

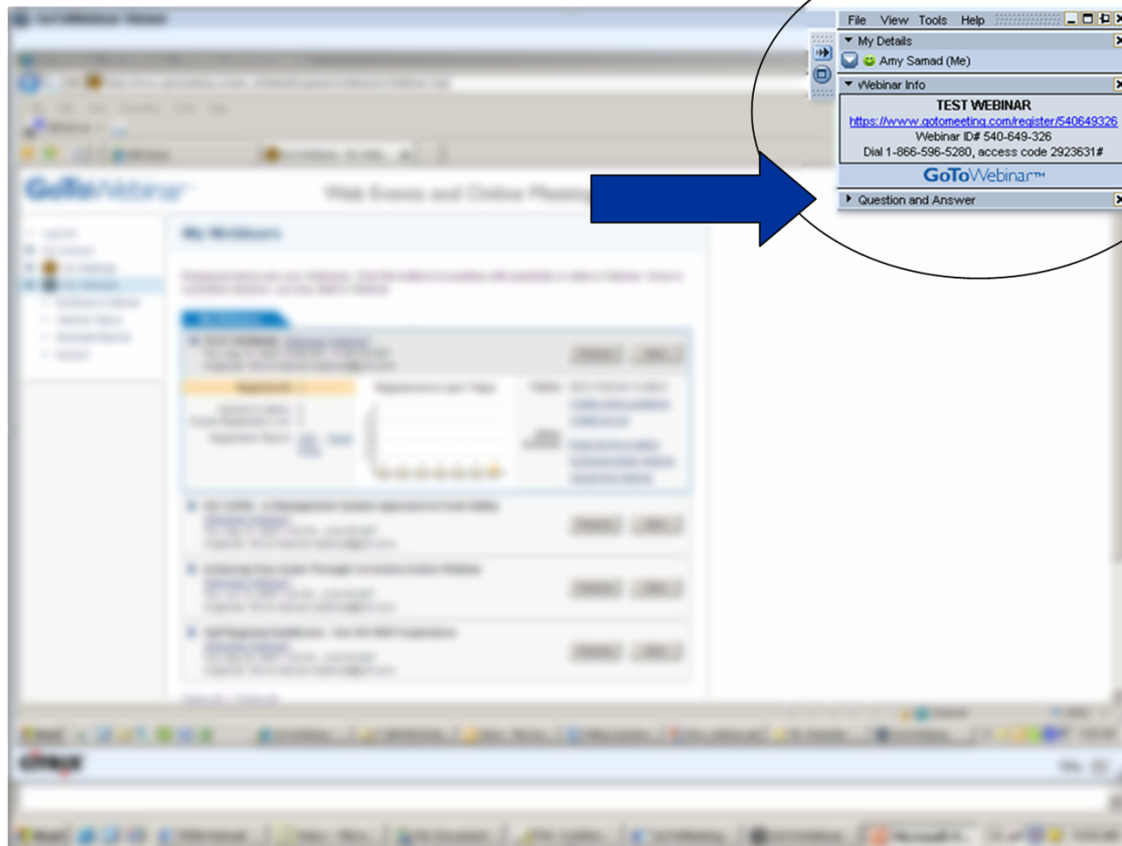


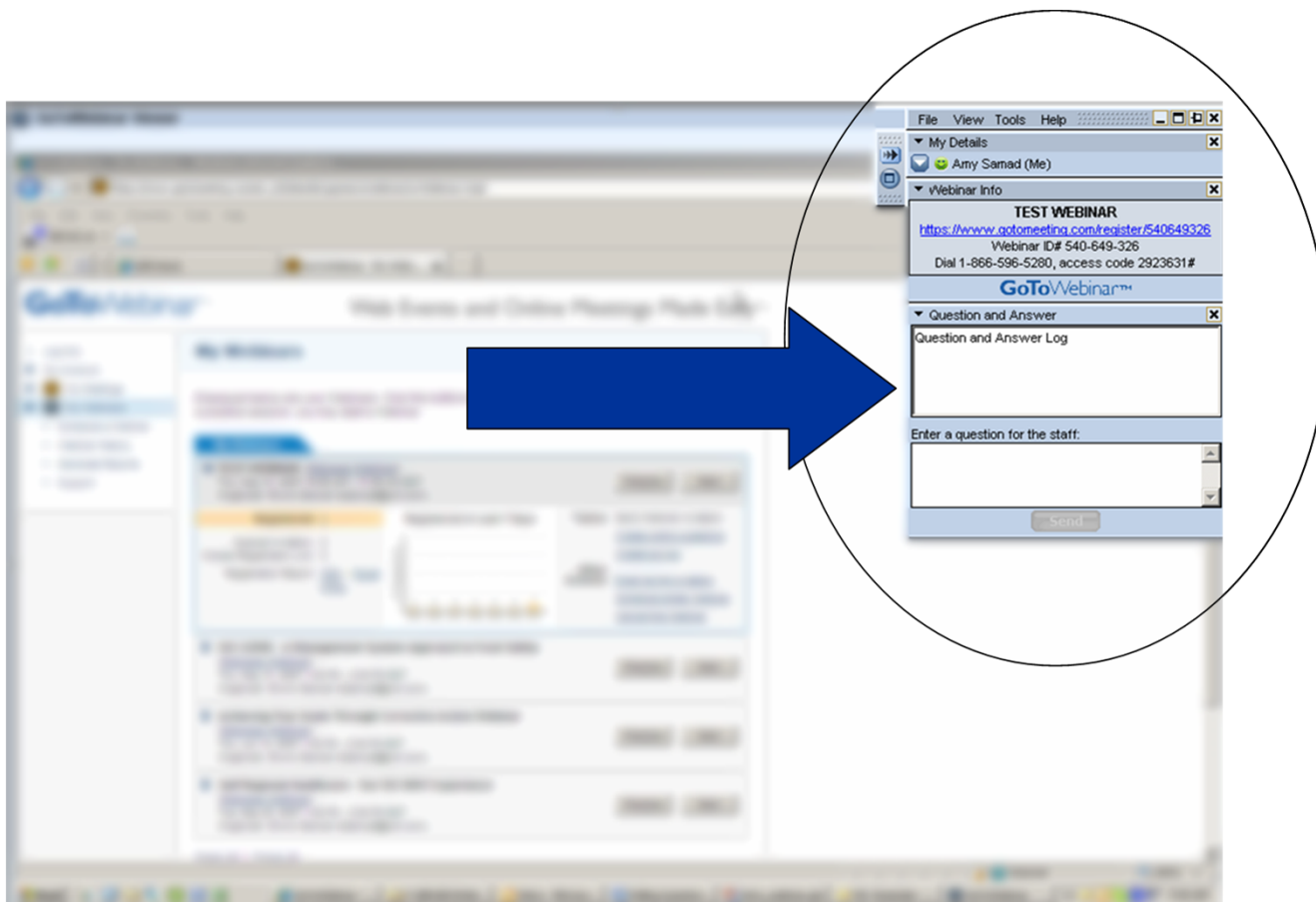
Perry Johnson Registrars Food Safety, Inc.

PJRFSI – Partner for Food Safety

**“Capabilities, COVID-19 & Risk Management- A Joint
GlobalG.A.P. & PJRFSI Webinar”**









