



Perry Johnson Registrars Food Safety, Inc.



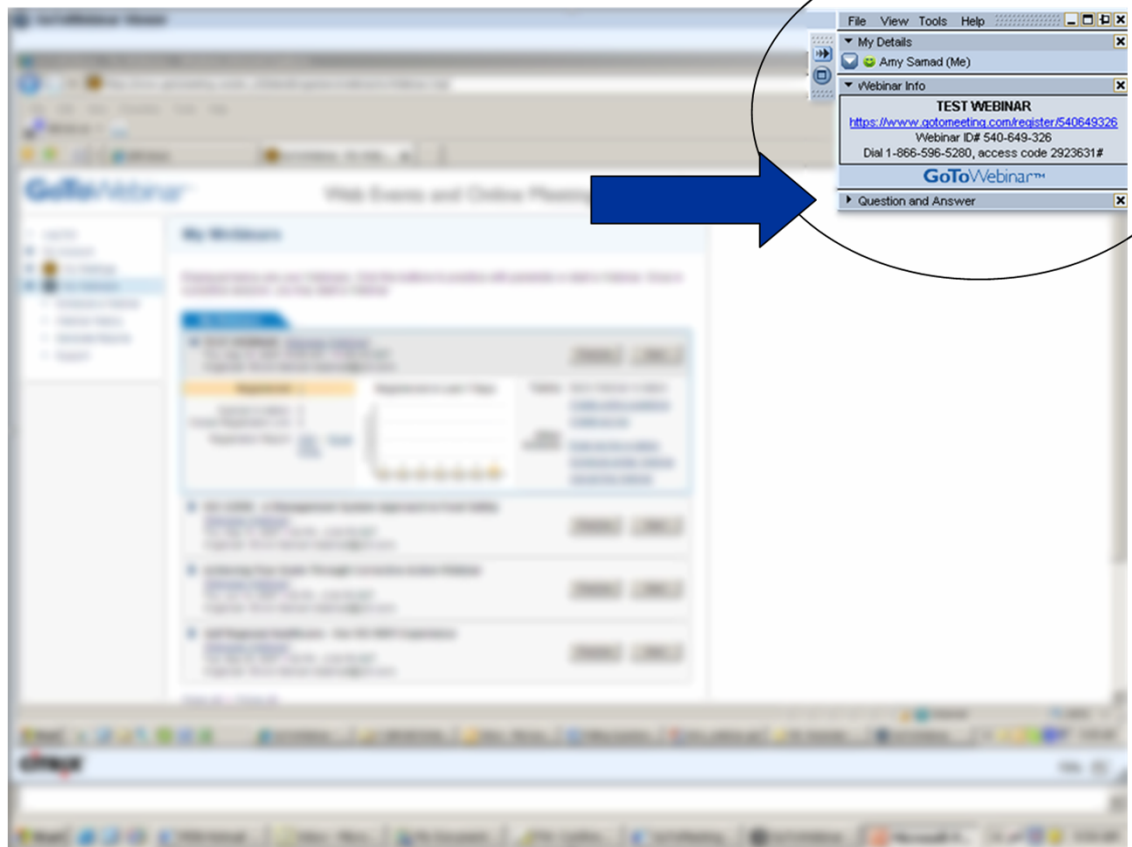
# PJRFSI – Partner for Food Safety

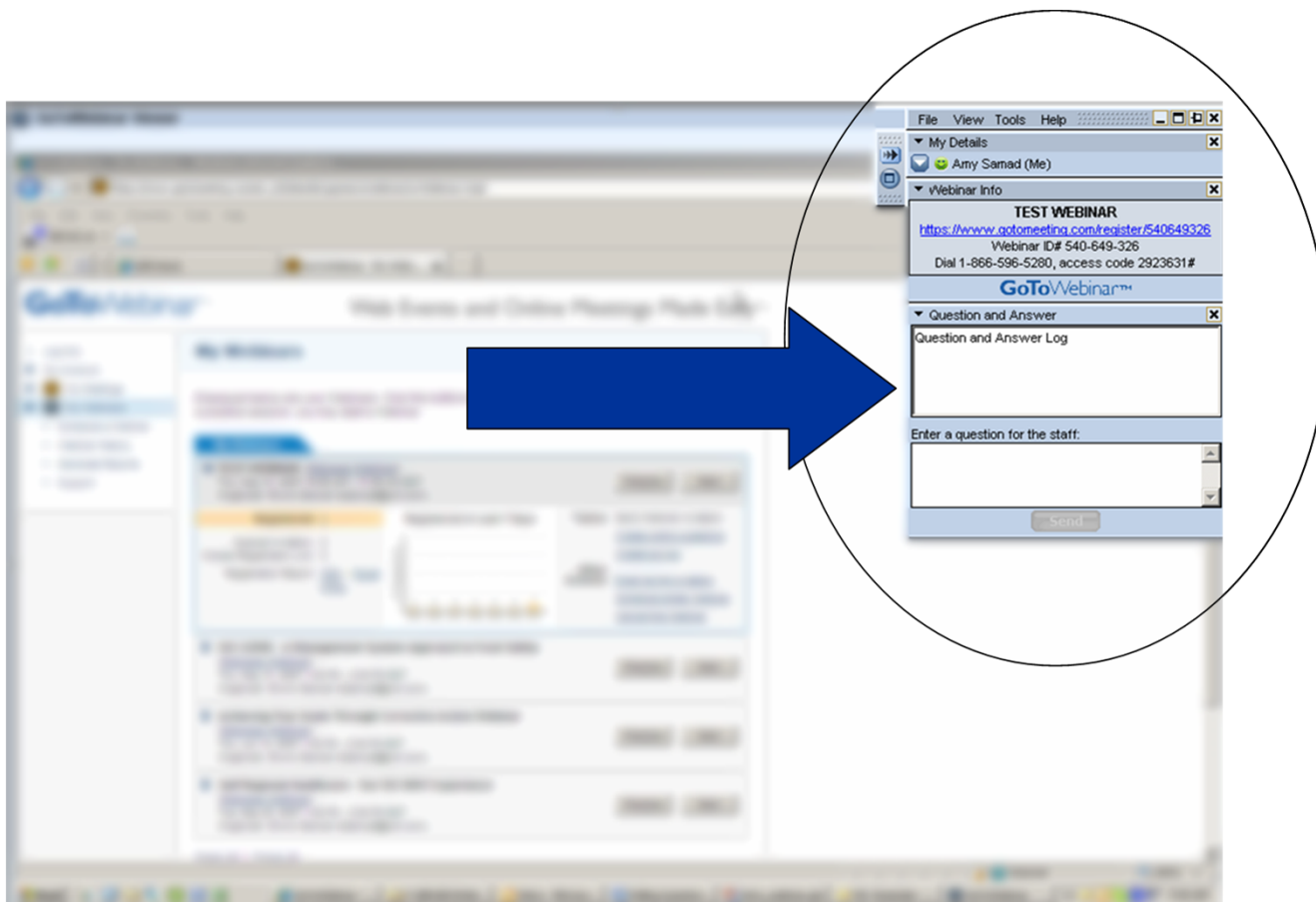
SQF Codes Edition 9, Food Safety & Quality Code Key Changes  
& Updates



CANADAGAP®









Perry Johnson Registrars Food Safety, Inc.

# POLLING QUESTION # 1





Perry Johnson Registrars Food Safety, Inc.

