

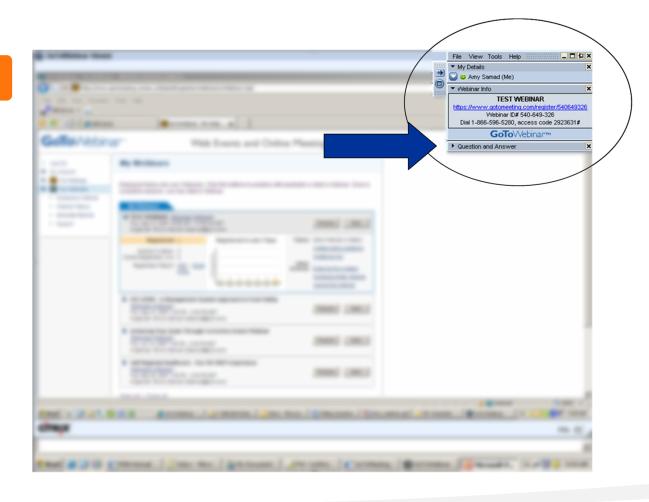
PJRFSI – Partner for Food Safety

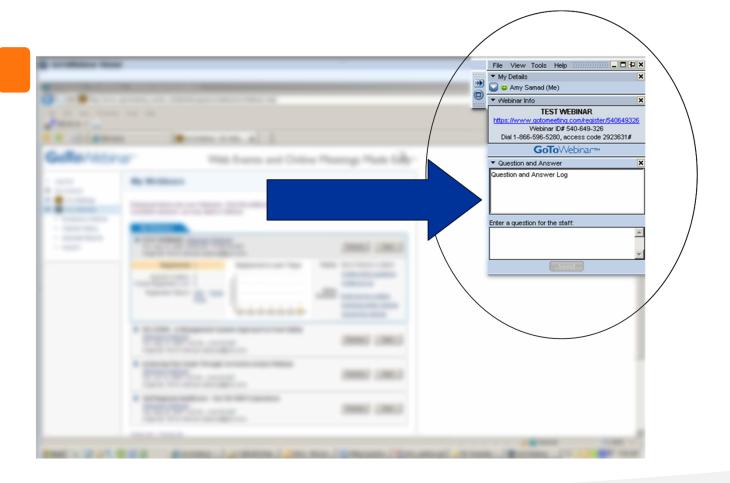
Capabilities, COVD-19

"A Joint Webinar, Food Safety & Leadership in a Time of Crisis"









POLLING QUESTION # 1



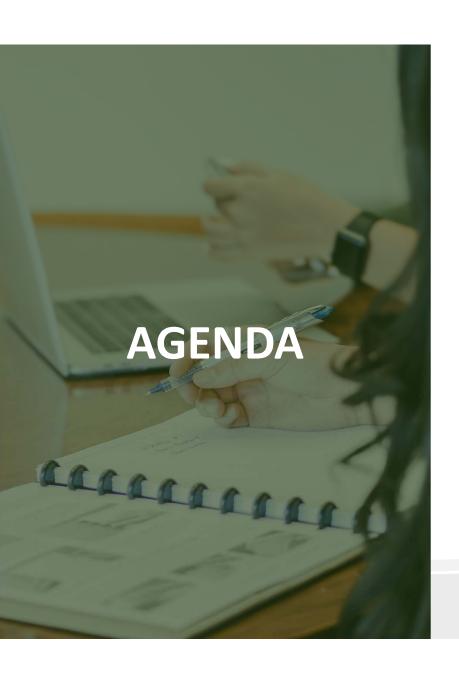


PJRFSI – Partner for Food Safety

Paul Damaren

Senior Vice President of Food Safety & Supply Chain, PJRFSI





- **01** Who is PJRFSI?
- O2 Polling Question #2
- What PJRFSI is Doing About It, a CB Perspective
- Polling Question #3
- BRCGS FEATURE PRESENTATION
 How to be Food Safety Leaders in Crisis
- Polling Question #4
- **07** Questions & Answers

PERRY JOHNSON REGISTRARS, FAMILY of COMPANIES





Working with the Entire Food Supply Chain







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 <u>Essential Services Canada</u>

Here is a link of all <u>Essential Services USA</u>



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.



