

A publication of

Perry Johnson Registrars Food Safety, Inc.

– Your Partner in Quality

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Food Safety

Insight

**NEW CERTIFICATION
OFFERING: NSF/ANSI 455-2
FOR DIETARY SUPPLEMENTS**

**INDUSTRY UPDATE: FSSC 22000
VERSION 7 RELEASED**



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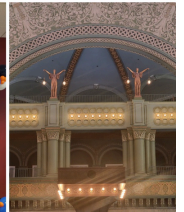
Trade Shows

Upcoming Tradeshow

Join Joel and Dallen at the **20th Annual Canadian Summit on Food Safety & Regulation**, taking place **June 24–25, 2026, in Toronto**. This annual event brings together food safety and regulatory professionals from across the industry to discuss the latest trends, challenges, and compliance updates shaping the future of food safety.



Global Food Safety Initiative Conference, Vancouver, Canada



SQF Unites 2026, St. Louis

PJR is Now Approved for Category G for FSSC

Perry Johnson Registrars, Inc. (PJR) is pleased to announce that they are now officially approved for **Category G** under the **FSSC 22000** certification scheme, allowing them to provide Category G audits for Transport and Storage Services.

This approval strengthens their ability to support organizations across the food supply chain with high-quality auditing services tailored to logistics, warehousing, and distribution operations. Category G recognition reflects PJR's continued commitment to technical excellence, compliance, and globally recognized food safety certification.

Please contact PJR to receive a quote or learn more about how we can support your certification needs.

Website: www.pjr.com



Announcing the Launch of PJRFSCC



We are excited to announce the official launch of **Perry Johnson Registrars Food Safety Canada Company (PJRFSCC)**, expanding our presence and strengthening our commitment to serving organizations throughout Canada. With a dedicated Canadian office in Windsor, Ontario, PJRFSCC is positioned to provide local support, industry expertise, and responsive service to clients seeking certification, compliance, and food safety solutions.

With the introduction of Dallen Rands heading up PJR's business in Canada, Perry Johnson Registrars Food Safety Canada Company (PJRFSCC), we're proud to announce the launch of www.PJRFSCC.ca.

The website is a near duplicate of www.PJRFSCC.ca, with adaptations for Canada English and translation into Canada French. The goal of this website is to build from this foundation to share food safety information specific to the needs of those across Canada from coast to coast.

There is work underway to update the technology, look and feel of the current PJRFSCC.com website. Once that project is complete, it's Canadian cousin will also be updated.



New to Our Team

Angelique Stringer

Food Safety Audit
Program Coordinator

Dallen Rands

Canada Country Manager

Please join us in welcoming our newest team members to PJRFSI!

We are excited to continue growing our team with talented professionals who share our commitment to food safety, quality, and customer service. Their knowledge, experience, and dedication will help strengthen the support we provide to our clients and partners every day.

We look forward to the contributions they will make and are proud to have them as part of the PJRFSI family. Welcome to the team!



Meet the Front Desk

Angela Cannon (Left)

Mia Morris (Right)

When you call our headquarters, chances are the first friendly voice you hear belongs to our incredible front desk team, Angela Cannon and Mia Morris. From managing busy phone lines to supporting employees and clients alike, their dedication never goes unnoticed. In a world increasingly driven by automation, we believe there is still tremendous value in real people answering the phone. A warm greeting, a helpful conversation, and a personal touch can make all the difference!



New Certification Offering: **NSF/ANSI 455-2 for Dietary** **Supplements**

Perry Johnson Registrars Food Safety, Inc. (PJRFSI) is proud to offer certification services for NSF/ANSI 455-2, the American National Standard for Good Manufacturing Practices (GMP) in dietary supplements. Developed by NSF International and ANSI, this recognized standard helps dietary supplement manufacturers strengthen quality management systems, meet FDA GMP requirements, and satisfy growing retailer expectations through one streamlined certification program.

NSF/ANSI 455-2 certification demonstrates a company's commitment to product safety, quality, and consistency while helping reduce the need for multiple retailer audits. The certification process includes an application review, on-site audit, corrective action review (if needed), and annual audits to support ongoing compliance and continuous improvement.

As demand for transparency and regulatory confidence continues to grow in the dietary supplement industry, certification to NSF/ANSI 455-2 can provide organizations with a competitive advantage and increased trust across the supply chain.

When organizations choose PJRFSI, they also benefit from personalized customer service, free training opportunities, complimentary client spotlights, and an easy-to-use client portal designed to support a smooth certification experience.

