



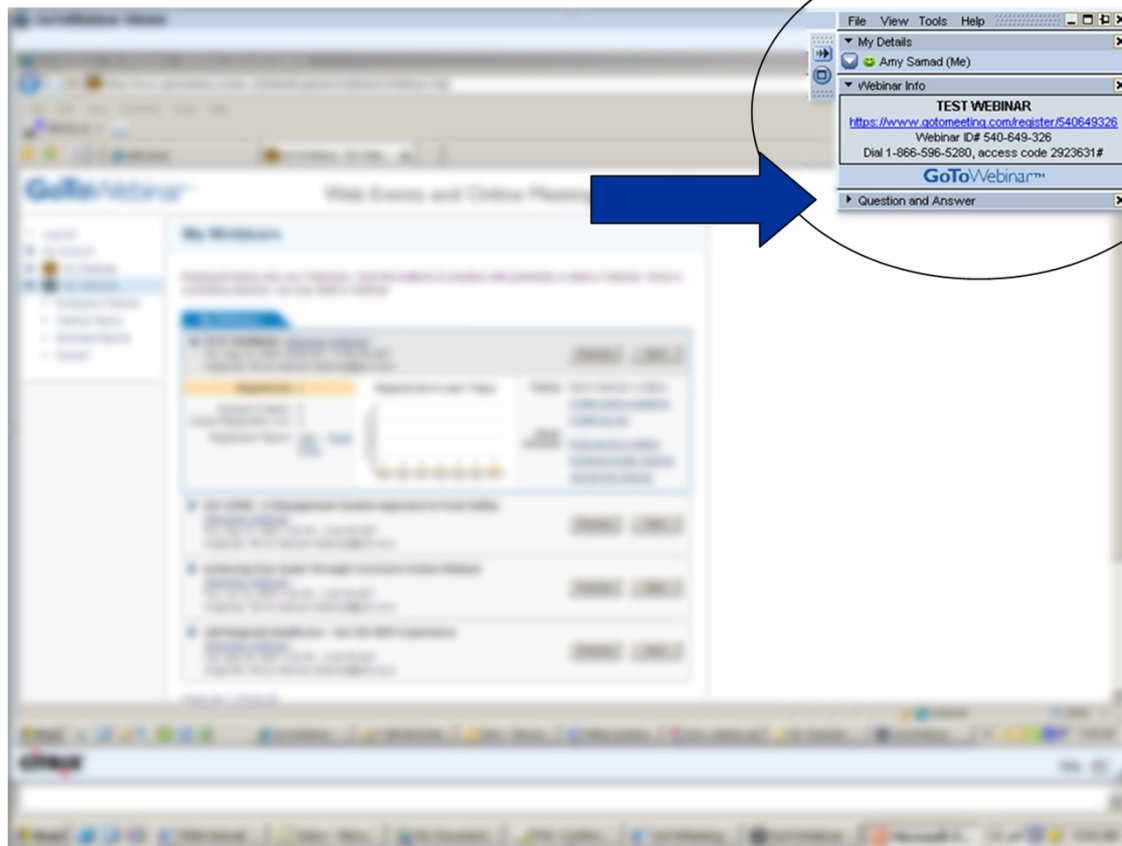
Perry Johnson Registrars Food Safety, Inc.

