

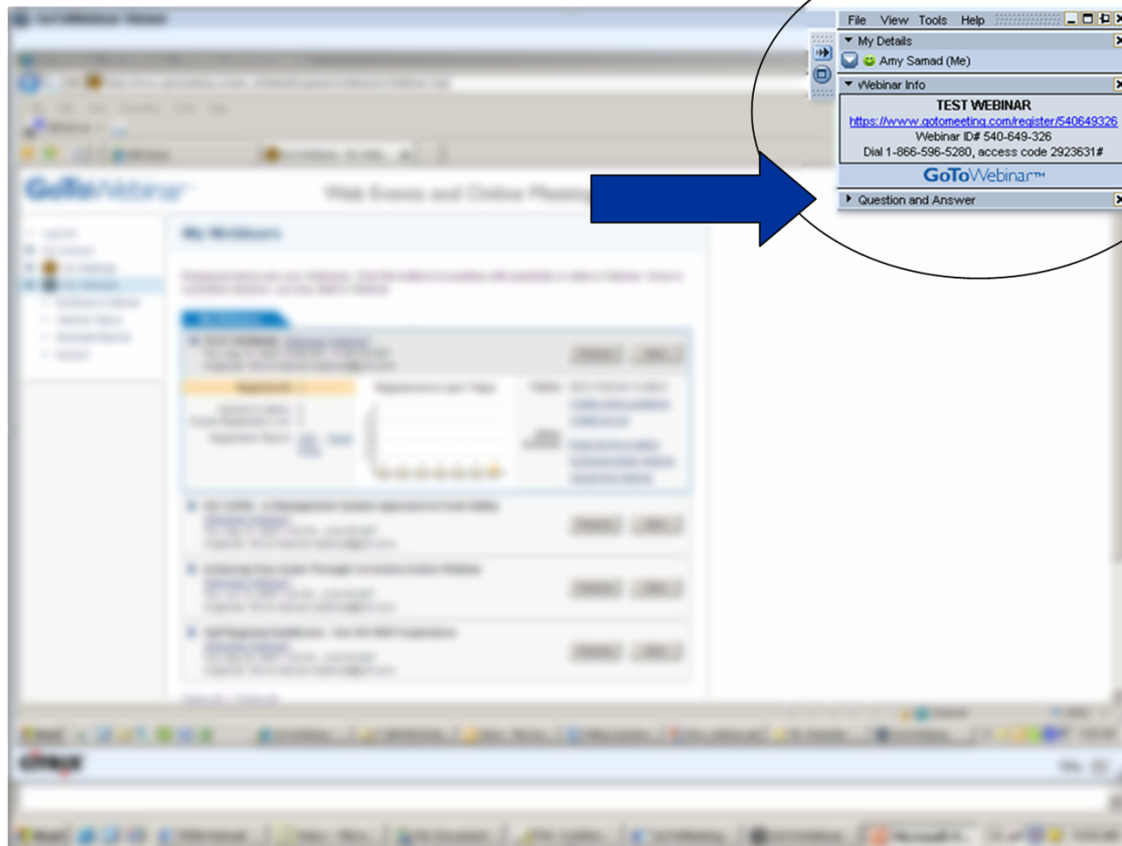


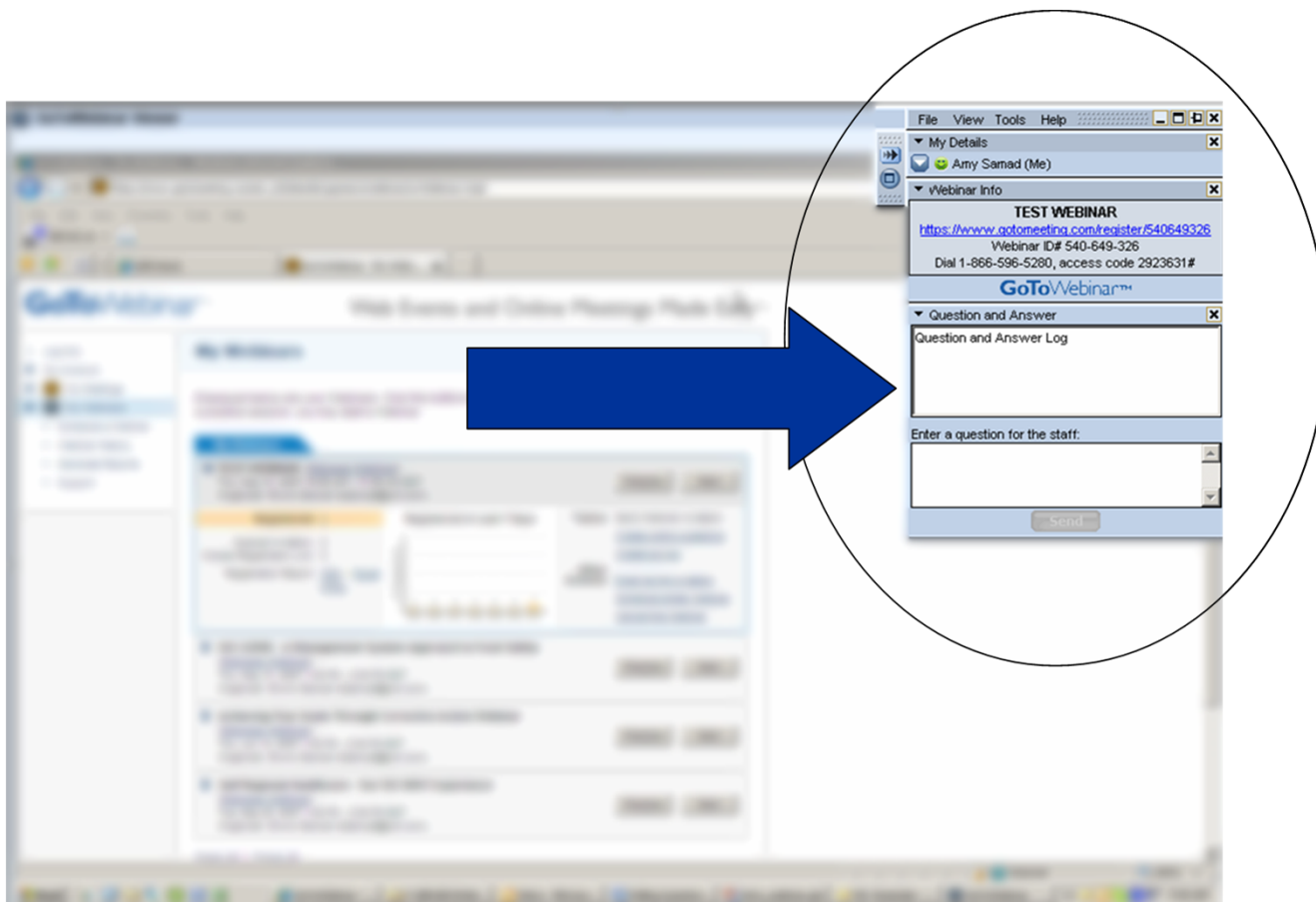
Perry Johnson Registrars Food Safety, Inc.