For more information about NSF/ANSI 455-2 certification, contact PJRFSI at (248) 519-2523 or email pjrfsi@pjrfsi.com.



SQF Edition 10 Is Here

The next evolution of the Safe Quality Food (SQF) Program has arrived with the release of SQF Edition 10. Designed to strengthen food safety management systems and align with today's industry expectations, the updated edition introduces new requirements focused on risk prevention, operational transparency, and continuous improvement across the food supply chain.

One of the biggest areas of focus in Edition 10 is food safety culture. Organizations will be expected to show stronger leadership involvement, employee awareness, and ongoing communication efforts that support a culture of food safety throughout the facility. The updated code also places greater emphasis on change management processes, requiring facilities to evaluate food safety risks before making operational or process changes.

Additional updates include expanded expectations for environmental monitoring programs, enhanced supplier and material controls, and more streamlined documentation requirements intended to improve consistency and audit readiness. These changes encourage facilities to take a more proactive and data-driven approach to managing food safety risks.

As organizations begin preparing for Edition 10 implementation, now is the time to review current systems, conduct gap assessments, and train internal teams on the revised requirements



Now Hiring

Contract Food Safety Auditor (Remote-Based)

PJRFSI is seeking an experienced Contract Food Safety Auditor to conduct third-party audits to GFSI schemes (SQF, BRC, FSSC) and second-party audits for HACCP/GMP and Hemp GMP. This remote-based role involves extensive travel across North America and requires strong food safety expertise and prior auditing experience.

Full-Time Food Safety Auditor (Remote-Based)

PJRFSI is hiring a full-time Food Safety Auditor to perform third-party audits to GFSI schemes (SQF, BRC, FSSC) and second-party audits for HACCP/GMP, GMP, and applicable CFRs. This remote-based position requires significant travel throughout North America and a strong background in food manufacturing, food safety systems, and auditing.

Want more info?

Contact 248-519-2523 and ask for recruiting.



Access Updated Registration Documents

Stay up-to-date with the most current versions of PJRFSI's official registration documents, including key forms, policies, procedures, and resources essential to your certification process.

Everything you need is just a click away.

View the full list on our website at

www.pjrfsi.com/document-download

Access Updated Registration Documents



INDUSTRY UPDATE: FSSC 22000 VERSION 7 RELEASED

Foundation FSSC has officially released FSSC 22000 Version 7, introducing important updates designed to strengthen food safety management systems, align with evolving industry expectations, and support sustainability initiatives across the food supply chain.

One of the most significant changes in Version 7 is the transition to the new ISO 22002-x:2025 prerequisite program (PRP) series, including the introduction of ISO 22002-100:2025, which establishes a unified baseline for PRP requirements across food chain sectors. This updated structure is intended to simplify implementation, improve consistency, and reduce duplication for organizations operating in multiple sectors.



Additional updates in Version 7 include:

- Alignment with the latest GFSI Benchmarking Requirements 2024
- Enhanced focus on sustainability and support for the UN Sustainable Development Goals (SDGs)
- New packaging design considerations aimed at reducing food loss and waste
- Updated auditor qualification and competency requirements
- Greater emphasis on governance and responsible use of AI within certification activities

Organizations currently certified to Version 6 will have a 12-month transition period. Audits against Version 6 will be permitted until April 30, 2027, while Version 7 upgrade audits are scheduled to begin on May 1, 2027.

As the food safety landscape continues to evolve, these updates aim to improve consistency, strengthen risk management practices, and better support organizations in meeting both regulatory and customer expectations. For more information on the new requirements and transition process, visit [FSSC 22000](#)

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WEBINARS

Check Out Our Past Webinars

Missed one of our recent webinars? PJRFSI's webinar library gives you access to valuable educational sessions covering food safety standards, certification updates, regulatory requirements, and industry best practices, all available to watch at your convenience.

Featured Webinar

Understanding USDA Organic Non-Retail Labels in the Handling Industry
Presented by Rachel Winter

This informative session explores USDA Organic non-retail labeling requirements within the handling industry. Viewers will gain a clearer understanding of what non-retail labels are, how they are used, and the key information required for compliance. Whether you are new to organic certification or looking to strengthen your compliance knowledge, this webinar provides practical insights to help you confidently navigate non-retail labeling requirements.

Check out our website for all upcoming webinars:
www.pjrfsi.com/webinars

Administrative Professionals Day



Detroit Tigers Home Opener





CLIENT SPOTLIGHT

WHALEY PECAN COMPANY, INC.

