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– Your Partner in Quality

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Food Safety

Insight

**STRENGTHENING FOOD SAFETY
SYSTEMS THROUGH EFFECTIVE CAPA**

**ANNUAL AUDITOR TRAINING
RECAP**



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ANNUAL AUDITOR TRAINING 2025

In December, Perry Johnson Registrars Food Safety, Inc. (PJRFSI) welcomed auditors and team members to town for our In-Person Auditor Training, followed by a festive holiday celebration. It was a great opportunity to connect face-to-face, collaborate, and share best practices across our food safety programs.

Attendees participated in roundtable discussions, case studies, and program-specific updates covering GLOBALG.A.P., SQFI, BRCGS, FSSC, administrative review, and emerging topics including cannabis and hemp. We were honored to hear from our knowledgeable guest speakers and internal experts who provided valuable insights and updates.

Thank you to everyone who traveled to attend and to all of our guest speakers for their time and expertise. We truly enjoyed having everyone in town and look forward to hosting another successful in-person training in the future.

2025 PERRY JOHNSON HOLIDAY GALA



NOW HIRING

CONTRACT FOOD SAFETY AUDITOR (REMOTE-BASED)

PJRFISI 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)

PJRFISI 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.





BRCGS LOGO ACCESS

BRCGS audit owners can now access and download BRCGS logos directly from the BRCGS Directory on a self-service basis. This eliminates the previous application process, reducing administrative steps and delays.

To download logos:

- Sign in to the BRCGS Directory
- Open an owned certificated status audit from the audits area
- Click the Menu tool and select “Download Logos”

Please note:

- Logo use is subject to eligibility and associated terms and conditions.
- All logos must be obtained by the client via the Directory; Certification Bodies should not provide logos directly.
- The logo application link should no longer be shared with clients.
- These changes are effective immediately. The User Guide for BRCGS Audit Owners will be updated to reflect this new process.



FSI EMPLOYEE OF THE YEAR

Congratulations to Martina DiSena on being named FSI Employee of the Year! Your dedication and positive impact make us proud to have you on the team.



FSI AUDITOR OF THE YEAR

Congratulations to Wayne Williams on being named FSI Auditor of the Year! Your hard work and dedication make a real difference, and we're grateful to have you on the team.



GLOBALG.A.P. TRANSITION

IFA v6 Smart for combinable crops and plant propagation material will replace v5.2 on 1 May 2026. Audits to IFA v5.2 will therefore remain possible until 30 April 2026, with certificates valid for their full one-year cycle.



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



WEBINARS

Join us for an upcoming webinar led by Lauren Maloney, *Food Safety Program Accreditation Manager*. She will give an in-depth look at the critical roles root cause analysis and corrective action play in maintaining and improving food safety systems.

This free webinar session will provide practical guidance on:

- conducting systematic and thorough reviews to identify root causes,
- implementing effective corrective actions,
- preventing recurrence, and
- verifying long-term effectiveness to support compliance and continuous improvement.

Designed for food safety professionals, auditors, and managers, this webinar offers actionable insights to strengthen problem-solving methodologies and enhance organizational performance.

To register for this webinar or see our full webinar schedule, visit our website today at www.pjrfsi.com/webinars.



AUDIT SCHEDULING MILESTONE

In 2025, Perry Johnson Registrars Food Safety, Inc. (PJRFSI) achieved a major milestone by scheduling and completing more audits than ever before. This record-breaking year reflects the dedication, professionalism, and teamwork of our exceptional staff, auditors, and support teams.

We extend our sincere thanks to everyone whose hard work and commitment made 2025 such a successful and impactful year for PJRFSI.

STRENGTHENING FOOD SAFETY SYSTEMS THROUGH EFFECTIVE CAPA



MORE THAN JUST A REQUIREMENT

In the world of food safety, Corrective and Preventative Actions (CAPA) aren't just about checking a compliance box. They are a cornerstone of continual improvement. When implemented effectively, CAPA transforms reactive problem-solving into proactive prevention, helping facilities strengthen operations, reduce risk, and build a resilient food safety culture.

At PJRFSI, we see time and time again how organizations that embrace CAPA not only perform better during audits, but also improve communication, accountability, and overall product safety.

WHAT IS CAPA AND WHY IT MATTERS

CAPA is a structured process used to identify, correct, and prevent the recurrence of issues within a food safety management system. It's a requirement under SQF certification, but more importantly, it's a framework for improvement that helps build confidence with regulators, customers, and business partners alike.

When done well, CAPA reduces the likelihood of costly recalls, supports operational consistency, and strengthens trust across the supply chain. As one industry leader put it, "CAPA should not be seen as punishment. It's an opportunity to learn, improve, and demonstrate your company's commitment to doing things right."

HOW TO BUILD A STRONG CAPA PROGRAM

Here's a proven step-by-step process for developing an effective CAPA system:

1. Identify the Problem Clearly
2. Base your findings on data, such as audit results, complaints, or inspection reports. Clear problem statements lead to clear solutions.
3. Investigate the Root Cause
4. Use tools like the 5 Whys or Fishbone Diagrams to dig deep. Addressing the true root cause prevents repeat issues.
5. Develop Corrective Actions
6. Implement immediate containment steps, then tackle the underlying cause. (Update SOPs, training, or equipment as necessary.)
7. Implement Preventative Measures
8. Go beyond fixing one instance. Apply preventative actions across sites or processes to reduce future risk.
9. Verify Effectiveness
10. Use follow-up audits and trend analysis to ensure actions worked. If problems recur, revisit the root cause analysis.
11. Document and Communicate
12. Keep accurate, detailed CAPA records. Documentation not only satisfies auditors, it creates a learning archive for your organization.



