GFSI: Safe Food for Consumers Everywhere

The increasing severity and frequency of food safety incidents across the globe has certainly tested consumer confidence in the food supply chain. How do producers, processors, distributors, and retailers – all those responsible for getting our food from farm to fork – maximize the safety of what consumers will find on their plate during a night out to eat or on store shelves while shopping at their local grocery store? In response to a number of food safety scares, a group of international retailers created the Global Food Safety Initiative (GFSI) whose central vision has been "Safe Food for Consumers Everywhere." GFSI, who now represents over 70% of food retail revenue worldwide, is committed to benchmarking food safety management schemes in order to enhance food safety and restore consumer confidence. Equally important, GFSI encourages common retailer acceptance of GFSI recognized standards in order to reduce excessive audit costs for suppliers.



www.pjrfsi.com

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

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Safe Quality Food (SQF)



Everybody Eats... Everybody Cares About Food Safety



Perry Johnson Registrars Food Safety, Inc.



SQF: Protecting Consumers, Protecting Brands

The Safe Quality Food (SQF) third-party certification program is managed by the Food Marketing Institute



(FMI) whose vision is to be the single most trusted source for global food safety and quality certification. The SQF Program is a complete food safety and quality management system and is the only GFSI globally recognized standard based in the United States. An increasing number of U.S. and international food retailers are expressing a preference for SQF certified suppliers and certificates have now been issued in more than 30 countries.

Why are more suppliers and their buyers requesting SQF? SQF independent certification provides assurance that food has been produced, processed, and handled according to the highest possible standards and that it has met domestic and international food safety regulations. This leading risk analysis and prevention-based standard also serves the needs of all levels of the food supply chain and offers a host of unique features and benefits.



SQF Certification: Levels and Food Sector Categories...

The SQF Code, Ed. 8.1 is based on the food safety principles and methods of HACCP (Hazard Analysis Critical Control Points). It is designed for use by all sectors of the food industry from primary production and manufacturing to distribution and retail. Suppliers may seek certification for the applicable SQF code, all of which incorporate continuous improvement:

• SQF Food Safety Fundamentals

An entry level for new and developing businesses covering only GAP / GMP / GDP requirements and basic food safety elements (Module 2)

• SQF Food Safety Code

Designed as the minimum level for suppliers of high risk products, SQF Food Safety Code incorporates all fundamental requirements and also requires a comprehensive HACCP - based food safety risk assessment of products and associated processes. The new Food Safety Codes include:

- Primary Production
- Manufacturing
 Food Retail
- Storage and Distribution -
- Manufacture of Food Packaging
- SQF Quality Code

In addition to SQF Food Safety Code requirements, suppliers must document a food quality risk assessment of products and associated processes and identify the controls and actions required for ensuring consistent product quality.

Check us out on:



PJRFSI, Your Certification Partner

While our range of certification services is diverse and our global reach is wide, we're proud of our client-centered customer service.

- Our dedicated Project Managers welcome the opportunity to answer all of your questions as they provide you with a customized certification service plan and pricing all free of charge.
- Once you select us as your certification partner, we continue to make the experience easier for you by providing a single point of contact for scheduling and any customer service concerns throughout the certification process.
- We offer our client-base free webinars and informational newsletters, seminars, and inperson training.

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