

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



FSMA Fact Check

Imagine spreading your favorite brand of peanut butter on a crisp slice of toast for breakfast only to end up in the emergency room several hours later. Food contamination is a real and scary reality that can affect thousands, having a large and deadly impact on our society. For businesses in the food industry, providing reliable and regulated products is a top priority. As a response to the many outbreaks and contaminations in the 2000's, the Food Safety Modernization Act (FSMA) was enacted into law by former President Barack Obama with the goal of preventing and providing a stricter system that emphasizes safety. The regulations contain seven parts, or rules, each with specific deadlines throughout the year. Find your FSMA here:



1. Preventive Controls for Human Food

This FSMA rule covers the basic processes that focuses on the prevention rather than the response of outbreaks in human food. Many measures can be implemented to ensure safe processing, manufacturing, packing and holding of food products to ensure product safety. The general compliance rule had a deadline of 8-30-16. However, the deadline for small businesses (less than 500 total full time employees) is 8-30-17 and 8-30-18 for very small businesses (less than \$1 million per year in sales of human food plus the value of food made without sale).

2. Preventive Controls for Animal Food

Similar to rule one, this FSMA regulation deals with the prevention of contaminated food for animals, including meals that are made for your cat or dog at home. The goal of this rule is to prevent rather than respond to a situation or hazard to animal consumption. The deadline to register for general compliance was 8-30-16. For small businesses, the deadline is 8-30-17, while very small businesses (less than \$2.5 M per year in sales of animal food) must register by 8-30-18.

(FSMA CONT. ON PG 7)

GlobalG.A.P.

The popularity of the Global Good Agricultural Practice (GlobalG.A.P.) certification is on the rise – and with a closer look at just what it stands for, it's easy to see why. Beginning in 1997 as EUREPGAP, the initiative's aim was to harmonize standards and procedures in order to develop an independent certification system. With consumers' concerns over product safety, environmental impacts, and the welfare of workers and animals on the rise even today, the GlobalG.A.P. mission has stayed relevant, leading to its increasing popularity.

GlobalG.A.P. now stands as the world's leading farm assurance program throughout more than 100 countries around the world. Globalization and increased consumer awareness has made quality assurance vital to producers of all types and sizes; buyers are more informed than ever, and satisfying those heightened expectations is made easier by the GlobalG.A.P. System. Integrated audit processes, continuous improvements, and regular training ensures that every certified farm consistently adapts and applies GlobalG.A.P. standards.

(GLOBAL CONT. ON PG 7)



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Client Spotlight: Jess Hall's Serendipity



Jess Hall's Serendipity was founded in 1976 when Jess Hall began widely selling his popular seasoned salt. After many frustrating years of working with third party contracts to package their line of consumer hot sauces, seasoned salts, and spice rubs, the decision was made to leverage their forty-five years of manufacturing experience in order to vertically integrate all manufacturing processes. This effort to bring everything under the Jess Hall's Serendipity name – from sourcing and R&D to blending and packaging – led to the creation of JHS Packaging. PJRFSI had the pleasure of certifying JHS Packaging to SQF level 2 in 2016.

For the management team at JHS Packaging, becoming SQF certified was really a no-brainer. “The program ensures every process and team member at our company is continually improving,” said Plant Manager Robert Champagne. “Throughout the entire auditing process, all of our employees felt a sense of ownership in the new processes and procedures.”



Mr. Champagne greatly encourages companies considering certification to be prepared for dedicating not only the resources necessary for certification, but to invest in making SQF standards pervasive throughout the company's daily activities and personnel. “We at JHS view our SQF program as one of [our] most useful tools,” said Mr. Champagne.