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

Managing Risk within your Supply Chain and Protecting your Brand

03

Auditor Onboarding, Calibration and Value-Added Services

04

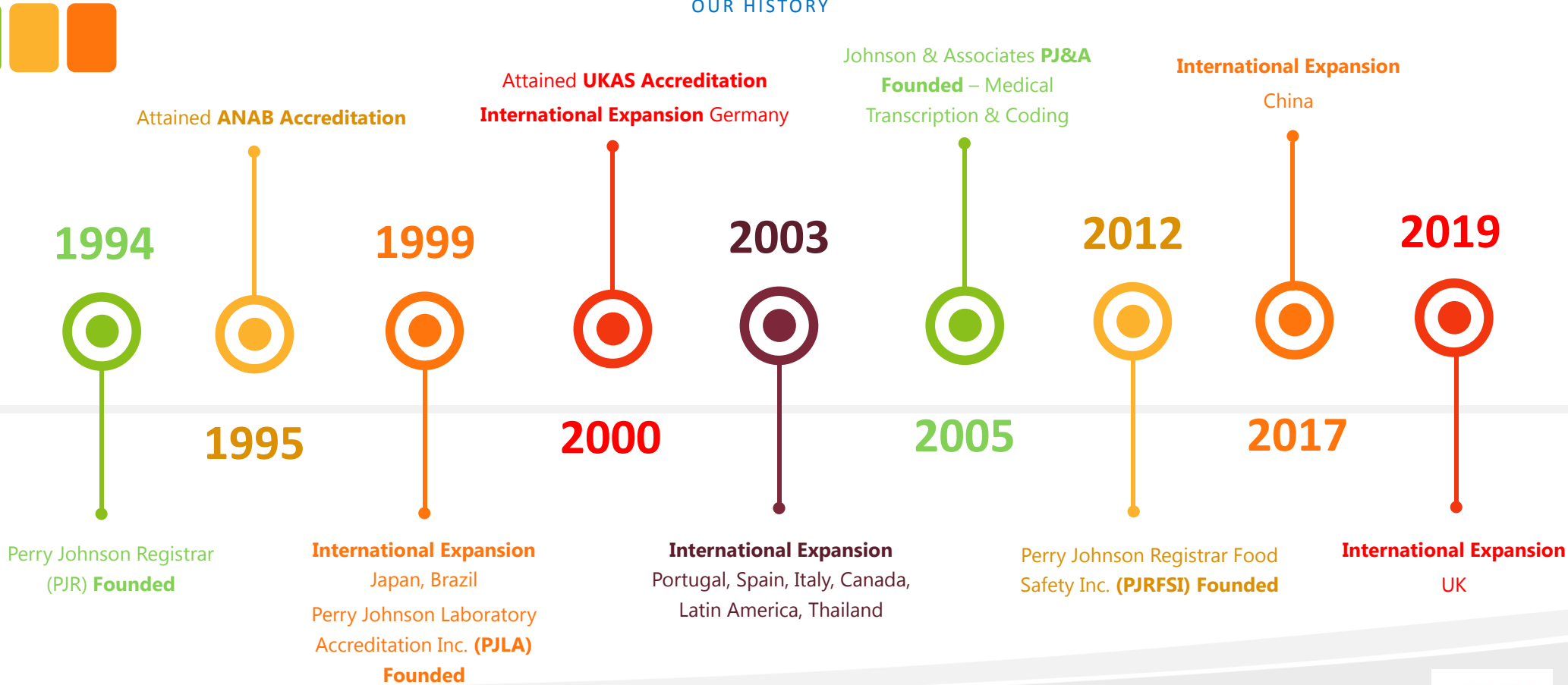
Project Services Team & Management of our customer

