



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



**Everybody Eats...
Everybody Cares About Food Safety**

At Perry Johnson Registrars Food Safety, Inc., we understand the importance of food safety and quality certification. The landscape of the food industry is a constantly changing, dynamic place where trends can shift, and customer expectations change in an instant. From recalls to regulation, navigating that landscape can be a challenge for organizations of all scopes and sizes. Partnering with a trusted, accredited Certification Body (CB) such as PJRFSI can help.

Certification via an established, reputable CB can help to demonstrate to consumers worldwide that an organization is dedicated to food safety and quality. At PJRFSI, our goal is to help our customers achieve their goals of improvement, compliance and regulation while minimizing risks. With a commitment to customer service and unmatched capability for creating audit plans to meet each individual client's needs, PJRFSI is your partner for food safety certification.

With a global footprint including offices and auditors around the world from the US to India and everywhere in-between, we are ready to help you meet your certification goals. PJRFSI is uniquely able to offer a vast range of technical resources and expertise to help clients of all sizes and types. In addition, our comprehensive account management team is unparalleled in customer service capabilities.

The PJRFSI Advantage

Our focus on value-added food safety certification means that every member of our team from leadership to auditors has complete customer and end user satisfaction in mind every step of the way to certification. Our unique blend of technical understanding and customer care allows PJRFSI to offer clients of any size or type a reliable, accredited audit experience. Other benefits include access to free webinars on a range of topics, informational videos and whitepapers on new or up-and-coming industry developments, as well as a quarterly industry newsletter.

Our Leadership Team



Terry Boboige - President

With a strong background in quality management systems from sales to project management to principal, Mr. Boboige brings over 21 years of experience in the certification arena to PJRFSI.



Paul Damaren - Senior Vice President for Food Safety & Supply Chain

Paul brings over 17 years of experience in the food and certification industry to PJRFSI, with 20 years of additional prior experience as a professional chef and consultant working with major hotel chains, restaurants, golf courses, and food service organizations. Additionally, Paul served as President of the Region of Waterloo Culinary Association for 3 years.



Lauren Maloney - Food Safety Program Accreditation Manager

With over 12 years of experience in the field of sustainable agriculture and food production, Lauren brings her production and management knowledge to the Food Safety Program Administrative Manager position. She manages the SQF, BRCGS, GLOBALG.A.P., IFS, Gluten-Free, HACCP/GMP program requirements and accreditation. She is also PJRFSI's In-House Trainer for GLOBALG.A.P. and an Inspector for Fruit and Vegetable scopes. In addition to agriculture and food production, Ms. Maloney holds her M.S. in Conservation Biology, her diverse background and knowledge base are a benefit to the food safety program.

FOOD SAFETY PROGRAMS

3rd Party GFSI Benchmarked Standards

BRCGS

The world's first GFSI-recognized standard, BRCGS is one of the most trusted and recognized standards available today. Continuous review and improvement with the help of industry experts and consultants means that BRCGS is at the cutting edge to meet requirements from all angles.

Available schemes:

- Food Safety
- Packaging Materials
- Storage & Distribution
- Plant-Based

GLOBALG.A.P.

Focused primarily on farm-based food production, GLOBALG.A.P.'s range of audit and certification schemes cover nearly every facet of agriculture imaginable. GLOBALG.A.P. options can also cover the human aspect of agriculture, looking at worker health and safety as well as ethics.

Available schemes:

- HPSS - Harmonized Produce Safety Standard
- IFA - Integrated Farm Assurance
- PSA - Produce Safety Assurance
- GRASP - GLOBALG.A.P. Risk Assessment on Social Practice
- PHA – Produce Handling Assurance
- CoC – Chain of Custody

SQF

The Safe Quality Food (SQF) Standard Program is likewise among the most popular food safety and quality management standards. With multiple program options available, SQF provides a rigorous certification relevant to each customer's individual needs.

CANADAGAP

CanadaGAP is a food safety program for companies that produce, handle and broker fruits and vegetables. The program has received full Canadian Government Recognition, and is designed to help implement and maintain effective food safety procedures within fresh produce operations. The manuals are based on a rigorous hazard analysis applying the seven principles of the internationally-recognized HACCP (Hazard Analysis and Critical Control Point) approach. The program is benchmarked to and officially recognized by the Global Food Safety Initiative (GFSI).