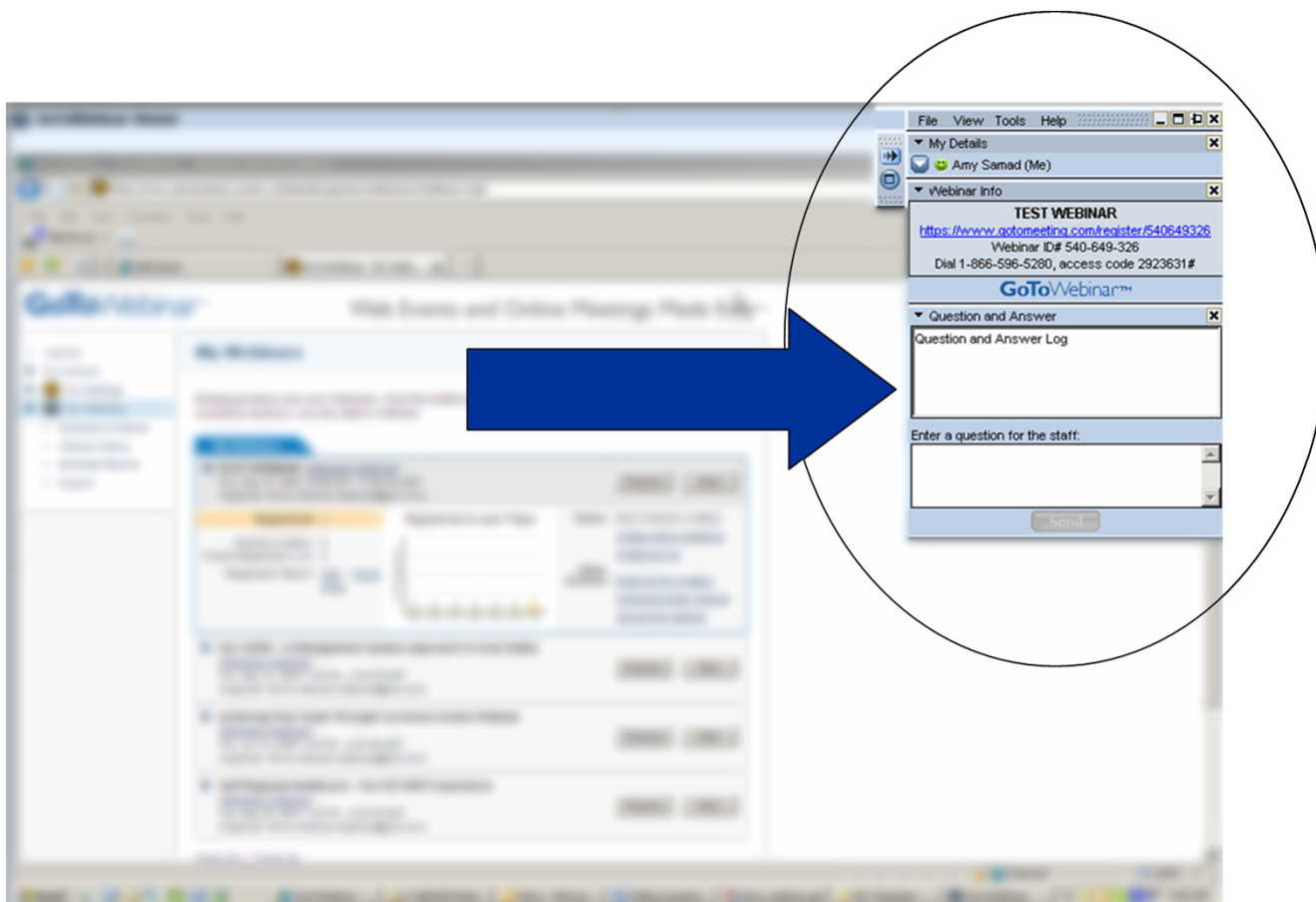


PJRFSI – Partner for Food Safety

SQF Codes Edition 9, Food Safety & Quality Code Key Changes
& Updates









Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 1





Perry Johnson Registrars Food Safety, Inc.

PJRFSI – Partner for Food Safety

Paul Damaren

Senior Vice President of Food Safety &
Supply Chain, PJRFSI





AGENDA

01

Who is PJRFSI?

