

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



FSVP & VQIP – The Next Steps In FSMA

The development and introduction of the Food Safety Modernization Act (FSMA) by the United States Food & Drug Administration (FDA) has brought a wide range of changes to the food production and packaging landscape both domestically and abroad. Finalized in 2015, the FSMA rule on Accredited Third-Party Certification established a program of voluntary accreditation for third-party certification bodies (known also as third-party auditors). With this accreditation, certification bodies are authorized to conduct food safety audits and issue certificates to foreign operations' products for human and animal consumption. Certifications in this program are intended to prevent the potential of harmful foods from reaching consumers in the US as well as establishing importer eligibility for participating in the Voluntary Qualified Importer Program (VQIP).



One of the key aspects of FSMA, the Foreign Supplier Verification Programs (FSVP), requires importers perform risk-based activities to verify foods imported into the US meets domestic safety standards. Additional aspects of FSMA include mitigation strategies to protect food from intentional adulteration, sanitary transportation, standards for the growth, harvesting, packing, and holding of produce for human consumption, and the Voluntary Qualified Importer Program.

(STEPS CONT. ON PG 5)

GlobalGAP V5.2 – What's Coming?

A new, updated version of GlobalGAP – Version 5.2 – was released February 1st, 2019. This new update will replace Version 5.1, and becomes obligatory as of August 1st, 2019. While there are no fundamental changes to the standard, there have been a range of minor corrections, including clarifications regarding; crop base, fruit and vegetables, aquaculture, and general regulations. Additionally, it was clarified that while *C. sativa* varieties intended for recreational use are excluded from GlobalGAP scope, industrial hemp (low in THC) can be included.



The changes brought in the update to Version 5.2 will not require new accreditation. To learn more about what the newest version entails, GlobalGAP has provided extensive overviews of modifications made. These documents are available for download from the GlobalGAP website. Learn more about how these changes may affect your organization's QMS by contacting PJRFSI at pjrfsi@pjrfsi.com. ♦

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NEW From PJRFSI – Food Safety Certification For Cannabis Production!

PJRFSI is happy to announce the launch of its newest audit and certification offering; Good Manufacturing Practice (GMP) based certification for all aspects of the cannabis industry! From growing and harvesting to extracting or MIP (Marijuana Infused Product) production, PJRFSI has streamlined, effective resources to help. To learn more about our new program, call (248) 519-2523 or visit www.pjrfsi.com. ♦



PJRFSI Career Opportunities

BRC Packaging Auditor:

Degree required in food science including a packaging course or a degree in packaging. Candidates must have a minimum of three years' work experience in the food manufacturing and/or packaging industries.

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@pjrfsi.com. ♦



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Client Spotlight: Tortuga

Producing a wide variety of traditional and flavored rum cakes, Tortuga began in 1984 as the Tortuga Rum Company. Celebrating their 35th year of production in 2019, the Tortuga line also boasts coffees, sauces, and rum based chocolate confections.

Tortuga is currently SQF certified with PJRFSI at the Tortuga Caribbean Rum Cake Kingston, Jamaica based facility, and finds a great deal of value in certification. "Staff are more aware of food safety through the training and practice the SQF certification requires," stated Michelle Brown, Tortuga's Acting Quality and Food Safety Lead. "[They're] now more inclined to take ownership of their processes to ensure compliance." The global acceptance of SQF was also a key incentive for Tortuga, whose products are distributed globally via the USA. With foodborne illnesses, food fraud, and adulteration on the rise, reassuring consumers of the quality and safety of the products Tortuga offers is key to maintaining the healthy relationships that have kept Tortuga going strong for their 35-year history.



Looking into the future, Tortuga is aiming to upgrade their SQF certification to include Quality Code, and to continue providing the best products possible to all their customers. With the level of dedication demonstrated by 35 years of production and successful certification and re-certification in 2018, it's obvious that Tortuga stands by its belief that their customers, staff, and suppliers are not just that, but also important stakeholders to the growth & sustainability of the business. To learn more about Tortuga's line of rum cakes and all the varieties available, visit their website at: www.tortugarumcakes.com.

If you're interested in learning more about how SQF certification can help your own operation stand out from the competition and build consumer confidence, reach out to PJRFSI by calling (248) 519-2523. ♦

Looking For A Primus Audit? PJRFSI Needs You!

Are you a US-based grower, packer, or processor of fruits and vegetables looking to schedule a Primus audit before June 2019? PJRFSI is looking for a client to receive a *reduced price* audit for AB witness purposes. If your operation is interested, please reach out to us! Call (248) 519-2523 or email lmaloney@pjrfsi.com. ♦

PJRFSI 2018 Auditor Training

PJRFSI hosted 15 attendees for our annual training in December 2018. Speakers Lauren Maloney, Mauricio Rousselon, and Candace Hammond covered topics ranging from Cannabis GMP Audits to FSMA updates. Of particular interest was the subject of a possible future ISO 22000:2018 webinar given by FSSC 22000. The 2019 annual training is currently planned for December 13th, 2019. ♦



