



Perry Johnson Registrars Food Safety, Inc.



PJRFSI – Partner for Food Safety

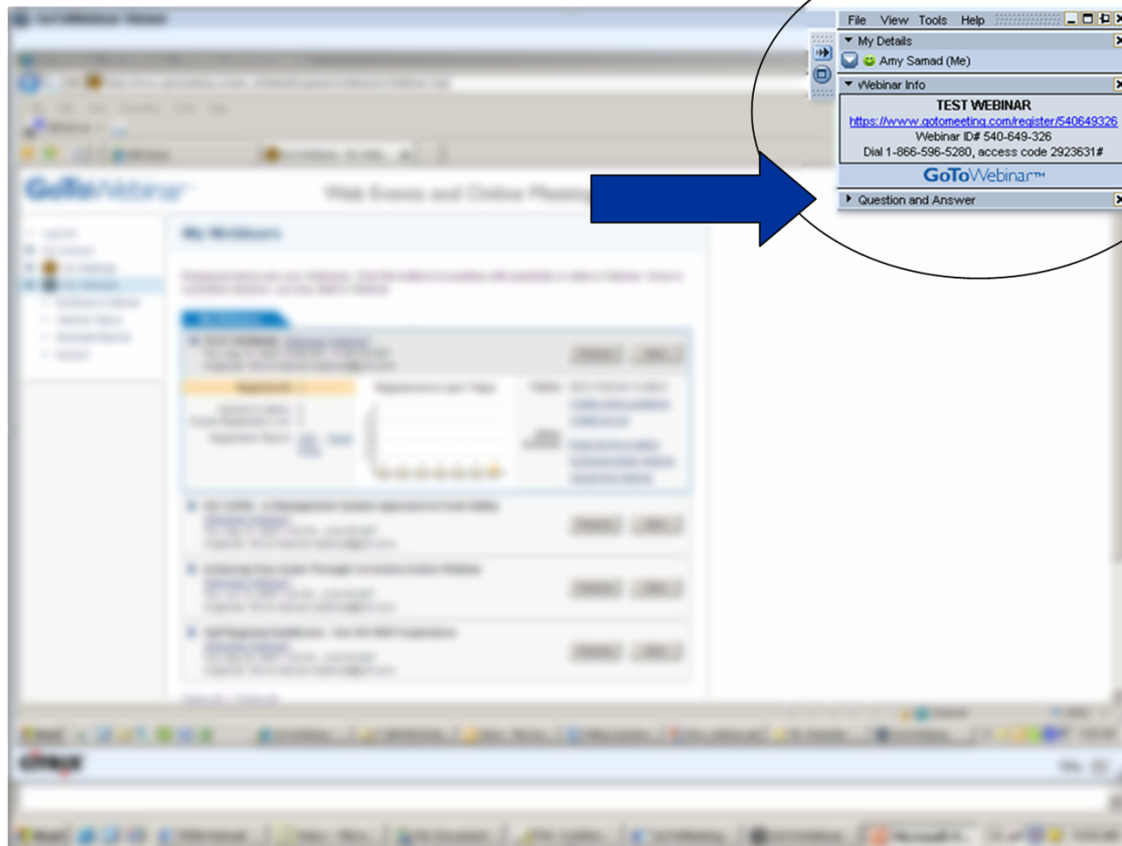
Capabilities, COVID-19

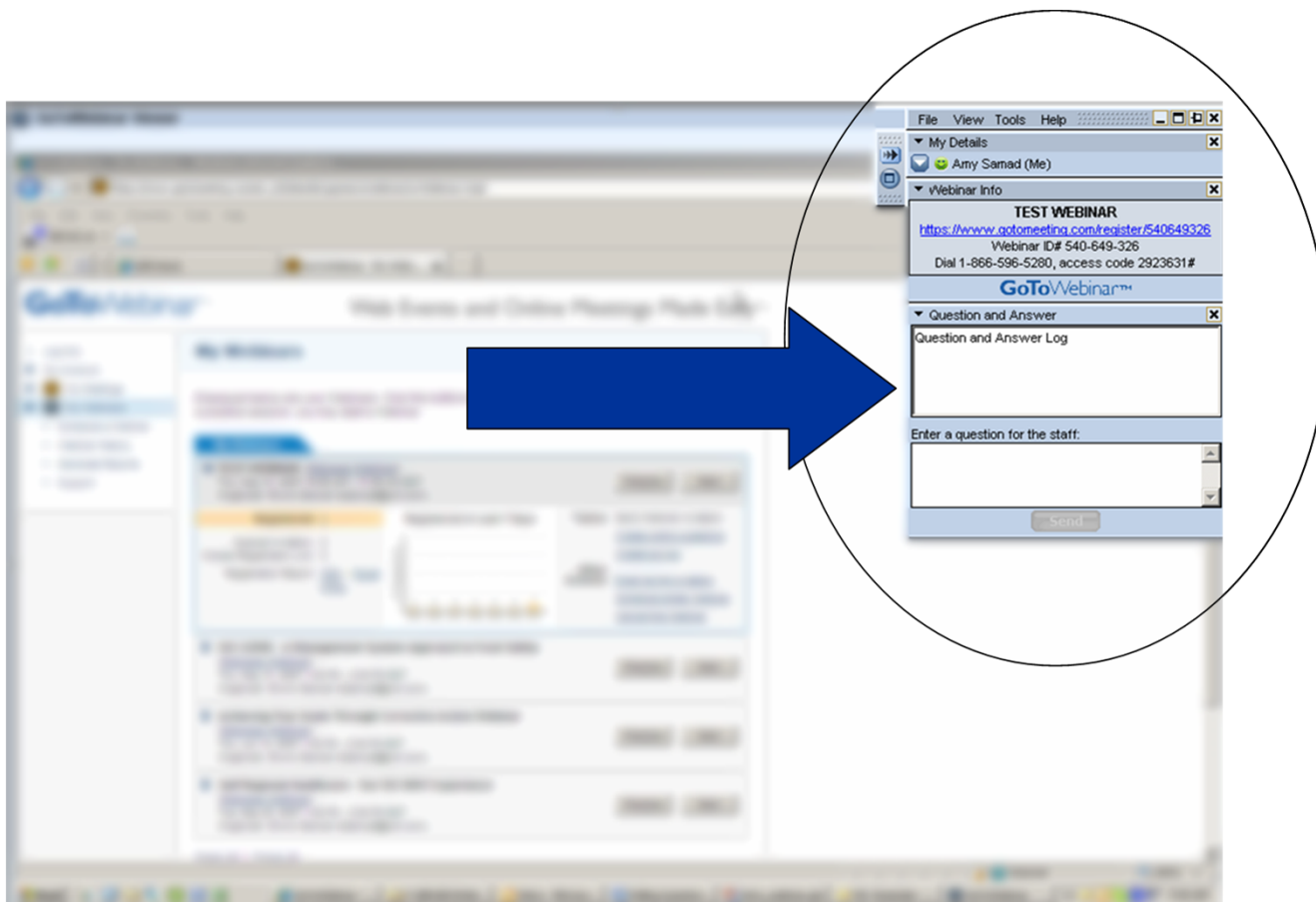
“A Joint Webinar, Food Safety & Leadership in a Time of Crisis”