# PJRFSI – Partner for Food Safety

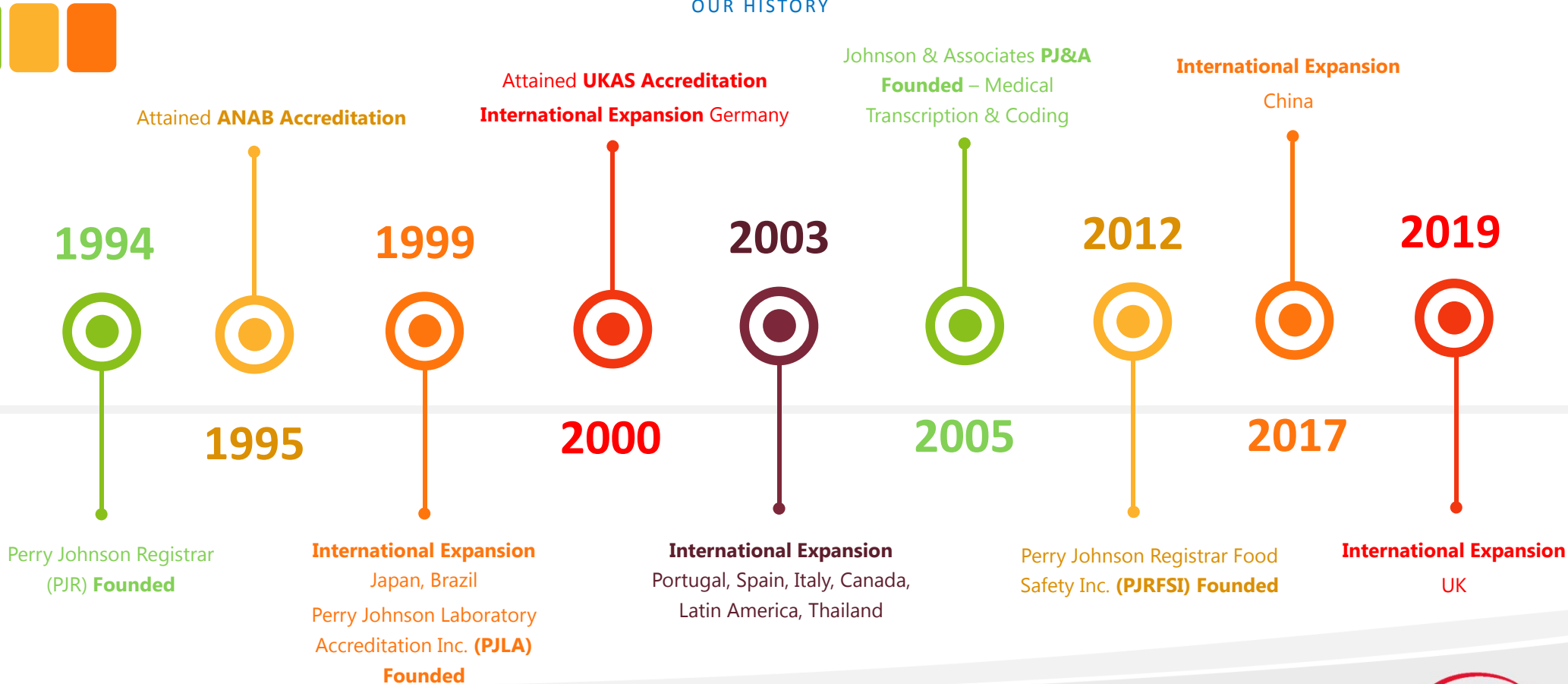
**Paul Damaren**

Senior Vice President of Food Safety &  
Supply Chain, PJRFSI



# 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, GFCEP

Custom 1<sup>st</sup>, 2<sup>nd</sup>, 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



BRCS



FSSC 22000



SQF



GLOBALG.A.P.



GRMA  
GLOBAL RETAILER AND MANUFACTURER ALLIANCE



primusGFS™



PJLA



FDA  
FDA FOOD SAFETY  
MODERNIZATION ACT



VQIP



PJ  
PIRFSI  
Canadian Safety Certification Program



NATIONAL FOUNDATION FOR CELIAC AWARENESS  
CERTIFIED GLUTEN-FREE  
WWW.GF-CERT.ORG



CANADIAN CELIAC ASSOCIATION  
GLUTEN-FREE  
SANS GLUTEN  
ASSOCIATION CANADIENNE DE LA MALADIE COELIAQUE



IAOB  
INTERNATIONAL AUTOMOTIVE  
OVERSIGHT BUREAU



APAC  
ASIA PACIFIC  
ACCREDITATION COOPERATION



ISO



ANSI ANAB  
ANSI National Accreditation Board  
Your partner in accreditation



JAB



ENEA



ACCREDIA  
LENGE DI ACCREDITAMENTO



UKAS  
MANAGEMENT  
SYSTEMS



ema



IATF



IAF  
MEMBER OF MULTILATERAL  
RECOGNITION ARRANGEMENT



ILAC-MRA



PJR FSI  
Food Safety, Inc.

# Why Perry Johnson Food Safety?



## 1. PJR RANKS AS THE #1 REGISTRAR!

- (Source: [www.iaar.org](http://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





## Program Overview



Prepared by Heather Gale  
Executive Director, CanadaGAP Program

November 2020



# Presentation Outline

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- What is CanadaGAP?
- Program Recognition
- Scope & Requirements
- Certification
- Costs & Benefits



# What is CanadaGAP®?

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- A **food safety standard** and **certification program** for fresh fruit and vegetable suppliers to demonstrate to their customers that they meet food safety requirements.
- HACCP-based.
- Government-recognized.
- GFSI-recognized.