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.



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.



Training Solutions

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





FOOD SAFETY & SUPPLY CHAIN



Supply Chain Assessments

Brand Protection

Food Safety, Quality,

Social Accountabi (SMETA, WRAP) E OHS

Recall, Regulatory

Good Manufac uring Practic ood Agricultu **Practices**

Cannabis/Hemp (Retail, Manufacturing, Cultivation)

IACCP (Seafood, Laundry)

THIRD PARTY 000

QF, BRC, FSSC,

Cosmetics, OTC's

GLOBALG.A.P, GFCP

ISO 22000, PrimusGFS

DDENDA ERNMEN

Costco

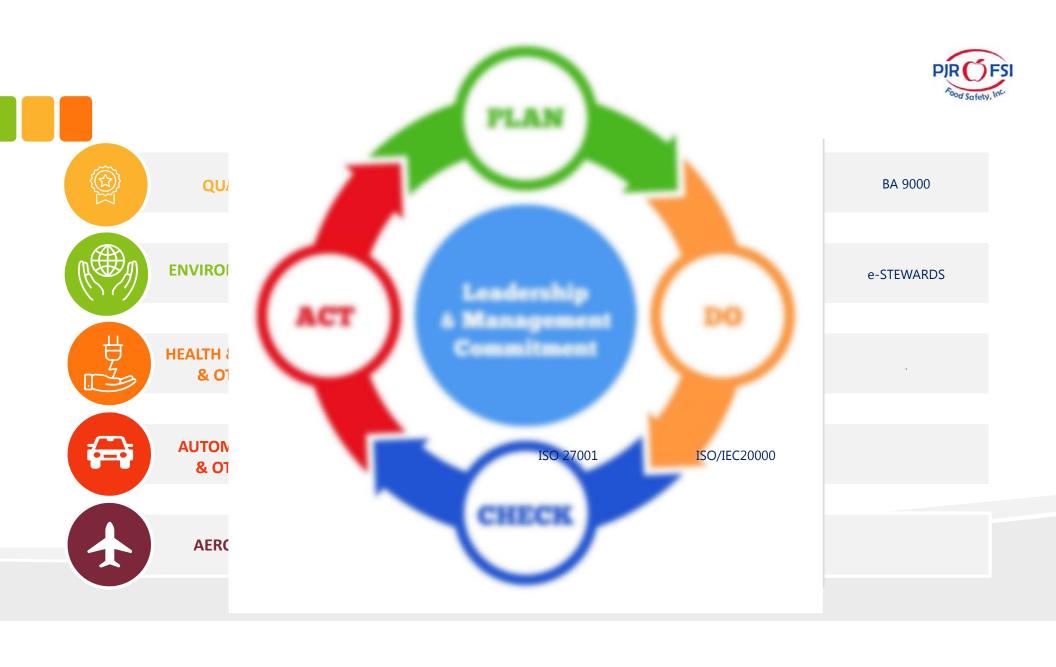
FSMA

Whole Foods

Custom 19,2nd,

Product Testing

FSVP





Recognized Globally, Applied Locally **Standards, Accreditation and Scheme Owners**



















































Why Perry Johnson Food Safety?



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

2. Value Added Partner

- o Complimentary plaque to every client
- o Complimentary certificate
- o Free webinar training
- o Free press release & marketing tools for your business
- o Option of virtual assessments
- B. PJRFSI has the <u>resources, capability, established infrastructure</u> 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





PJRFSI – Partner for Food Safety

Lauren Maloney

Food Safety & Supply Chain, Accreditation Manager, PJRFSI





PJRFSI COVID-19 Corporate Policy



 PJRFSI is take pandemic verified technology.

Coporate Policies

ng the d use of virtual



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



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.