azzule™









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 – NEED TO EDIT THIS SLIDE

01

Who is PJRFSI?

02

Polling Question #2

03

What PJRFSI is Doing About It, a CB Perspective

04

Polling Question #3

05

BRCGS – FEATURE PRESENTATION
How to be Food Safety Leaders in Crisis

06

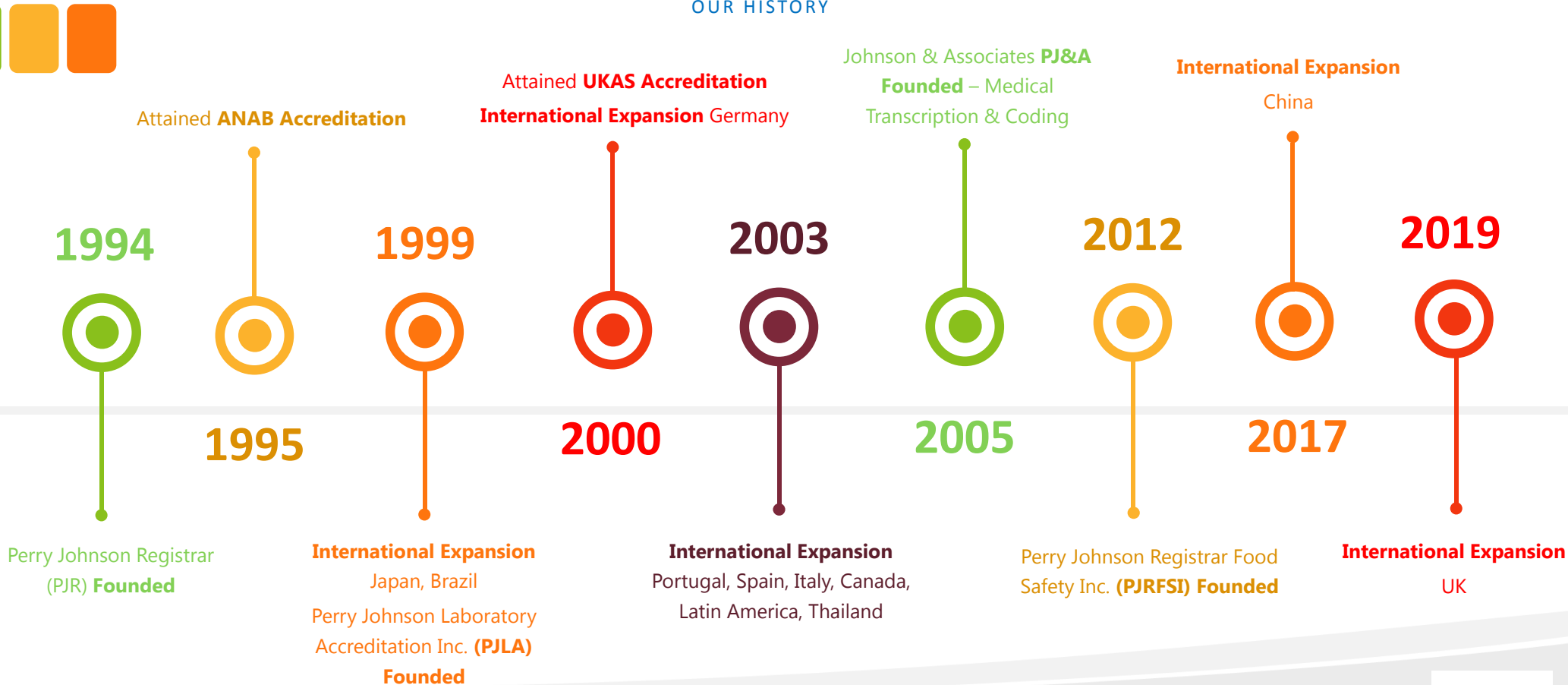
Polling Question #4

07

Questions & Answers

PERRY JOHNSON REGISTRARS, 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, Ranch & Harvest Audits

