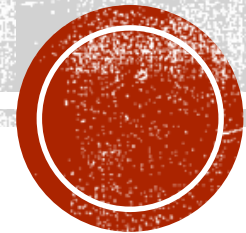
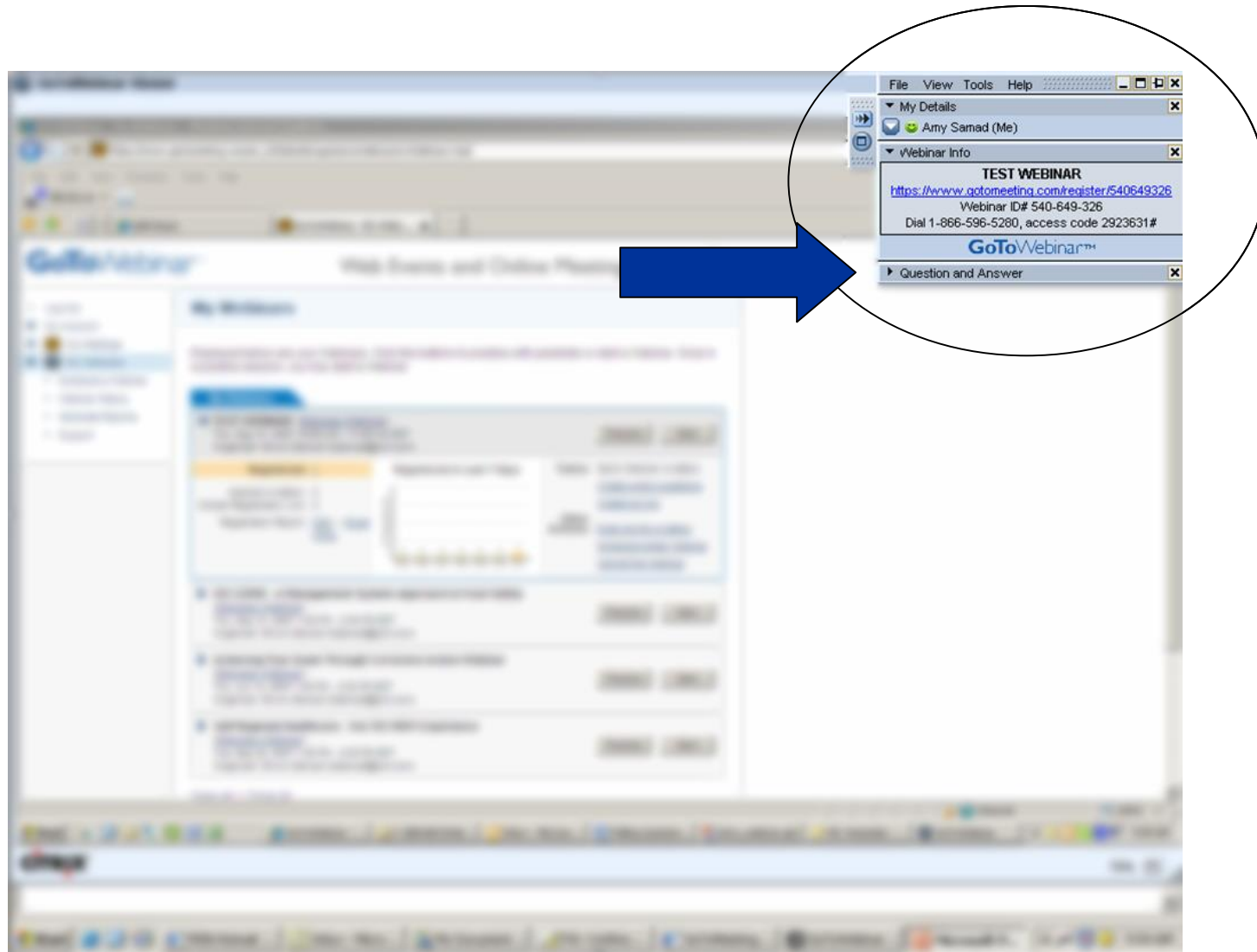


