

# FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



## *GlobalG.A.P. Risk Assessment on Social Practice (GRASP)*

With consumers more connected and aware than ever before, corporate social responsibility is an aspect of business that is increasingly important. This is equally true of global food supply chains; consumers want to know not just where their food came from, but whether it was sourced with the welfare of the producers in mind. To address these concerns, GLOBALG.A.P. has developed GRASP, an add-on for GLOBALG.A.P.

GRASP stands for GLOBALG.A.P. Risk Assessment on Social Practice, establishing minimum requirements for an effective social management system at the primary production level. Not only does this offer buyers the assurance that products are ethical, but it protects the very people producing the food consumers need. With 11 standardized requirements and one extra QMS requirement, GRASP extends the social standards of GLOBALG.A.P. Certifications by addressing workers' health, safety, and welfare needs.



Assessed annually, GRASP covers all types of farm employees, from seasonal workers to day laborers, with development input from over 200 organizations in 20 countries. By encouraging worker participation and strengthening workers' sense of responsibility through affirming their rights, GRASP is an optimal method to reinforce human resources for farms.

For more information on GRASP, or on any aspect of GLOBALG.A.P., please contact us at 1-877-663-1160, or visit [www.pjrfsi.com](http://www.pjrfsi.com). ♦

## *HACCP/GMP Checklist Requirements Updated*

While the entire food industry is gearing up to meet the requirements the Food Safety Modernization Act (FSMA), Perry Johnson Registrars Food Safety Inc., has also updated their audit checklists for GMP, unaccredited food safety certification schemes to align with the regulations. Effective August 1<sup>st</sup> 2017, PJRFSI has proposed to make use of the revised checklists that will reflect the requirements of FSMA as well as necessary updates that will help any HACCP/GMP certified companies with compliance to the final rulings.

Good Manufacturing Practices (GMPs), are mandatory for the facilities that manufacture, pack/process, or handle FDA-regulated food. These specific standards determine whether the food products produced by facilities are sanitary and fit for human consumption. Some of these sanitary standards include the proper handling of equipment and utensils, manufacturing processes, warehousing, personnel, plant/grounds, warehousing, and proper sanitation methods.

The new PJRFSI checklist requirements have been revised to include the

*(CHECKLIST CONT. ON PG 7)*

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## Your Farm and FSMA

The Produce Safety Rule, part of the large FDA Food Safety Modernization Act (FSMA) was officially published on November 27, 2015. Since then, a final ruling has been issued on January 26, 2016, establishing safety standards for the growing, packing, harvesting, and handling of vegetables and fruits designed for human consumption.

Before going over the specifics of this standard, it is important to know what is considered “covered produce”. According to the FDA, covered produce are foods that are always or mostly consumed as raw. Some common examples would be apples, peaches, chestnuts, broccoli, lettuce, herbs, grapes, cucumbers, mushrooms, and more. However, this ruling does NOT apply to foods that are RARELY consumed raw, such as peanuts, potatoes, corn, beans, sugar, and peppermint among others. For a more complete list, check the Federal Registrar for the FDA on their website.

Below are guidelines to see if your farm must comply with FSMA regulation.

Your farm must comply with the produce rule if your farm grows, harvests, packs, or deals with the handling of covered produce and has more than \$25K in annual sales.

Your farm is not covered by the Produce Rule if you grow produce for personal/on-farm consumption rather than commercial purposes or if your produce is one of the commodities that FDA has listed that is rarely consumed raw.

You also may be exempt from this rule if your produce is intended for commercial processing. This requires finding out if your food will be commercially processed to reduce pathogens. For example, using a method in order to “kill” any possible bacteria. If no, then you are still on the path to this standard. If yes, then this particular produce is exempt from this ruling, but your farm must provide documentation of the “kill step”.

You may also be exempt from this rule if your farm has less than \$500K in annual food sales AND if your food is

(FARM CONT. ON PG 3)





(FARM CONT. FROM PG 2)

sold directly to “qualified end users”. These users are defined as the consumer of the food or a local restaurant/retail food establishment that is located in the same state or not more than 275 miles from the farm. If either of these are true, then your farm is eligible from exemption, but you must keep stipulated documentation.

If your farm makes over \$500K and is sold to establishments outside of the 275 “local” radius, as well as the other requirements listed above, then you are covered by this FSMA rule. This also applies to businesses who make <\$500K and do not have a majority of the food sold directly to qualified end users.

There are also compliance dates and deadlines for this requirement.

Very small businesses (>\$25K-\$250K) must comply by January 27, 2020, Small businesses (>\$250K-\$500K) by January 28, 2019, and large businesses (>\$500K) by January 26, 2018.