PJRFSI – Partner for Food Safety

“PJRFSI Capabilities & Crisis Management in Food Safety”









Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 1





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

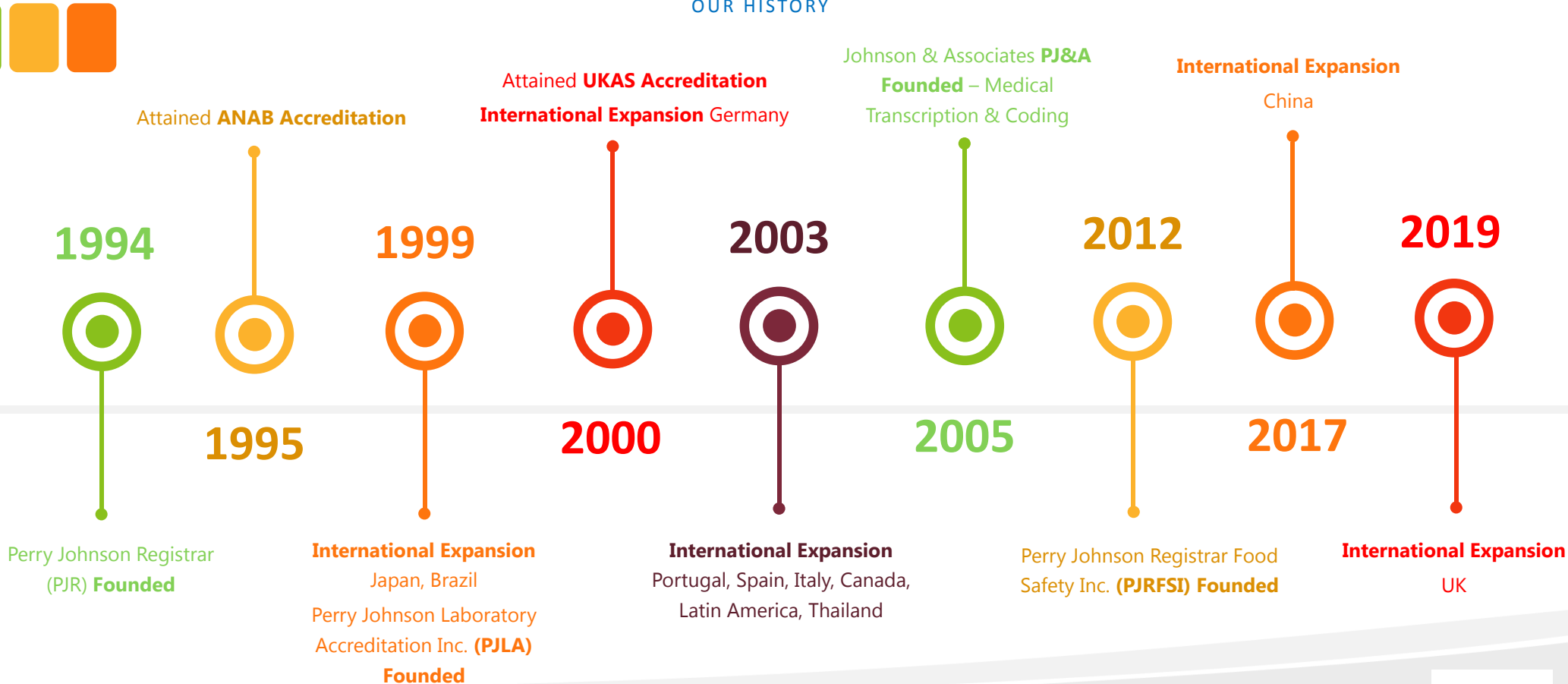
Project Services Team & Management of our customer

