeholders representing packaging/packaging materials manufacturers, industry trade associations, regulators, retailers, food service companies, brand owners, certification bodies and independent technical experts.

You can download and complete the Packaging Materials Issue 6 consultation feedback form from the main website and email your comments to brcgs.enquiries@lgcgroup.com.

Kind regards,
The BRCGS Team ◆





Approved Certification Body For Sobeys Jobeys Grocery Store



erry Johnson Registrars Food Safety, Inc. (PJRFSI) has recently achieved approval as a Certification Body for the renowned Canadian grocery store chain, Sobeys. This accomplishment solidifies PJRFSI's position as a trusted authority in food safety certification and marks a pivotal moment in their commitment to ensuring stringent standards across the food industry. PJRFSI will be offering a High-Risk HACCP/GMP audit and a Low-Risk HACCP/GMP audit.

HACCP/GMP audits play a pivotal role in the food industry, ensuring that critical control points are identified and managed effectively to mitigate risks associated with food safety hazards. Our tailored audit services cater to the diverse needs of food businesses, aligning with stringent industry standards and regulatory requirements.

Companies seeking to enhance their food safety measures or aiming to meet the standards set by Sobeys can now turn to PJRFSI for expert guidance and certification services. We invite interested parties to reach out for more information on how our specialized audits can elevate food safety protocols and ensure compliance with industry best practices. Call us today at (248) 519-2523 or send an email requesting more information over to pjrfsi@pjrfsi.com. ◆



Approved Certification Body For McCormick Supplier Addendum Audits



erry Johnson Registrars Food Safety, Inc. (PJRFSI) has been approved by the McCormick Supply Quality Team to deliver McCormick Supplier Addendum audits. McCormick's Supplier Addendum audits are a critical aspect of their quality control measures, aiming to assess and confirm that suppliers comply with McCormick's specific requirements and standards. These audits encompass various crucial areas, including but not limited to, food safety, quality management systems, regulatory compliance, and adherence to McCormick's policies and guidelines.

This approval highlights the trust and confidence that McCormick places in the capabilities of PJRFSI in conducting thorough and effective audits within the food supply chain. Our commitment to upholding stringent food safety standards and delivering comprehensive audit solutions has earned them this recognition, marking a crucial step forward in their ongoing dedication to ensuring the highest quality and safety standards across the industry.



Did You Know... PJRFSI Has A Blog!



PJRFSI Approved to Deliver McCormick Supplier Addendum Audits

December 15, 2023 | by PJRFSI | Leave a Comment (Edit)

Perry Johnson Registrars Food Safety, Inc. (PJRFSI) has been approved by the McCormick Supply Quality



Enhancing Food Safety Through the Power of Data Sharing

November 30, 2023 | by PJRFSI | Leave a Comment (Edit)

In the ongoing pursuit of food safety and reducing foodborne illnesses related to Salmonella in poultry, a collaborative effort between public and private sectors emerges. Despite industry efforts to minimize [...]



Happy Thanksgiving from PJRFSI

November 22, 2023 | by PJRFSI | Leave a Comment (Edit)

Happy Thanksgiving from Perry Johnson Registrars Food Safety, Inc. (PJRFSI)! Discovering safe travel and cooking practices during the holiday season is crucial for a joyful and accident-free celebration. As

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.

Wednesday, January 24, 2024

GlobalG.A.P.: Reviewing 2023 & Projecting the Road Ahead

Tuesday, February 6, 2024

Exploring the Advantages of FSSC 22000 Version 6 and ISO Management Systems Integration

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.

Keep an eye out for these guest speakers in 2024:

- ■Rebecca Anderson, Technical Manager GLOBALG.A.P.
 North America
- □ Jacqueline Southee, FSSC North American Representative
- Jennifer Crandall, Founder/CEO Safe Food En Route, LLC
- □ Wayne Williams, Food Safety Auditor for PJRFSI





Perry Johnson Registrars Food Safety, Inc.

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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 ◆