A good resource for compliance date info can be found at: <https://producesafetyalliance.cornell.edu/food-safety-modernization-act/produce-safety-rule-compliance-dates-timeline>

If you have any questions about the Produce Safety rule or want to learn more, check out Perry Johnson Registrar Food Safety, Inc.'s FREE training class. This class will cover specific key produce rule requirements including hygiene, sanitation, soil amendment and agricultural water. Additionally, it satisfies the FSMA requirement of having one food safety supervisor complete the training.

Even if you are not sure if your farm applies to FSMA requirements, our training class will help you discover if you are covered for this standard for now and for the future. Sign up today at [www.pjrfsi.com](http://www.pjrfsi.com) or call us at 1-877-663-1160. ♦

## *Introducing the Good Storage and Distribution Practices (GSDP) Certification Program*

**P**JRFSI is pleased to offer a new food supply chain certification: the Good Storage and Distribution Practices (GSDP) program! Designed to demonstrate an organization's first step toward the GFSI standards for Storage and Distribution as well as the FDA's Sanitary Transportation Act, PJRFSI offers this as a 1-2 day annual audit. Intended for dedicated warehouses, distribution centers, or transportation companies, GSDP is an effective way of showing that while not fully certified to GFSI or FDA standards, measures are in place to ensure quality and safety for consumers.

To learn more about this new certification program, contact us at 1-877-663-1160 or visit [www.pjrfsi.com](http://www.pjrfsi.com). ♦





# TRADESHOWS

**UNITED FRESH INNOVATION STARTS HERE**

June 13-15, 2017  
McCormick Place  
Chicago, IL

**PROCESS EXPO**

September 19-22, 2017  
McCormick Place  
Chicago, IL

**PACK EXPO LAS VEGAS**

September 25-27, 2017  
Las Vegas, NV

**SQF International Conference**  
A safer world. A smarter you.

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

SQF is a division of FMI THE VOICE OF FOOD PROTECTION

## Tradeshows & Events

### UNITED FRESH EXPO

McCormick Place  
Chicago, IL  
June 13-15, 2017

### PROCESS EXPO

McCormick Place  
Chicago, IL  
September 19-22, 2017

### PACK EXPO

Las Vegas, NV  
September 25-27, 2017

### SQF INTERNATIONAL CONFERENCE

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

**PJRF SI Food Safety, Inc.**

Perry Johnson Registrars Food Safety Inc.

Perry Johnson Registrars Food Sa

It's Industries! Respected

Putting Food Safety First! Safe • Reliable • Respected

Serving the World's Indu Safe • Reliable • Respected

AUDITORS WANTED

Come visit us at these shows!

## 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.



### Foreign Supplier Verification Program (FSVP)

June 15-16, 2017

July 24-25, 2017



### FSPCA Preventative Controls for Human Food

July 17-19, 2017

### Produce Safety Alliance (PSA) Grower Training

July 10, 2017

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Register online today at [www.pjrfsi.com](http://www.pjrfsi.com) or call 1-877-663-1160 for more information! ♦

## 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](mailto:lmaloney@pjrfsi.com). ♦





## FSVP Compliance Dates

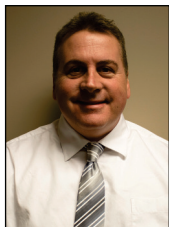
Food Category	Supplier Category	Compliance Required by Date
Processed Human Foods	Suppliers w/500+ full-time equivalent employees	May 30, 2017
Game Meats	All Suppliers	May 30, 2017
Finished Dietary Supplements	All Suppliers	May 30, 2017
Dietary Ingredients	Suppliers w/500+ full-time equivalent employees	May 30, 2017
Animal Food/Pet Treats	Suppliers w/500+ full time equivalent employees subject to CGMP requirements	May 30, 2017
Produce Not Covered Under the Produce Safety Rule ( <i>see below</i> )	All suppliers	May 30, 2017
Sprouts	Farms w/\$500,000+ annual produce sales	July 26, 2017
Processed Human Foods	Suppliers w/0-499 full-time equivalent employees	March 19, 2018
Dietary Ingredients	Suppliers w/0-499 full-time equivalent employees	March 19, 2018
Animal Food/Pet Treats	Suppliers w/0-499 full-time equivalent employees subject to CGMP requirements	March 19, 2018
Animal Food/Pet Treats	Suppliers w/500+ full-time equivalent employees <i>not</i> subject to CGMP requirements	March 19, 2018
Produce Covered Under Produce Safety Rule Excluding Sprouts	Suppliers w/\$500,000+ annual produce sales	July 26, 2018
Sprouts	Suppliers with \$250,001-500,000 annual produce sales	July 26, 2018
Processed Human Foods	Suppliers that are Qualified Facilities	March 18, 2019
Processed Human Foods	Suppliers subject to Pasteurized Milk Ordinance	March 18, 2019
Animal Food/Pet Treats	Suppliers that are Qualified Facilities required to comply w/CGMP requirements	March 18, 2019
Animal Food/Pet Treats	Suppliers w/0-499 full-time equivalent employees <i>not</i> subject to CGMP requirements	March 18, 2019
Food Contact Substances	All suppliers	May 28, 2019
Produce Covered under Produce Safety Rule (excluding sprouts)	Suppliers w/\$250,001-500,000 annual produce sales	July 29, 2019
Sprouts	Suppliers w/\$0-250,000 annual produce sales	July 29, 2019
Animal Food/Pet Treats	Suppliers that are Qualified Facilities required to comply w/CGMP requirements	March 17, 2020
Produce Covered Under Produce Safety Rule (excluding sprouts)	Suppliers w/\$0-250,000 annual produce sales	July 27, 2020