FSSC 22000

FSSC 22000 delivers a GFSI-benchmarked certification scheme that incorporates ISO standards and prerequisite programs for the certification of food safety management systems in the manufacture and provision of food & food packaging and was developed to meet the needs of a global supply chain.

GRMA

Global Retailer and Manufacturer Alliance (GRMA) was formed to help create one trusted audit scheme for retailers (members) and their supply chain for Cosmetics, Dietary Supplements, OTC Drugs and Consumer Products for Class 1 exempt Medical Devices. The GRMA is addressing universally supported objectives that retailers and manufacturers have been seeking. Perry Johnson Registrars Food Safety, Inc. (PJRFSI) is extremely proud to announce that we are one of only 3 key Partner Certification Bodies approved by the GRMA. Now, through PJRFSI, retailers and manufacturers can point to the ANSI-approved GMP standards as proof of the industry's commitment to quality, safety and regulatory compliance.



2nd Party Food Standards

Good Manufacturing Practices (GMP)

GMP are the practices required in order to conform to the guidelines recommended by agencies that control the authorization and licensing of the manufacture and sale of food and beverages, cosmetics, pharmaceutical products, dietary supplements, and medical devices. GMP audits incorporate the latest government mandated regulations, customer programs, and voluntary and industry schemes.

Good Distribution Practices (GDP)

GDP specify the requirements and performance expected from a modern food distribution facility to meet the food safety needs expected by the consuming public, many retail and food service buyers, and regulatory agencies.

Consistent food distribution companies with disciplined and knowledgeable employees are necessary to compete in today's market. Intended to protect the integrity of food supply chain via proper storage and distribution practices, GSDP is intended for dedicated warehouses, distribution centers, and transportation companies.

HACCP

Hazard Analysis Critical Control Points (HACCP) compliance certification is an international program available to food-service industry facilities and determines an organization's ability to recognize hazardous food conditions and prevent the occurrence of food-borne illness.

iCompliance

iCompliance is a supplier management company that simplifies, standardizes, and streamlines the process of conducting consumer products and FMCG Non-Foods Industry audits. With an established uniform standard for each category of consumer products, iCompliance has simplified the audit process with increased transparency and compliance throughout the supply chain.

Social Accountability & Responsibility

The "Social or Accountability" audit process is fundamentally different to a technical audit. Your assessors are looking for evidence of what is happening in your supply chain and then provide feedback to the client on how to improve it. These standards provide measurable, transparent, verifiable standards for assessing the performance of companies in nine essential areas: Child Labor, Forced Labor, Health and Safety, Freedom of Association and Right to Collective Bargaining, Discrimination, Disciplinary Practices, Working Hours, Remuneration & Management Systems. PJRFSI offers industry recognized global standards such as:

- **SMETA** - Sedex Members Ethical Trade Audit (Sedex)
- **SA 8000** - Social Accountability 8000
- **WRAP** - Worldwide Responsible Accredited Production
- **CTPAT** - Customs-Trade Partnership Against Terrorism

For all standard 2nd Party Food Standards audits, PJRFSI can use our standards as a base to create your own "Custom 1st Party Audit" to any number of schemes. Please inquire for further details.

TPP & FSVP

The 2015 Food Safety & Modernization Act (FSMA) introduced the Foreign Supplier Verification Program (FSVP). FSVP requires all importers coming into the United States to conduct risk-based verification of foreign suppliers inside the bounds of FSMA. The Third Party Certification Program (TPP) is a designation developed by the FDA to assist importers with expediting FSVP.





1st Party Food Safety & Supply Chain Standards

Supplier Audits

Your supply chain is only as strong as its weakest link. Ensuring that all suppliers in your chain are meeting your expectations, regulatory requirements, quality & food safety objectives is critical. One single recall or situation at your company can lead to unrepairable brand damage and millions of dollars to your company not include potential lawsuits that could and often do arise. Failures at any point in the chain can have huge consequences from recalls to consumer injury or death. PJRFSI Supplier Audits use best industry practices to evaluate everything from pest control and sanitation to foreign material control, environmental monitoring, food safety/quality, brand standards and record keeping protecting the integrity of your supply chain.