05

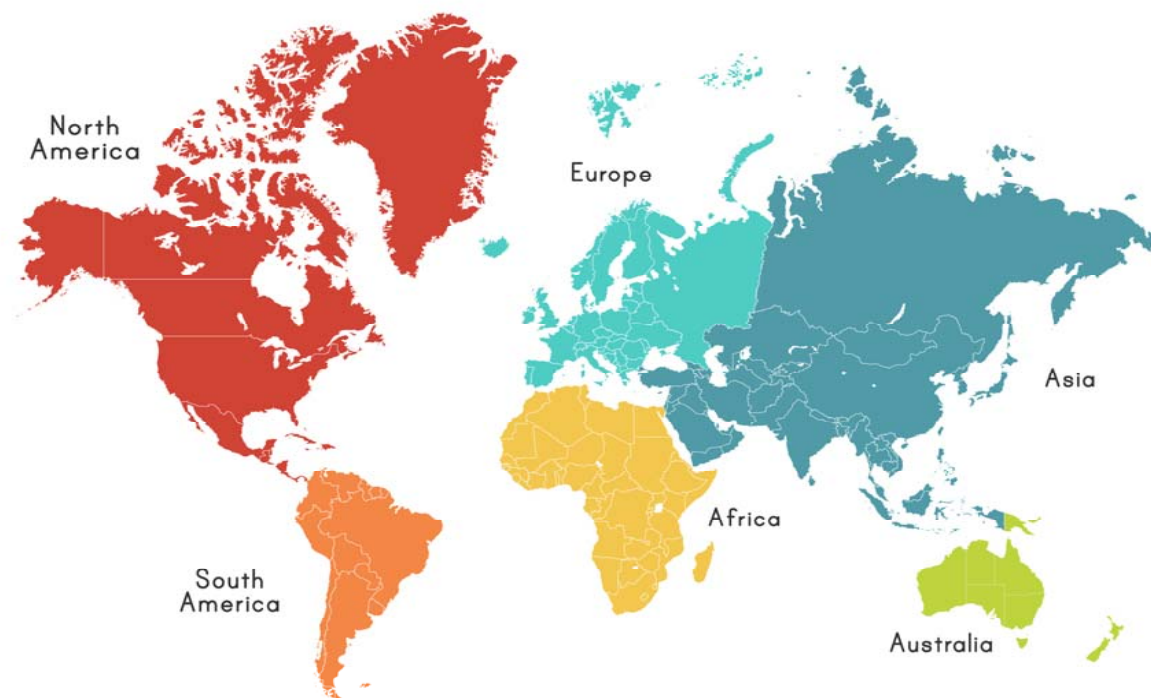
Managing Crisis during this global Pandemic, COVID19

PERRY JOHNSON REGISTRARS

OUR HISTORY



PJRFSI – Global Footprint



United States:

- Troy, MI: World HQ
- Chicago, IL
- Dallas, TX
- Fort Myers, FL
- Los Angeles, CA
- San Diego, CA

International:

- Fukuoka, Japan
- Hiroshima, Japan
- Nagoya, Japan
- Osaka, Japan
- Sapporo, Japan
- Sendai, Japan
- Tokyo, Japan
- Monterrey, Mexico
- Caserta, Italy
- Bangkok, Thailand
- Bangalore, India
- Toronto, Canada
- Shanghai, China
- Milton Keynes, United Kingdom



PJRFSI – An Overview

1

Registrar in North America



Global Training Provider



Rated 9.5 out of 10 on superior customer service and focus



Multilingual Capabilities



On the ground in **60+** countries

15

Auditor average industry and audit experience



466

of Global Auditors



Quarterly Newsletters & Industry Updates

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) EHS, OHS

Cannabis/Hemp (Retail, Manufacturing, Cultivation)