### Produce Not Covered Under the Produce Safety Rule:

Asparagus, black beans, great Northern beans, kidney beans, lima beans, navy beans, pinto beans, garden beets (roots & tops), sugar beets, cashews, sour cherries, chickpeas, cocoa beans, coffee beans, collards, sweet corn, cranberries, dates, dill (seeds & weed), eggplants, figs, ginger, hazelnuts, horseradish, lentils, okra, peanuts, pecans, peppermint, potatoes, pumpkins, winter squash, sweet potatoes, water chestnuts, oilseeds, grains. ♦



## PJRFSI Welcomes New Employees...



### **Don Page**

*Global Business Development Manager*

Don has lived and worked from Naples, Florida to Chicago, Illinois in a variety of roles including business ownership and management. Currently residing in southeast Michigan with his family, Don looks forward to building connections with Perry Johnson Food Safety, Inc. clients both within the US and abroad.



### **Delilah Marks**

*Food Safety Scheduler*

Delilah has a diverse work background, and previously was employed as an administrative assistant in the automotive industry among other office positions. Delilah enjoys traveling anywhere she can and has a great sense of humor.

## SQF Code Edition 8 Training!

With the March 2017 release of the new SQF Code Edition 8, the food safety world is still abuzz with the changes the updates will bring to the industry. Implementation of the new code is scheduled for January 2, 2018, but make sure your organization is ready! PJRFSI is here to help, with training scheduled for all of the systems impacted by the SQF changes. Stay tuned for further updates and additional training and webinars from PJRFSI! ♦

### **SQF Quality Systems for Manufacturing**

August 23-24, 2017                      Troy, MI

November 29-30, 2017                Troy, MI

### **Implementing SQF Systems - Manufacturing**

August 9-10, 2017                      Troy, MI

October 25-26, 2017                Troy, MI

September 25-26, 2017               Troy, MI

### **Implementing SQF Systems - Food Packaging**

September 27-28, 2017               Troy, MI

November 1-2, 2017                   Troy, MI

### **Implementing SQF Systems - Storage & Distribution**

September 25-26, 2017               Troy, MI

#### **(CHECKLIST CONT. FROM PG 1)**

provisions of subparts B and C of 21 CFR Part 117 (Preventive Controls for Human Food Regulation).

Clients currently certified by us to the unaccredited GMP or GMP- HACCP schemes must comply with the new regulations on or before the FDA compliance dates. Clients that still have time to comply with the FDA compliance dates may get their audit done using the current or revised checklists. Please call us for further details.

For more information on compliance dates, please refer to FDA website. ♦



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Call: 1-877-663-1160 or Visit our website: [www.pjrfsi.com](http://www.pjrfsi.com)

Linked in

## *Upcoming FREE Webinars from PJRFSI*

**P**JRFSI 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](http://www.pjrfsi.com) now to register.

**Friday, June 23, 2017**

Compressed Air Treatment for Food Contact

**Friday, June 30, 2017**

GlobalG.A.P. and FSMA – The Road to Compliance

**Friday, July 21, 2017**

Food Storage & Distribution

**Friday, August 25, 2017**

Hygienic Design of Food Processing Equipment

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](http://www.pjrfsi.com/webinars/past-webinars). We currently have the following webinars available for download:



- [4/28/2017](#) – Using Quality Tools to Improve Food SMS
- [4/14/2017](#) – Revisiting Your Hazard Analysis
- [3/17/2017](#) – Preventive Control Rules for Animal Food – How to Comply?
- [2/23/2017](#) – What's New in the FSSC 22000 Standard – Version 4:2017?