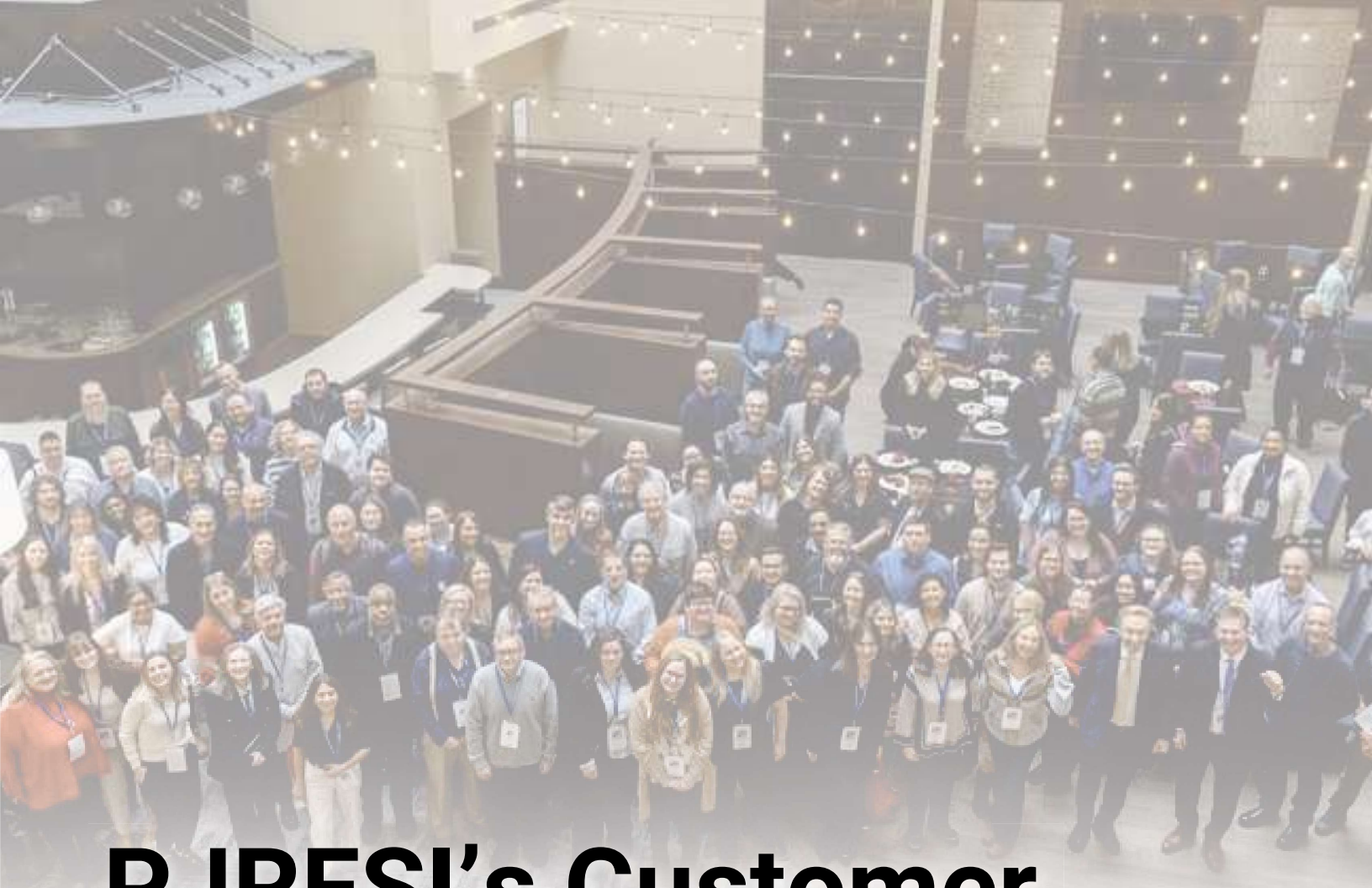


# PERRY JOHNSON REGISTRARS FOOD SAFETY, INC. (PJRFSI)

*YOUR TRUSTED GLOBAL PARTNER  
FOR FOOD CERTIFICATIONS*





# PJRFSI's Customer Commitment

## Unmatched Service and Commitment to Customers



"PJRFSI's secret is our unmatched service and unwavering commitment to our customers. That dedication is why we continue to lead internationally in the certification industry. Our sustained growth has enabled us to expand offices across the United States and around the world, with a far-reaching network spanning more than a dozen countries, including Mexico, Japan, Italy, India, Thailand, the United Kingdom, and Canada.