# Program Scope

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- Production, Packing and Storage:

- Combined Vegetables
- Tree and Vine Fruit
- Small Fruit
- Potato
- Greenhouse Product
- Leafy Vegetable and Cruciferae



- Repacking, Wholesale and Brokerage:

- **All fresh fruits and vegetables** except for sprouts, product in hermetically sealed containers, minimally processed fruits and vegetables





# Who is Certified?

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- Over 3,200 companies\* have enrolled for certification since the program was launched in 2008.
- Almost 20% of participating producers have enrolled through a group.
- The decision to enrol in CanadaGAP is voluntary and **market-driven**.
- The program enjoys strong support from retailers, food service customers and processors (among others: Loblaws, Walmart, Metro, Sobeys, Sysco, GFS, McCain Foods, Simplot, Lamb-Weston, Cavendish).

*\* Statistics are current as of August 31, 2020\**



# Program Recognition

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- CanadaGAP is officially recognized by the Global Food Safety Initiative (GFSI) for certification options B, C, and D (for repacking and wholesaling).
- GFSI is an international benchmarking scheme that evaluates food safety programs against a set of requirements agreed on by retailers, manufacturers and other stakeholders. See: [www.mygfsi.com](http://www.mygfsi.com)
- GFSI examines both the *technical requirements* and the scheme *management system*.
- GFSI recognition of CanadaGAP was first granted in 2010. Re-benchmarking to GFSI requirements occurs as necessary and will continue in 2020 against Version 8.0.



# Program Recognition

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- In 2017, CanadaGAP received full Government Recognition from the Canadian Government, which means that CanadaGAP meets all government requirements for a technically sound, effectively delivered food safety program.
- Full Government Recognition positions the program to be a “model system” for program participants needing to meet federal regulatory requirements.
- CFIA has done a full comparison and deemed CanadaGAP 100% aligned with the food safety requirements of the *Safe Food for Canadians Regulations* (SFCR)



# A Brief History

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- CanadaGAP originated from the On-Farm Food Safety Program for Horticulture, an initiative coordinated by the Canadian Horticultural Council starting in the late 1990s.
- In other words, it was developed BY the industry, FOR the industry.
- CanadaGAP® was launched in 2008 as a full certification program.
- In 2012 program ownership and operations transferred to a newly established not-for-profit corporation, CanAgPlus.



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# Program Requirements





# Program Requirements

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- Requirements of the standard are set out in:
  - CanadaGAP Food Safety Manual for Fruits and Vegetables
  - CanadaGAP Food Safety Manual for Greenhouse Production
  - CanadaGAP Audit Checklist
- These documents provide specific information about what operators must do to comply with the standard
- The manuals offer a user-friendly toolkit to help participants understand food safety risks and document their program
  - Users check off or write down applicable procedures
  - Guidance is given for analysis of site-specific risks



# CanadaGAP Manuals

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- Contain:
  - General **requirements** – WHAT users must do
  - Specific **procedures** – HOW to meet the requirements
  - Templates for the **records** that must be kept
- Prescriptive approach:
  - what needs to be done to prevent contamination
  - possible/acceptable methods
  - how often (SSOPs)
- All applicable checkboxes are **MUST DOs**
- Manual is completed and reviewed at least once a year
- Forms are completed on an ongoing basis



# Benefits of the Manuals

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- Goals:
  - ☐ Provide ready-made package to users
  - ☐ Document the steps being taken to minimize the risk of contamination to fresh produce
  - ☐ Show due diligence
  - ☐ Minimize need for expensive consultants
  - ☐ Easy to use and implement “off-the-shelf”
- Checklists minimize writing out lengthy procedures
- An effective educational tool
- Free download at [www.canadagap.ca](http://www.canadagap.ca)





# Key Elements for Food Safety

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- Program Review
- Commodity Starter Products
- Premises
- Equipment
- Agronomic Inputs
- Agricultural Water
- Cleaning and Maintenance Materials
- Waste Management
- Personal Hygiene Facilities
- Employee Training & Illness
- Visitor Policy
- Water (for Fluming and Cleaning)
- Ice
- Pest Control Program
- Packaging Materials
- Growing and Harvesting
- Sorting, Grading, Packing, Repacking and Brokerage
- Storage of Product
- Transportation
- Identification and Traceability
- Deviations and Crisis Management