Retailer Addenda & Requirements

PJRFSI is an approved and recognized global Certification Body by many retailers globally. We are a trusted partner to deliver and execute countless audit and assessment programs around the world. Please enquire if we can support your additional requirements.

Special Claims Audits

USDA Organic

Organic certification brings the reassurance and credibility of a familiar label to products among consumer concerns over pesticides and other potential food hazards.



Gluten-Free Certification Program (GFCP)

Managed by BRCGS, GFCP stands apart from other gluten-free certification options by effectively managing gluten hazards via globally accepted HACCP and food safety management systems. This program can serve as a standalone audit or be combined with other certificates including SQF, BRCGS, or GMP.

BRCGS Plant-Based

With the rising popularity of plant-based food options, BRCGS saw fit to create a new standard for these products to ensure no animal material contamination.



Cannabis & Hemp Standards

PIRFSI Custom Standards

PIRFSI now offers its own Cannabis Safety Standards covering all facets of the cannabis industry from seed to shelf. Fully customizable to work within differing requirements set by each state, these standards are GAP- and GMP-based.

- Manufacturing
- Cultivation
- Retail

Organic Hemp

Certification for hemp to USDA Organic standards is, as outlined in August 2016 by the USDA, now available for industrial hemp growers. New hemp products are coming into the market at an increasing pace; the familiarity of USDA Organic status helps bring assurance and familiarity to this quickly growing market.

GMP & GAP for Hemp

Hemp growers and product manufacturers can be audited to GMP and GAP schemes similar to other agricultural produce.

Pre-Assessments & Virtual Pre-Assessments

Pre-assessments can in many ways be considered a “dress rehearsal” before an initial audit; an auditor visits your facility and reviews practices and documentation, interacts with your management team, and gives feedback – without the pressure of requiring formal responses or the audit affecting the outcome of your certification efforts. Conducting a pre-assessment can help familiarize you and your team with auditors and audit practices and help to identify areas of strengths and weaknesses in advance of the official audit.

PIRFSI now also offers virtual pre-assessments – conducted from offsite via conference call, video conference, etc. This variety of pre-assessment can help save on travel costs while still allowing you to interface with an auditor and receive feedback.

Training

Free Webinars

PJRFSI offers *free* webinars on a regular basis at www.pjrfsi.com/webinars. Recordings and slides from past presentations are also available for download. Please join us at www.pjrfsi.com/webinars/past-webinars to view our previously recorded webinars.

Onsite Training

PJRFSI is a global, training provider. Given the intended target audience, face to face training presents a number of advantages – foremost of which is the ability to engage with the learners by the most direct and accessible manner, with the ability to verify learners' understanding of the topic in real time and correct and clarify immediately if required. PJRFSI uses experienced facilitators who are qualified professionals and subject-matter field experts in the field of Food Safety who can share their firsthand industry experience with participants. Our technical expertise is demonstrated by the cutting-edge information and support provided to our internal and external customers. Our management system and communication tools contain the most up-to-date information on standards interpretations, training excellence, technical guidance and developments available.

Trainers/Consulting - Selection

The selection and recruitment of our training force for each scheme or program defined is determined by the individual needs of our clients. Selected training & consulting resources with PJRFSI must maintain expertise in food processing hygiene with considerable knowledge and application experience in food safety principles, process based control systems such as HACCP, relevant federal, state and provincial laws and regulations, GMP, plant auditing principles and techniques, aseptic microbiological sampling, communications (written and oral), negotiation and knowledge of health and safety equipment related to food safety.

Online Training

We can provide online training courses that your organization can complete on your own schedule. It's easier and more convenient than ever! Follow PJRFSI social media to stay updated on the progress of these efforts!



PJRFSI Global Footprint

United States:

Troy, MI: World HQ
Chicago, IL
Dallas, TX
Fort Myers, FL
Los Angeles, CA
Phoenix, AZ
San Diego, CA

International:

Fukuoka, Japan
Hiroshima, Japan
Nagoya, Japan
Osaka, Japan
Sapporo, Japan
Sendai, Japan
Tokyo, Japan

Monterrey, Mexico
Caserta, Italy
Bangkok, Thailand
Bangalore, India
Windsor, Canada
Shanghai, China
Milton Keynes, United Kingdom



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