To learn more about JHS Packaging, visit their website at: www.jhspackaging.com and for information on becoming certified by PJRFSI contact us at: pjrfsi@pjrfsi.com or call 1-877-663-1160. ♦

PJRFSI Advantages

Perry Johnson Registrars Food Safety, Inc. is proud to support and promote their clients on social media and through quarterly newsletters. Does your organization do something unique? Do you have best practices you would like to share with the food safety community? PJRFSI will provide the platform for you to promote your company! Contact Amy Wayne if your organization wishes to be featured or find out more about our Client Spotlight program! Amy can be reached at 1-800-800-7910 ext. 4761 or via email at awayne@pjr.com.

BRC Food Safety Culture Excellence

When producing high quality foods and obtaining BRC accreditation, there are several steps to the standard that involve training, auditing, and implementing an effective food safety system. Although these steps are necessary, there is one thing missing that is very important—the creation of a culture. The BRC Food Safety Culture Excellence module is the solution, acting as an assessment additional to the annual food audits that is available for BRC Global Standard sites.

There are many “BRC Benefits” that come with this module. Strengths and weaknesses of your current program are determined and an insight into your staff’s actions, attitudes, and opinions are assessed. A behavior based approach is created to complement existing auditing programs to best fit you. The module also strengthens company reputation, gives an insight into “unseen” culture, allows for the comparison of multiple business sites, increases supply chain awareness, and adds value to BRC food safety certification and accreditation standard.

Promoting a culture of safety is critical to maintaining an effective BRC program tailored for your business. If your organization is interested in learning more about this program please contact us at: [1-877-663-1160](tel:1-877-663-1160) or via email at: pjrfsi@pjrfsi.com. ♦



SQF Edition 8 Preview

With the close of the period for public comment on the Safe Quality Food (SQF) Code's Edition 8 draft documents, the industry can now look forward to its projected March 2017 publish date. The updated Edition 8 will include customized standards for principal industry groups throughout the supply chain, including Food Safety Fundamentals and a new Retail/Wholesale Grocery Code, among others. Implementation is anticipated to be completed by October of 2017. Follow Perry Johnson Food Safety, Inc. for future updates and more information! ♦



Industry Updates

- Organic certification: PJRFSI is in the process of submitting an application for USDA accreditation to certify farms (crops and animals) and food processing facilities under the National Organic Program (NOP). Please follow us on Facebook and LinkedIn for future updates.
- Global Food Safety Initiative Conference, Houston: PJRFSI will be attending the GFSI conference to be held in Houston (February 27- March 2). Please visit our website for an update on the proceedings of the conference.
- GlobalG.A.P. CB Training 2017: GlobalG.A.P. trains CB personnel/scheme managers in the country every year. PJRFSI will be hosting the training session for 2017 in Troy, MI on behalf of GlobalG.A.P. North America, on April 3-7, 2017.
- Dr. Ramakrishnan Narasimhan has been selected a member of the Educational Task Force of the Food Processing Suppliers Association (FPSA), VA. ♦

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Terry Boboige - President

With a strong background in quality management systems from sales to project management to principal, Mr. Boboige brings over 20 years of experience in the certification arena to PJRF SI.



Dr. Ramakrishnan Narasimhan - V.P. Product Safety & Research

A versatile food safety professional with in-depth technical knowledge and senior management experience in the manufacturing and regulatory areas of food, drug, natural and other consumer product sectors as well as 25 years of international food industry experience, including blue chip companies such as Nestle and Dannon. Certified to perform SQF Code, FSSC 22000, BRC Food Safety, BRC Packaging, and BRC Storage and Distribution, IFS Food and Logistics, Gluten Free certification audits, Dr. Narasimhan, is also an approved trainer for BRC Food Safety, BRC Storage and Distribution, BRC Packaging, IFS Food and Logistics and SQF Code implementation courses.



Lauren Maloney - Food Safety Program Administrative Manager

With over 10 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, BRC, GLOBALG.A.P., IFS, Gluten-Free, HACCP/GMP program requirements and accreditation. She is also PJRF SI'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.