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, EHS, OHS

Cannabis/Hemp (Retail, Manufacturing, Cultivation)

GLOBALG.A.P, GFCP

Custom 1st, 2nd, Party programs

VQIP

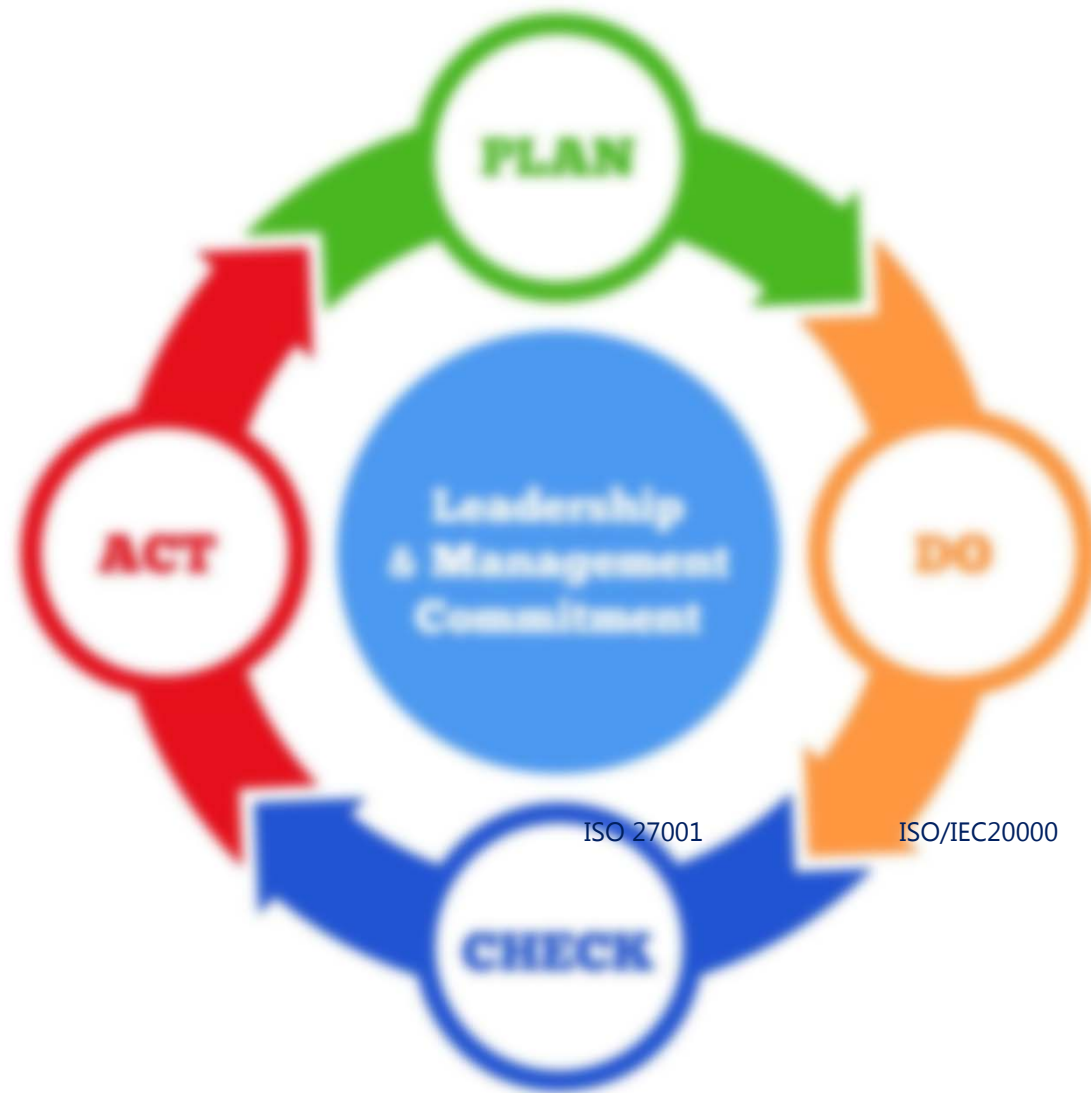
Recall, Regulatory

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

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

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

**GLUTEN-FREE
SANS GLUTEN**
CANADIAN CELIAC ASSOCIATION
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

**EN
EA**

ACCREDIA
LENGE DI ACCREDITAMENTO

UKAS
MANAGEMENT
SYSTEMS

ema

IATF

IAF
MEMBER OF MULTILATERAL
RECOGNITION ARRANGEMENT

ILAC-MRA

PJRCFSI
Food Safety, Inc.

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.



Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 2



PJRFSI – Partner for Food Safety

Lauren Maloney

Food Safety & Supply Chain,
Accreditation Manager, PJRFSI



PJRFSI COVID-19 Corporate Policy



- PJRFSI is taking steps to mitigate the risk of a pandemic virus using technology.