ROOTED IN TRADITION, COMMITTED TO QUALITY
SINCE 1937

Located in Troy, Alabama, Whaley Pecan Company, Inc. is a fourth-generation, family-owned pecan processing business with a legacy spanning nearly a century. Since its founding in 1937, the company has built a reputation for excellence in shelling, processing, and packaging high-quality pecans for both retail and wholesale markets across the United States.

Whaley Pecan Company offers a diverse product line, including pecan halves and pieces, roasted and salted varieties, dry roasted options, flavored pecans, and pecan candies. In addition to bulk and packaged products, the company operates a retail gift shop and online store, offering specialty items and corporate gifting solutions. Their long-standing commitment to quality reflects both their agricultural roots and dedication to customer satisfaction.

Commitment to Food Safety: SQF Certified

Melissa and Marsha - partnership Whaley Pecan Company is proudly certified under the Safe Quality Food (SQF) Program through PJRFSI. The decision to pursue SQF certification was driven by a strong commitment to food safety, quality assurance, and continuous improvement.

As a processor of food products distributed nationwide, the company recognized the importance of implementing a globally recognized food safety system....

SQF certification enables them to demonstrate this commitment while meeting the expectations of both customers and regulatory bodies.



The Impact of Certification

Achieving SQF certification has brought measurable benefits across the organization:

- **Enhanced Operational Processes:** Strengthened HACCP programs, improved documentation, and more robust monitoring systems.
- **Increased Customer Confidence:** Reinforces trust by demonstrating adherence to rigorous food safety and quality standards.
- **Expanded Market Opportunities:** Opens doors to new partnerships in both retail and wholesale markets.
- **Stronger Food Safety Culture:** Encourages team accountability and engagement in maintaining product integrity.

A Strong Partnership with PJRFSI

Whaley Pecan Company describes their experience with PJRFSI as highly positive. The audit process has been both thorough and constructive, with auditors recognized for their professionalism, knowledge, and approachable communication style.

The partnership has not only supported compliance but also helped identify opportunities for continuous improvement while reinforcing the company's existing strengths.

What Sets Whaley Pecan Company Apart

What truly distinguishes Whaley Pecan Company is its blend of tradition, quality, and accountability. As a multi-generational family business, they bring decades of hands-on expertise to every aspect of production.

Their commitment includes:

- Upholding a strong food safety culture as an SQF-certified facility
- Delivering consistently high-quality products through careful processing and inspection

Looking Ahead

As Whaley Pecan Company looks to the future, their focus remains on expanding market reach, strengthening customer relationships, and investing in operational efficiency and product innovation. SQF certification will continue to play a vital role in supporting these goals. Ensuring that as the company grows, it maintains the highest standards of food safety and quality.

Guided by the same values that have defined the business since 1937—quality, integrity, and trust—Whaley Pecan Company is well-positioned for continued success.

Contact Information

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Whaley Pecan Company
P.O. Drawer 609
Troy, AL 36081
Toll-Free: 1-800-824-6827
Local: 1-334-566-3504



The 5 Pillars of Current Good Manufacturing Practices

The five pillars of cGMP (Current Good Manufacturing Practices), often called the “5 Ps” are

- People
- Premises
- Processes
- Products (or Materials)
- Procedures

These pillars ensure that food, dietary supplements, and pharmaceutical products are consistently produced, controlled, and safe for human use by minimizing risks like cross-contamination, variability, and human error. Together, they create a comprehensive quality framework that supports regulatory compliance, product integrity, and patient safety. Depending on what industry you are in, the specific requirements for those GMP's may vary.

People: Qualified, trained personnel who adhere to strict hygiene and operational standards.

People are at the core of cGMP compliance, as even the most advanced systems depend on the knowledge, skill, and accountability of the workforce. Employees must receive ongoing training tailored to their roles, ensuring they understand not only how to perform tasks but why each step matters for quality and safety. This includes training on proper gowning, sanitation, contamination prevention, and documentation practices.

A strong culture of quality begins with people who are empowered to follow procedures, report deviations, and take ownership of their responsibilities. Clear communication, defined roles, and continuous professional development help reduce human error and ensure that all activities are performed consistently and in alignment with regulatory expectations.

Premises: Properly designed, maintained, and clean facilities and equipment.

Facilities must be thoughtfully designed to support safe and efficient operations, with layouts that prevent mix-ups and cross-contamination. This includes controlled environments, appropriate material and personnel flow, and clearly defined areas for manufacturing, testing, and storage. Routine cleaning, maintenance, and environmental monitoring are essential to maintain the integrity of the production space. Equipment must be suitable for its intended use, properly installed, regularly calibrated, and maintained to operate within specified parameters. A well-maintained facility not only supports consistent product quality but also demonstrates a company's commitment to regulatory compliance and operational excellence.

