

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



GlobalG.A.P. – Moving To v6

Changes are coming to GLOBAL.G.A.P.'s Integrated Farm Assurance (IFA) programs! As of January 1, 2024, IFA v6 Smart will become obligatory, with no further audits allowed against the old IFA v5.2 standard. In addition, IFA v6 GFS will become obligatory three months after GFSI recognition is achieved, a date that is estimated to be in Q3 or Q4 of 2024. Until that time, 5.4-1-GFS will remain the recommended version for those desiring GFSI-recognized certification.

What's changing in v6?

The move from IFA v5.2 to v6 includes a broad range of changes to the standard in everything from the introduction of the three-year audit cycle and the removal of the livestock scope to changes in the variety of scopes remaining in the standard. For a comprehensive summary of everything changing in the new version, check out [This Document](#) from GLOBALG.A.P. .

If you have any questions about how the changes will affect you or your organization's audits, reach out to PJRFSI today! ♦



FSSC Issue 6 Is Now Available

The FSSC 22000 Issue 6 is now available for download! Guidance documents and scheme addendums are anticipated to be released throughout 2023. [Click Here](#) to download Issue 6 as well as find resources comparing Version 5.1 and Version 6 as well as the upgrade process requirements. ♦

Costco News

As of April 1st, 2023, a new expectation guide V2.0 will be in effect. One of the primary requirements in this new guide is that all Costco audits (both standalone and or GFSI with Costco addendum) must be unannounced—including the initial audit.

As GFSI does not require every audit to be conducted unannounced, there is a way around the new requirement that would allow PJRFSI to conduct these GFSI audits for Costco clients! Companies must simply elect to have an unannounced Costco Food Safety audit with an approved CB while choosing to have their GFSI audit with PJRFSI.

For more information on arranging to have GFSI audits done through PJRFSI, reach out to our project managers today by calling [\(248\) 519-2523](#)! ♦



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New SQF Database & Audit Process

Attention SQF clients – as of Monday, April 17, 2023, SQFI has transitioned to an interim certification process. With the new process, be assured that SQFI will:

- Support your registration in a new platform (see below).
- Issue invoices for payment of registration fees.
- Accept credit card, check, or wire payments.
- Provide receipt of payment.
- Provide certification bodies with custom audit checklists.

SQF is committed to the ongoing satisfaction of its clients and appreciates the patience of all throughout the transition phase while looking forward to an expanded level of service with the new features.

In addition to the changes in certification process, SQFI is now using a new SQF Certified Site Directory: <https://go.sqfi.com/assessment-database/sqf-certified-site-directory/>. Used to look for SQF suppliers and verify existing certificates, the new directory platform displays full search results with the data as of April 11, 2023. Updated information will be added to the new directory as it is available. If there are any questions or concerns in the meantime, SQF Customer Service is here to help – reach out to info@sqfi.com or call 1 (877) 277-2635. ♦

Career Opportunities

PJRFISI is an International company headquartered in Troy, Michigan and provides 3rd party certification to food manufacturers, food packaging manufacturers, and farms throughout the United States and internationally. PJRFISI is seeking the right hardworking, articulate individual with strong interpersonal skills for a contract position in the field of food safety auditing. The right candidate would perform 3rd party audits to GFSI schemes such as SQF, BRC, or FSSC and 2nd party audits for HACCP/GMP and Hemp GMP for our clients in North America. This is a contract position and requires travel. May work from home anywhere in the USA.

Required Skills & Qualifications:

- Undergraduate degree with coursework in biological or food science
- Minimum of five years work experience in the food manufacturing, food packaging or agricultural sector
- Prior auditing experience required
- GFSI lead auditor status desired but not mandatory

Seeking candidates with experience in any of the following: SQF, BRC Food, BRC Packaging, FSSC 22000, Hemp and FSMA. ♦



Listeria: Protecting Consumer Health & Peace Of Mind

Among the wide range of threats to consumer health and safety that exist, *Listeria* is among the most commonly-cited in the cause of recalls and breaking news headlines. While the CDC estimates approximately 1,600 people contract *Listeriosis* (the infection caused by *Listeria monocytogenes*) annually among the roughly 43 million foodborne illnesses recorded annually, it's the vulnerability of those who are most susceptible to *Listeriosis* that makes the bacteria so dangerous.