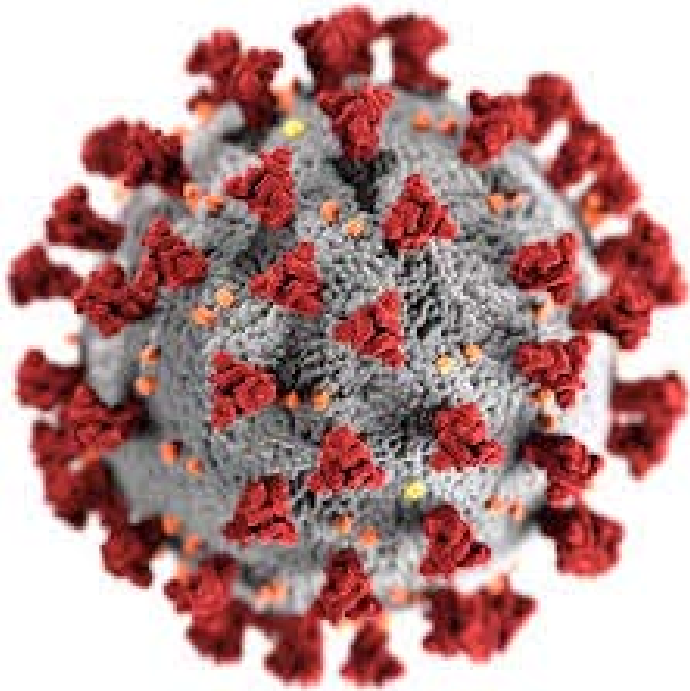
using the
and use of virtual

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.