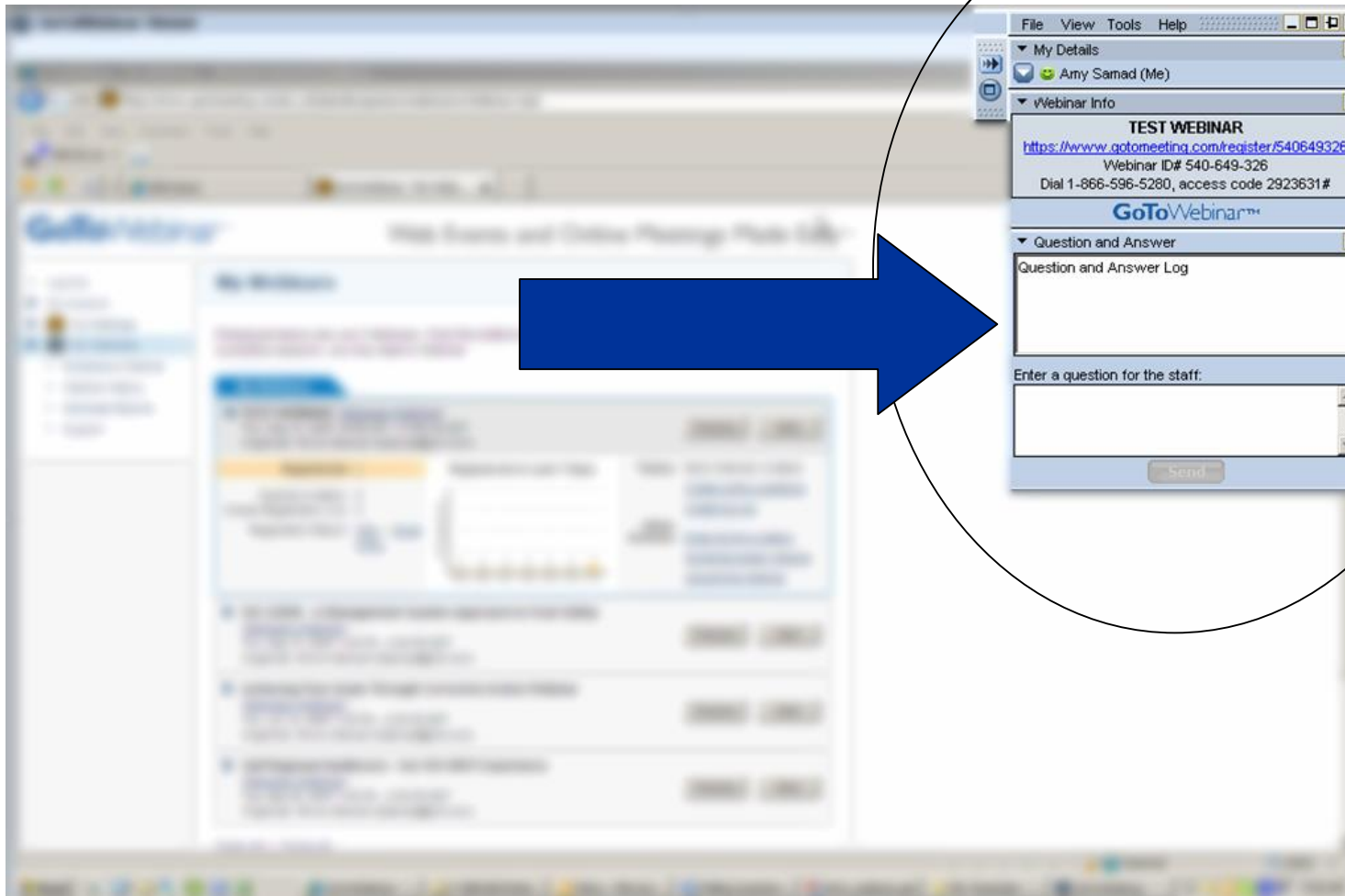


FSMA & FSVP HINDSIGHT IS “2020”