02

Polling Question #2

03

SQF – FEATURE PRESENTATION

SQF Codes Edition 9, Food Safety & Quality Code Key Changes & Updates

04

Polling Question #3

05

Fireside Chat with Leann Chuboff and Lauren Maloney

06

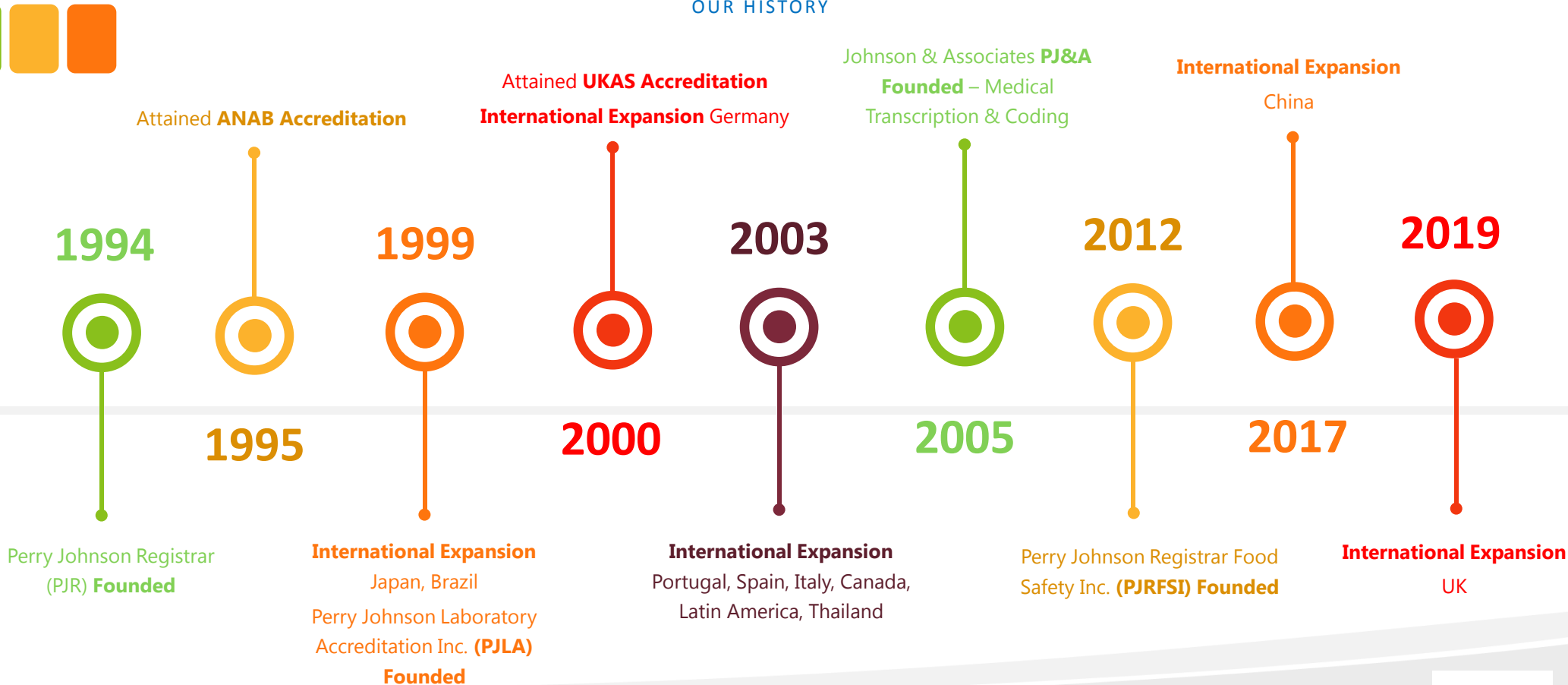
Polling Question #4

07

Questions & Answers

PERRY JOHNSON, FAMILY of COMPANIES

OUR HISTORY



Working with the Entire Food Supply Chain



Imports



Farm



Marketer



Food Processor



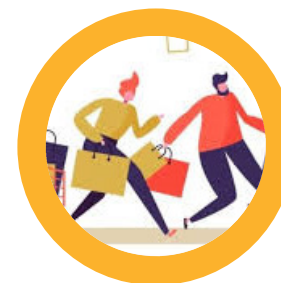
Wholesaler
Distributor



Exports



Retailer



Consumer

Our Services

The Certification and Inspection industry has been deemed an essential service!

Here is a link of all [Essential Services Canada](#)

Here is a link of all [Essential Services USA](#)



Auditing & Certification

Third party risk-based certification of products and systems provides a solid infrastructure for organizations to maximize business performance, increase efficiency, drive continual improvement and manage risk.



Customer Specific & Second Party Auditing

Protect your brand and minimize recalls by building a robust supplier end-to-end program which will improve supplier processes, mitigate risk. Establish confidence your product vision is protected.



Supply Chain Solutions

Your companies supply chain is very complex and the need to manage these risks globally has never been more important. Perry Johnson Food Safety Inc. can help you control and eliminate many of the risks you face today in your supply chain.



Training Solutions

Speak to us about our customized onsite training options for your company. We conduct training to countless standards globally.

Perry Johnson Registrars Food Safety Inc.

