## OOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.

### ISO Climate Change Amendments - ISO 22000 & FSSC 22000

n February 23, 2024, the International Organization for Standardization (ISO) introduced new amendments to address Climate Change within management systems standards. This resolution adds specific statements to existing standards and will apply to all new standards under development or revision. These changes are designed to ensure that organizations consider the impact of Climate Change on the effectiveness of their management systems.

While the inclusion of climate considerations is crucial, many organizations are likely already considering these factors as part of their existing management systems. PJR & PJRFSI acknowledge that these amendments reinforce the need for all relevant issues, including Climate Change, to be factored into the design and implementation of management systems.

Keep an eye out for a free training opportunity to help shed some light on the specifics of these changes. Subscribe to our weekly newsletter so you get the latest updates: <a href="https://mailchi.mp/pjrfsi/subscribe">https://mailchi.mp/pjrfsi/subscribe</a>. <a href="https://mailchi.mp/pjrfsi/subscribe">https://mailchi.mp/pjrfsi/subscribe</a>.



### **Upcoming PJRFSI** Webinar Schedule

Office Hours: Demystifying Organic **Certification with Rachel Winter** 

Monday, June 10, 2024 at 1:00pm ET Click to Register!

Presented by: Rachel Winter, PJRFSI Organic Program Manager



### FSMA: More Than Just A **Regulatory Program**

Wednesday, June 12, 2024 at 1:00pm ET

Click to Register!

Presented by: Jennifer Crandall, Founder/CEO of Safe Food En Route, LLC



### Webinar Testimonial

"The free webinars from PJR have been very helpful in so many ways. The Food Fraud Prevention webinar [last year] was the starting point of a Food Safety Culture presentation we still refer to whenever the topic of Food Fraud comes up. The webinar raised my awareness of conditions and management attitudes that foster an environment where food fraud takes root. That awareness led my research straight to the Peanut Corporation of America and the Salmonella outbreak of 2007-2009 they were responsible for. I felt like a detective on a criminal case as I went through old news coverage online! Thanks for that great webinar that kick started our whole journey into what happened at PCA and helped me present the elements of Food Fraud in a way that engaged everyone here."

Emily Ann May | IFC PRODUCTS, INC.

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## Board Of Stakeholders Decision List FSSC 22000 Version 6 – Download Now!

he Board of Stakeholders (BoS) Decision list is a document which contains decision applicable to FSSC 22000 Scheme Version 6. The decisions overrule or provide further clarification on existing Scheme rules and have to be implemented and applied within the defied transition period. The decision list is dynamic and can be adjusted by the BoS when deemed necessary. •

Number	Reference	Description	Nature	Decision date	Effective date	Transition period
#3	Part 2 (2.3)	For food chain category C0, the following additional GFSI requirement applies:  In addition to ISO 22000:2018 clause 8.3, the organization shall establish, implement and maintain appropriate procedures and systems to ensure the traceability of all edible parts of the carcass is maintained until the carcass is deemed fit for human consumption (including blood for human consumption).	Mandatory	12 March 2024	01 April 2024	2.5 weeks
#4	Part 2 (2.5.1)	In Part 2 of the Scheme, clause 2.5.1(a), the current wording shall be replaced with the following, due to an additional GFSI requirement:  • In addition to clause 7.1.6 of ISO 22000:2018, the organization shall ensure that where laboratory analysis is used for the verification and/or validation of parameters critical to food safety, these shall be conducted by a competent laboratory (including both internal and external laboratories as applicable) that has the capability to produce precise and repeatable test results using validated test methods and best practices (e.g. successful participation in proficiency testing programs, regulatory approved programs or accreditation to international standards such as ISO/IEC 17025. The analyses shall be performed in accordance with the applicable requirements of ISO/IEC 17025.	Mandatory	12 March 2024	01 April 2024	2.5 weeks
#5	ISO 22000: 2018	ISO published an amendment to the current ISO 22000: 2018 on 24 February 2024 to include the requirement of Climate change in clause 4.1 and the addition of a Note to clause 4.2. These updates shall be included in FSSC 22000 V6 audits.	Mandatory	12 March 2024	01 April 2024	2.5 weeks

## Consultation Period For BRCGS Global Standard Packaging Materials Issue 7 Now Open

he revision of BRCGS Global Standard Packaging Materials is in progress and has gathered comments from national and international stakeholders representing packaging manufacturers and converters, regulators, retailers, brand owners, food service companies, certification bodies, accreditation bodies and independent technical experts. This has allowed a working group to produce a draft standard which is now open for public comment.

You are invited to consider the draft and provide feedback on both the proposed requirements and the audit protocol, by email to <a href="mailto:brcgs.enquiries@lgcgroup.com">brcgs.enquiries@lgcgroup.com</a> using the consultation feedback form provided.