- 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













POLLING QUESTION # 3

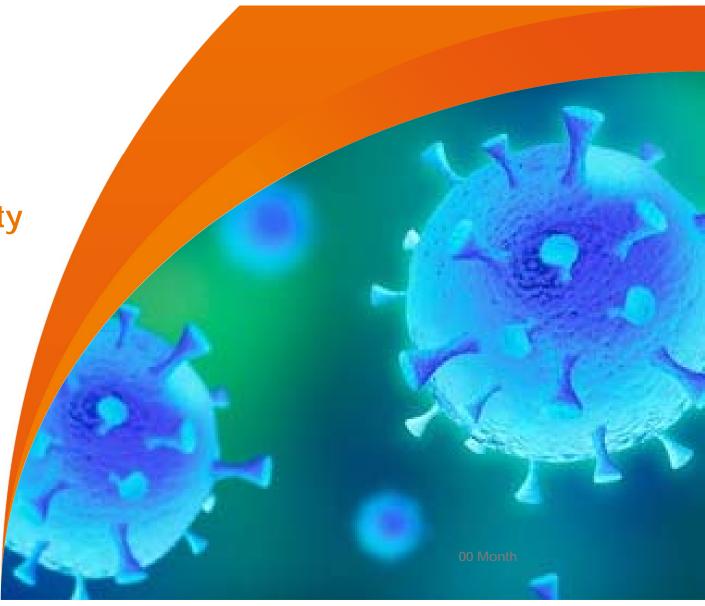




How to be Food Safety Leaders in a Crisis

BRCGS & PJRFSI

Jessica Burke & John Kukoly April 16th, 2020



COVID-19 with BRCGS



Food Safety Leadership in a Time of Crisis



John Kukoly

Director

BRCGS, Americas



Jessica Burke

Senior Manager

Technical Services

BRCGS Introduction





















- Who we are
- What we do
- How we can support you during COVID-19

Agenda

BR@S



















- BRCGS Position on Audits Affected by COVID-19
- Food Safety Management during COVID-19
- Resources



BRCGS Position on Audits Affected by COVID-19

BRCGS Position on Audits Affected by COVID-19



A certificate extension of up to 6 months validity may be issued based on:

- Risk assessment by the Certification Body
- CB reviews COVID-19 emergency response plan

months

BRCGS Position on Audits Affected by COVID-19



History

Absence of critical situation

Compliance Recalls

Covid-19 response

The Certification Body shall gather information from the certified site and consider within the risk assessment

BRCGS Position on Audits Affected by COVID-19



1

Certificates may only be extended to the current scope – significant changes to scope may not be made. 2

Sites that currently have a grade C or D, unfortunately these shall be classified as 'high risk' and certificates may not be extended 3

If the certification body is satisfied a certificate extension of 6 months may be issued. 4

Once the site becomes accessible, the full onsite audit will need to take place as normal and a new certificate will be issued for a further 12 months.



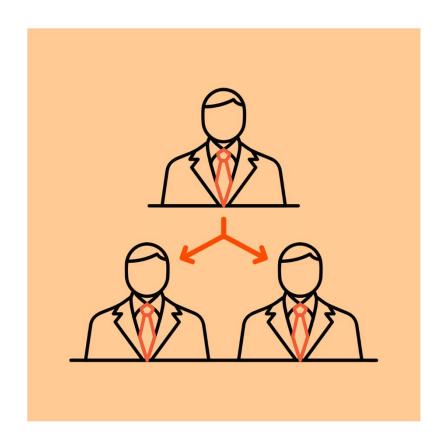
Food Safety Management during COVID-19

Leadership



To create leadership, you will need to:

- Assign a team
- Have meetings regularly to review the COVID-19 processes and adjust to changes
 - Government or industry advice
 - Staff sickness, isolations for COVID-19
 - Customer requirements
 - Review of resource issues raw materials, staff, cleaning supplies etc.
- Keep up communications with staff



Emergency Suppliers & Raw Materials





How you will approve emergency raw materials suppliers?



How you will approve emergency raw materials?



Consider additional raw material inspection and testing



Communicate changes to raw material or suppliers to brand owners before use

Vulnerability Assessment & Fraud Prevention



Raw material shortages due to factory shut downs and transport restrictions increases the risk of substitution or fraudulent adulteration.