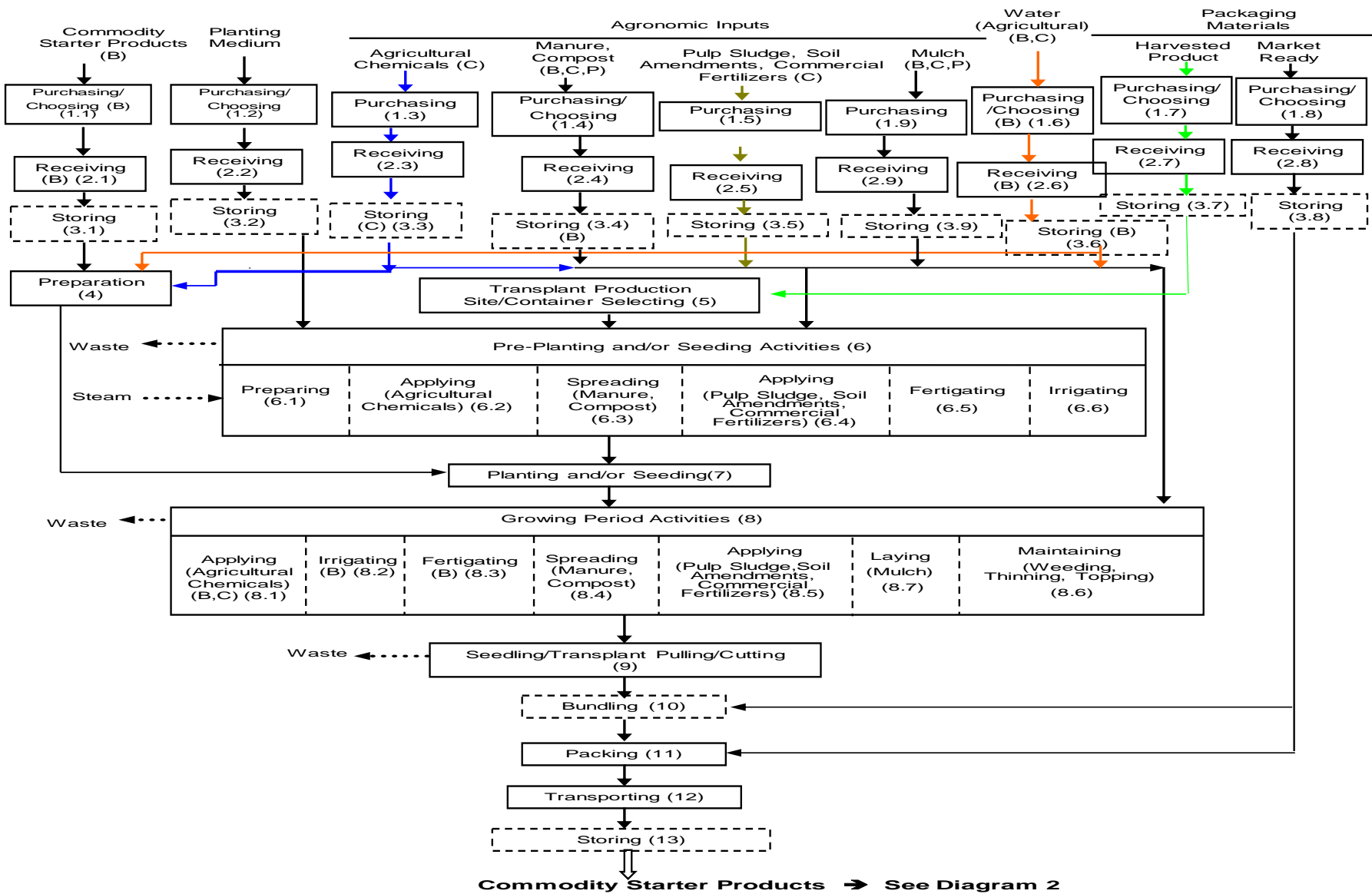
# HACCP-Based

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## BENEFITS FOR CANADAGAP PROGRAM USERS