FOOD SAFETY & SUPPLY CHAIN

FOOD SAFETY

FIRST PARTY
Customer Specific

SECOND PARTY
CB Owned Protocols

THIRD PARTY
Accredited, GFSI

RETAILER ADDENDA

GOVERNMENT

Supply Chain
Assessments

GMP - Good
Manufacturing Practices
GAP - Good Agricultural
Practices

SQF, BRC, FSSC,

Costco

FSMA

Food Safety, Quality,
Brand Protection

GDP/GPP - Good
Distribution/Packaging
Practices

G.R.M.A.
Dietary Supplements,
Cosmetics, OTC's

Whole Foods

FSVP

Social Accountability,
(SMETA, WRAP, CTPAT)
EHS, OHS

Cannabis/Hemp
(Retail, Manufacturing,
Cultivation)

GLOBALG.A.P, GFCP

Custom 1st, 2nd, Party
programs

VQIP

Recall, Regulatory

HACCP
(Seafood, Laundry)

ISO 22000, PrimusGFS

Product Attribute
Testing

FDA/CFIA



Recognized Globally, Applied Locally Standards, Accreditation and Scheme Owners



Why Perry Johnson Food Safety?

1. PJR RANKS AS THE #1 REGISTRAR!

- (Source: www.iaar.org) Industry Association of Accredited Registrars
- Over 30 Years Of Auditing

2. Value Added Partner

- Complimentary plaque to every client
- Complimentary certificate
- Free webinar training
- Free press release & marketing tools for your business
- Option of virtual assessments

3. PJRFSI has the resources, capability, established infrastructure and commitment to support your mission, objectives and requirements.

4. PJRFSI will become your **trusted partner** for the following reasons:

- Our ability to align with your organization to achieve your food risk and brand protection objectives.
- The technical expertise of field based audit and leadership & account management teams.
- Delivery of real time management information.
- Delivery of a close and transparent partnership with your organization
- Unparalleled expertise to be your partner in food safety management system assessments.






Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 2





LeAnn Chuboff
Vice President
Technical
Affairs, SQFI



Our Discussion Today:



Objectives and timeline

- Release and implementation date



Technical Working Groups and Feedback



Key Changes

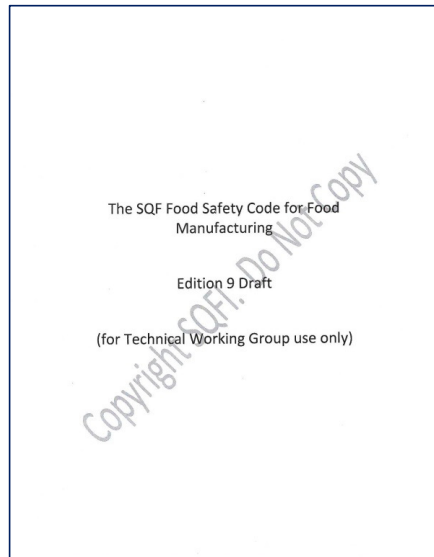
- Frequently commented on requirements



Initial Objectives and Timeline

OBJECTIVES	TIMELINE
<p>Improve the architecture and structure of the Codes</p> <ul style="list-style-type: none">◦ Re-evaluate the FSCs◦ Reduce number of elements in all Codes <p>Meet GFSI requirements (GFSI 2020)</p> <p>Stakeholder input</p> <ul style="list-style-type: none">◦ Stakeholder survey◦ Retailer input◦ TWGs <p>Review auditor, consultants, trainer, technical reviewer and witness auditor assessor and witness audits criteria</p> <p>Review audit protocol. Focused audit</p>	<p>Q3, Q4 2019: Stakeholder survey; retailer input</p> <p>Technical Working Groups formed- February 2020</p> <p>Draft Codes completed: May 2020</p> <p>Public comment: July – August 2020</p> <p>Revise audit tools, training materials, etc.: Q3, Q4 2020</p> <p>Publish Codes: October 23, 2020</p> <p>Implementation: May 24, 2021</p>

Technical Working Groups

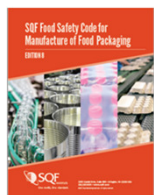
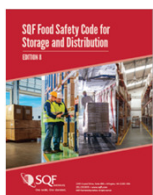
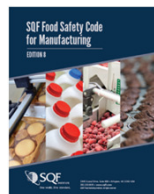
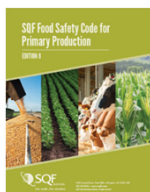


The TWG process:

1. Send out and received a signed confidentiality agreement
2. Conference call to review working draft
3. TWG members send in their comments to SQF Lead
4. SQF Lead consolidates comments and sends back out to TWG
5. Follow up call(s) to change or review findings
6. TWGs complete by mid-April

Many thanks all that volunteered to participate in our technical working groups to update and develop our Codes. The input and feedback was invaluable.