Our highly qualified auditors and focus on client satisfaction, support our primary goal: delivering services that are convenient, responsive, and cost-effective.

We are absolutely committed to meeting and exceeding our clients' requirements and expectations, a pledge I personally affirm on behalf of my colleagues and auditors.

If you are seeking value, quality, impartial expertise, and a certification partner you can trust, PJRFSI is your answer."

**Terry Boboige**, President

# PJRFSI'S PROGRAMS



## BRCGS

Certification to the **BRCGS standards** demonstrates a company's commitment to product safety, quality, and operational excellence across the food supply chain. Recognized by GFSI, BRCGS certification helps organizations meet retailer and brand owner requirements while strengthening consumer trust.



## SQF

The **SQF program** provides a globally recognized food safety and quality management certification based on GFSI benchmarking requirements. SQF certification helps organizations implement rigorous controls, enhance traceability, and demonstrate compliance with retailer and regulatory expectations.



## GLOBALG.A.P.

**GLOBALG.A.P. certification** establishes internationally recognized standards for safe and sustainable agricultural production. The program covers areas such as food safety, environmental sustainability, worker welfare, and traceability across farming operations.



## PrimusGFS

**PrimusGFS** is a GFSI-recognized certification program designed specifically for fresh produce operations. It addresses food safety risks throughout the produce supply chain, including farming, harvesting, packing, and processing activities.



## USDA Organic

**USDA Organic** certification verifies that agricultural products are produced, handled, and processed according to the strict standards of the United States Department of Agriculture National Organic Program (NOP). The program covers the entire production chain, including soil fertility, pest and disease management, livestock care, and processing methods, ensuring products are free from prohibited substances and synthetic inputs. USDA Organic certification enables organizations to label their products as organic, gain consumer trust, and access domestic and international organic markets, while demonstrating a commitment to sustainable and environmentally responsible practices.



## Cannabis & Hemp GMP

Cannabis and Hemp GMP certification applies **Good Manufacturing Practice (GMP)** requirements to cannabis and hemp production and processing operations. The program helps organizations establish controlled processes, maintain product quality, and ensure safety throughout manufacturing.

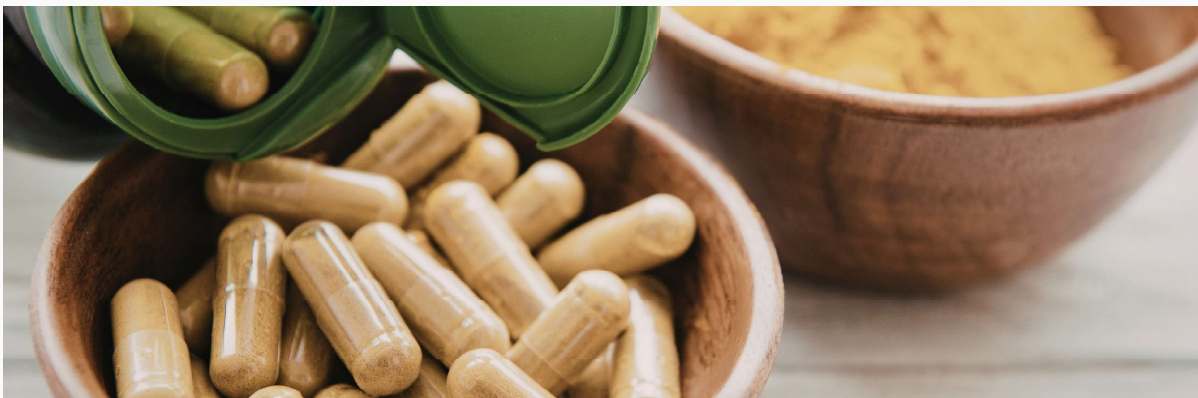


## Cannabis & Hemp GACP

Cannabis and Hemp **Good Agricultural and Collection Practices (GACP)** certification focuses on cultivation and harvesting practices that promote product safety, consistency, and traceability. It provides a structured framework for managing agricultural risks within cannabis and hemp production.

## NSF/ANSI 455-2 Dietary Supplements

NSF/ANSI 455-2 is the American National Standard for **Good Manufacturing Practices (GMP) in dietary supplements**. Developed by NSF International and the American National Standards Institute (ANSI), this standard establishes rigorous requirements for quality management systems, production processes, and regulatory compliance. By aligning with both FDA regulations and retailer-specific expectations, NSF/ANSI 455-2 certification ensures product safety, quality, and consistency across the dietary supplement industry.