PJRFSI – Your Partner for Food Safety







POLLING QUESTION # 1



PJRFSI – Your Partner for Food Safety

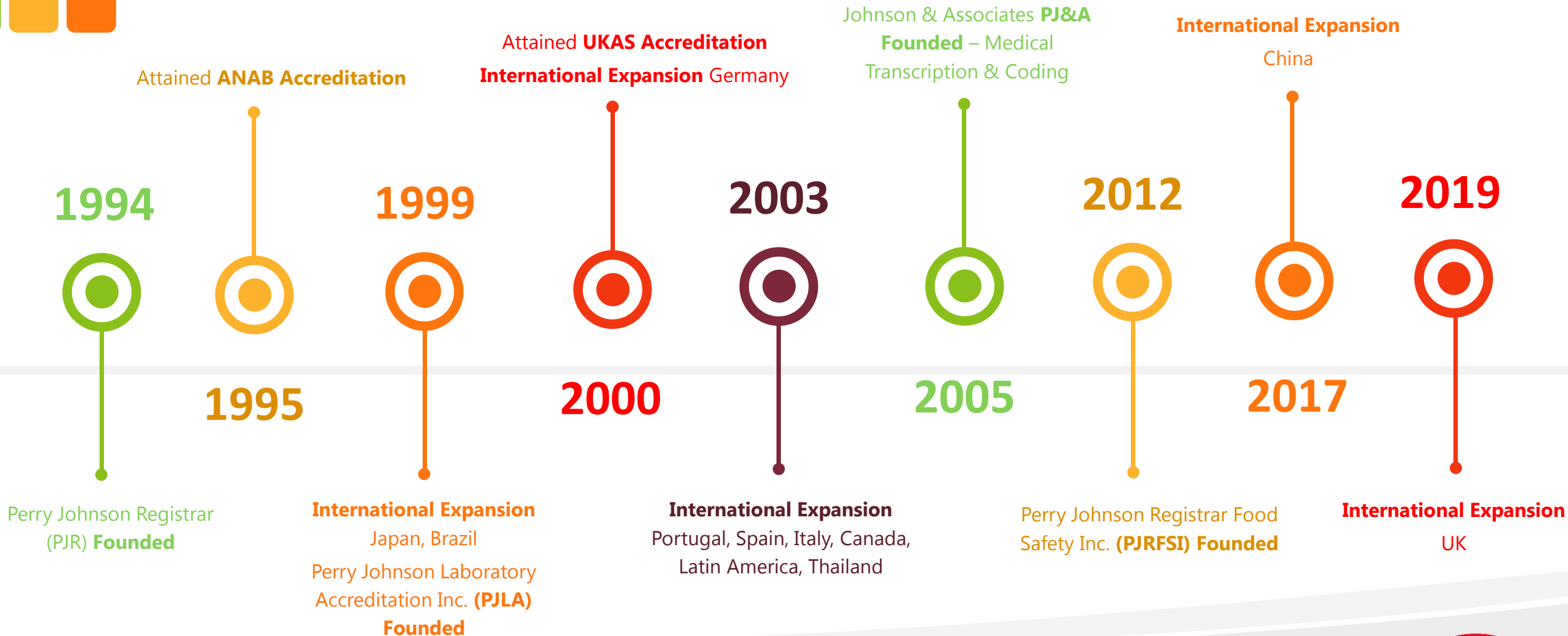
Paul Damaren

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



FIRST PARTY

Customer Specific

Supply Chain Assessments

Food Safety, Quality, Brand Protection

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

Recall, Regulatory



SECOND PARTY

CB Owned Protocols

GMP - Good Manufacturing Practices
GAP – Good Agricultural Practices

GDP/GPP - Good Distribution/Packaging Practices

Cannabis/Hemp (Retail, Manufacturing, Cultivation)

HACCP (Seafood, Laundry)



THIRD PARTY

Accredited, GFSI

SQF, BRC, FSSC,

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

GLOBALG.A.P, GFCP

ISO 22000, PrimusGFS



RETAILER ADDENDA

McDonald's, Costco

Whole Foods

Custom 1st, 2nd, Party programs

Product Attribute Testing



GOVERNMENT

FSMA

FSVP

VQIP

FDA/CFIA

Recognized Globally, Applied Locally

Standards, Accreditation and Scheme Owners



BRCS

FSSC 22000

SQF

GLOBALG.A.P.