Edition 8.1

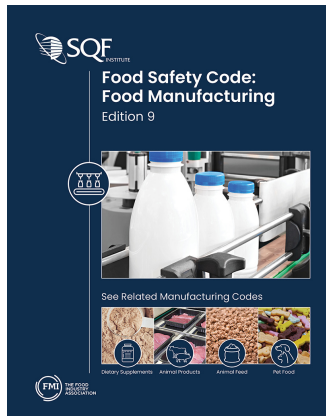
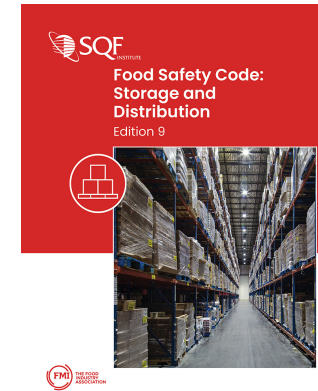
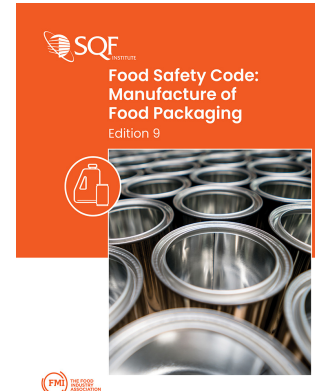
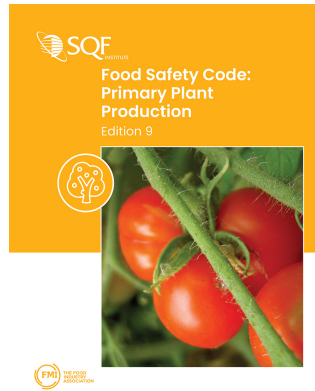
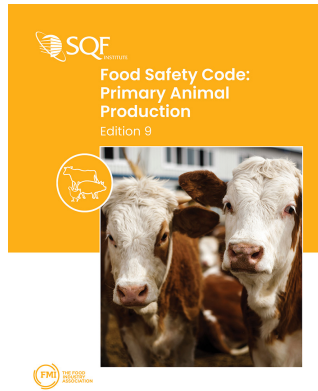


Edition 9

	Livestock	Primary Plant Production	Aquaculture		
FSC:	1	2, 3, 4, 5	6		
	Animal Product Manufacturing	Food Manufacturing	Dietary Supplements	Pet Food	Animal Feed
FSC:	7, 8, 9	10-22, 25, 33	31	32	34
	Storage and Distribution	Food Packaging			
FSC:	26	27			
	Quality				
	Any GFSI Recognized Standard				
	Food Retail (23) Foodservice (24) Fundamentals				
	No Changes				

- Primary Codes divided into three different Codes.
- Pre-packing of produce (module 10) has been removed and is now with Primary Plant products.
- Processing of animal products, pet food and animal feed have been removed from the Manufacturing Code into separate Codes.
- No changes to Food Retail, Foodservice, or Fundamentals Program.

SQF Codes, Edition 9



Edition 9 - Key Changes

Part A

- Scoring changed to from 10 point for a major to 5 points.
- Removed requirement for stage one desk audit for initial certifications.
- Included the option for remote activities.
- Clarification for activities when a site is suspended or fails an audit.

System Elements

- Clarification and general consolidation to remove duplication. Consolidation of food fraud, food defense, training, GMPs.
- Back up to SQF Practitioner required within the SQF Practitioner requirement (2.1.1.4 and 2.1.1.5).
- Added food safety culture requirement.
- Included requirements for internal and external testing and good laboratory practices.
- New requirements on testing the product recall and withdrawal system.

PRP Elements

- 11.2 Site Operations. Includes 11.2.1 Repairs and Maintenance; 11.2.2 Maintenance Staff and Contractors; 11.2.3 Calibration; 11.2.4 Pest Prevention; and 11.2.5 Cleaning and Sanitation.