In fact, FDA research points out that pregnant individuals are a whopping 18 times more likely to contract a *Listeriosis* infection than those who are not, and about 16-27% of all *Listeriosis* cases are in pregnant women. In addition to the health concerns for the mother, *Listeriosis* poses an especially large threat to the unborn child in question; 20-30% of pregnant women who contract an infection will miscarry due to the illness.

The elderly or immunocompromised are likewise vulnerable to *Listeria*. In healthy populations, the body's own immune system has a strong chance of fighting off *Listeria monocytogenes* before infection can take hold. However, in cases where a large amount of the bacterium is consumed via contaminated, improperly-managed food, anyone can be at risk.

Listeria is unique among commonly-known bacteria for its ability to survive freezing temperatures and grow (at a reduced rate) in refrigerators. To successfully eliminate *Listeria* using temperature control, it must be heated to at least 165°F (73°C); if left at room temperature, the bacteria will grow rapidly. This is the root issue behind the importance of proper temperature control and food storage, especially in ready-to-eat foods. Not only does *Listeria* run rampant if holding temperatures are poorly kept, but it has an incubation period of 70 days in which it can remain a threat within the human body.

With such a lengthy incubation time and specific treatment requirements, what can be done by producers, packagers, and other industry players to ensure consumer protection?

Stamping *Listeria* out as early as possible in the production process is essential, using heat and/or sanitization measures wherever possible. *Listeria* outbreaks that make headlines usually stem from a small series of errors in cleaning systems or routines; thus facilities must regularly review and monitor their strategies to avoid contamination or an opportunity for bacteria to develop. In scenarios such as food preparation in restaurants, avoiding cross-contamination is key. Designating areas for ready-to-eat foods as well as raw products that may be a source of bacteria prior to cooking may help mitigation efforts in tandem with regular cleaning and sanitization.

Aside from preventative measures, a thorough and continual testing program should also be implemented to avoid pathogens entering the food supply. Wash water testing, swabbing, random sampling – every effort to detect any trace of *Listeria* should be undertaken to avoid sickening consumers.

Supply chain control and traceability can be another excellent tool in a manufacturer's arsenal. To protect the public at large from sickness or concern, it is imperative for companies to maintain records of testing done at facilities further up the supply chain to help monitor incoming sources of *Listeria*.

To learn more about how food safety certification may help develop systems to prevent an outbreak of or recall due to *Listeria*, visit www.pjrfsi.com. For more information on *Listeriosis* and avoiding infection, visit www.cdc.gov/listeria/index.html. ♦



WHY CHOOSE PJRFSI FOR YOUR ORGANIC CERTIFICATION?

CHOOSE THE RIGHT CERTIFICATION BODY -
PJRFSI OFFERS ADVANTAGES LIKE:

- GLOBAL NETWORK OF EXPERIENCED INSPECTORS
- RESPONSIVE STAFF & DEDICATED SCHEDULER
- EASY ELECTRONIC ORGANIC SYSTEM PLAN
- COMPLIMENTARY EDUCATIONAL RESOURCES

VISIT OUR WEBSITE:
OR GIVE US A CALL -
(248) 519-2523



Thank You, GFSI Conference 2023!

PJRFSI's own Terry Boboige and Lauren Maloney had a great experience with our associates at Orkin during GFSI Conference 2023 in Atlanta, GA! Thank you to this year's organizers and all those who took the time to attend their special session! We're already looking forward to next year. ♦



Perry Johnson Registrars Food Safety, Inc.

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PJRFSI Podcasts



The Perry Johnson Registrars Food Safety, Inc. Podcast

Have you caught up with the latest PJRFSI Podcast episodes? With segments on topics from Enterprise Risk Management and SQFI to Environmental Monitoring Programs and Supplier Quality, there's sure

to be an episode to interest everyone! Best of all, each episode of the podcast is free to listen to through PodBean! Click the link to see the full list of episodes and start listening today! <https://www.pjrfsi.com/podcast> ♦