BEST PRACTICES FOR CAPA SUCCESS

- Assign clear ownership and accountability.
- Set achievable timelines and monitor progress.
- Keep the process practical and thorough but not overcomplicated.
- Consider using digital CAPA tracking tools to streamline workflow and improve visibility.

TURNING CAPA INTO CONTINUOUS IMPROVEMENT

The most successful food safety systems treat CAPA as a growth opportunity rather than a burden. Encourage employees at all levels to identify potential issues early and reward proactive improvement. Integrating CAPA outcomes into staff training or Lean initiatives can further enhance process efficiency.

Ultimately, CAPA isn't just about compliance, it is about **building a culture of prevention and progress**.

WANT TO STRENGTHEN YOUR CAPA SKILLS?

For SQF practitioners and quality managers looking to refine their CAPA process, **SQFI offers a comprehensive online course: SQF Implementing: Corrective and Preventative Actions**

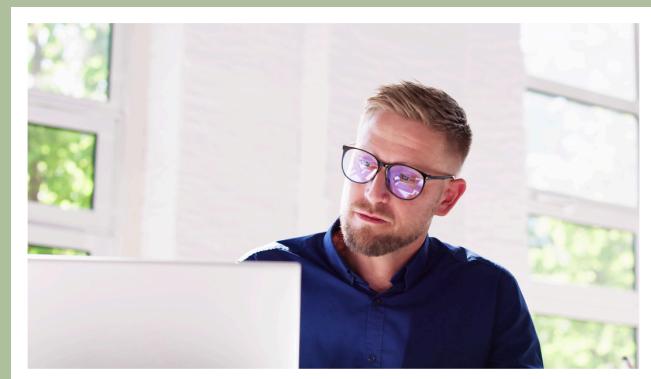
This self-paced training walks you through each stage of CAPA, from identifying issues to verifying long-term effectiveness. Participants gain practical tools and examples aligned with SQF requirements, helping turn CAPA into a real driver of improvement rather than paperwork exercise.

Course Details:

- **Format:** Online, self-paced
- **Access:** 6 months
- **Cost:** \$189 USD

Learn more or enroll today through **SQFI's online training platform** and take your food safety program to the next level.

For more blogs: www.pjrfci.com/blog





BRETT MCMILLEN VISITS MJBIZCON | WHAT'S NEXT FOR CANNABIS INDUSTRY

Division Manager Brett McMillen represented PJRFSI at MJBizCon 2025, one of the leading international events in the cannabis industry. During the conference, Brett connected with a range of key industry professionals, including Kate Cholewa, Government Affairs representative for the Montana Cannabis Industry Association, as well as Brooke Gilbert, Michelle Friberg, Stefan Kalozdi, and Antonio Lauria, Operations Manager for LM Nutra. The event provided valuable opportunities for meaningful discussions, relationship building, and collaboration, highlighting PJRFSI's continued engagement within the evolving cannabis industry.

PJRFSI VISITS ACA SUMMIT 2026

Teresa and Rachel represented PJRFSI at the **ACA Summit 2026** in New Mexico! While visiting, they engaged in meaningful discussions, strengthened professional connections, and shared insights with industry peers. We value opportunities that foster collaboration and continue learning within the certification community!



NSF/ANSI 455-2

Dietary Supplements

This rigorous standard sets a high bar for dietary supplement manufacturers, ensuring they meet stringent requirements for safety, quality, and regulatory compliance. Achieving certification demonstrates an organization's commitment to consistent product quality, strengthens consumer confidence, and reinforces trust in the integrity of their manufacturing processes.

To learn more, visit

<https://www.pjrfsi.com/food-safety-programs/nsf-ansi-455-2-dietary-supplements/>



GLOBALG.A.P. in Action – PJRFSI Visits Peru

PJRFSI's Lauren Maloney recently traveled to Peru with PJRFSI auditors Pedro Aguirre and José Razuri to conduct a GLOBALG.A.P. Option 2 audit with Sunshine Export S.A.C., a leading Peruvian exporter of high-quality fresh fruits and vegetables.



SQF CONFERENCE

PJRFSI is excited to announce that we will be attending **The SQF Expo at SQF Unites 2026, taking place March 9–12, 2026, at Union Station in St. Louis, Missouri!** We'll be walking the show floor, connecting with food safety professionals, exhibitors, and industry leaders throughout the event and sharing our insights as we go. SQF Unites brings together a global community of food safety experts for collaborative sessions, networking, and valuable learning opportunities in the heart of the Midwest. **Keep an eye on our social media, especially our Instagram account, for updates and highlights as we get closer to the show in March.**

NEW TO THE TEAM



SCOTT GROSSMAN

Scott Grossman is back at PJRFSI, stepping into the roles of *Chief Business Development Manager* and *Supply Chain Program Manager*, bringing practical experience and a clear focus on strengthening our certification and supply chain programs.



FULL LIST OF STANDARDS: EXPLORE 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)
- Good Manufacturing Practice (GMP)
- 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

For a full list of programs, visit our website at www.pjrfsi.com/food-safety-programs



LETTUCE ENTERTAIN YOU

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

JOKE OF THE MONTH

Q: How does a banana answer the phone?

Because who said healthy snacks can't come with a side of humor?

A: Yellow! 🍌

ARE YOU AN AUDITOR?

REQUESTING INFO & IMAGES FROM THE FIELD



LinkedIn YouTube Spotify Facebook Instagram

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

We love to showcase the companies we work with! **Share your stories, updates, or images from the field by contacting Marketing@PJI.com.**

Your contributions may be featured on our website and social media to highlight the great work happening every day!