Code Specific

- Storage & Distribution and Feed food safety plans are HACCP based on based on preventive controls.
- Pet food allergens are no longer mandatory. Changed allergens to identity preserved foods.
- Primary produce includes CAPA requirement for leafy greens. Environment monitoring for indoor ag & packhouses.
- Food packaging clarified environmental monitoring requirements.
- Quality Code can be used with any other GFSI recognized or technically equivalent food safety standard.





POLLING QUESTION # 3



Most Frequently Commented Code Requirements

2.1.1.2- Food Safety Culture was the most frequently commented on.

- biggest concern was how the auditor will audit against it.

11.7.1.2 – Ambient air testing required for all sites.

- Feedback to why would it apply to all sites? Resulted in change to move it to High Risk sites- NEW 11.7.1.2

2.3.3.3 – Contract Manufactures for third party storage and distribution business

- Clarification regarding the use of other GFSI benchmarked standards and how it would apply.

2.4.4.2 – Requirement for internal laboratories used for product analysis, sampling and testing methods shall be in accordance with 17025.

- GFSI mandated requirement and can't be removed but based on public comment specific guidance or tip sheet will be developed.

2.6.1.2—Requirements for label reconciliation.

- Comments regarding how and where additional checks for the label would apply.

Edition 9 – Key Changes

FOOD SAFETY CULTURE

2.1.1.2 Senior site management shall lead and support a food safety culture within the site that ensures at a minimum:

- i. The establishment, documentation, and communication to all relevant staff of food safety objectives and performance measures;
- ii. Adequate resources are available to meet food safety objectives;
- iii. Food safety practices and all applicable requirements of the SQF System are adopted and maintained;
- iv. Staff are informed and held accountable for their food safety and regulatory responsibilities;
- v. Staff are positively encouraged and required to notify management of actual or potential food safety issues; and
- vi. Staff are empowered to act to resolve food safety issues within their scope of work.

CONTRACT MANUFACTURERS

2.3.3.2 The site shall establish a method to determine the food safety risk level of contract manufactured product and shall document the risk. The site shall ensure that:

- i. Products and processes of co-manufacturers that are considered high-risk have undergone an audit by the site or third-party agency to confirm compliance with the SQF Food Safety Code for Food Manufacturing and regulatory and customer requirements;
- ii. Products and processes of co-manufacturers that are considered low-risk meet the requirements of the SQF Food Safety Code for Food Manufacturing, or other GFSI benchmarked certification programs, and regulatory and customer requirements; and
- iii. Changes to contractual agreements are approved by both parties and communicated to relevant personnel.

2.3.3.3 Contractual agreements with third party storage and distribution businesses shall include requirements relating to customer product requirements and compliance with clause 2.3.3.2 of the SQF Food Safety Code for Food Manufacturing. Contractual agreements shall be approved by both parties and communicated to relevant personnel. The site shall verify compliance with the SQF Code and ensure that customer and regulatory requirements are being met at all times.



- Celebrate 25 years of progress!
- Global participation.
- Collaboration rooms.
- Virtual connections.
- Learn about the upcoming changes to Edition 9.
- Key note sessions.
- Discuss the unique challenges and opportunities facing the food safety.
- Announcement of the QUALITY ACHIEVEMENT and SCHOLARSHIP award winners.
- Agenda and Registration: www.SQFGLOBAL2020.com
- #IAMSQF campaign.

Visit: www.sqfiglobal2020.com for program information.

Email: info@SQFI.com for questions or to request more information.



Edition 9 @ SQFGLOBAL

Join SQF and our team of experts to **explore** the Edition 9 Code changes!

Edition 9 Implementation Education Track Sessions:

- Codebreakers: Your Introductory Guide To Edition 9
- Visualizing Food Safety Culture
- New Requirements For Edition 9 In-house Testing
- The Co-man Challenge: Outsourced Production Or Processes
- Edition 9 Changes For The Primary, Storage And Distribution And Food Packaging Codes
- Remote is the New Audit
- SQF Codebreakers Collaboration Room
- SQFI Office Hours

OPERATIONS & QUALITY CONTROL

CURRENT & EMERGING TRENDS

EDITION 9 IMPLEMENTATION

GLOBAL ISSUES

Gain the knowledge needed to successfully adapt your food safety systems for upcoming audits. SQF Edition 9.0 Codes will be public early October for May 2021 implementation, you will have the opportunity during SQF Global to understand the changes from 8.1 to 9.0 editions. Secure and raise your audit scores, be sure to attend our Edition 9.0 sessions.

