

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



Remote Audits Have Come To Stay

By: Nikos Manouselis

Paul, many people think that COVID-19 accelerated the digital transformation of the food supply chain. We see that our clients ask for more digital tools that will help them perform tasks remotely – even from home. What is your opinion?



Paul Damaren - PJRFSI Senior VP for Food Safety & Supply Chain

Since the start of the global pandemic in late February 2020, the effects of the COVID-19 virus (aka Coronavirus) have been felt around the world. COVID has fast-tracked the transformation of our industry!

There have been and continue to be several countries around the world including USA & Canada that have issued mandates pertaining to permitted gatherings of people, and official “STAY AT HOME” orders to flatten the global curve of the virus.

Unemployment rates are at an all-time high, resulting in a shortage of workers globally and thus creating new challenges to the already globalized food industry and the supply of food as well.

COVID-19 has necessitated Certification Bodies, including Perry Johnson Registrars Food Safety Inc., to accelerate the use of digital and remote auditing techniques, and the use of virtual technology has transformed the way we do business today, i.e. “digital transformation”. COVID-19 has absolutely accelerated the digital transformation of the food supply chain.

Which changes do you see coming in the market?

Our business as we knew it has changed dramatically in the last year. Virtual workforces and remote auditing are now the “new normal” and countless organizations have large numbers of employees with Regional, National & Global locations or based remotely, often spanning geographic borders. Some organizations have moved to a fully remote environment “forever”. Given the current global climate, we see that virtual audits are becoming more effective and efficient when technology such as phone and video conferencing, webcams, smartphones and other smart technology are utilized.

(REMOTE CONT. ON PG 3)

PJRFSI Approved For McDonald's SQMS And DQMP Audits

At PJRFSI, we pride ourselves in working with some of the largest players in the food safety industry. We are excited to announce that list of players now includes the McDonald's corporation, as PJRFSI is approved to audit against both McDonald's SQMS (Supplier Quality Management System) and DQMP (Distributor Quality Management Program) standards! These exciting new options open up a whole new world of opportunity for suppliers and distributors – if you are interested in more information, contact PJRFSI today! ♦

Walmart IPM Standards Available From PJRFSI

Did you know that several PJRFSI offered certification programs qualify for Walmart's IPM requirements for pollinator protection audits? The three qualifying certifications are LEAF Marque, GLOBALG.A.P.'s Integrated Farm Assurance (IFA), and USDA Organic certification. To learn more about these programs or about Walmart's IPM pollinator protection audits, contact PJRFSI! ♦

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PJRFSI Offers New Hemp & Cannabis Add-On Modules

PJRFSI is pleased to be able to offer new add-on modules for any Cannabis and Hemp clients! The new offerings include a HACCP Module, cGMP Dietary Supplement Module, and a CFR 210/211 Module. Clients have been asking for these to help meet their in-house or state requirements, especially in operations producing hemp or cannabis oil that is intended for non-food products as well as for food products containing hemp or cannabis.



To learn more about these add-on modules and whether they may be a good option for your cannabis business, reach out to PJRFSI today! ♦

Welcome New Team Members

Joel Verke – Commercial Business Manager, Americas



Joel Verke comes to PJRFSI with over a decade of sales, project management, and operations experience. After graduating from the Brown Institute of Radio Broadcasting and earning an Associate's Degree from the University of South Dakota, Joel spent 17 years on the air in radio broadcasting, 10 years in commercial voice-overs and production, and another six years in minor-league hockey partnerships.

Charlotte Runyon – Organic Certification Project Manager



Charlotte Runyon comes to PJRFSI with 15 years of customer service experience and 10 years of management experience. She holds an Associate's degree in Applied Sciences from Baker College as well as a Bachelor's degree in Administration with a minor in Project Management. She is married with three children, and enjoys gardening and going on adventures with her kids.

Crystal Reardon – Strategic Account Manager



Crystal Reardon joins PJRFSI as our new Strategic Account Manager after having worked for 15 years with PJR's Scheduling Department. Crystal holds a BFA from Eastern Michigan University and enjoys spending time camping with her husband of 10 years and their sons, aged 8 and 5, as well as crafting and watching her favorite shows.

(REMOTE CONT. FROM PG 1)

Remote audits have come to stay; their advantages are unquestionable over the traditional methods, although there are still some barriers to overcome. Traditional audits, even when they have been well planned and executed, may cause a certain amount of inconvenience and disruptions to the organization being audited. In addition, business managers are increasingly finding these e-audits very attractive, since reductions in costs and resources are undeniable using virtual methodologies.

