

# FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!

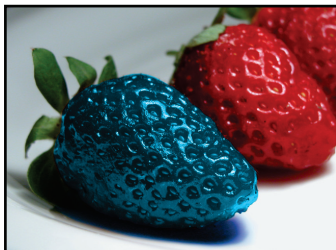


A Publication of Perry Johnson Registrars Food Safety, Inc.



## *GlobalG.A.P. – Introducing The New Produce Safety Assurance Standard*

A new offering from GlobalG.A.P. is Produce Safety Assurance (PSA) – a standard designed specially to appeal to regions where producers and consumers require a solution strictly for food safety. PSA is based upon the GlobalG.A.P. Integrated Farm Assurance (IFA) standard, without the non-food safety-related portions. This standard will replace the existing Produce Safety Standard (PSS).



This standard will cover food safety elements through a product's complete production process from planting (including origin and propagation control points) to packaging. Benefits for producers include reduction of food safety risks in primary production and increased integrity. A clear risk-assessed reference standard based upon HACCP principles serves both the consumer and the supply chain, and enforcing a common level of auditor competence, verification, reporting, and compliance criteria serves to better protect producers.

Essentially, the new PSA is made up of food safety control points and compliance criteria as a sort of subset of the IFA Standard. While PSA does not replace the IFA, it can serve as a launching point for constructing mechanisms to eventually achieve IFA certification. Like other GlobalG.A.P. certification, a series of add-ons exists to enhance the coverage of the certificate. These add-ons cover aspects such as Social Practice, Animal Welfare, Sustainability, and non-GM.

For those who are interested in learning more about whether the GlobalG.A.P. PSA standard may be right for their operation or are seeking certification, contact PJRFSI for more information at [www.pjrfsi.com](http://www.pjrfsi.com) or by calling (248) 519-2523. ♦

## *PJRFSI Is Now Approved To Certify USDA Organic!*

We are happy to announce that PJRFSI has been given approved status to certify clients to USDA Organic status. This mark of the USDA Organic logo on product packaging is a crucial indicator to consumers that a product's organic status can be trusted, and PJRFSI is proud to be able to offer this to our clients. If you are interested in learning more about how to become certified USDA Organic, reach out to us at (248) 519-2523, or visit [www.pjrfsi.com](http://www.pjrfsi.com). ♦



## *BRC 6 – Ready, Set...*

Released August 1, 2019, Issue 6 of the BRCGS Packaging Materials is now in a transition period that will last six months. Use of Issue 6 will be compulsory for certification audits scheduled in and after February 2020. PJRFSI will be sure to provide updates on any new information that is released, visit [www.pjrfsi.com](http://www.pjrfsi.com) to subscribe to our mailing list and follow us on Facebook and LinkedIn! ♦

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## Why PJRFISI?

With a strategy of continuing improvement and teamwork, PJRFISI is dedicated to helping organizations of all sizes achieve food safety certification. The world is changing at an ever-increasing pace, and it's our mission at PJRFISI to help clients stay at the cutting edge of the latest and greatest in the industry. In addition, we offer a unique range of benefits for clients, including dedicated scheduler contact, free webinars/training, press releases, and promotion via social media. Join the PJRFISI family today and gain the advantage! ♦



## PJRFISI Career Opportunities

- Seeking BRC Auditors in the UK and Pacific Northwest
- Seeking SQF Auditors in the Pacific Northwest

### BRC Auditors:

Seeking hardworking and articulate individuals for BRC subcontract auditing. Minimum of 5 years work experience demonstrating quality assurance and/or food safety functions with relation to food industry manufacturing, retailing, inspection, or enforcement. All candidates must possess a degree in a food or bioscience-related discipline in relation to the Food Sector Category they are qualified in. Qualified candidates must also be a BRC Certified Lead Auditor.

### SQF Auditors:

Seeking hard working and articulate individuals for subcontract SQF auditing. Minimum of 5 years work experience demonstrating operational experience in the food related industry, two of which must be in a technical, professional or supervisory position. All candidates must possess a university degree or higher education considered as equivalent in relation to the Food Sector Category they are qualified. Qualified candidates must also be a SQF Certified Lead Auditor as well as knowledgeable in Reliance Database.

For immediate consideration please call us today or email resume to: [lmaloney@pjrfisi.com](mailto:lmaloney@pjrfisi.com). ♦



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## *Client Spotlight: Ducktrap River of Maine*

A premiere manufacturer of premium smoked seafood across North America, Ducktrap River of Maine offers a range of products from cold and hot smoked salmon to hot smoked finfish. With a strong focus on food safety, high quality, and manufacturing efficiency, both of Ducktrap River's Belfast, Maine facilities seek to innovate into new retail and foodservice sales channels. The company's 40-year history, iconic brand imagery, and Made in the USA reputation help set them apart from similar producers; not only does Ducktrap River have a track record of honesty and integrity, but they are sustainably certified and use only premium-grade raw materials.

Currently certified to SQF food safety and quality, Ducktrap River feels that certification “ensures that products meet strict international standards for food safety and consistent quality,” according to Quality Control Manager Katie Foster. “By obtaining and maintaining our SQF certification we are able to reach customers that require a GFSI audit and showcase our commitment to food safety and quality.” SQF certification is recognizable throughout the global food production industry and is a demonstration of constantly improving safety and quality policies.

Ducktrap River has been partnered with PJRFSI for SQF certification since 2012, and attributes technical expertise and consistent feedback for helping the process. “We have always received thoughtful, professional, and timely responses from all PJRFSI team members,” said Foster. Looking toward the future, Ducktrap River plans to continue developing new smoked seafood product offerings while maintaining high efficiency and attractive pricing for customers. To learn how PJRFSI can help your company achieve SQF certification or to receive a quote for services, call (248) 519-2523 or visit [www.pjrfsi.com](http://www.pjrfsi.com). ♦



[www.ducktrap.com](http://www.ducktrap.com)



## Tradeshows & Events

MJBizCon Int'l  
September 4-6, 2019  
Toronto, Canada



Food Safety Consortium  
October 1-3, 2019  
Schaumburg, IL



FSSC Harmonization Day  
October 30-31, 2019  
Amsterdam, Netherlands



SQF Conference  
November 5-7, 2019  
San Antonio, TX



## Cracker Barrel / Walmart / Supplier Audits

PJRFSI is now approved to provide supplier audits for Walmart and Cracker Barrel! If you'd like to learn more about supplier audits or speak to a project manager about whether they may apply to your organization, contact us at (248) 519-2523. ♦



**Perry Johnson Registrars Food Safety, Inc.**

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



## 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](http://www.pjrfsi.com) now to register.

**Thursday, September 19, 2019**

"The Transition To BRC Packaging Issue 6!"

Presented by:

Mike Sharpe, BRCGS



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:

- 3/18/2019 –  
FSMA: FSVP and VQIP
- 1/18/2019 –  
BRC Global Standard for Food Safety –  
Introducing the 8th Version
- 12/7/2018 –  
Food Fraud Audit Experience, Expertise, and Trends

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