Consider the following:

- Closely monitor raw material shortages and price changes to identify raw materials at greatest risk from fraud.
- Increase testing or inspection procedures where appropriate for raw materials identified to be at increased risk.



Maintenance



Where maintenance service providers can not access the site:

- Set minimum maintenance levels
- Items which are of known risk of failure and contamination risk should be identified and regularly inspected
- Contractors should be closely controlled and managed in accordance with the sites COVID -19 visitor policies



Housekeeping and Hygiene





Ensure cleaning chemicals are appropriate for prevention of COVID -19 transfer between employees within the facility.



Identification and inclusion of hard surfaces with the potential for transfer of Corona virus (door handles, utensils, re-useable crates)



Establish minimum acceptable time for cleaning and periods of line downtime for cleaning



Increase environmental monitoring and line change over/start up inspections as necessary

Pest Control





Any changes to access for pest controllers for routine visits should be based on pest risk and consider:

- Site pest management history
- Products handled and inherent risk of pest infestation
- Seasonal factors

Food defense





Review food defense plan to manage any increased vulnerability resulting from high levels of temporary staff

Internal Audits



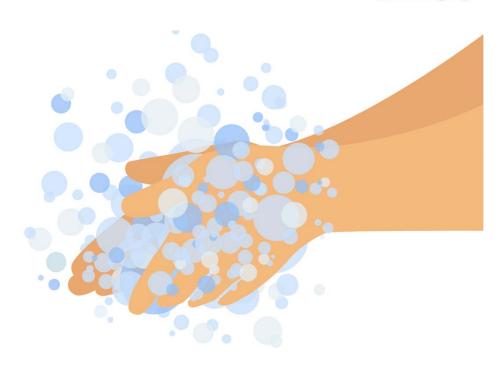


Review the internal audit program to ensure the focus is on processes most at risk as a result of changes introduced in response to the COVID-19 pandemic

Personnel - Training

BR@S

- Implement specific training requirements for temporary employees taken on in response to the COVID -19 situation
 - Personal hygiene requirements
- health and safety requirements
- requirements for the safeguarding of employees
- sickness reporting procedures
- Identify and train back-up employees to manage CCPs in case of absenteeism



Protection of Employees - Visitors

Restrict visitor access and ensure there is a clear visitors policy for:

- General visitors
- Sub-contractors including Pest Control, Service Engineers, Contract Cleaners
- Vehicle drivers

Where visitors are allowed on site:

- Make them aware of the site rules for the management of COVID-19
- No COVID-19 symptoms
- Provided with any protective clothing required for access to the site





Protection of Employees

BR@S

Reduce the risk to employees from cross contact by following social distancing requirements.

Give consideration to:

- Communal areas (changing areas, rest rooms, eating areas)
- Shift start and change overs
- Working arrangements within production, packing and storage areas.
- Employee movement within production areas
- The use of screens to separate workers on lines where social distancing can not be achieved
- Policies for delivery drivers
- Procedures when a shift starts and an employee experiences symptoms for COVID-19





VIRTUAL TRAINING NOW AVAILABLE



POLLING QUESTION # 4









Wednesday, April 22 at 2:00pm EST

"Introducing SQFI's Social Responsibility F2SR Ethical Sourcing Standard"

Featuring: Canaan Rice, Manager, Ethical Sourcing, SQFI



Thursday, April 30 at 2:00pm EST

"Food Safety Certifications and GFSI & Leadership Commitment"

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



Wednesday, April 22 at 2:00pm EST

"Creating a Healthy Lifestyle to Boost Your Immune System During the Global COVID19 Pandemic"

Featuring: Dr. William W. Li, M.D., President and Medical Director of the Angiogenesis Foundation.

- Dr. Li a scientist, medical professional, and author of New York Times bestseller "Eat To Beat Disease". During these times, Dr. Li. has been viewed as a go to person on what to eat to boost your immune system.
- Dr. Li, will discuss lowering stress, alleviating fear and anxiety during the Pandemic and instill the feeling of control back into your business.
- Lastly to discuss, "what is really hurting the retailers" in today's everchanging market.







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



