



SQF Edition 9 – Are You Ready For It?

SQF Edition 9 is here! Released on October 15th, 2020, this latest and greatest revision to the popular SQF standards is intended to consolidate requirements and create a simpler, more streamlined implementation and auditing process without compromising integrity. Food safety certification has often been thought of in the past as overly complicated and daunting – particularly for smaller-scale operations – the newest version of SQF seeks to dispel some of these concerns. In addition, the new Edition 9 has been updated to meet current GFSI 2020 requirements.

As of the new revision, primary production has been divided into three distinct codes: primary plant production, primary animal production, and aquaculture. Unlike before, food manufacturing is now a standalone standard including new dietary supplement and animal processing standards. Edition 9 also introduces refreshed, updated Storage & Distribution and Food Packaging standards, as well as offering the SQF Quality Code as a quality management extension to all GFSI-recognized (or equivalent) standards – including HACCP and ISO 22000!

Over 70 volunteer SQF stakeholders – including practitioners, auditors, trainers, and consultants – contributed input to help make SQF Edition 9 a success in addition to over 797 public comment responses!

Guidance documents, checklists, and other tools are currently in development; stay tuned for those in addition to new training materials and translations in the coming months. Both SQFI and PJRFSI have webinars planned to help inform current and prospective clients! For more information about SQF certification or to get the latest updates on Edition 9, reach out to PJRFSI at (248) 519-2523 or visit www.pjrfsi.com. ♦



The Roadmap To USDA Organic Certification

The stamp of “USDA Organic” is quite possibly the most widely-recognized certification (at least in North America). With the explosive expansion of the consumer market's enthusiasm for organic and “natural” products, the official approval of products that have been legitimized through certification helps them stand out from the crowd.

But just what does organic certification mean, and what's involved in achieving it?

Essentially, organic certification verifies that a farm or handling facility complies with the U.S. Department of Agriculture (USDA) organic regulations and is therefore allowed to label, represent, and sell products as organic. These facilities can be located anywhere around the globe, and may be certified by a private, foreign, or State entity – like PJRFSI – accredited by the USDA. Currently, the USDA recognizes four categories of organic production: crops, livestock, processed/multi-ingredient products, and wild crops.

Any farm or business making more than \$5,000 in annual sales from organic products must be certified. And while a product or its ingredients may be referred to as “organic,” the phrase “certified organic” and use of the USDA stamp is reserved solely for products that have been properly certified.

The certification process begins with the selection of a certifying agent (full list of

[\(USDA CONT. ON PG 4\)](#)

IN THIS ISSUE:

| | |
|---|---|
| SQF Edition 9 . Are You Ready For It? | 1 |
| The Roadmap To USDA Organic Certification | 1 |
| Why Train With PJRFSI & PCR Corp.?..... | 2 |
| USDA . Updated Hemp Guidelines..... | 3 |
| Career Opportunities..... | 4 |
| GLOBALG.A.P. . Check Out PJRFSI's New Website Hub!..... | 4 |
| Cannabis . Oklahoma Cannabis Conference..... | 5 |
| Upcoming FREE Webinars From PJRFSI..... | 5 |



Perry Johnson Registrars Food Safety, Inc.

Headquarters

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

Phone:

(248) 519-2523

Email:

pjrfsi@pjrfsi.com

Website:

www.pjrfsi.com

Publisher:

Terry Boboige

Editor:

Tami Carr • Lauren Maloney

Writers:

Amy Wayne

Layout & Design:

Jason Millbrand

Published as a service for PJRFSI clients.
Copyright 2021 by PJRFSI. All rights reserved.
Those wishing to reproduce or transmit any
portion of this publication by any means must
first seek permission from PJRFSI.

Why Train With PJRFSI & PCR Corp.?

Have you checked out the training now offered by PJRFSI via collaboration with PCR Corp.? These comprehensive virtual courses are a great option for those looking to enhance their understanding of a variety of topics, from SQF 9 Implementation to PCQI. Check out these other great benefits!



Convenient & Cost Effective

- A cost-effective method for training groups of students across the country or within your state or province and receiving the highest standard of learning specifically designed to your needs.
- You want training and/or coaching to be delivered at a time and location convenient for your students.

Experienced Presenters

- Training programs are delivered by qualified professionals and subject-matter field experts who are able to share their firsthand industry experience with your people.

Diverse Range of Courses

- Access to a full range of courses across industries such as, Food Safety, Quality Management, Environmental Management, Occupational Health and Safety Management, Risk Management and Compliance and IT Governance.

Team Environment

- Training the students at the same time promotes a team environment and provides immediate learning.
- Delegates can observe and participate in live audits onsite and use site specific case studies to enhance the learning experience.



BRCGS Training



SQF Training



FSVP Training



HACCP/Food Safety
Quality Training

To learn more about the range of courses available via our agreement with PCR, visit www.pjrfsi.com/pcr-training or call us at (248) 519-2523. ♦





USDA – Updated Hemp Guidelines

PJRFSI has seen an increase in Hemp and CBD manufacturers in 2020, many of which are trying to achieve USDA Organic Certification as well as meeting the USDA guidelines. Below is the direct report from the USDA highlighting the key changes starting in 2021 - All verbiage below is directly from the USDA website:

The 2018 Farm Bill directed USDA to establish a national regulatory framework for hemp production in the United States.

USDA published a final rule on January 15, 2021, that provides regulations for the production of hemp in the United States and is effective on March 22, 2021. The final rule builds on the interim final rule published October 31, 2019, that established the U.S. Domestic Hemp Production Program. The final rule incorporates modifications based on public comments and lessons learned during the 2020 growing season.