Brett McMillen - Food Safety Project Manager

Brett has worked with the Perry Johnson Companies for 8 years, managing projects and clients across numerous divisions of the Perry Johnson family of companies. In his off time he enjoys spending time with his family, riding dirt bikes, and fly-fishing.



Holly Swarthout - Food Safety Program Coordinator

Holly graduated with a Bachelors in History from Albion College. While in school she studied abroad in London, and was previously a contractor with the Kellogg Company.

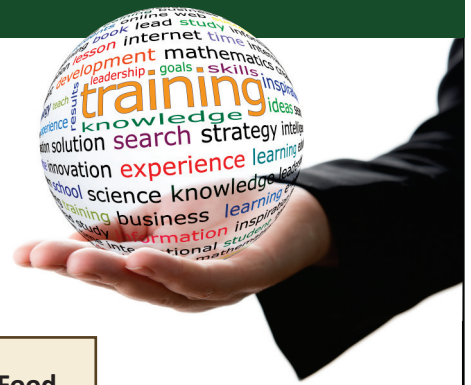


Molly Fitzgerald - Food Safety Program Assistant

Molly graduated with a Bachelors in Film & TV Production from Specs Howard, and was previously a social media manager for a wedding company.

FREE Training!

Perry Johnson Registrars Food Safety, Inc. is pleased to offer FREE training courses on a variety of topics. See the list below for class dates & subjects.



FDA Transportation Rules – Human & Animal Food

March 10, 2017



Foreign Supplier Verification Program (FSVP)

April 25-26, 2017

June 15-16, 2017

July 24-25, 2017



FSPCA Preventative Controls for Human Food

April 19-21, 2017

May 17-19, 2017

July 10-12, 2017



Produce Safety Alliance (PSA) Grower Training

May 8, 2017

June 26, 2017

July 17, 2017

Register online today at www.pjrfsi.com or call 1-877-663-1160 for more information! ♦

(GLOBAL CONT. FROM PG 1)

A new guide for compliance with the Produce Safety Rules of the Food Safety Modernization Act (FSMA) was published by GlobalG.A.P. on December 22nd, 2016. This guide helps support Integrated Farm Assurance (IFA) in meeting the Produce Safety Rule requirements mandated by FSMA.

For more information on GlobalG.A.P. certification and upcoming training on the standards, please contact Perry Johnson Registrars Food Safety, Inc. at 1-877-663-1160, or submit inquiries to pjrfsi@pjrfsi.com. ♦

Check us out on

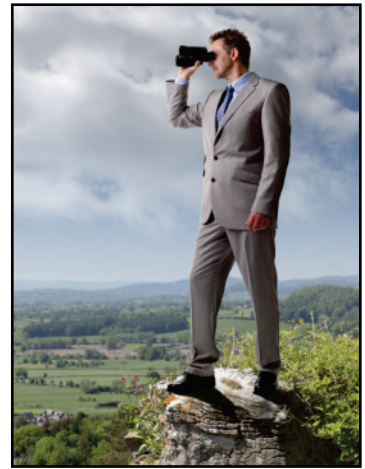
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PJRFSI

Career Opportunities - Watch us Grow!



Food Safety Auditor Positions available in California and Pacific Northwest!

Seeking sub-contract individuals with knowledge of HACCP, USDA/FDA requirements to conduct GFSI (SQF, BRC, IFS and FSSC 22000) audits. Qualified candidates must have a minimum of five years full-time work experience in the food-chain-related industry, two of which must be in quality assurance or food safety. Undergraduate degree required in general microbiology and general chemistry, as well as coursework in the food chain industry such as: food processing, food chemistry, crop production, etc.

Seeking sub-contract individual with knowledge of agriculture food safety, good agriculture practices, and HACCP to conduct GlobalG.A.P. inspections/audits. Qualified candidates must have a minimum of five years full-time work experience in the agriculture industry. Undergraduate degree required in agriculture, general microbiology, biology, chemistry or related field as well as coursework in pesticide and fertilizer application, hygiene and Integrated Pest Management (IPM).