What do you hear from your clients?

Our clients are subjected to strict global government guidelines and practices, ensuring every product they make meets and even exceeds industry standards. Our clients today are faced with increasing consumer demands and expectations, significant regulatory control, intense competitive pressure as well as an expanding need for governance, brand differentiation and risk management.

Many of our clients have contacted us indicating a variety of situations that have impacted their ability to host a successful audit including operations reduced or completely down; a “no visitor” policy and restrictions on access to certain locations while others are still accessible for audit assessment.

We are seeing peoples' preferences change rapidly. Health-conscious attitudes have always been prevalent in recent years but are more noticeable today than ever. For many clients, this has meant shifting from B2B to a direct-to-consumer model and the use of virtual services for their meetings, conferences and events. This new progression of our digital world has opened many businesses and “peoples” eyes to a new way of doing business.

People are spending more time at home, cooking their own meals and the demand for healthy fresh food that can easily be traced back to its origins is an expectation of today's consumer and buyers.

Which needs are they highlighting during this period?

Our clients are looking for us to provide more options to them to ensure they can keep their doors open and meet the needs of their customers, i.e. Certification.

I see many new trends headed our way that include customized nutrition programs, digital technology across the entire food supply chain, and an integration of common standards in the industry with Food Safety standards, e.g. Responsible Waste and the Global Food Safety Initiative (GFSI) recognized standards, such as SQFI, BRCGS, or FSSC as an example.

Due to our clients' needs, our goal is providing greater transparency, cost effectiveness, improved risk management and enhanced brand protection.

(REMOTE CONT. ON PG 4)



PJRFSI Drops Primus Standard

Attention PJRFSI Clients: As of April 16, 2021, PJRFSI has officially dropped the Primus standard from our auditing and certification programs. We apologize for any difficulty this may cause and look forward to working with current and future clients on other avenues! ◆

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. ♦



(REMOTE CONT. FROM PG 3)

In your opinion, what is the digital technology that will be more extensively adopted by the market during the next 12 months?

Companies are quickly shifting to adopt digital strategies to compete in today's marketplace. Companies like Zoom, Microsoft (with Teams), Houseparty, or Cisco (with Webex) have thrived during the pandemic. As a Certification Body, it is critical that we consider all digital options, food technology and various infrastructures that are present in today's market. We need to adopt or grow these options to meet the needs of our clients and that of their supply chain.

We are only at the beginning, we all need to start building our plans for recovery post COVID-19, which includes a pivot to our business models, our operations, our supplier policies (maybe even off-boarding strategies), our technologies and re-mobilizing our work force.

This is a time of monumental change and now is the time for us all to execute and lay out our plans to give not only our clients or suppliers but our stakeholders and employees confidence that we are in control. ♦

PJRFSI Receives ANAB (ANSI National Accreditation Board) Accreditation For New Offerings

As of April 27, 2021, PJRFSI is excited and proud to announce that we have received ANAB accreditation for GLOBALG.A.P. IFA Option 1 & 2 for the Flowers and Ornamentals crops base, as well as the GLOBALG.A.P. General Regulations: Chain of Custody (CoC)! To learn more about either of these certification options, or for more information on PJRFSI's accreditations, contact us today! ♦



Food Safety Americas 2021
May 18-20, 2021 - (Virtual)

American Manufacturing Summit 2021 June 15-16, 2021 *Virtual*

Global Summit On All-Things Food
June 29-July 1 • MGM Grand • Las Vegas, NV

North American Supply Chain Executive Summit 2021
September 14-15, 2021

North American Supply Chain Executive Summit 2021
September 14-15, 2021

SQF GLOBAL
September 14-15, 2021

2021 GRMA Summit
November 9-12, 2021



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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.

Tuesday, May 18, 2021

“Enterprise Risk Management – Volume 2 – Effectively Communicating Risks from the Shop Floor to the Boardroom”

Thursday, May 27, 2021

“Issue vs. Crisis” Best Practice for Becoming Crisis Ready, A Cultural Approach



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:

- [5/6/2021](#) - Using LIMS to Enable Compliance with Regulatory Requirements
- [4/22/2021](#) - FSSC 22000, Getting Back On Track in 2021

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