PrimusGFS: More than a GFSI Audit

May 27, 2020



Outline



**What is
PrimusGFS?**



**How is PrimusGFS responding
to COVID-19 challenges?**



**What else can
PrimusGFS
do for you?**



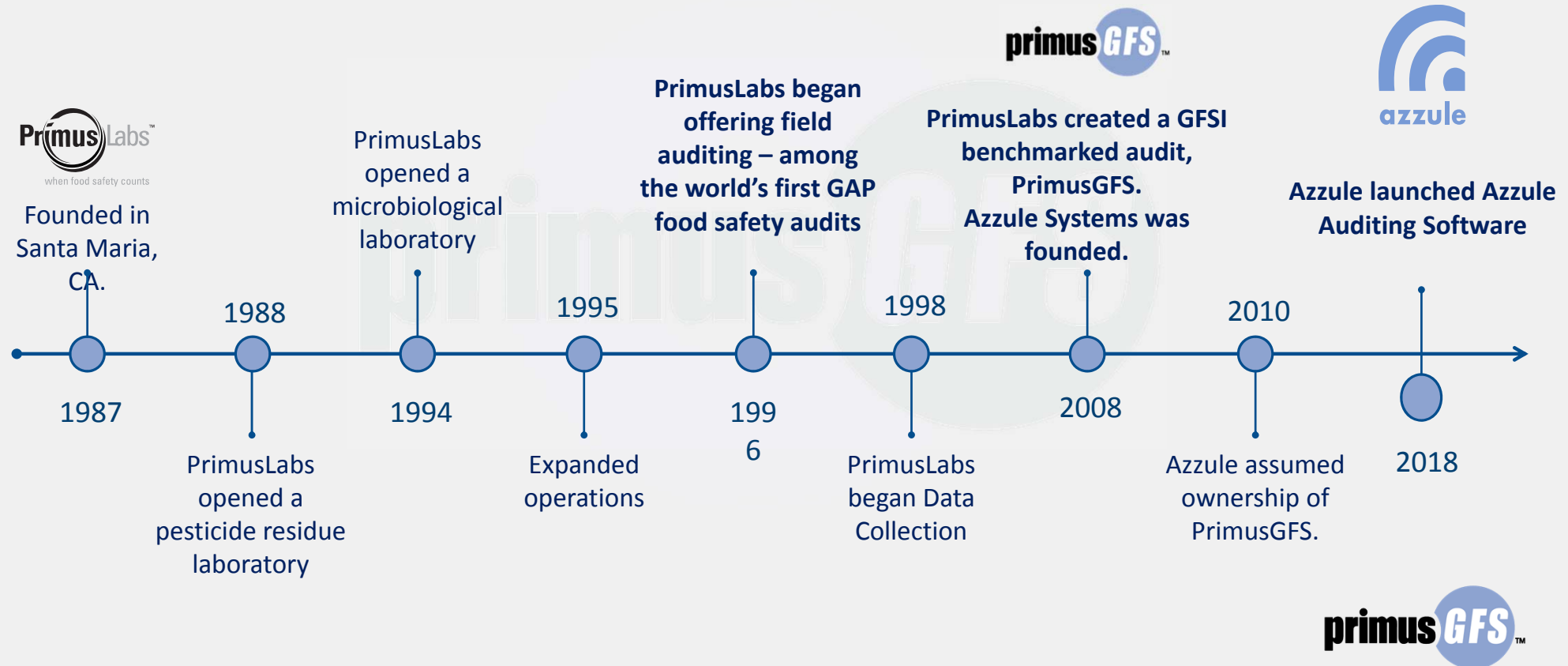
PrimusGFS version 4



The Fresh Produce Industry's First Global Smart Audit

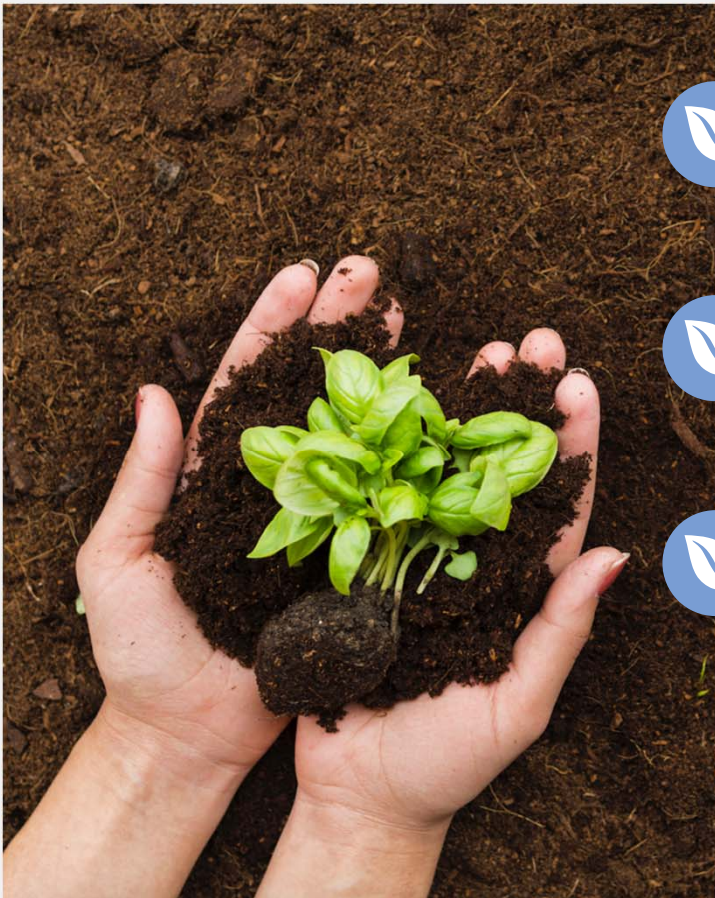
PrimusGFS |

Developed to meet the needs of the fresh produce industry



PrimusGFS |

Developed to meet the needs of the fresh produce industry



Covers food safety of agricultural plant products (including grains & pulses).



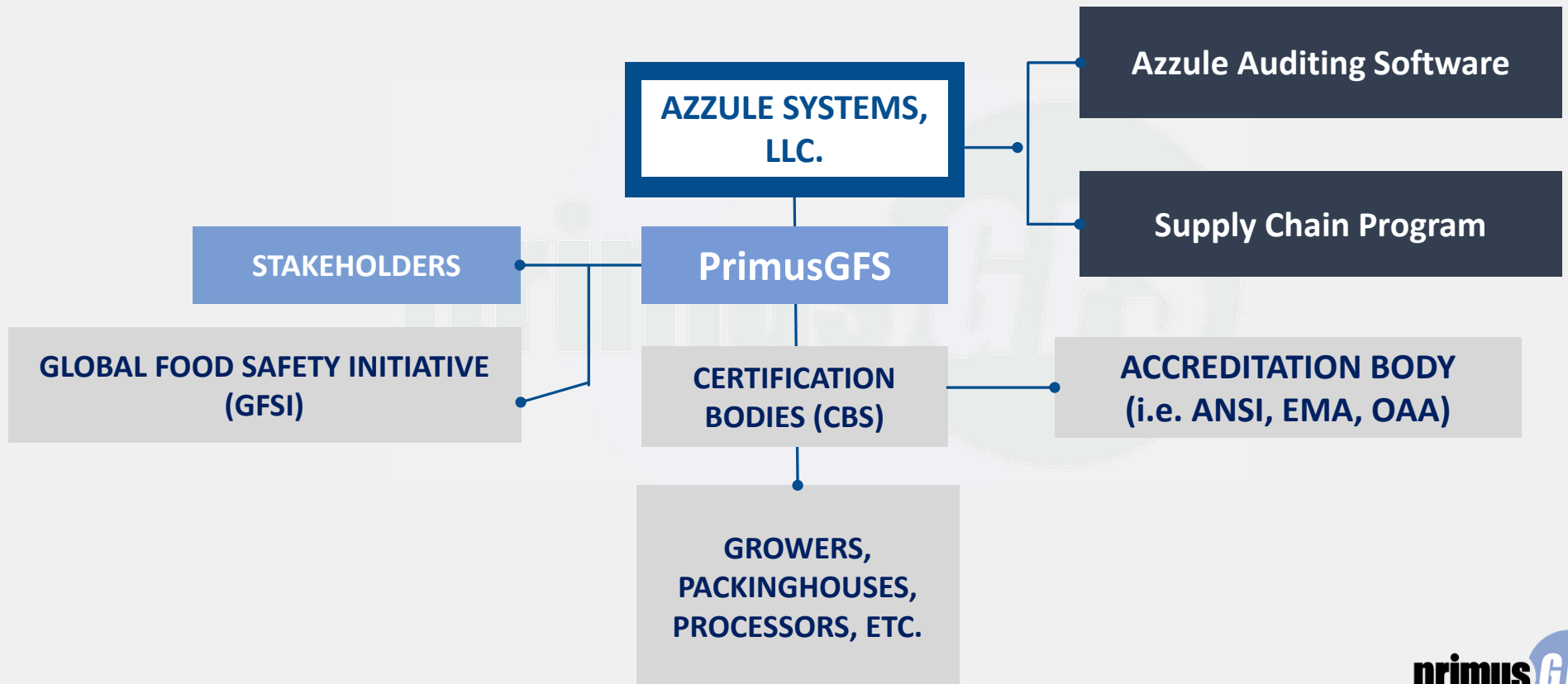
PrimusGFS Standards have been benchmarked against GFSI requirements.