Download Draft Global Standard: <a href="https://www.brcgs.com/media/hbqbggej/draft-global-standard-packaging-materials-issue-7-for-public-consultation-may-2024.pdf">https://www.brcgs.com/media/hbqbggej/draft-global-standard-packaging-materials-issue-7-for-public-consultation-may-2024.pdf</a>. As with all revisions of the Global Standards, there must be a transition period between consultation, publication of the complete, finalized Standard, and full implementation of the Standard. Therefore: Issue 7 will be published in October 2024. Certification against Issue 7 will commence in audits from April 1, 2025.

The closing date for submission of feedback is June 12, 2024. ◆

### Client Spotlight:

## Sunflower Hemp Co.

A Testament to Excellence in Hemp Gummies

t Sunflower Hemp Co., the art of crafting hemp gummies is more than just a process — it's a passion. Specializing in custom gummies enriched with hemp extract and nutraceuticals, the company prides itself on offering a personalized experience to each customer. With a variety of sizes and potencies available, they ensure that every consumer finds the perfect fit for their needs.

Partnering with PJRFSI has been a cornerstone of Sunflower Hemp Co.'s certification success. Their Quality Manager, Justin Thomson, mentioned, "the support and communication [at PJRFSI] are top notch. We feel valued and appreciated for this partnership." The journey to Hemp Safety Standard GMP certification and cGMP compliance has been transformative for them. Beyond just gaining a badge, certification has provided them with increased exposure and credibility in the market. It's not just about meeting standards; it's about exceeding them.

For Sunflower Hemp Co., certification isn't the end of the road—it's just the beginning. It's a tool for driving continuous improvement and striving for excellence every single day. With a dedication to staying ahead of the curve, they use certification as a roadmap for evolving their processes and meeting the everchanging demands of the industry.

### SUNFLOWER HEMP CO.™

Located in Pittsburg, Kansas, Sunflower Hemp Co. roots its operations in a single hub of excellence. This centralized approach ensures attention to detail and uncompromising quality control — a commitment that resonates with their customers. With over a decade of expertise in the hemp industry and an award-winning team boasting extensive experience in manufacturing, they're not just players in the game — they're leaders.

As they look towards the future, Sunflower Hemp Co. has ambitious plans for expansion. With the aim of scaling up operations and reaching new markets, they're poised for growth. From large-scale equipment to big-box store placements, they're ready to take their brand to new heights.

In a competitive industry where quality is paramount, Sunflower Hemp Co. shines as a testament to excellence. Through their partnership with PJRFSI and their unwavering commitment to quality, they're paving the way for a brighter, more transparent future in the hemp industry.















### SQF Registration Fee Increase

s of April 1, site registration rates have been updated. The attached file provides a breakdown of the new pricing structure. Take note of these updates and inform those in your organization whose processes may be affected.

The new rate structure simplifies registration and keeps pace with increased fees from GFSI, as well as investments to improve the customer experience and service.

Please reach out to <u>pjrfsi@pjrfsi.com</u> with any questions! ◆

## Perry Johnson Registrations Food Safety Ltd. Has Moved

e have moved our PJRFSL office to the following address:

Whiteladies Business Centre
12 Whiteladies Road
Clifton BS8 1PD ◆











at

## SQFUNTES COMING TOGETHER FOR FOOD SAFETY









# Opening Day 2024





PIR OFSI Perry Johnson Registrars Food Safety, Inc.



































## Joel Verke On The Road

Oseph Martin, Joel Verke, Amanda Pauley, and Jay Allen with Curio Holdings at a Maryland cultivation and processing facility (left).

PJRFSI Project Manager Joel Verke visits Woodbridge, NJ and Anish Pandian of GHP Consulting (right). ◆



## Did You Know... PJRFSI Has A Blog!



Celebrating Cultural Diversity – A Path to Unity and Understanding

May 21, 2024 | by PJRFSI | Leave a Comment (Edit)



Preserving Pollinators - Happy World Bee Day!

May 17, 2024 | by PJRFSI | Leave a Comment (Edit)



Hygiene Culture - Food Safety in Processing Plants

May 10, 2024 | by PJRFSI | Leave a Comment (Edit)

### New cGMP Logo Available!

ew cGMP Compliant logo is now available! Please reach out to Customer Service if you would like to receive a copy of the new official cGMP Compliant logo to use on your marketing materials.



### Update To GLOBALG.A.P. Fees

n update to the GLOBALG.A.P. fee structure will be officially implemented on 1 August 2024. This phased approach offers producers time to adjust to the updated financial obligations, and certification bodies the ability to adjust their systems and processes. The goal of minimizing disruption for all parties concerned is of utmost importance.

For your convenience, you will find the updated GLOBALG.A.P. System Participation Fees (v8) and GLOBALG.A.P. North America System Participation Fees (v8) in the GLOBALG.A.P. document center. The edition update register at the end of each fee table outlines the changes made to each.



Fee tables detail pricing for GLOBALG.A.P. solution well as fees for certification bodies, community men 
Registered Trainers, benchmarking, IT services, trair 
and more.





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