GLOBALG.A.P, GFCP

Custom 1st, 2nd, Party programs

VQIP

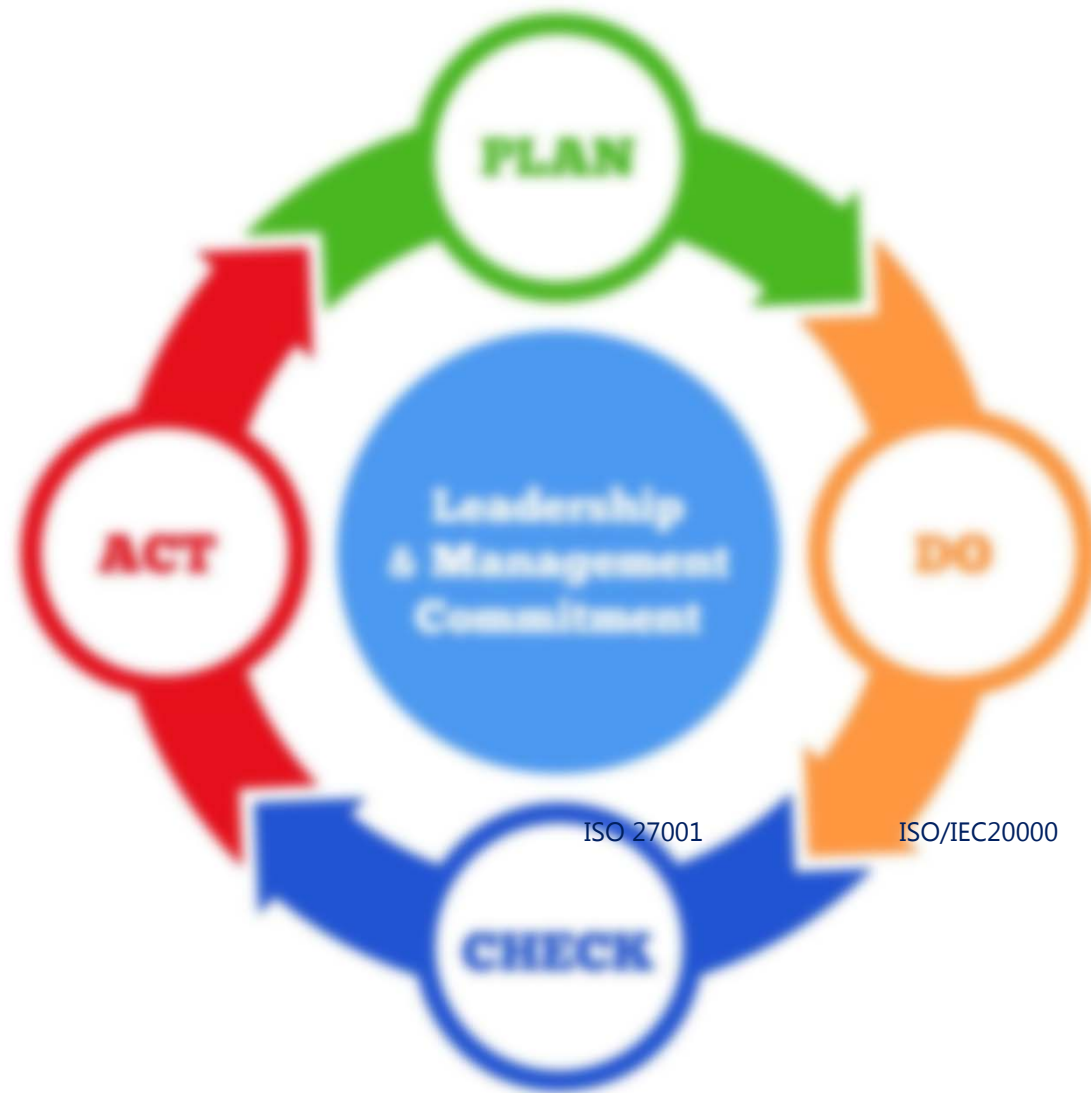
Recall, Regulatory

HACCP (Seafood, Laundry)

ISO 22000, PrimusGFS

Product Attribute Testing

FDA/CFIA



BA 9000

e-STEWARDS

ISO/IEC20000

ISO 27001

QUALITY

ENVIRONMENTAL

HEALTH & SAFETY

AUTOMATION & OT

AIRCRAFT



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.



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www.pjrfsi.com



1-226-972-1969 cell
1-519-954-7903 office



pdamaren@pjrfsi.com





Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 2





Perry Johnson Registrars Food Safety, Inc.

PJRFSI – Partner for Food Safety

Lauren Maloney

Food Safety & Supply Chain,
Accreditation Manager, PJRFSI



PJRFSI COVID-19 Corporate Policy



- PJRFSI is taking pandemic v technology.