- Users can implement the manuals knowing a complete hazard analysis has been done
- The practices in the CanadaGAP Manuals are derived from generic HACCP models developed by CanadaGAP and approved by federal and provincial governments
- Individual operations *do not need* to develop their own site-specific HACCP plan unless they are repacking and wholesaling – a generic model is available from CanadaGAP
- The manuals translate the technical language (hazards and control measures) into concrete procedures to follow





# More Resources Available

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**Appendices** to the manuals include:

- ☐ Recall Program template
- ☐ Examples on key topics, such as:
  - Water testing & treatment
  - Composting procedures
  - Checklist to assist with assessment of water sources
- ☐ Reference lists, sources, links and other resource materials
- ☐ Training materials & signs
- Printable training resources can be downloaded from [www.canadagap.ca](http://www.canadagap.ca)





Perry Johnson Registrars Food Safety, Inc.

## POLLING QUESTION # 3



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# Certification





# Audits and Certification

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- Three certification bodies are currently licensed by CanadaGAP to offer audits and certification against the standard:
  - **Bureau de normalisation du Quebec (BNQ)**
  - **NSF Canada Agricultural Certification Company** (NSF Canada Ag)
  - **Perry Johnson Registrars Food Safety, Inc. (PJRFSI)**
- Audit services are available across Canada and in the United States
- 53 qualified auditors active
- Certification bodies and CanadaGAP publish names of certified companies



# Becoming Certified

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- Companies must enroll for certification in the program through CanadaGAP
- First, visit [www.canadagap.ca](http://www.canadagap.ca) to:
  - Obtain a CanadaGAP Manual
  - Access other resources you may need
- Implement your program
  - Companies can best prepare by using the CanadaGAP manuals and record-keeping templates (or customizing them to your operation)





# Enrolling in CanadaGAP

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- From the CanadaGAP website [www.canadagap.ca](http://www.canadagap.ca)
  - ☐ Download the program enrolment form
  - ☐ Link to information about CanadaGAP-licensed Certification Bodies
- Get a quote on the audit cost from the Certification Body, and choose your audit service provider
- Understand your customer requirements and choose the appropriate certification option (A1, A2, A3, B, C or D)
- Send the completed enrolment form and payment of annual program fee to CanadaGAP



# Certification Options

- Six different options were developed for CanadaGAP certification to respond to differences in:

- ☐ Cost considerations: audit frequency, industry size/structure
- ☐ Market requirements (some customers require certification to a GFSI-recognized scheme, others don't)

Not eligible for GFSI recognition (Not an Annual Audit)	GFSI-recognized (Annual Audit)
Option A1	Option B (Group Certification)
Option A2	Option C
Option A3 (Group Certification)	Option D (for repacking and wholesale)



# Becoming Certified: Next Steps

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- Audits must be timed to coincide with the activities and crops encompassed by the certification
- Minimum audit duration is ½ day (1 full day for repacking and wholesaling)
- At least 3 months of records are required before the audit date
- Download the audit checklist to help you prepare:  
[www.canadagap.ca/audit-checklist/](http://www.canadagap.ca/audit-checklist/)



# The Audit Process

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- Auditors will:
  - use the CanadaGAP Audit Checklist to assess compliance against the standard
  - look for evidence that a “food safety system” is in place
  - observe the operation’s surroundings, practices and employees
  - interview management and other key personnel responsible for the food safety program
  - talk to employees handling product
  - review written procedures (manual), ongoing records and other supporting documents



# Audit Checklist

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- Passing score is 85%
- Each question is scored
- Most important elements have a higher **maximum** score and sections are also weighted according to their overall importance
- One audit can cover multiple crop groupings; however, audits must occur during harvest, packing, repacking, storage or shipping of products relevant to the certification
- Automatic failures or audits scoring below 85% need to correct failed items before certification can occur





# Automatic Failure Items

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- ☐ An immediate food safety risk is present
- ☐ Evidence of feces or evidence of rodents on food contact surfaces in use, or product post-harvest
- ☐ No record of any one agricultural chemical application
- ☐ Untreated sewage (sludge/water) for fluming, cleaning, irrigation
- ☐ Manure is applied <120 days before harvest or no records of manure application date or PHI



*(continued)*



# Automatic Failure Items (cont.)

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- ☐ Toilet waste goes directly into production site
- ☐ No washrooms
- ☐ Hand washing facilities absent or not complete/properly stocked
- ☐ No tests or failed tests on water used for cleaning or fluming product
- ☐ Employees observed using the toilet and handling product without proper hand washing