Processes: Validated, documented, and standardized workflows to ensure consistency.

Processes are the backbone of reliable manufacturing. Each critical step must be validated to confirm it consistently produces results that meet predetermined specifications. Validation activities – such as process qualification, equipment qualification, and cleaning validation – help ensure repeatability and reduce variability in production outcomes.

Once established, processes must be carefully controlled, monitored, and improved over time. Any changes must be evaluated through formal change control systems to prevent unintended impacts on product quality. By maintaining consistency in execution, organizations can ensure that every batch meets the same high standards as the last.

Products (or Materials): High-quality raw materials and finished products that meet defined specifications.

Quality begins with the materials used. All incoming raw materials must be sourced from qualified suppliers, tested, and verified before use to ensure they meet strict specifications. Proper labeling, storage, and inventory control help prevent mix-ups and maintain material integrity throughout their lifecycle.

Finished products must undergo thorough testing and quality review to confirm they meet safety, identity, strength, purity, and quality requirements. Robust material and product controls help ensure traceability from raw ingredient to final distribution, reinforcing confidence in the product's reliability and safety for end users.

Procedures: Detailed, written Standard Operating Procedures (SOPs) for every step of production and quality control.

Procedures provide the clear, step-by-step instructions needed to perform tasks consistently and correctly. Well-written SOPs ensure that operations are carried out in a standardized manner, reducing variability and supporting regulatory compliance. They also serve as training tools, helping new and existing employees understand expectations and best practices

Comprehensive documentation is equally important. Accurate records of manufacturing, testing, cleaning, and maintenance activities create a traceable history that supports accountability and continuous improvement. Regular review and updating of procedures ensure they remain current, effective, and aligned with evolving regulations and operational needs.



PJRFSI's Full Range of Programs

From food safety to quality assurance and regulatory compliance, PJRFSI offers a comprehensive range of services tailored to the unique needs of the food industry. Whether you're pursuing USDA Organic, GFSI-recognized schemes like SQF, BRCGS, GLOBALG.A.P., our expert team is here to support you through every step of the process.

GFSI RECOGNIZED STANDARDS

- BRCGS
- SQF
- PRIMUSGFS
- GLOBALG.A.P.:
- COC – IFA – HPSS – PHA

Government Accredited Programs

- Animal Care Program
- USDA Organic Program

PJRFSI Accredited Standards

- Hemp
 - GMP – GACP
- Cannabis
 - GMP – GACP

PJRFSI Compliance Programs

- BRCGS Gluten-Free
- Global Storage and Distribution Management (GSDM)
- Current Good Manufacturing Practice (cGMP)
- Good Agricultural and Collection Practices (GACP)
- GLOBALG.A.P. GRASP
- Produce GAP Harmonized Standard
- HACCP/GMP

Accredited Standards

- BRCGS Agents and Brokers

Other

- NSF/ANSI 455-2 Dietary Supplements

LETTUCE ENTERTAIN YOU!

Time to take a crunchy break and tickle your funny bone!

JOKE OF THE MONTH

Q: I'm the best musician among vegetables. What am I?

A: Beets

Offer the Advantages Your Employees Deserve as Our Affinity Partner - All at NO Cost to You!



Wherever your employees are in life, Perry Johnson Mortgage, Inc. and Perry Johnson Homes, Inc offers a variety of solutions to help them get into a home they want or make the most of the one they're in. You have the opportunity to offer your employees access to exceptional mortgage and real estate services in ONE STOP!

ONE STOP Savings Example:

Home Selling Price	\$4/\$1,000 Cashback	Home Purchase Price	\$4/\$1,000 Cash Back	Loan Amount	Closing Cost Credit	ONE STOP savings
\$450,000	\$1,800	\$625,000	\$2,500	\$562,000	\$2,810 <small>(.5% of Loan Amount)</small>	\$7,110

Contact Brad Gray
S.V.P National Business Development

☎ 586-540-7432
✉ bgray@perryjohnsonmortgage.com

Watch to learn more!



HELP US GROW OUR ONLINE PRESENCE

Are you following PJRFSI on your favorite social media platforms? If not, take a moment to connect with us today!



Your support helps boost our visibility and credibility online. While you're at it, don't forget to **invite your professional connections to follow us, too** every follow counts!



Contact Us:



<https://www.pjrfsi.com/>



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