05

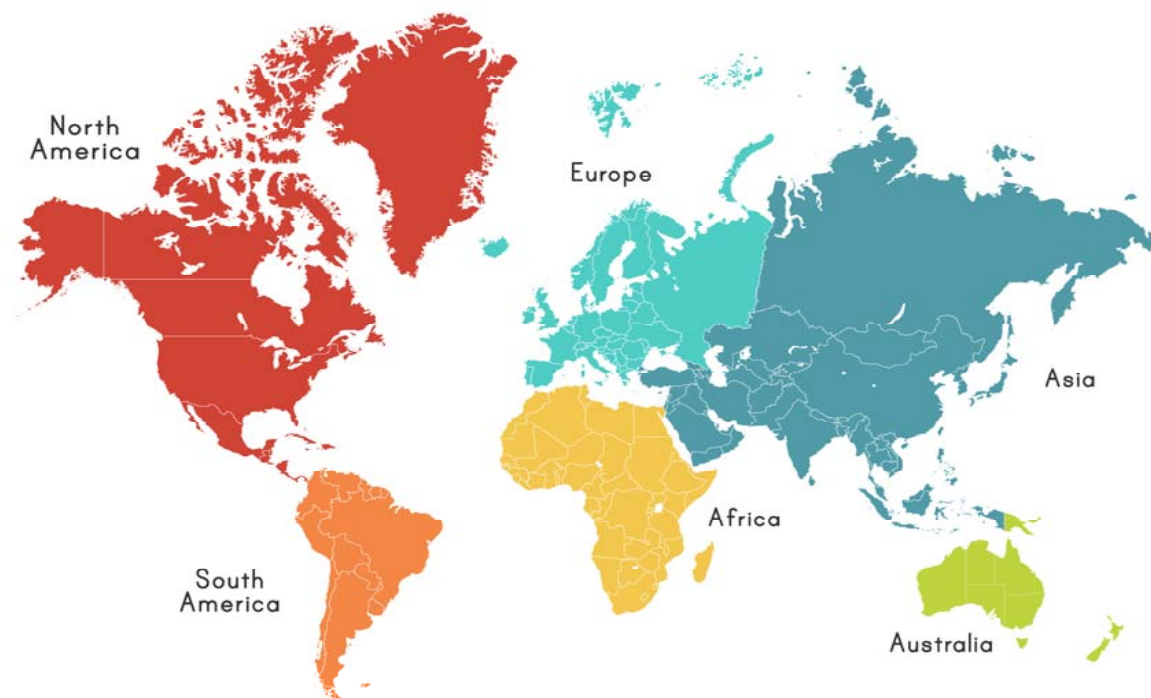
Managing Crisis during this global Pandemic, COVID19