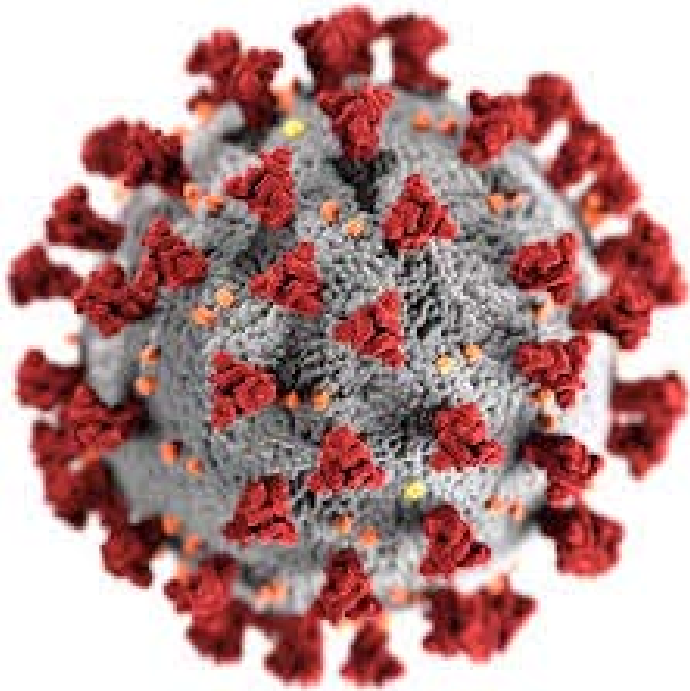
ng the
d use of virtual

Corporate Policies

WHAT
DO
YOU
EXPECT



GFSI Stance on Temporary Audit Measures During Covid-19 Pandemic



- Currently GFSI is only allowing the certificate extension for GFSI benchmarked schemes.
- Certificate extension up to 6 months
- PJRFSI will perform a risk assessment
- If determination is low risk then PJRFSI will extend the certificate

Precautions for On-site Audits

Our Auditors are required to

- Stay home if they feel sick or have a fever
- Refrain from auditing if they have travelled to high risk areas in the last 14 day
- Wash hands, sanitize phones and equipment prior to and during the audit
- Carry hand sanitizer
- Wear a mask
- Avoid contact with personnel and stay within 6 feet if possible
- Drive in own vehicle between sites



Coronavirus (CoV) are a large family of viruses that cause illness ranging from the common cold to more severe diseases such as Middle Eastern Respiratory Syndrome (MERS-CoV) and Severe Acute Respiratory Syndrome (SARS-CoV). Coronaviruses are zoonotic, meaning they are transmitted between animals and people.





Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 3





GLOBALG.A.P. Certification in the times of COVID-19

Robin Rose

Rebecca Anderson

GLOBALG.A.P. North America

with

Perry Johnson Registrars Food Safety, Inc.



April 14, 2020



Perry Johnson Registrars Food Safety, Inc.

COVID19 & Managing your risk



Rebecca Anderson

Technical Key Account Manager,
GLOBALG.A.P. North America



Robin Rose

Key Account Manager,
GLOBALG.A.P. North America



Agenda Topics

1. Overview of GLOBALG.A.P. Organizations
 - Structure
 - Options & Standards
2. Certification in the times of COVID-19
 - Certification
 - COVID-19 and Food Safety
 - Industry Resources – United Fresh & PMA



We're a global organization with a crucial objective:

SAFE, SUSTAINABLE AGRICULTURE WORLDWIDE.



We set voluntary standards for the certification of agricultural products around the globe – and more and more producers, suppliers and buyers are harmonizing their certification standards to match.





USA Mandatory Regulation versus Voluntary Compliance

Mandatory Programs – Regulatory Requirements

- Food Safety Modernization Act
 - ✓ Produce Safety Rule
 - ✓ Preventative Controls for Human Food
 - ✓ Foreign Supplier Verification Program

Voluntary Programs – Buyer Requirements

- GFSI benchmarking and recognition
- Multiple scheme options for field and packinghouse (GLOBALG.A.P, PrimusGFS, SQF, USDA HGAP)



GLOBALG.A.P.