In addition, due to our continuous growth, we are seeking auditors in both the United States and Canada that meet minimum qualification requirements for SQF, BRC Food, BRC Packaging and FSSC 22000!

For immediate consideration please call us today or email cover letter and resume to: lmaloney@pjrfsi.com. ♦



Visit us at the following shows:

Tradeshows & Events



April 4-5, 2017
Hyatt Regency
Grand Cypress
Orlando, FL



May 8-11, 2017
Donald E. Stephens
Convention Center
Rosemont, IL



SQF International
Conference
A safer world. A smarter you.

November 7-9, 2017
Hyatt Regency Dallas
Dallas, TX

3. Sanitary Transportation of both Human and Animal Food

Food producers and processors can take utmost care to prevent product contamination. However, potential for contamination exists if products are appropriately and adequately transported. This FSMA rule emphasizes sanitation methods in order to properly transport food from one location to another, preventing the risk of contamination along the way. The deadline to register for general compliance was 3-31-16, with a 3-31-18 deadline for small businesses and a date not available for very small businesses.



4. Standards for Produce Safety

According to the Agricultural Marketing Services of USDA, 19% of fruits and vegetable consumed in the country are imported from other countries. Depending on the agricultural practices employed in these countries fruits and vegetables may contain harmful bacteria and harmful chemical residues. There may also be risks associated with domestically grown food if proper agricultural practices are not employed. In order to prevent serious sickness to human beings from contaminated produce, this rule ensures that fresh produce is grown, harvested, and primarily processed in an efficient way. Standards for produce safety include the washing, rinsing, trimming, destemming, and primary packaging of raw produce. The deadline to register for general compliance is 12-31-17, small businesses 12-31-18, and very small businesses 12-31-19.

5. Foreign Supplier Verification Programs – for importers of foods for humans and animals.

Not all food products can be grown or manufactured in the U.S., which is why we turn to importers that provide us with products from all over the world. There is also a risk with foreign manufacturers having more lenient conditions for the production of food. This is why foreign supplier verification programs insure that international companies follow US regulations. Hazard analysis, evaluation of food risk/supplier performance, supplier verification, and corrective actions are key to keeping up with the FDA regulations and ensuring safe food for everyone. This rule is limited, however, to importers within the United States. The deadline for general compliance is 4-31-17.

6. Mitigation Strategies to protect food against intentional adulteration

Food can be safely transported and processed, but what happens if an act of bioterrorism poses a new threat? Sometimes intentional acts of adulteration can occur, and it is important to create a food defense program. Mitigation strategies minimize the risk posed to consumers through monitoring, corrective actions, and verification. The deadline to apply is 7-31-17 for general compliance, 7-31-18 for small businesses, and 7-31-19 for very small businesses.

7. An Accredited 3rd Party Certification System

The final way to facilitate food safety is to seek a 3rd party certification system from registered and qualified registration bodies. At Perry Johnson Registrars Food Safety, we have a team of experienced auditors worldwide who conduct onsite observations who assess and correct the management of your food business. FDA permits accredited Third Party Auditors to conduct two types of audits, “consultative” and “regulatory”. For details please contact us at customerservice@pjrfsi.com or call 1-877-663-1160. ◆



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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.

Friday, March 17th

Preventative Control Rules for Animal Food –
How To Comply?

Friday, April 28th

How to use Quality Tools to continuously improve Food
Safety Management System?

Friday, May 26th

SQF Edition 8 – Changes

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. We currently have the following webinars available for download:



- [2/23/17](#) – What's New in the FSSC 22000 Standard – Version 4:2017?
- [2/10/17](#) – FSMA Foreign Supplier Verification Program (FSVP) – What do you need to know?
- [1/20/17](#) – Preventative Control Rules for Human Food