CANADAGAP

GRMA
GLOBAL RETAILER AND MANUFACTURER ALLIANCE

primus GFS



FDA
FDA FOOD SAFETY
MODERNIZATION ACT

VQIP



IAOB
INTERNATIONAL AUTOMOTIVE
OVERSIGHT BUREAU

APAC
ASIA PACIFIC
ACCREDITATION COOPERATION



ANSI ANAB
ANSI National Accreditation Board
Your partner in accreditation



EN CA



ema



PJR FSI
Food Safety, Inc.

Why Perry Johnson Food Safety?

1. PJR – A Brand To Trust

- Previously recognized as the #1 reporting 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.



POLLING QUESTION # 2





Purdue University Food Science Degree
8 years manufacturing experience
12 years at Corporate Kroger

2018: Founded Safe Food En Route

Food Safety Consulting
FSVP & FSMA
Supplier Compliance Management

2020: Contributor in Dr. Darin Detwiler's recently published book, **Building the Future of Food Safety Technology: Blockchain and Beyond**

Jennifer Crandall
CEO/Founder
SAFE FOOD EN ROUTE, LLC
jennifer@safefoodenroute.com
www.safefoodenroute.com



FSMA & FSVP HINDSIGHT IS 2020

Jennifer Crandall

CEO/Founder

Safe Food En Route, LLC

- INTRO
- LEGISLATIVE HISTORY
- FSVP: DEEP DIVE & WHAT A GOOD PROGRAM LOOKS LIKE
- FSVP COMMON MISTAKES & LESSONS FROM 2020 INSPECTIONS
- OUTLOOK FOR 2021
- QUESTIONS



- E. COLI OUTBREAK
- ***SALMONELLA RECALL***
- RECALL DUE TO LISTERIA
- EMPLOYEES SPREAD HEP A
- UNDECLARED PEANUTS

OLD LAW

- Reactive
- Record review
- Complaint driven

NEW LAW

- Proactive
- Preventive programs + record review
- Risk driven

HIGH LEVEL NEW REQUIREMENTS:

- All entities: Foreign and domestic manufacturers, processors, packers and holders of foods are covered under new FSMA regulations.
- Everyone must analyze if reasonably foreseeable hazards require a preventive controls.
- If hazards exist, ensure preventive controls are implemented and exist to control those hazards.



ASSOCIATED RULES:

- Current Good Manufacturing Practices and Hazard Analysis and Risk-Based **Preventive Controls for Human Food**
- Current Good Manufacturing Practices and Hazard Analysis and Risk-Based **Preventive Controls for Foods for Animals**
- Standards for Growing, Harvesting, Packing, and Holding of **Produce** for Human Consumption



ASSOCIATED RULES:

- Mitigation Strategies to Protect Food Against Intentional Adulteration
- **Sanitary Transportation** of Human and Animal Food
- Foreign Supplier **V**erification **P**rogram



ASSOCIATED RULES:

- Accredited Third-Party Certification
- Voluntary Qualified Importer Program (VQIP)
- FSMA Proposed Rule on Laboratory Accreditation
- Food Traceability Rule





SMARTER FOOD SAFETY BLUEPRINT:

- Tech-enabled traceability programs
- Smarter tools and approaches for prevention and outbreak response
- New business models and retail modernization
- Food safety culture



CURRENT GOOD MANUFACTURING PRACTICES

- Personnel
- Plant & Grounds
- Sanitary Operations
- Sanitary Facilities and Controls
- Equipment and Utensils
- Warehousing and Distribution
- Holding and Distribution of Foods
- Defect Action Levels
- Other Regulatory Requirement Considerations

PREVENTIVE CONTROLS

A Food Safety Plan includes:

- Hazard Analysis
- Preventive Controls
- Parameters & Values
- Monitoring
- Corrective Actions
- Verification
- Record Keeping
- Recall Plan





PRODUCE SAFETY RULE

- Agricultural Water Management
- Domesticated and wild animals Management
- Biological Soil Amendment of Animal Origin (Manure) Management
- Health & Hygiene of Works
- Equipment, tools, building and sanitation

Requirements

- Hazard Analysis
- Evaluation
- Approved Supplier List
- Establish Written FSVP Plan
- Verify
- Corrective Actions
- Re-evaluate
- Identify FSVP importer at entry
- Record Keeping



Requirements

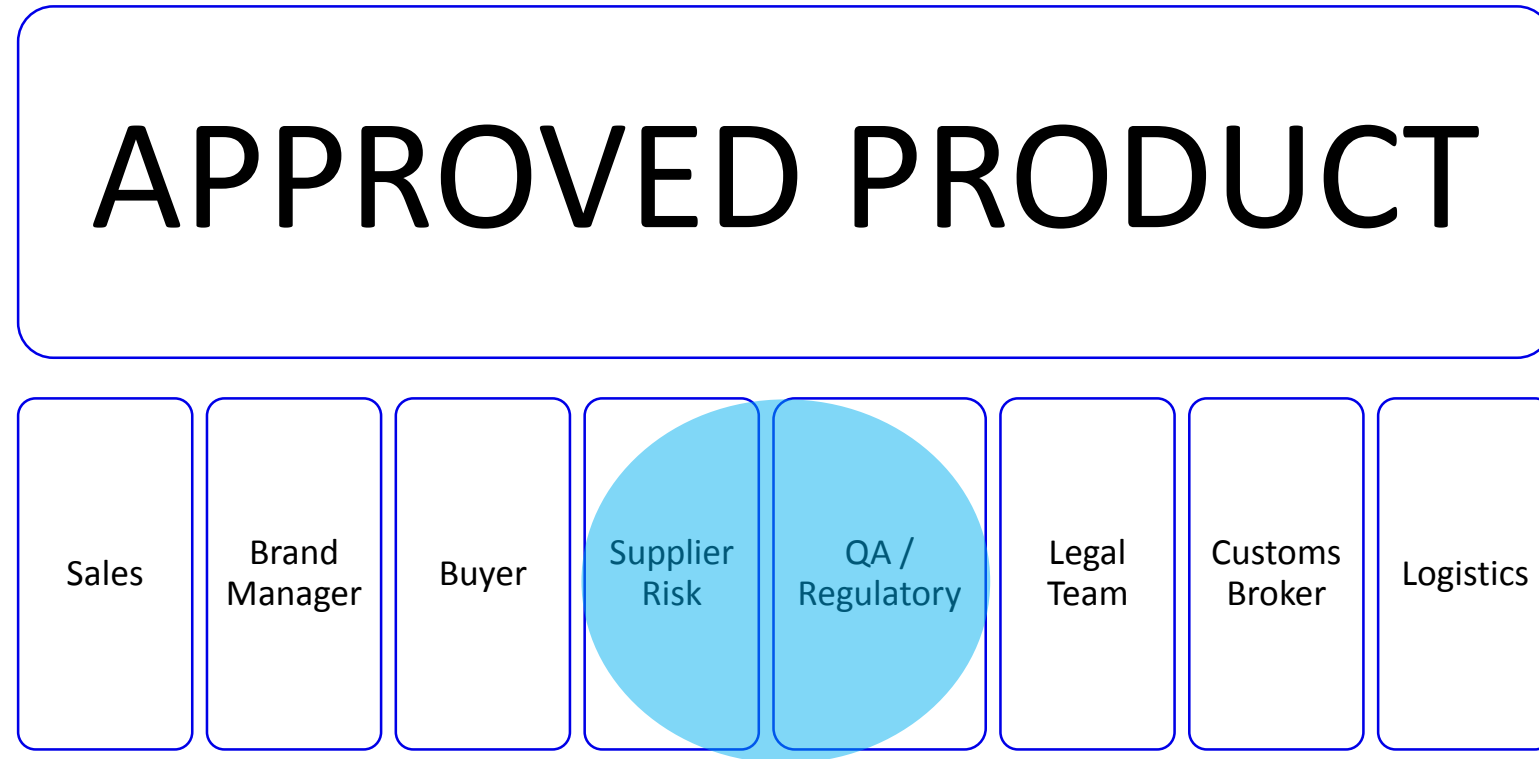
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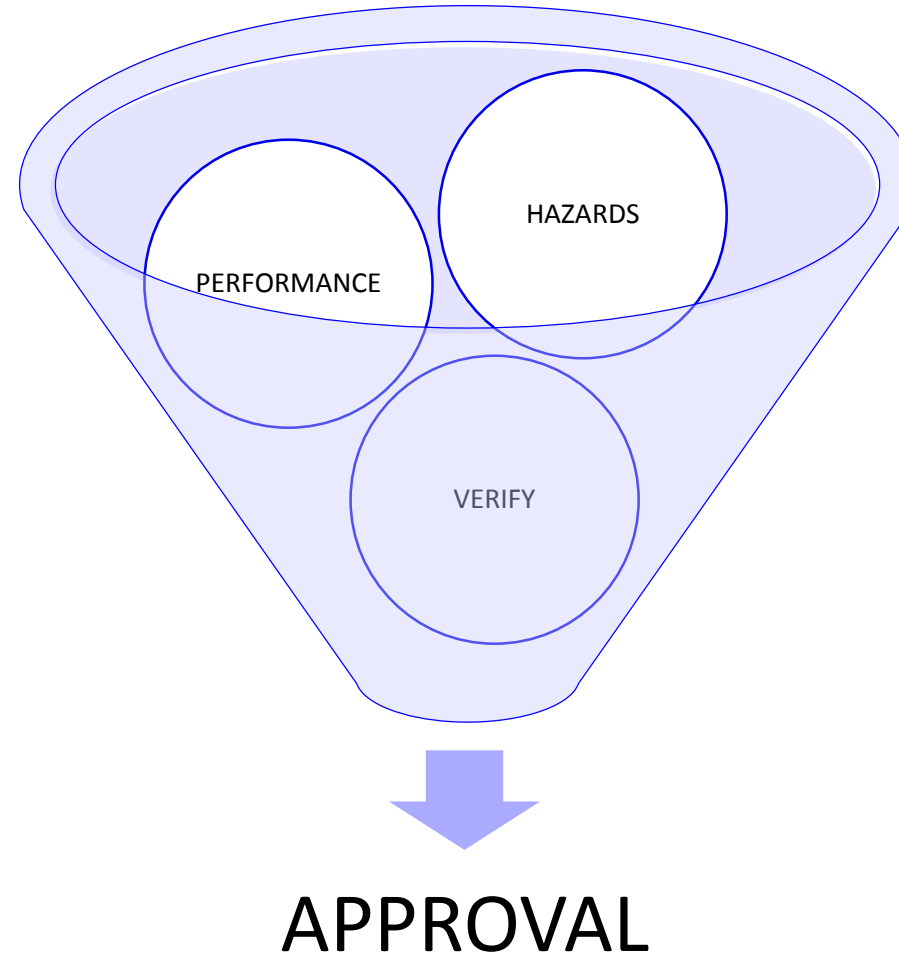