CODEBREAKERS: YOUR INTRODUCTORY GUIDE TO EDITION 9

With more than 10,000 site certificates world-wide, the SQF Program continues to be a highly sought-after global food safety and quality certification program for its rigorously and credibility. Discover more about the roll out of Edition 9 of the Code and stay around after the break for your chance to pose questions to the SQFI technical team.

LEANN CHUBOFF, Vice President, Technical Affairs, SQFI

VISUALIZING FOOD SAFETY CULTURE

While food safety culture has always been embedded in the SQF food safety Codes, oversight of your food safety culture program will be a new requirement in Edition 9. Get an overview of the new food safety culture practices required by Edition 9, learn about the key elements that contribute to a robust food safety culture and begin the process of culture change for sustained food safety success.

BILL MCBRIDE, Asia-Pacific Representative, SQFI

BETTY MURIE, Global Compliance Manager, Wedderspoon Organic





Be a Part of the Global SQF Community with

1. Visit the virtual video booth on the [#IamSQF](#) webpage.
2. Enter some basic details about yourself
3. Record yourself saying “hello” in your native language. Tell us where you are and how you’re connected to the SQF Program.
4. Share on social media using **#IamSQF**.*

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You'll have the option to take a selfie using our SQF stickers after your recording. Share it on social using **#IamSQF**.*

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Perry Johnson Registrars Food Safety, Inc.

A Fireside Chat with



LeAnn Chuboff
Vice President, Technical Affairs,
SQFI



Food Safety & Supply Chain,
Accreditation Manager for
PJRFSI



Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 4



Upcoming Webinars

Tuesday October 29th, 2020 from 2pm – 3pm EST.

Webinar Title – [Supply Chain Resiliency Through an Effective Data Eco-System](#)

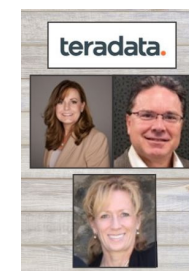
SPEAKERS:

Lisa Palmer, Chief Technical Advisor AMER at Splunk, Gregory Sloyer, Ph.D., Sr. Industry Consultant – Manufacturing Industry
Cheryl Wiebe, Industrial Solutions Practice Director, David Spear, Senior Partner, Consulting Retail and CPG Industries

DESCRIPTION:

Let's face it, today, companies all throughout the Food Chain are inundated with partial solutions that overpromise and underdeliver. There are very rigid programs today that lack efficiency and flexibility. We are all faced with supply chain disruptions, supply chain expectations and regulatory & compliance issues. The top considerations for your data should be front of mind. Join Lisa Palmer, Gregory Sloyer & Cheryl Wiebe from Teradata to discuss the need for focus on driving your digital transformation.

splunk >



Thursday November 5th, 2020 from 2pm – 3pm EST.

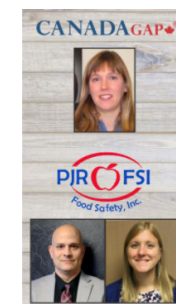
Webinar Title – [CANADAGAP & PJRFSI – A *New* Partnership](#)

SPEAKERS:

Heather Gale – Executive Director, CANADAGAP
Paul Damaren, PJRFSI Senior Vice President for Food Safety & Supply Chain
Lauren Maloney, PJRFSI Food Safety Program Accreditation Manager

DESCRIPTION:

PJRFSI is proud to announce that we have been approved by the CANADAGAP as a Certification Body to support their customers and deliver accredited audits to their program which was developed in Canada to promote Good Agricultural Practices (GAPs) for fruit and vegetable suppliers. Please join Executive Director, Heather Gale from CANADAGAP as we look in depth at the program and an overview and benefits of the program.



Thursday November 17th, 2020 from 2pm – 3pm EST.

Webinar Title – [Building A Strong Brand Protection Program & Emerging Risks](#)

SPEAKERS:

Heather Gale – Executive Director, CANADAGAP

DESCRIPTION:

Join, Gary van Breda from McDonald's Corporation as he presents and discusses emerging risks in our industry, having a strong brand protection program that is associated with brand vulnerability and the importance of having a balance between science and perception."



You've
got **QUESTIONS**
we've got **ANSWERS**



Paul Damaren

**Senior Vice President, Food Safety &
Supply Chain**

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Vice President, Technical Affairs,
[SQFI](#)

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