The Most Widely Accepted Good Agricultural Practices Certification Worldwide



More than **430 voluntary members** form the **GLOBALG.A.P. Community**



More than **200,000 certified producers** in over 135 countries



Capacity building for thousands of people on **5 continents** and in **10 languages**

A pioneering **integrity system** with independent assessments to **monitor** the **performance** of our certification bodies



A **consumer label** for seafood based on the GLOBALG.A.P. Aquaculture Standard



GLOBALG.A.P. governed by an **elected Board**



3 main products with more than **40 standards** and **programs**



An extensive **worldwide network** of **consultants** to help producers with their certification process



More than **2,000 inspectors** and **auditors** working for **155 accredited certification bodies**



An online **consumer portal** for transparent farm verification and information



More than **1,000 international experts** active in Technical Committees, National Technical Working Groups and Focus Groups



More than **600 products** available for certification



A harmonization program to **benchmark schemes** and **checklists** around the world



A secure **online certification database** to check producers and validate certificates

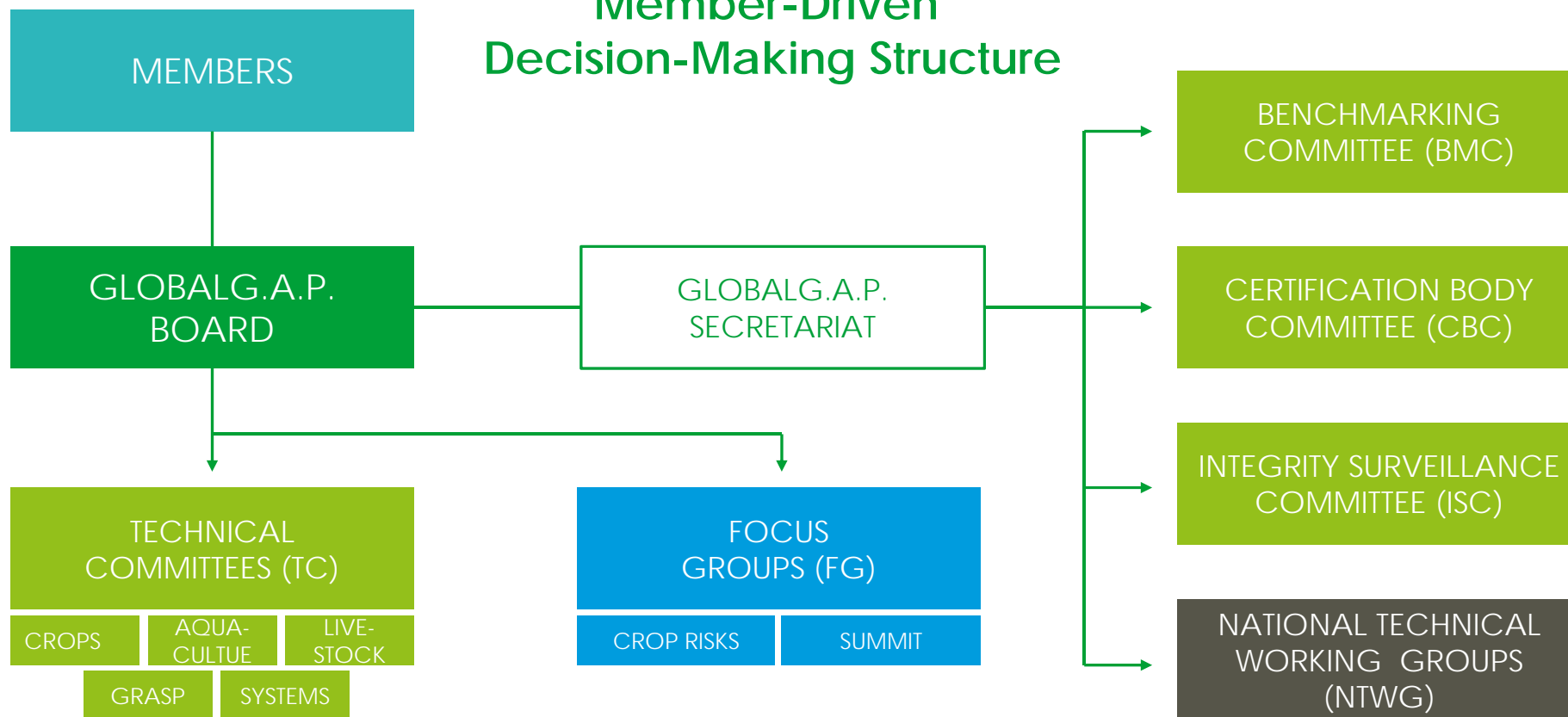


A **consumer label** for plants based on the GLOBALG.A.P. Flowers & Ornamentals Standard