Solutions for **TODAY**
Planning for **TOMORROW**

May 6-9, 2019
Rosemont, IL



May 6-9, 2019
Fiera Milano



May 21-21, 2019 • Coronado, CA



JUNE 10-12, 2019 | CHICAGO
EXPERIENCE THE EVENT THAT CHANGES THE WAY YOU DO BUSINESS



November 5-7, 2019
San Antonio, TX



October 1-3, 2019 • Schaumburg, IL



October 30-31, 2019 • Amsterdam



TORONTO | SEPTEMBER 4-6, 2019

Tradeshows & Events

Food Safety Summit

May 6-9, 2019
Rosemont, IL

TuttoFood

May 6-9, 2019
Fiera Milano

BRC Food Safety Americas

May 21-22, 2019
Coronado, CA

United Fresh

June 10-12, 2019
Chicago, IL

SQF Conference

November 5-7, 2019
San Antonio, TX

Food Safety Consortium

October 1-3, 2019
Schaumburg, IL

FSSC Harmonization Day

October 30-31, 2019
Amsterdam

MJBizCon Int'l

September 4-6, 2019
Toronto



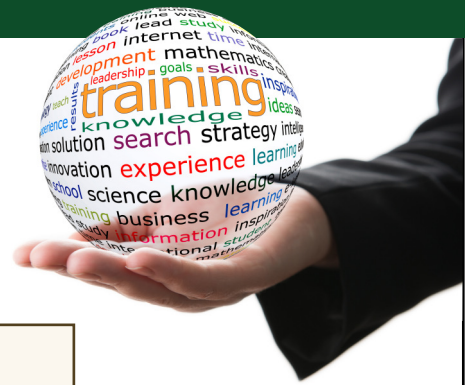
Come visit us at these shows!

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FREE Training Seminars!

Perry Johnson Registrars Food Safety, Inc. would like to share the following free training seminars in agreement with ITA Corporation.



FREE SEMINARS

PRACTICAL TOOLS TO MANAGE YOUR FSVP

March 27th, 2019 – Moonachie, NJ

March 28th, 2019 – Miami, FL

SFCR, FSMA and Hygiene Packet

April 1st, 2019 – Toronto, Canada

If you would like to attend any of these free seminars, you can go to www.itacorporation.org to register. ♦

Greetings From Nice!

PJRFSI Italy representatives Guerrino Boni (right) and Claudio Gallottini (left) attended a networking dinner organized by the GFSI at the Negresco Hotel in Nice, France. They were joined for a photo-op by Dr. Don Prater (center), the Acting Assistant Commissioner for Food Safety Integration with the FDA's Europe office. ♦



(STEPS CONT. FROM PG 1)

The last of these, known also as VQIP, is intended to help food importers expedite the process of their products being approved for import. Not only does it allow for quicker and easier entry, but offers limited examination and sampling of product, FDA sampling at a preferred location, faster lab results, and a dedicated help desk to assist with queries. Importers apply directly to the FDA to join VQIP after fulfilling certain eligibility requirements.

The certification of an international facility is possible through PJRFSI – the first ANSI-accredited and FDA-recognized certification body able to conduct third party certification of foreign facilities. Certification through PJRFSI can establish an organization's eligibility to participate in VQIP, and is proactive for the circumstance of potential FDA requirement that an imported product be certified for consumer protection.

Third-party audits through PJRFSI consist of two stages: a Stage I offsite (announced document audit) and a Stage II onsite (unannounced facility audit). Submission of a 30-day production schedule is required to allow the unannounced audit to be scheduled during a guaranteed production period. While this audit is not graded, any identified non-conformities (NCs) must be rectified and closed before the certificate can be issued, and the certification is annual. Additionally, any conditions discovered that may cause or contribute to a serious public health risk will be immediately reported to the FDA.

To learn more about how PJRFSI can help your company navigate FSVP and VQIP, please visit our website at www.pjrfsi.com or call (248) 519-2523. ♦

Check us out on

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PJRFSI Attends First Annual Michigan Cannabis Expo

February 26 & 27, PJRFSI's Lauren Maloney attended and presented at the Michigan Cannabis Expo, presented by the Cannabis Industrial Marketplace in Birch Run, MI. A range of industry categories were in attendance, from hydroponics and extractors to legal and edibles wholesale companies. Thank you to everyone who visited our booth! ♦



PJRFSI Welcomes...

Heather Kyle

Food Safety Administrative Assistant

Welcome Heather Kyle to the Perry Johnson Registrars Food Safety, Inc. team! She has returned to the Perry Johnson Companies as Food Safety Administrative Assistant. When she is not at work, she enjoys spending time with her family and raising her 5-month-old son, Jameson. ♦



Perry Johnson Registrars Food Safety, Inc.

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

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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.

Monday, March 18, 2019

“FSMA: FSVP & VQIP”

Friday, April 26, 2019

“Cannabis Certification”



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:

- **9/21/2018** –
BRC Global Standard for Food Safety –
Introducing the 8th Version
- **8/8/2018** –
Reintroducing FSSC 22000
- **7/26/2018** –
GlobalG.A.P. Produce Safety Rule Add On for FSMA

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