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

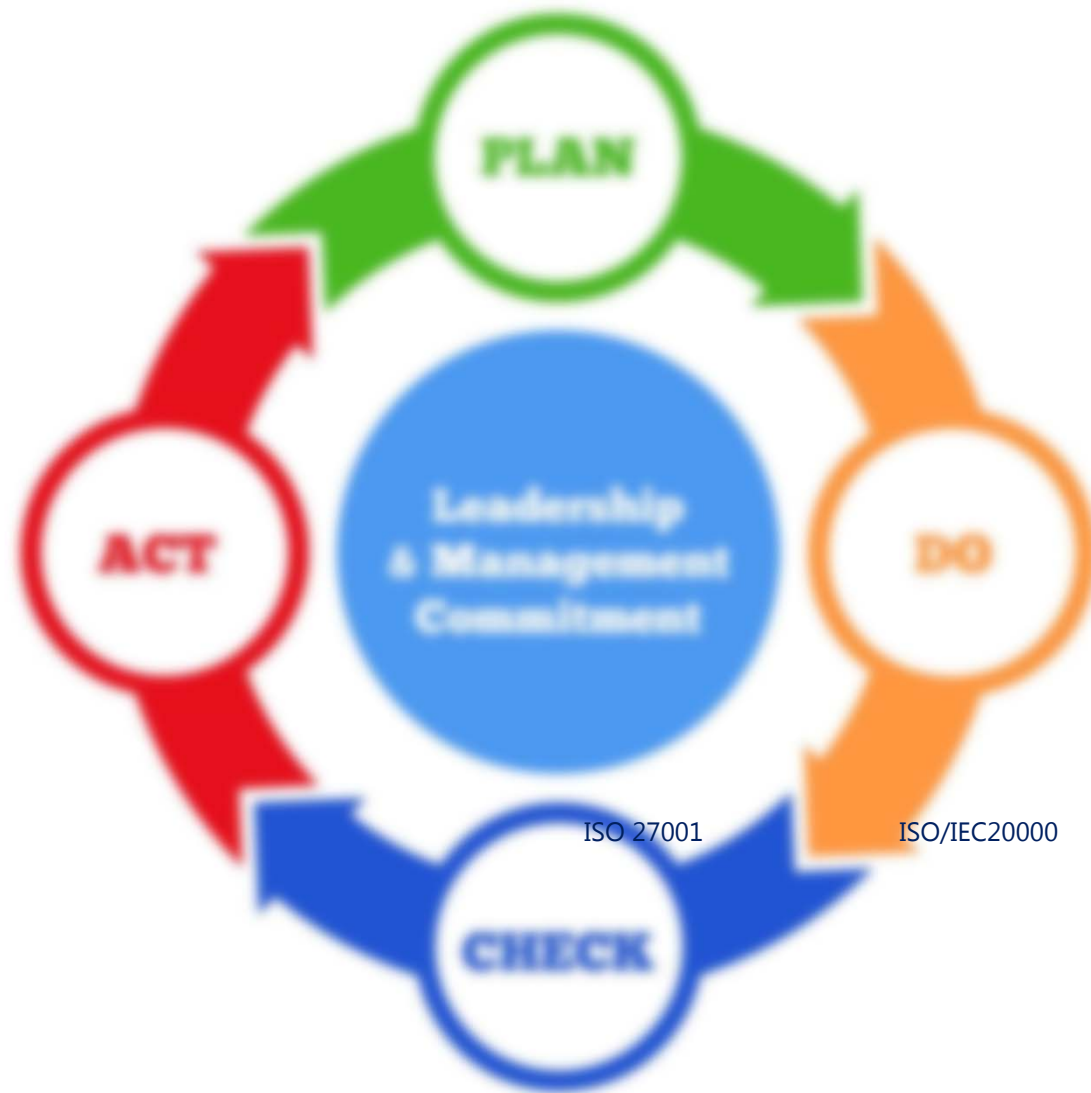
Recall, Regulatory

HACCP (Seafood, Laundry)