All the audit information is generated in an electronic format & can be transferred directly to customers in the Azzule Platform.



PrimusGFS | Developed and managed by Azzule Systems



PrimusGFS | Developed and managed by Azzule Systems



- » Food safety principles
- » Stakeholder input
- » GFSI benchmarking requirements
- » Food safety regulations
- » Analytics - Data generated from the PrimusGFS system



PrimusGFS | Supported and endorsed globally



In 2019 alone,
endorsed by more than
5937 organizations,
with **19,446** operations
certified under
PrimusGFS.



PrimusGFS | Supported and endorsed globally

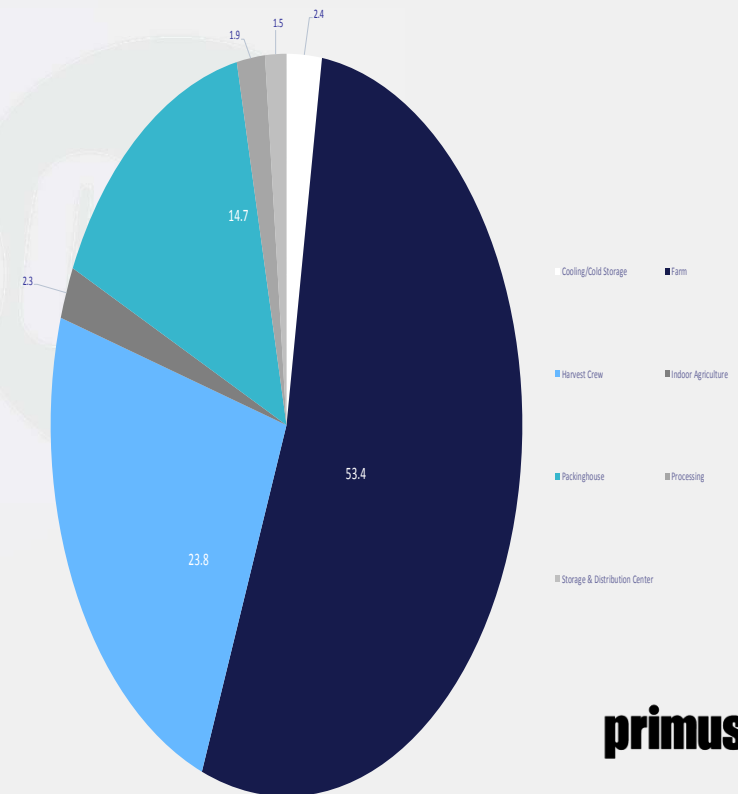


Farms 53.4%

Harvest Crews 23.8%

Packinghouses 14.7%

Percentage of Certified Audit Types



PrimusGFS | Audit Modules



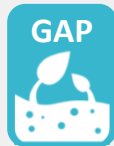
1

**Food Safety
Management
System**




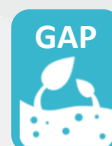
2

Farm



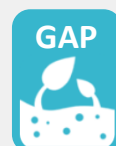
3

**Indoor
Agriculture**



4

**Harvest
Crew**




PrimusGFS | Audit Modules



1

Food Safety Management System



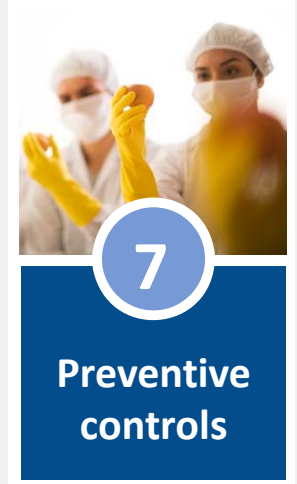
5

GMP



6

HACCP



7

Preventive controls



PrimusGFS | Audit Resources



General Regulations

Overall audit scheme rules, requirements and definitions.



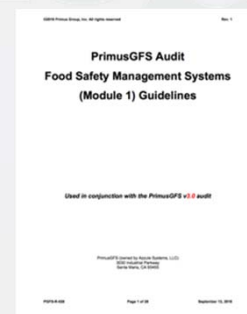
Questions & Expectations

The audit checklist with summarized expectations for each question.



Checklist

Blank audit checklist that can be used to perform internal audits (for auditees) or audits (for auditors).



Interpretation Guidelines

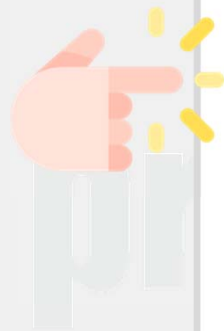
In-depth guidelines that have a specific set of scoring criteria for each question of the audit. They detail the criteria for total compliance scoring, as well as what constitutes the different levels of downscores.