# After the Audit

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- At the end of the audit, the auditor leaves the Executive Summary, but not the final audit report
- The auditor submits the report to the certification body for review by a qualified reviewer
- The final report is issued within 30 business days of the audit. If certified, the company usually receives the certificate at the same time
- The certification body makes all certification decisions. An appeals process and complaint handling system are in place
- If you fail your audit at the end of the production season, it may be too late to take corrective action until next year





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# Costs and Benefits



# Certification Costs

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- There are two cost components:
  1. **Annual Program Fee.** Payable to the CanadaGAP Program each year on the anniversary of enrolment
  2. **Audit Fees.** Billed by the Certification Body after the audit
- Over a four-year timeframe, the **average annual cost** ranges from \$1,000 to \$2,000
- Costs vary, depending on:
  - Certification option
  - Duration of audit (scope of activities, auditee preparedness, etc.)
  - Certification body selected
  - Audit location



# What is CanadaGAP's role in the certification system?

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- A comprehensive management system sets out scheme rules and policies, and identifies CanadaGAP functions related to:
  - Keeping the standard updated and technically sound; revising manuals; communicating updates; maintaining recognition
  - Supervising certification body performance in accordance with licensing agreements, ensuring service standards are met
  - Training and approving auditor trainers
  - Providing up-to-date course materials to train auditors
  - Reviewing and approving auditor credentials
  - Assisting certification bodies with technical interpretation issues, appeals/complaints



# Program Benefits

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- ✓ HACCP-based program, comprehensive hazard analysis
- ✓ Program has received full Government Recognition
- ✓ Technically sound standard approved by government and reviewed regularly by the Canadian Food Inspection Agency
- ✓ User tools are practical & straightforward to implement
- ✓ GFSI-recognized program (options B, C and D are formally benchmarked)
- ✓ Choice of certification options depending on customer requirements

(continued)



## Program Benefits (cont.)

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- ✓ Objective, third party audits
- ✓ Auditors are trained specifically on CanadaGAP requirements and performance is closely monitored
- ✓ Strict requirements for certification bodies and auditors to ensure competency
- ✓ Ongoing oversight of certification bodies by the Accreditation Body and CanadaGAP
- ✓ Safeguards to prevent conflict of interest and threats to impartiality
- ✓ Mechanisms to manage complaints and appeals





# Contact Information

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## **CanadaGAP Program**

245 Menten Place, Suite 312  
Ottawa, Ontario, Canada  
K2H 9E8

Tel: 613-829-4711

Fax: 613-829-9379

Email: [info@canadagap.ca](mailto:info@canadagap.ca)

Web: [www.canadagap.ca](http://www.canadagap.ca)





## Upcoming Webinars

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**Tuesday November 17<sup>th</sup>, 2020 from 2pm – 3pm EST.**

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

**SPEAKERS:**

Gary van Breda, Director, Global Food Safety (Food & Packaging Suppliers), Global Supply Chain & Sustainability, McDonald's Corporation

**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."

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**Thursday November 19<sup>th</sup>, 2020 from 2pm – 3pm EST.**

**Webinar Title –**[Food Safety – How to Handle a Recall](#)

**SPEAKERS:**

Jennifer Crandall, Founder & CEO of Safe Food En Route, LLC.

**Webinar Description** - Learn how to set up a traceability program, how to manage it easily through automation, how often to conduct mock recalls, and when to react when there is a potential recall at hand.

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**Tuesday November 24<sup>th</sup>, 2020 from 2pm – 3pm EST.**

**Webinar Title –**[The Risk of Assuming You Know Your Suppliers](#)

**SPEAKERS:**

Greg Sommerville, Founder, Global Supplier Verification

**Webinar Description** - In the past year we have seen Covid-19 sweep across the globe, leading to a pandemic no one has experienced before. As world governments implement restrictions to try and suppress the spread of the virus international trade has been affected and pressure has increased on existing suppliers, maybe leading to new suppliers, new origins, shaping new supply chains and possible higher risks of fraud, substitution and reduced food safety. Join industry expert, Greg Sommerville as he discusses some of the risks and watch outs for customers from suppliers, evaluating how well you know your suppliers and if the paperwork is correct. Greg will share some practical applications and best practices using examples he has experienced in the herb, spice and botanical industry.





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

1 + 3 ' 4 \*

**Paul Damaren**

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