ISO 22000, PrimusGFS

Product Attribute Testing

FDA/CFIA



BA 9000

e-STEWARDS

QUALITY

ENVIRONMENTAL

HEALTH & SAFETY

AUTOMATION & OT

AIRCRAFT

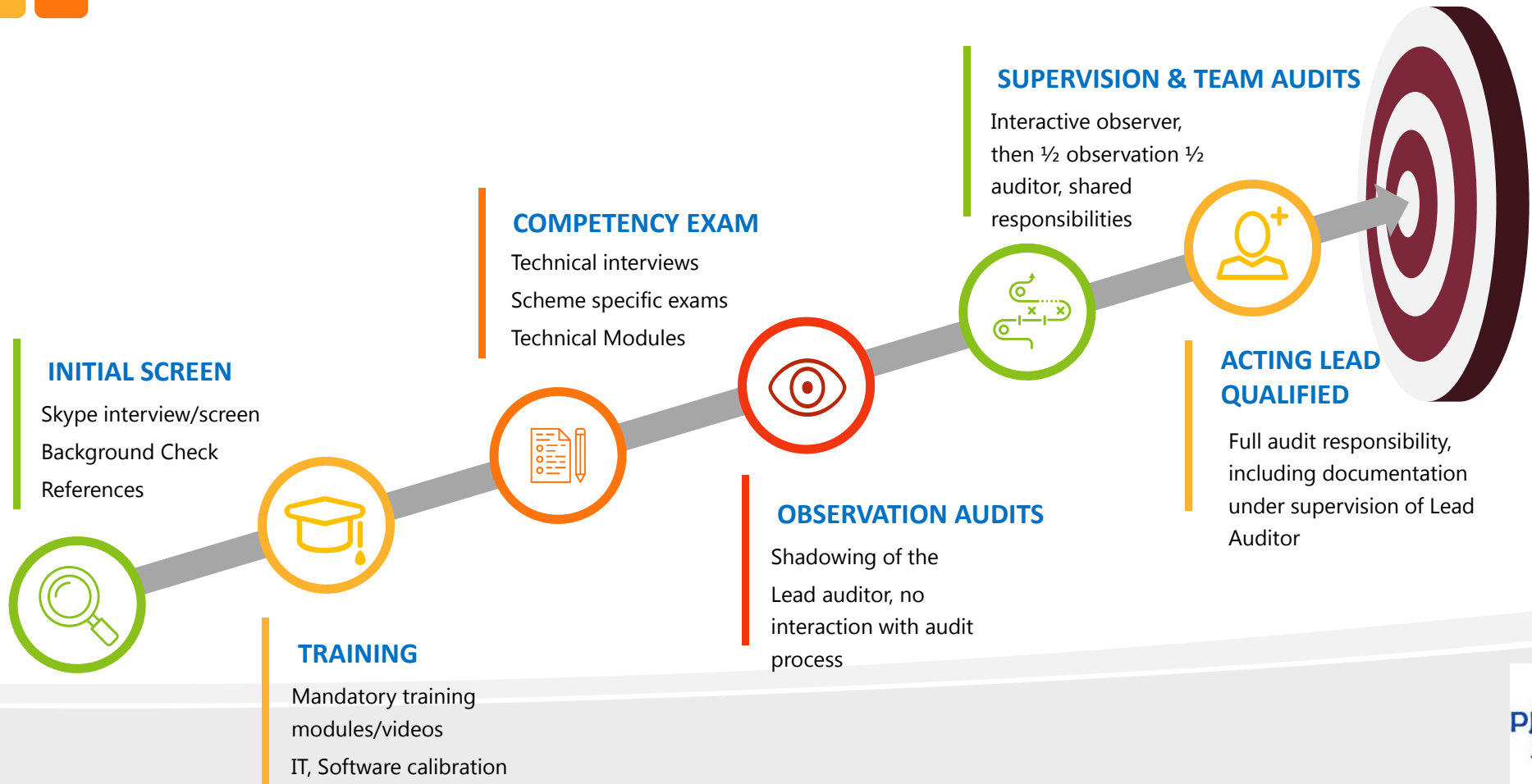


Recognized Globally, Applied Locally Standards, Accreditation and Scheme Owners



AUDITOR ONBOARDING

QUALIFICATION AND CERTIFICATION



TRAINING SOLUTIONS

LIFECYCLE





How PJRF SI – Manages our Customers

Our Value Added Approach

1

UNDERSTAND YOUR NEEDS/EXPECTATIONS

To truly add value to our customers we need to understand where you've been, where you are today and where you want to be tomorrow. There is an enormous amount of pressure that is placed on you every day from regulators, management, customers & industry. We are here to help you navigate these expectations

2

ASSIGN A DEDICTATED PROJECT SERVICES TEAM

Technical lead/business manager assigned to provide support – based on main objectives, regulatory needs and National or Global requirements of the customer

5

TRANSPARENCY OF INFORMATION

Communication is key to everything, but it's as important to listen as it is to speak.

4

CONTINUOUS IMPROVEMENT

Ongoing assessment, approval to ensure quality first and consistency in trend analysis and identification to confirm all stakeholders are aligned, i.e. business & technical

3

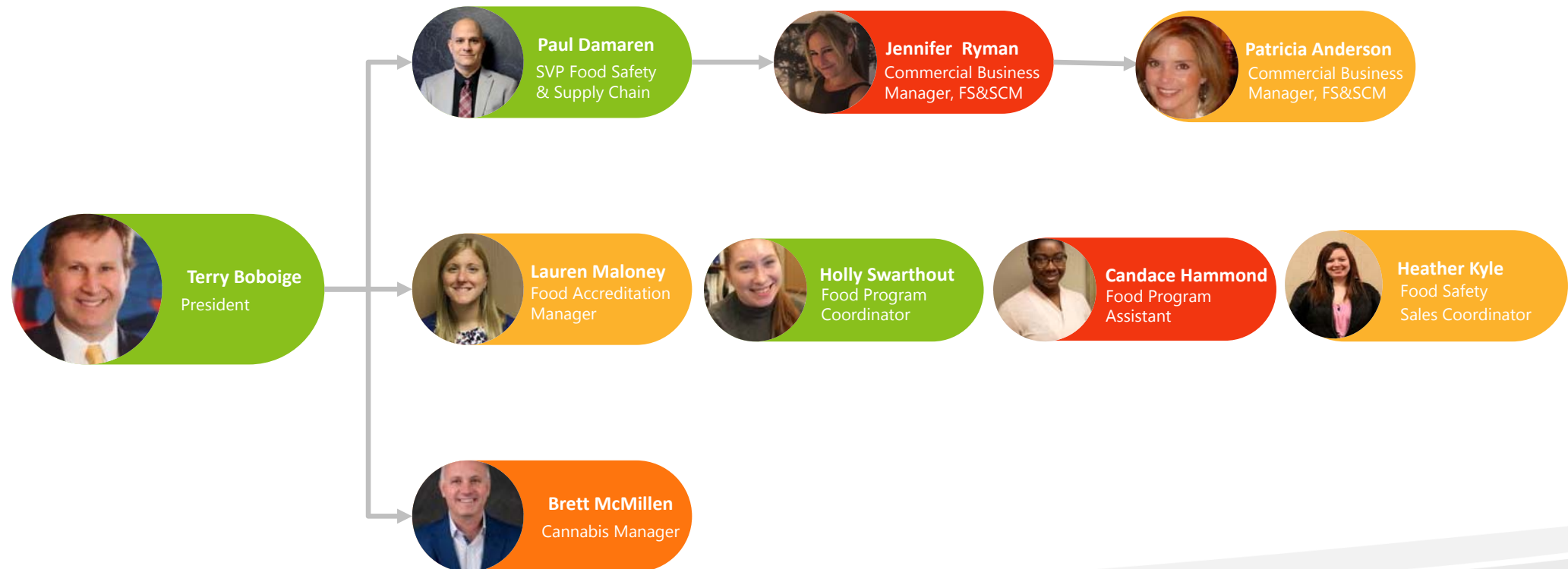
CLEAR, COMPETITIVE, CONCISE AGREEMENTS IN PLACE

Managed by your Commercial Business Manager through your corporate office or regionally as required