## Animal Care

The **Animal Care Program** verifies that livestock operations follow responsible and humane animal welfare practices. The program evaluates housing, handling, nutrition, and veterinary care to ensure animals are raised according to recognized welfare standards.



## Gluten-Free

The **BRCGS Gluten-Free Certification Program** provides assurance that products labeled gluten-free meet strict manufacturing and control requirements. The program evaluates ingredient sourcing, facility controls, and testing practices to help protect consumers with gluten sensitivities or celiac disease.



## GSDM

The **Global Storage and Distribution Management (GSDM)** certification evaluates food safety controls within storage, transportation, and distribution operations. It ensures that products are protected from contamination and maintained under appropriate conditions throughout the logistics process.



## HACCP/GMP

Combining **Hazard Analysis and Critical Control Points (HACCP)** and **Good Manufacturing Practice (GMP)** provides a structured system for identifying, controlling, and preventing food safety hazards. This program helps organizations implement risk-based controls throughout their production processes.



## GLOBALG.A.P. GRASP

**GLOBALG.A.P. GRASP** is an add-on module that evaluates worker welfare, labor conditions, and social practices on farms. It complements GLOBALG.A.P. certification by providing additional assurance related to responsible labor management.



## Produce GAP Harmonized Standard

The **Produce GAP Harmonized Standard** aligns multiple Good Agricultural Practice requirements into a unified audit framework for produce growers and handlers. It simplifies supplier verification for buyers while ensuring consistent food safety practices across produce operations.

# FSSC 22000

**FSSC 22000** is a Global Food Safety Initiative (GFSI)–recognized certification program built on the requirements of ISO 22000, sector-specific prerequisite programs (PRPs), and additional scheme requirements. It provides a comprehensive and internationally accepted framework for managing food safety risks across the entire food supply chain, including food manufacturing, packaging, storage, and distribution. Certification demonstrates an organization’s commitment to robust food safety management, regulatory compliance, and continuous improvement. Many global retailers and manufacturers recognize FSSC 22000 certification as evidence of a mature and reliable food safety management system.



# ISO 22000

**ISO 22000** defines the requirements for a food safety management system that integrates communication, system management, prerequisite programs, and Hazard Analysis and Critical Control Points (HACCP) principles. Developed by the International Organization for Standardization, the standard provides a structured approach for identifying, controlling, and monitoring food safety hazards throughout the supply chain. ISO 22000 certification enables organizations to systematically manage food safety risks while demonstrating alignment with internationally recognized best practices. It can be implemented by any organization involved in the food chain, from primary production to food service and logistics.



# ADDITIONAL PROGRAMS

## BRCGS Agents & Brokers

The **BRCGS Agents and Brokers Standard** certifies companies that trade, import, or broker food products without physically handling them. The program verifies that robust supplier management, traceability, and risk management systems are in place to protect product integrity.

## LEAF Marque

The **Linking Environment and Farming LEAF Marque** demonstrates commitment to environmentally responsible and sustainable farming practices. The certification focuses on biodiversity, soil health, resource efficiency, and integrated farm management.

## McCormick Supplier Addendum

The **McCormick & Company Supplier Addendum** is an additional audit requirement for suppliers providing products to McCormick. It verifies compliance with McCormick-specific food safety, quality, and operational expectations in conjunction with an existing certification program.

## McDonalds SQMS Addendum

The **McDonald's Supplier Quality Management System Addendum** is designed for suppliers supporting the McDonald's supply chain. The program assesses compliance with McDonald's quality, safety, and operational requirements alongside recognized food safety certifications.

## Good Manufacturing Practice (GMP)

**Good Manufacturing Practice (GMP)** verifies that facilities operate under controlled conditions designed to ensure consistent product quality and safety. The program evaluates sanitation, process controls, personnel practices, and facility management.



## Supplier Audits

PJRFSI helps organizations protect their supply chains with tailored supplier audits. From pre-assessments to retailer-specific programs, PJRFSI ensures compliance, builds confidence, and opens doors to national markets.

## Pre-Assessments

A pre-assessment is not a formal audit, but rather a comprehensive review of your management system to evaluate your organization's readiness for the certification process and help reveal potential nonconformances.



**Perry Johnson Registrars  
Food Safety Inc.**



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