PrimusGFS | Audit Resources



All documents are publicly available on the PrimusGFS website:



PrimusGFS Version 3.1 Documents

Download All Version 3.1 Documents
(English)
[Download](#)

Download All Version 3.1 Documents
(Español)
[Download](#)

PrimusGFS v3.0 to v3.1 Summary of Changes	+
General Regulations	+
PrimusGFS v3.1 Questions and Expectations	+
PrimusGFS v3.1 Interpretation Guidelines	+
PrimusGFS v3.1 Checklists	+
PrimusGFS Glossary	+

<http://www.primusgfs.com/documents.aspx>



POLL QUESTION

When the pandemic subsides fully, annual onsite will again be the primary means of food safety verification in the produce industry.

Yes, we'll go back to the way things were before.

Yes, we'll rely mainly on onsite audits but some portions may be done remotely.

No, the onsite audits will be largely replaced / augmented by remote audits.

No, we'll move away from third party audits and use other means of verification (record review, testings, 2nd party audits, etc.)

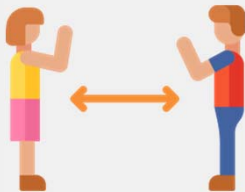


**How is PrimusGFS responding
to COVID-19 challenges?**

**By Listening to the Needs
of the Industry**



CHALLENGES FOR AUDITEES



Adapting to social distancing measures



Minimizing risk for employees during pandemic



Following travel restrictions



Continuing with audit processes to be in compliance with buyer demands and regulatory requirements



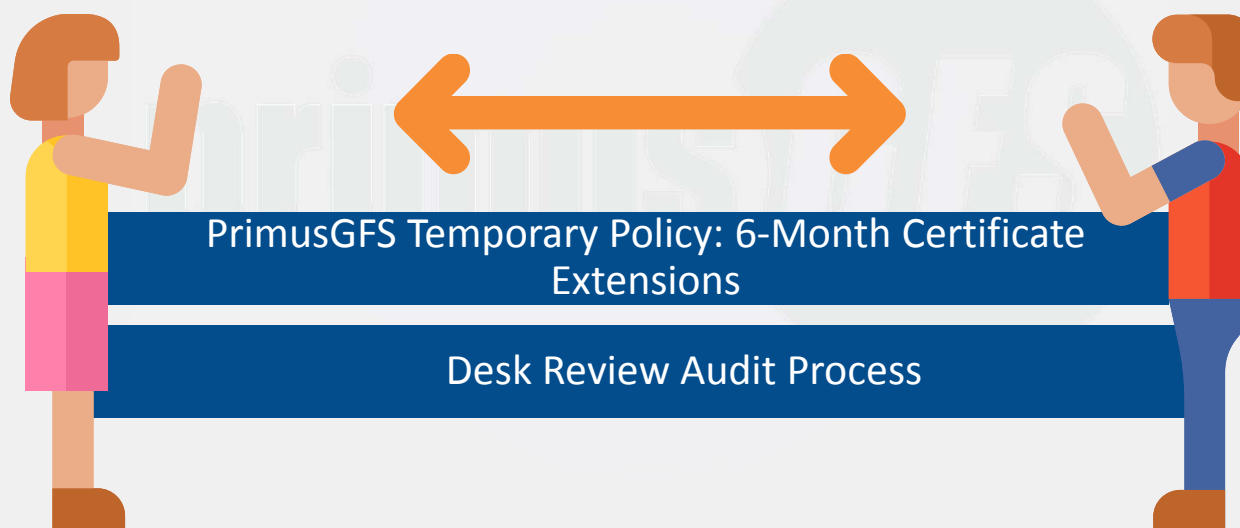
Expressing need for tools to complete audit process in a secure manner



COVID-19 PRIMUSGFS AUDIT SAFETY MEASURES



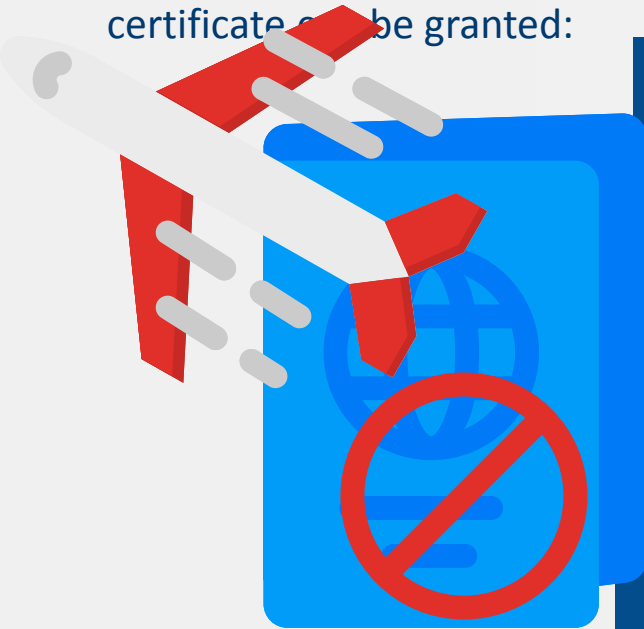
To address the specific need for social distancing policies, PrimusGFS has made the following options available:



PrimusGFS | Temporary Extension Policy

Certified PrimusGFS operations may apply for a certificate extension.