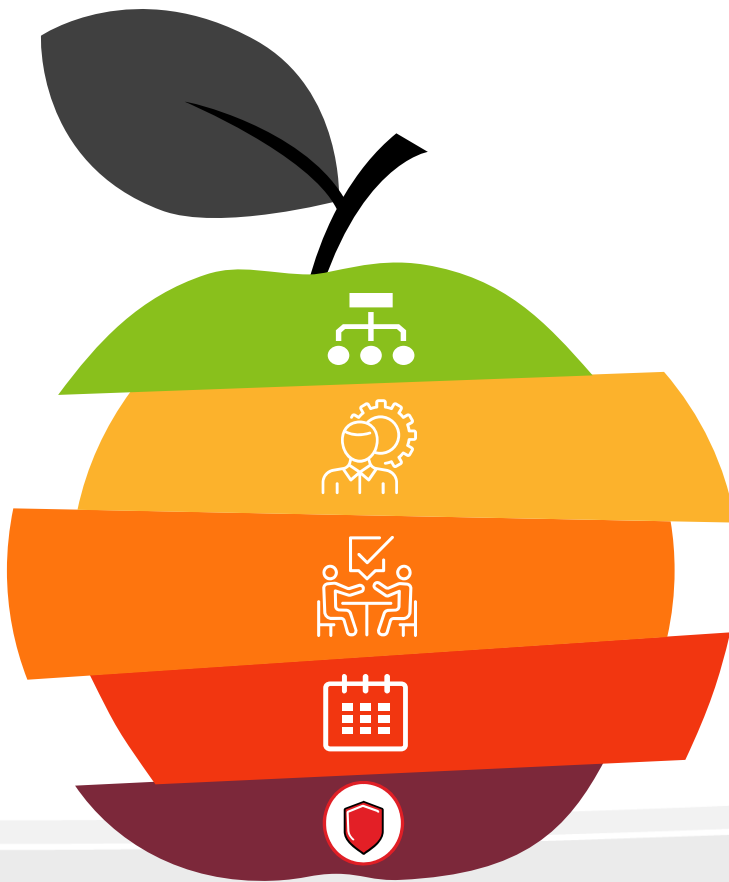
Agreed reporting strategy, KPI's and regular project meetings

PJRFSI Food Safety & Supply Chain Team

AMERICAS



Project Services Team and Responsibilities



● Executive Contact

Vice President or above, with mandated responsibility to drive the effective delivery of the contracted services and solutions to OUR CUSTOMER. Responsible for service excellence and client satisfaction. Responsible to ensure PJRFSI has appropriate resources to meet our customer expectations. Overall authority for contract.

● Strategic Account Manager (SAM) as required

PJRFSI will nominate a SAM for the program. The purpose of this role is to ensure that the services and solutions outlined in our proposals and presentations are delivered in line with our customers expectations. As such this will require close liaison with the Technical and Operations areas of our business.

● Commercial Business Manager

Responsible for Business Relationship Management. Responsible for determination of client requirements, initial proposal and contract development and approval. Ongoing support on scope and site expansion. Your business manager will work closely with your Client Manager on a regional level to ensure the roll-out of agreed contractual terms.

● Scheduling & Client Coordinator

Responsible for the coordination of audit and site schedules in each region. Responsible for ongoing customer service and customer needs; scheduling auditor resources and coordination of on/off-site activities between the auditor and client and other PJRFSI personnel. External database management & main point of contact for all inquiries relative to invoicing and certificates.

● Regional Auditors

Regional auditors under the direction of your SAM is responsible for maintaining clear understanding of our customer expectations and program deliverables. Participation in training and skills development as required. Responsible for the effective delivery of all audit related activities, interaction with site representatives and timely delivery of clear and concise audit reports.

PROJECT MANAGEMENT

ANNUAL BUSINESS REVIEWS



REVIEW

Review of service delivery levels

Review audits completed including status and grades

ASSESS

Presentation on strengths, weaknesses
process effectiveness & opportunities

TIMING & ANALYSIS

Review of upcoming schedule of assessment
Most common non-conformances analysis

FEEDBACK & CHANGES

Feedback received from auditor (review)
Feedback received from the site representations
Communication required at site level

PLANNING

Planned upcoming changes and technical information to standards
Possible topics for Technical Webinars