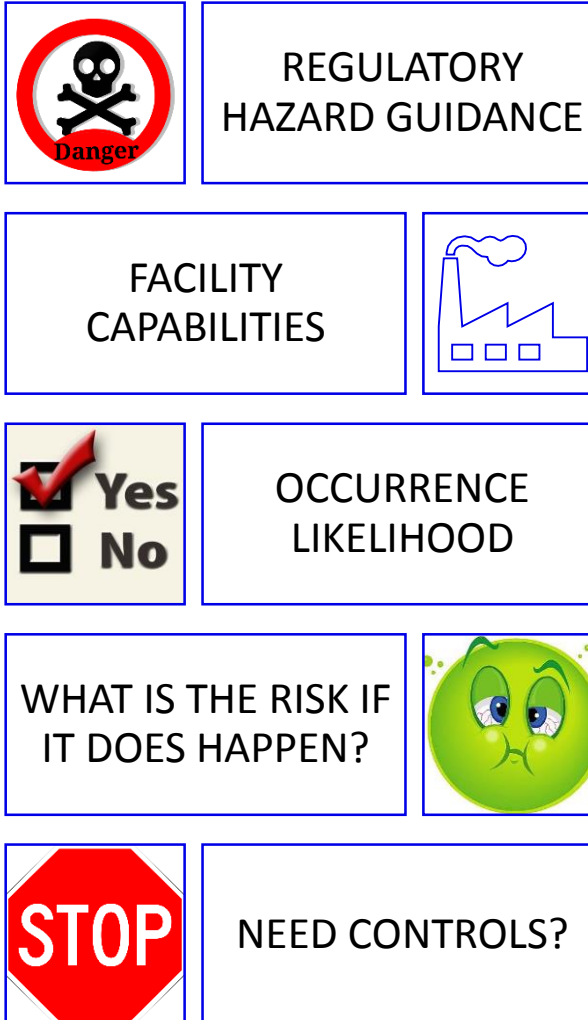
“Quality is never an accident; it is always the result of high intention, sincere effort, intelligent direction and skillful execution; it represents the wise choice of many alternatives.” ~William A. Foster