GLOBALG.A.P. Governance

Member-Driven Decision-Making Structure





GLOBALG.A.P. Certification Growth Worldwide



40+ Standards
and Programs

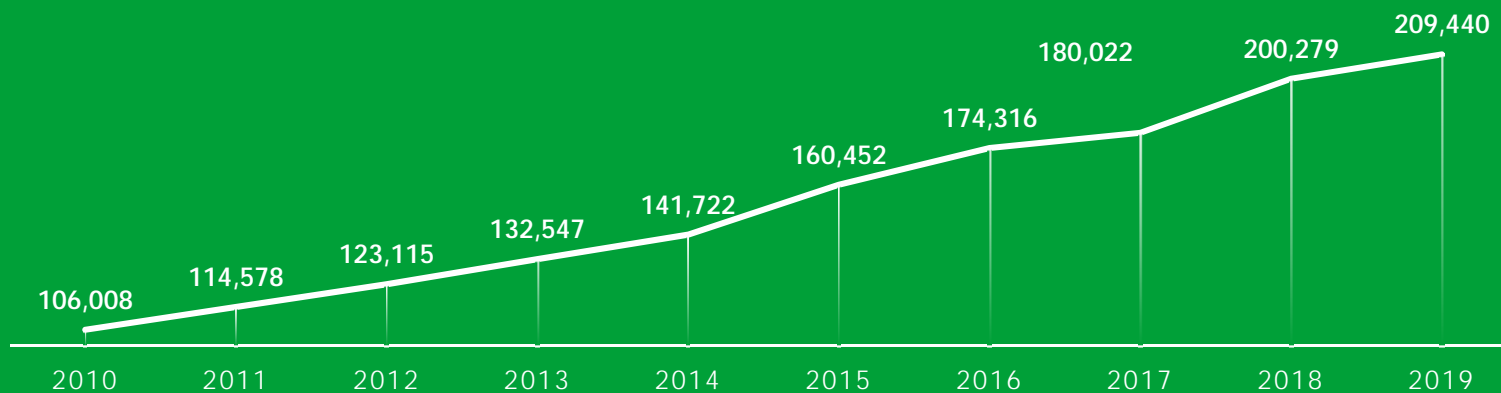


209,000+
Producers
under
Certification



135+
Countries

Total Number of Producers Under Certification to IFA Standard Worldwide



Updated 31.12.2019



GLOBALG.A.P. Certification Standards

Integrated Farm Assurance (IFA)

- Flagship GLOBALG.A.P. standard
- Food Safety, Worker Health & Safety, Environmental Sustainability, Traceability
- Accepted by all markets, preferred by some importers

Harmonized Produce Safety Standard (HPSS)

- Food Safety standard only
- United Fresh Produce GAPs Harmonization Initiative with GLOBALG.A.P. rules and adapted for GFSI
- Aligned with FSMA



GLOBALG.A.P. Standards Cont. and Add-ons

Produce Handling Assurance (PHA)

- Stand alone facility post-harvest certification option
 - One program for farming & post-harvest
 - IFA or HPSS in the fields, PHA in the packhouse
 - In many cases, 1 audit day is 2 certificates
- Risk-based, including HACCP
- Aligned with FSMA Produce Safety Rule & Preventative Controls

Certificate Add-Ons (Others available also)

- Food Safety Modernization Act Produce Safety Rule add on (FSMA PSR)
- Farm Sustainability Assessment add on (FSA by SAI Platform)
- GLOBALG.A.P. Risk Assessment on Social Practice (GRASP)



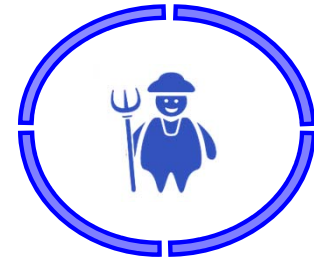
Options under GLOBALG.A.P. IFA & HPSS Standards

Option 1 Individual: Single producer



Producer
(Option 1)

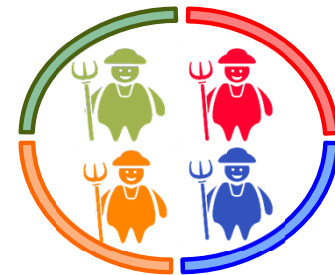
Option 1 Multisite: Single producer, company or organization has multiple sites that are NOT separate legal entities



Multisite
(Option 1)

- Option 1 Multisite without QMS
- Option 1 Multisite with QMS

Option 2: Multiple producers with a mandatory Quality Management System



Producer
group
(Option 2)



GLOBALG.A.P. Response to COVID-19



CORONAVIRUS
UPDATES

- Online [information & links](#)
- Participation in [United Fresh](#), [PMA](#), [FDA](#) and other industry groups
- Interaction with [GFSI](#) to promote needs of community
- Communication with retailers & buyers
- Information updates



GLOBALG.A.P. Response to COVID-19

- GLOBALG.A.P. COVID-19 emergency procedures for certification bodies and producers*
- 6 months extension of certificates
 - Extension based on risk assessment by CB
 - If your certificate is going to expire, contact your CB to request extension
 - Applies to all add-ons (FSMA PSR, FSA, etc.)

*Latest March 26, 2020



GLOBALG.A.P. Response to COVID-19

- Extended Corrective Action period additional 28 days
 - Case-by-case for justified circumstances
- Extended period between off-site and on-site modules
 - More than 4 weeks allowed
- GLOBALG.A.P. [IFA Remote consultation](#) to address after September 2020, if necessary



COVID-19 and Food Safety

- FDA: "Currently there is no evidence of food or food packaging being associated with transmission of COVID-19."
- EFSA*: "There is currently no evidence that food is a likely source or route of transmission of the virus."