IDENTIFY
RISK



ASSESS
RISK

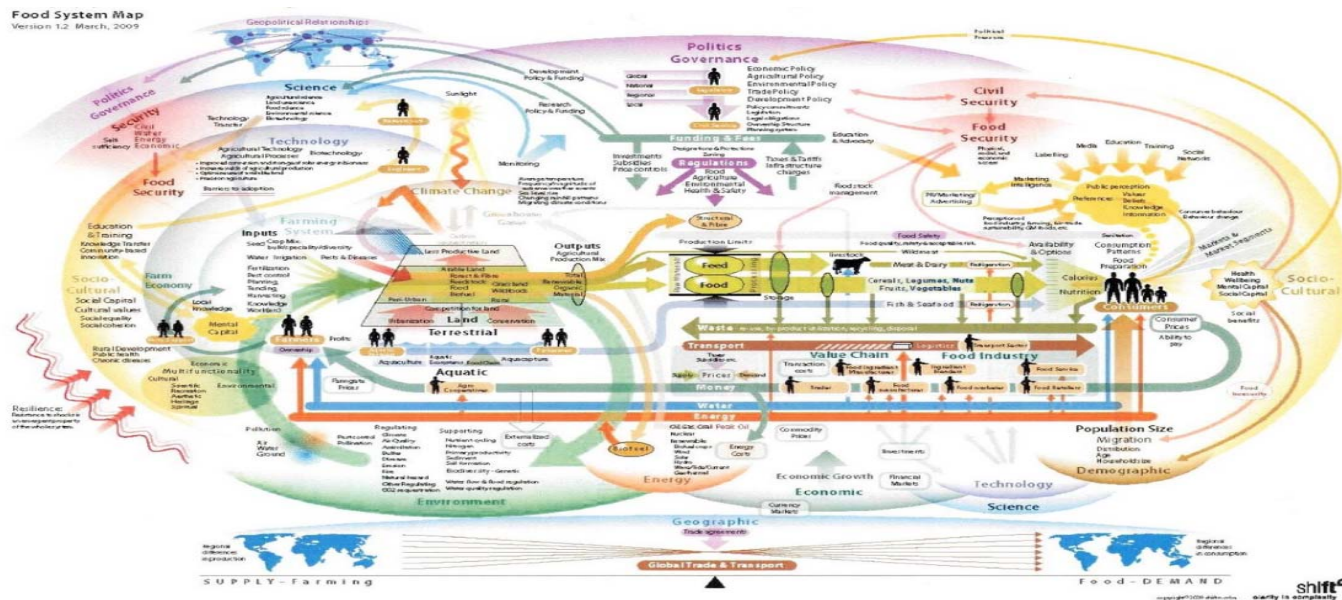


CONTROL
RISK



REVIEW
CONTROLS

Food System Map
Version 1.2 March, 2009



There are risks all around us



In Other News... Stewart Parnell of Peanut Corporation of America is Sentenced to 28 Years, the Longest Ever in a Food Poisoning Case



In mainstream news headlines everywhere this morning, former Peanut Corporation of America Owner Stewart Parnell was sentenced to a 28-year prison term yesterday on a series of criminal charges that amounted to his knowing that the peanut products his company was shipping were contaminated with potentially deadly *Salmonella*. The *Salmonella* Typhimurium outbreak PCA products caused back in 2008-09 was one of the biggest recalls in food safety history.

While Parnell's conviction is based on distribution and sale of known adulterated product, the FDA has stated that under FSMA and using the *Park Doctrine* as a basis, every senior executive will be held responsible for food safety-related outbreaks *whether they knew about the problem or not*.





RISK CONSIDERATIONS

LET'S DEFINE YOUR STORYBOARD

Risk Factor	Concept
Management Approach	Vision
	Planning
	Improvement
	Controls
Product Quality	New Product Introduction
	Reaction to Defects
	Containment/ Detection
	Understanding Error Cause
Delivery	Capacity
	Priority
	Raw Material
	Flexibility
Food Safety/Security	Food Defense
	Management System
	Allergen Control

Risk Factor	Concept
Responsiveness	Pro-activeness
	Data Analysis
	Empowerment
Financial Stability	Reliance on our business
	Risk of Acquisition
	Risk of Bankruptcy
Cost Control	Defect Costs
	Raw Materials
	Development Costs
Brand Protection	Shipping Costs
	Environmental Performance
	Social Accountability
	Social Responsibility



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.



755 W. Big Beaver, Ste.1390 | Troy, MI 48084 USA



www.pjrfsi.com



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



pdamaren@pjrfsi.com



Confirmed Upcoming Webinars



Thursday, April 9 at 1:00pm EST

"GMP Certification for Cannabis & Hemp: Tips, Case Studies, and Where to Start"



Tuesday, April 14 at 1:00pm EST

"GLOBALG.A.P. & PJRFSI, a joint webinar on Capabilities, COVID19 & Managing your risk"



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/>





POLLING QUESTION # 2



PCR: Who Are We?

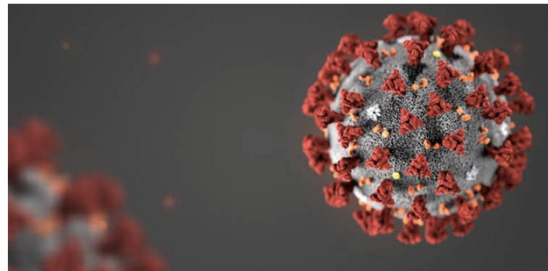


Founded in 2010 by *Rajko and Goranka Platisa*, PCR Corp. is pleased to offer your company consulting & training to help you and your team excel in your food safety & quality commitment by implementing best industry practices.

- Canadian & US based Consultancy Team for Food Safety and Quality Training
- **Two Divisions:**
 - Food Safety & Quality Systems
 - Regulatory Compliance & HR Support

What's the impact on Food Industry and what shall we do?

Company Management During the Coronavirus Pandemic



Can COVID-19 Affect Food?

There have not yet been any reports of foodborne transmission of COVID-19, because COVID-19 can remain viable on objects and surfaces



What is FDA Doing?

- FDA is currently focusing on the medical implications of COVID-19
- FDA is employing a multi-faceted approach to the outbreak response
- The FDA maintains a [coronavirus information page](#),



What is CFIA Doing?

- CFIA prioritizes critical activities to preserve the integrity of Canada's food safety system
- Maintaining the integrity of the agri-food supply chain



Canadian Food
Inspection
Agency

What is GFSI doing?



- continues to create some audit restrictions which could have an impact on the certification status;
- Establishing and providing guidance and recommendations to CB's and COP's relating to managing certifications
- GFSI keeps exploring options for non-standard auditing (remote, virtual) that it could recognise if the COVID-19 crisis continues indefinitely.

What are Other Companies doing?

