

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



Technology For Food Safety

As technology grows and changes rapidly, the options available to companies worldwide can seem overwhelming. Every day there's a new app, a new third-party service – but what can technology and its available adjacent tools offer those looking to improve their food safety programs?

- **Increase Transparency & Protect Data**

The days of recall notices being spread via unreliable phone lists or fax chains are long gone. Up-to-the-minute reporting and the constant presence of online news and reporting sites has meant a huge increase in transparency and ease of access for not only industry professionals but end users as well. Not only that, but the digitizing of records – with digital backups – easily outclasses the “old way” of Banker's boxes full of hardcopy records and minimizes the risk of data loss due to fire or accident.

- **Clarify Communication & Efficiency**

Ease of communication is one of the most obvious advantages of advancing technology. Meeting with coworkers or employees around the globe through various video meeting platforms, sending large files back and forth, collaborating on records hosted online – each of these simplify parts of doing business that in the past may have been difficult to manage. Manual processes transitioning to their digital equivalent are an ideal way for businesses to streamline their operations, maximizing compliance and even reducing labor costs.

(TECHNOLOGY CONT. ON PG 4)

New Drug & DS Modules For Hemp/Cannabis

PJRFSA has released new add-on options for our own Hemp & Cannabis GMP Safety Certification Standard! Add either the new Dietary Supplement (based on FDA CFR 111) or Drug Add-On Module to your upcoming certification – contact PJRFSA for more information. ♦



NAMES/NAFS 2022

PJRFSA is excited to announce our attendance at the 2022 NAMES (North American Manufacturing Excellence Summit) and the 2022 NAFS (North American Food Safety) events in Chicago, both hosted by Executive Platforms! More details will be available soon, but mark your calendars for April 25-27th and September 27-28th! ♦

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Perry Johnson Registrars Food Safety, Inc.

Headquarters

755 W. Big Beaver, Suite 1390
Troy, Michigan 48084

Phone:

(248) 519-2523

Email:

pjrfsi@pjrfsi.com

Website:

www.pjrfsi.com

Publisher:

Terry Boboige

Editor:

Tami Carr • Lauren Maloney

Writers:

Amy Wayne

Layout & Design:

Jason Millbrand

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Join The PJRFSI Team

GMP Auditor

Perry Johnson Registrars Food Safety, Inc (PJRFSI) is a Global Assurance Certification Body who provides audit, training, and risk management services to the businesses found in the food industry. PJRFSI is seeking a hardworking, articulate individual with strong interpersonal skills for food safety auditing.

Job Responsibilities:

- Conduct food safety audits and submit audit reports
- Communicate audit results and nonconformities with management
- Submit accurate and complete audit reports within a specific time frame
- Complete training to gain more experience and knowledge within the food industry

Required Skills & Qualifications:

- Required to have 5+ years of experience in the manufacturing industry
- Direct auditing experience not required
- Ideal candidate will have a bachelors with a major in food science or related major (ex. Biology, chemistry, etc.)
- Knowledge of dietary supplements, vitamins, pharmaceuticals, or drug-related food science is desirable
- The ability to travel in order to assist our clients with their auditing needs
- An individual with the upmost integrity and desire to always do the right thing is invited to apply!

Organic Program Manager

International Company headquartered in Troy, MI is seeking bright, energetic, outgoing leader to oversee the administrative segments of our USDA approved organic Program. Program is in its infancy and ready for the right person who has the drive to work in a startup, high-growth opportunity. Candidate will also work with the commercial side (sales team) of the business in growing the customer base.

Must have outstanding written and verbal skills. Your strong project and time management will be a key factor in your integration with our existing small organization. Long term growth potential from a career and income perspective. Being a self-starter is a must, and being able to work with both internal and external customers is critical. We already have done the hard part in getting the required USDA accreditation and the infrastructure is already built. We need the right person whose passion is the food industry to set up a growth plan for success.

Contact: Terry Boboige at (248) 302-3717 and send resume to esun@pjr.com.

GACP & GMP Certifications In The Cannabis Industry

The cannabis industry is constantly changing, and at a faster pace than ever before as more and more state and municipal governments legalize medical and recreational use. With more product options and producers entering the market, the oversight and quality control expected by buyers in both camps has surged. But in an industry as diverse as cannabis agriculture and the production of edibles, topicals, etc., what are the best options for guaranteeing the standards set?

There is (so far) no single standard in the industry, as requirements and expectations vary from market to market and state to state. However, while not required of all areas, GMP (Good Manufacturing Practice) Certification is an excellent choice for operations working within the production of cannabis goods such as edibles. The requirements of GMP Certification include product handling, cleaning of the equipment used in production, packaging, and quality assurance. There are likewise expectations for employee education and training, as well as requirements for the type/qualities of the equipment inside production facilities.

GACP (Good Agricultural and Collection Practices), on the other hand, is a set of guidelines that covers the cultivation and agriculture angle of the cannabis production process. From seeds to fertilizers to the training of those who harvest and collect the cannabis, GACP defines the entire process for the utmost guarantee of safety.

Since cannabis is considered to be medicinal regardless of its intended end-user experience as recreational or pharmaceutical, growers should abide by both GMP and GACP guidelines regardless of enforcement in their locality. Demonstrating a dedication to the safety and quality of your product – and having consumers' best interests in mind – through certification can be an excellent marketing tool, and may help set producers apart from their competition. ♦



- **Reduce Audit Hassles**

While it took a global pandemic to make the practice necessary in some places, the technology to conduct virtual or remote audits is a toolbox that will likely remain useful far into the future. These options go beyond video feeds between auditor and auditee, though; self-assessments, digital records and analytic programs, and other cost-effective internal auditing systems can give businesses a better grasp on their own operations. Getting a broader view of what's happening can help more quickly spot and rectify any problems or inconsistencies.

- **Improve Employee Training Options**

Training no longer has to be an in-person affair, with the added costs and hassle of flying participants in from afar and having to find them accommodation, transportation, etc. Now it can be as simple as scheduling a virtual meeting through any number of digital meeting platforms. Many also have built-in capacity for breakout groups, Q&A sessions, one-on-one assistance, and interactive polling or worksheets.

- **Enhance Food Safety Monitoring**

The number of monitoring and tracking tools available in the modern age can be overwhelming – but the advantages they offer are undeniable. Integrating tech tools can help ensure proper practices and enforcement – and catch mistakes or hazards before they become a widespread problem. From temperature checks, sanitation protocols, and sampling, the possibilities are as many and varied as the number of unique operations in the industry.

- **Catch & Fix Problems Before They Hurt Business**

All of the preceding points feed into the ultimate goal; noticing potential issues before they can cause serious problems. Through better training, a more stringent and thorough internal audit program, enhanced monitoring, and greater transparency and accessibility, an already good organization's programs can become great! ♦



Perry Johnson Registrars Food Safety, Inc.

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



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> ♦