TYPICAL SUPPLIER/PRODUCT APPROVAL PROCESS

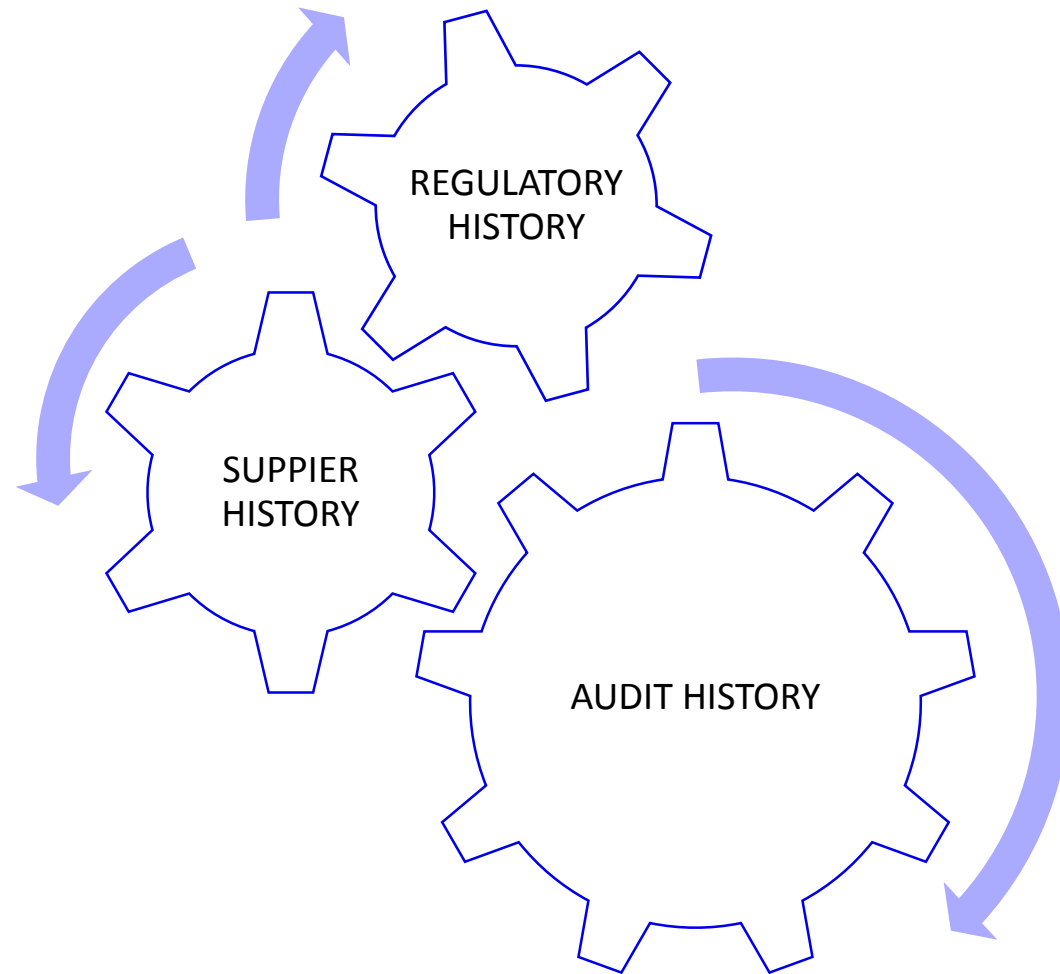




PRODUCT HAZARD ANALYSIS



SUPPLIER PERFORMANCE



MINIMUM SUPPLIER PROGRAMS



Please visit <http://www.mygfsi.com>

POLLING QUESTION # 3



AUTOMATION



AUTOMATION



Supplier Information



Supplier Food Safety
Programs



Product
Specifications/Nutritional
Info/Labels



Raw Material
Specifications/Nutritional
Info



Monitoring/Surveillance



Policies/Procedures/Digital
Forms



Systems Integrations



- NOT creating a written plan (most common citation on FDA website)
- NOT considering other laws applicable and adjusting hazard analysis
- ASSUMING size means exemption
- ASSUMING the customer is the FSVP importer on records
- NOT using a qualified PCQI trained individual to conduct the risk assessment
- ASSUMING suppliers are in good standing with their home countries
- NOT monitoring and/or conducting corrective actions when incidents occur.



- Increased FSVP inspections
- Post-covid, inspections became online via email.
- Education campaign shifting to enforcement.
- Scrutinizing identified hazards.
- **514 CITATIONS FOR FSVP IN 2020**



- Increase inspections
- Expect 2nd visit around 2 years
- Continue to see education campaign shifting to enforcement.
- Closer review of risk assessments and verifications.
- More Form 483a citations.

POLLING QUESTION # 4



UPCOMING WEBINARS



Date: Thursday February 25th, 2021 – 2pm est.

Webinar Title - Managing Risk During a Product Crisis

Webinar Description - As a leader in the consumer products industry, you know that when a product crisis happens, it's all hands on deck. Whether it's: what to do with the product in crisis (e.g. recalling from the marketplace, handling existing inventory, etc.), minimizing additional risk to consumers, public relations and regulatory agency communications, managing brand and company reputations and liabilities and how to get back into producing & selling the product. It's critical to have clear, effective processes in place so each function knows exactly what to do and when to do it. But how do you even begin to decide what gets done first?

Speakers: Neshat Soofi, President, JIT Experts Hive



JIT Experts Hive™



Date: Thursday March 4th, 2021 – 2pm est.

Webinar Title – Elevating Your Food Safety, the When, Where & Why. A Brand Owner Perspective

Webinar Description – Join Eric Hall, CEO of So Good So You as we discuss when it is beneficial for an organization to elevate their level of food safety beyond federal and customer requirements. With the goal of continuous improvement, how do you ensure your food safety team is evolving and staying ahead of the growth of the rest of the organization? And, how are you ensuring your teams are two steps ahead of your organizational needs by continuing to “level up” and stay fresh and relevant?

at the When are those decisions necessary? And is it relevant to everyone?

Speakers: Eric Hall, CEO, So Good So You



Date: Tuesday March 9th, 2021 – 2pm est.

Webinar Title: Food Safety Management Systems, Are They Equally Applicable to All Areas of the Supply Chain?

Webinar Description - How do manufacturer requirements in today's environment impact the hospitality industry? Do you provide end products to a restaurant or hospitality group? Are the same standards and programs being used and are they similar or different in today's world?

Speakers:

Dr. Bizhan Pourkomailian, Global Director, Restaurant & Distribution Food Safety, McDonald's Corporation



<https://www.pjrfsi.com/webinars/>





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