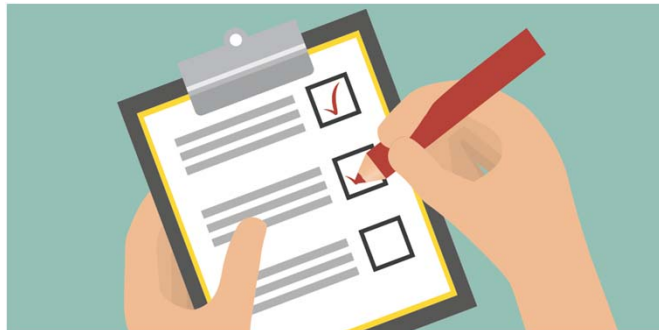
The CDC has issued **Interim Guidance for Businesses and Employers.** Generally speaking, all companies should consider the following measures:

- Assessing, identifying and mitigating risks
- Enhancing employee sanitation measures
- Implementing less restrictive illness policies
- Reviewing and revising labor and revenue projections
- Evaluating supply-chain integrity
- Developing contingency plans



Recommended Steps

For the Coronavirus (COVID-19)



1. Develop A Plan

- Create a comprehensive outbreak response plan
- Maximize the effectiveness of the plan



2. Manage the Flow of Information

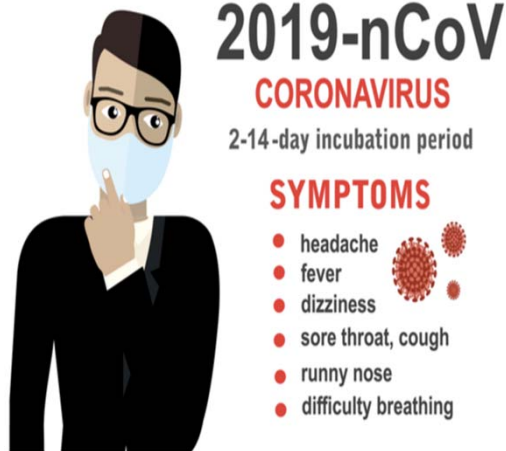
Fear and misinformation can be just as damaging as the COVID-19 itself.

- **Ensure Communication at all Internal & External and plan communication accordingly**
employees, business partners, suppliers,
- **Provide regular updates and keep evidence**



3. Prevent the Spread of Illness

The best strategy companies can employ to protect themselves is to prevent the spread of illness.



1. educating employees on safe practices and etiquette
2. encouraging those who are able to do so to work from home
3. reducing employee crowding
4. prohibiting handshaking
5. encouraging hand-washing and good hygienic practices
6. adding sanitizing stations and increase routine cleaning
7. suspending sick time restrictions

3. Prevent the Spread of Illness

Advise travelling employees to take the following steps:

- Minimize nonessential employee travel.
- Advise employees to check themselves for symptoms
- What about employees who become sick while traveling
- Check the [CDC's Traveler's Health Notices](#)



4. Coordinate with Public Health Agencies

- Impact of Local conditions
- Any questions about handling COVID-19 in your community
- Your business
- Local health authorities and their expertise

5. Supply Chain Management

- Identify essential business functions, essential jobs or roles, and critical elements within your supply chains
- Plan for how your business will operate if there is increasing shortage, interruptions or certain suppliers are no longer available.
- How do you manage your stocks?
- Conduct a careful cost-benefit analysis.

POLLING QUESTION # 3



Perry Johnson Registrars Food Safety, Inc.



BUSINESS CONTINUITY & COVID-19:

KEY CONSIDERATIONS FOR SMALL BUSINESSES



Business Continuity

- Businesses of all sizes can develop a business continuity plan to prepare their staff and operations for potential business disruptions, including outbreaks such as COVID-19.
- This 3-party checklist and resource listing can help you prepare your business now for potential future disruptions.



Being Adaptive During A Pandemic

Source Material from the Harvard Business Review article:
Creating a Culture of Experimentation by Nitin Nohria



Evaluate Changes

- Make the plan that fits your facility with all the specifics of your people and processes
- Develop a team and strategy that allows for quick and effective evaluation
- Companies need a global network of people drawn from inside and outside of organization that can coordinate and adapt as events unfold.



Leadership & Company Culture



- Senior Management Role
- Culture Development



Conclusion

- COVID-19 will likely continue in the coming days, however, with the right concept and tools we can regain control before things return to normal.
- As with all other unexpected events adequate planning and preparation can greatly reduce the negative impacts.
- This situation will likely be no different.



Resources



- <https://www.controlrisks.com/covid-19/thank-you>
- <https://www.canada.ca/en/public-health/services/diseases/2019-novel-coronavirus-infection/latest-travel-health-advice.html>
- <https://www.who.int/news-room/q-a-detail/q-a-coronaviruses>
- <http://www.chamber.ca/resources/pandemic-preparedness/BusinessPrepGuidePanPrep2020>
- [Managing Coronavirus in the Food Industry – Food Industry Counsel LLC](#)
- [Business Continuity and COVID-19](#)
- <https://www.tradecommissioner.gc.ca/campaign-campagne/ressources-entreprises-COVID-19-business-resources.aspx?lang=eng>
- <https://www.inspection.gc.ca/covid-19/cfia-information-for-industry/eng/>

POLLING QUESTION # 4



Perry Johnson Registrars Food Safety, Inc.





1 + 3 ' 4 *