*European Food Safety Authority



Continue Good Agricultural Practices

- GLOBALG.A.P. Certified farms are well-prepared
- Reinforce best hygiene practices
- Focus on Worker Health & Safety
 - Social distancing
 - Keep sick workers home
 - Wash hands often
 - Develop Emergency Procedures
 - Visitors policy

www.globalgap.org/uk_en/media-events/news/corona-virus-updates/index.html



Continue Good Agricultural Practices

Other Considerations:

- Cleaning & sanitation of employee congregation areas: break areas, restrooms, smoking areas, hallways
- Additional sanitation –
 - Tools, bins, tabletops, clipboards, electronics, keyboards, hard hats, microwaves, knobs, other high touch areas ...
- Connect with local, regional public health departments for guidance



UNITED FRESH RESPONSE

- Gathering data for FDA, USDA on needs for gloves, masks, soap and sanitizers, etc. to direct resources.
- Working with the Department of Homeland Security to [accelerate screening for food workers](#)
- Lobbying Congress on special pay incentives to front line food industry workers
- Publishing industry-wide protocols for how food companies can continue to operate, including [how to best protect workers](#) and [what to do when a worker tests positive](#).
- Communicating about [SBA loans included in the new CARES Act](#)



PRODUCE MARKETING ASSOCIATION (PMA) RESPONSE

- Virtual town halls
- “Joy of Fresh” campaign
 - Addressing consumer misconceptions of safety
 - <https://www.pma.com/content/articles/2020/03/joy-of-fresh-consumer-campaign-for-safe-produce>
- Producing flyers for on farm use
- Tracking transportation & logistical impacts



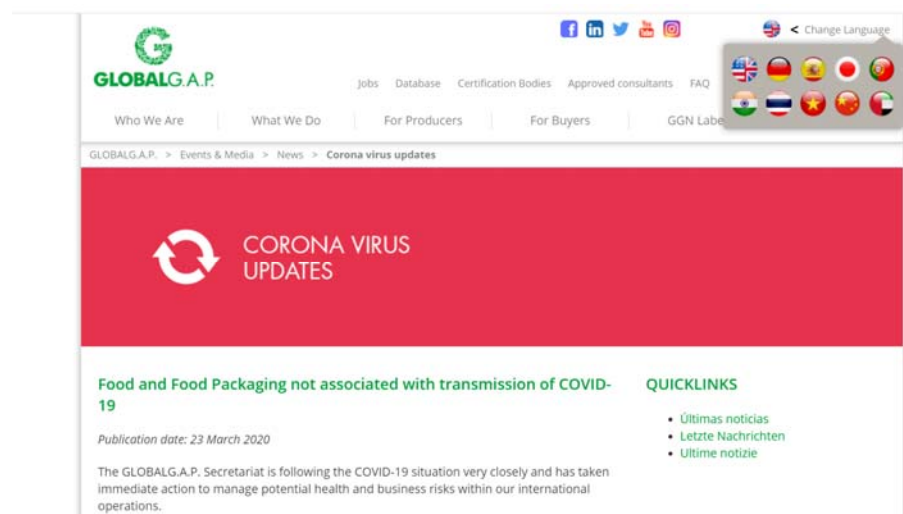
Credible Resources for Information and Guidance

- [Centers for Disease Control and Prevention](#)
- [Food and Agriculture Organization of the United Nations \(FAO\)](#)
- [World Health Organization](#)
- [European Food Safety Authority](#)
- [U.S. Food and Drug Administration](#)



GLOBALG.A.P. Online Information

Current information can be found here:
https://www.globalgap.org/uk_en/media-events/news/corona-virus-updates/index.html





 Visit our website: www.globalgap.org





Contact Information for the GGNA Team

Robin Rose

Key Account Manager



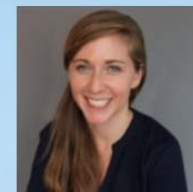
- ❖ Contact Robin about our overall USA and Canada work to reach more growers and farm consultants with GLOBALG.A.P. certification, education, and support.

✉ robin.rose@globalgap.org

☎ 415-806-0543

Rebecca Anderson

Technical Key Account Manager



- ❖ Contact Rebecca with questions regarding technical interpretation and application of the GLOBALG.A.P. standards and system.

✉ rebecca.anderson@globalgap.org

☎ 805-710-9788





Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 4





Confirmed Upcoming Webinars



Thursday, April 16 at 2:00pm EST

“Food Safety Leadership in Times of Crisis – A Joint PJRFSI & BRCGS Webinar”



Wednesday, April 22 at 2:00pm EST

“Introducing SQFI’s Social Responsibility F2SR Ethical Sourcing Standard”

Coming Soon – Webinars - <https://www.pjrfsi.com/webinars/>





1 + 3 ' 4 *