Key provisions of the final rule include:

- Negligent violation – producers must dispose of plants that exceed the acceptable hemp THC level. However, if the plant tests at or below the negligent threshold stated in the rule, producer will not have committed a negligent violation. The final rule raises the negligence threshold from .5 percent to 1 percent and limits the maximum number of negligent violations that a producer can receive in a growing season (calendar year) to one.
- Disposal and remediation of non-compliant plants – the final rule allows for alternative disposal methods for non-compliant plants that do not require using a DEA reverse distributor or law enforcement and expands the disposal and remediation measures available to producers. AMS will provide acceptable remediation techniques in a separate guidance document.
- Testing using DEA-registered laboratories – there are an insufficient number of DEA-registered laboratories to test all the anticipated hemp that will be produced in 2020 and possibly 2021. DEA has agreed to extend the enforcement flexibility allowing non-DEA registered labs to test hemp until January 1, 2022 and is processing lab registration applications quickly to get more labs testing hemp DEA-registered.
- Timing of sample collection – the IFR stated a 15-day window to collect samples before harvest. The FR extends this requirement to 30 days before harvest.
- Sampling method – stakeholders requested that samples may be taken from a greater part of the plant or the entire plant. They also requested sampling from a smaller number of plants. The FR allow states and tribes to adopt a performance-based approach to sampling in their plans. The plan must be submitted to USDA for approval. It may take into consideration state seed certification programs, history of producer compliance and other factors determined by the State or Tribe.
- Extent of Tribal Regulatory Authority over the Territory of the Indian Tribe – the IFR did not specifically address whether a tribe with an approved USDA plan could exercise primary regulatory authority over the production of hemp across all its territory or only lands over which it has inherent jurisdiction. The final rule provides that a tribe may exercise jurisdiction and therefore regulatory authority over the production of hemp throughout its territory regardless of the extent of its inherent regulatory authority. ♦

facebook

Google+

LinkedIn

Career Opportunities

PJRFSI is seeking the right hardworking, articulate individual with strong interpersonal skills for a contract position (travel required) in the field Agriculture Food Safety Auditor.

The right candidate would perform 3rd party audits to GFSI schemes such as GLOBALG.A.P and PrimusGFS for our clients in North America.

Responsibilities & Duties:

- Conduct farm food safety audits and report audit reports
- Communicate audit results and nonconformities with client management
- Submit accurate and complete audit reports within specific timeline
- Attend mandatory training to maintain qualifications

Requirements:

- Undergraduate degree with coursework in agriculture, biology or food science
- Minimum of two years work experience in the agricultural sector
- HACCP and Hygiene Training
- Lead Auditor Certification
- Additional language skills - Spanish desired

Seeking candidates with experience in any of the following: GLOBALG.A.P., and PrimusGFS

Call or email resume to: lmaloney@pjrfsi.com. ♦



(USDA CONT. FROM PG 1)

USDA-accredited certifying agents can be found at www.ams.usda.gov/NOPACAs), and an application submitted. This application should include a detailed description of the operation, a history of substances used on the land over the previous three years, the names of which organic products are produced, and an Organic System Plan (OSP) that outlines the practices and substances that will be used in the future. After the application is reviewed and approved, a qualified inspector will be sent to the operation to verify the OSP is being followed, records are being kept, and all other USDA organic regulations are being followed.

If, after this process, the written application and the inspection report show that the operation complies with organic regulations, the certifying agent will grant the USDA Organic certificate to the facility.

For more information on how to achieve the USDA Organic distinction and how it could help your business and products stand out in the consumer market, reach out to PJRFSI by calling (248) 519-2523 or visit www.pjrfsi.com. ♦

GLOBALG.A.P. – Check Out PJRFSI's New Website Hub!

GLOBALG.A.P. is well-known for its wide range of options for certification, from its core standards to the variety of available add-ons. In an effort to help clients understand the options available to them, we've redesigned the GLOBALG.A.P. section of our website!

To learn more about the current GLOBALG.A.P. certification options available through PJRFSI, visit www.pjrfsi.com/programs/globalgap today! ♦



Cannabis – Oklahoma Cannabis Conference

PJRFSI's Cannabis and Hemp Division Manager, Brett McMillen, presented at the Oklahoma Cannabusiness Industrial Marketplace Conference in Tulsa February 9th and 10th. Oklahoma has recently legalized marijuana and is one of the fastest growing marketplaces in the nation. The presentation centered around PJRFSI's Cannabis and Hemp GMP Program (Good Manufacturing Practices), GAP Program (Good Agricultural Practices), and how other ISO-based Quality Certifications have come into play in other emerging states. If you are interested in more information about these cannabis and hemp programs contact us by email at pjrfsi@pjrfsi.com or call 248-519-2523. ♦



Perry Johnson Registrars Food Safety, Inc.

Call: (248) 519-2523 or Visit our website: www.pjrfsi.com

facebook

Linked in

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.

Tuesday, February 16, 2021

“Ethical Trade & Responsible Sourcing in 2021”

Tuesday, February 23, 2021

“FSVP & FSMA, A Detailed Overview, 2020 Recap & 2021 Expectations”

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:

- [12/15/2020](#) - BRCGS – Rules Review, Standards Launching in 2021 & the 2021 Conference
- [12/10/2020](#) - Food Safety – How to Handle a Recall

Keep checking back to our website for newly added webinar dates. ♦