In countries and/ or regions, where sites cannot be visited because of travel restrictions, and no auditors are able to reach the site, the following considerations are recommended to determine if an extension to their certificate can be granted:



The CB must fully demonstrate that there is no other possibility but to extend the certificate.

If an extension is granted, all decisions and procedures that led to the extension of the certificate, must be fully documented and based on risk assessments as indicated on the IAF ID3:2011 document.

Continual re-evaluation by the CB of the certified site's ability to accept an on-site audit should be maintained and an audit should be undertaken at the earliest opportunity.

PrimusGFS | Temporary Extension Policy



Certified PrimusGFS operations may apply for an extension of valid certification period.

Key points



- A certificate extension can last an additional 6 months.



- The certificate extensions are recognized by GFSI.



- The approval extension procedure is directly requested and completed through CBs. Contact your CBs before the expiration date.



- PrimusGFS has provided the complete Temporary Guidance for Issuing Six-Month Certificate Extensions for all approved CBs.



PrimusGFS | Temporary Extension Policy



PRIMUSGFS AUDIT NUMBER: 174040
CB REGISTRATION No.: Test-PGFS-343
AUDIT DATE: Apr 03, 2019

Revision 4

primusGFS™

CERTIFICATE
Issued to:

ORGANIZATION
NewOrg2 Test..3
2620 Skyway Drive, Suite B., California Serene Lakes, California 1111111111, United States

OPERATION
Test Packinghouse 01142019
Desconocido Zephyrhills, Florida 6985, United States
Operation type: PACKINGHOUSE

PRELIMINARY AUDIT SCORE: **99%** | **CERTIFICATE VALID FROM:** **Jul 17, 2019 To Jan 16, 2021** | **FINAL AUDIT SCORE:** **100%**

CB Test certifies that this operation has complied with the applicable requirements of PrimusGFS Version 3.0
See subsequent certificate page(s) for scope details



PrimusGFS |

Temporary Extension Policy



“Once the travel restriction has been lifted, audits should be rescheduled, and CBs should establish procedures to determine via a risk assessment the order in which the rescheduling of audits should take place.”





Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 3



PrimusGFS |

Top 10 Products in certified audits during pandemic

Broccoli 134 	Blueberries 107 	Iceberg/ Head Lettuc 101 	Strawberries 92 
Tomatoes 115 	Romaine Lettuce 107 	Cabbage 90 	
Asparagus 111 	Celery 101 	Cauliflower 80 	

PrimusGFS | Desk Review Audit Process



Organizations can apply for a full off-site documentation review prior to an on-site audit.

CBs will approve/reject the desk review application based on the specific risk assessments associated with the organization.

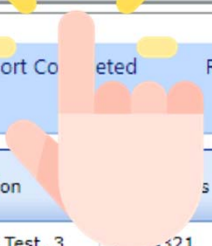
PrimusGFS | Desk Review Audit Process



If the Application is approved, the organization is able to complete a self-assessment to submit all required documents within the PrimusGFS 1st party audit tool in the PrimusGFS System.

The documentation review will be finalized prior to the on-site audit.

PrimusGFS | Desk Review Audit Process



1st Party Self Audit 3rd Party, Applications Organizations				
Preliminary Report Completed		Report/CA's Review Finished		
		Sort		Audit ID ▼
Organization			Scheduled Date	Actions
NewORG2 Test..3	7321 Location: Saturno 2050-A			Edit Audit Products Edit App
NewORG2 Test..3	R1 Test011420199 Location: Culiacán, Sinaloa, 99999, Mexico			Edit Audit Products Edit App
NewORG2 Test..3	Test C...			Edit Audit



PrimusGFS | Desk Review Audit Process



Off-site Documentation Review

Documentation review prior to an on-site audit.

On-Site Documentation Review

The CB/auditor will define if Documentation needs review on site

Visual Inspection

The auditor will visit the operation to complete a visual inspection.

PrimusGFS | Desk Review Audit Process



PrimusGFS Documentation and/or Visual Observation Requirements Module 2- Farm

Documentation (D) designates that a document file(s) should be submitted to the Certification Body / Auditor for review prior to the on-site inspection.
Visual Observation (O) designates conformance to the standard by visual observation from an auditor during the on-site inspection.

Section	Q #	Question	Expectations	Visual Observation	Documentation	Type of Documentation
Training	2.06.02	Are there written and communicated procedures in place that require food handlers to report any cuts or grazes and/or if they are suffering from any illnesses that might be a contamination risk to the products being produced, and return to work requirements? (In countries with health privacy/confidentiality laws, e.g. USA, auditors can check procedure/policy but not actual records).	There should be documented procedures that are communicated to food handlers (e.g., worker signature on a training log) to food handlers, requiring them to report any cuts, grazes and/or any illnesses that might be a food safety cross contamination risk. Procedures to note return to work requirements for affected workers. Procedures should cover recording requirements, but auditors should not request to review records where countries have laws covering privacy/confidentiality of health records.	O	D	Procedures-Food Handlers
Training	2.06.03	Are there worker food safety non-conformance records and associated corrective actions (including retraining records)?	There should be records covering when workers are found systematically not following food safety requirements. These records should also show corrective actions and evidence that retraining has occurred (where relevant).		D	Records-Worker Training Corrective Actions
Field Worker Hygiene (Applies to on-the-farm workers, not the harvesting workers)	2.07.01	Are toilet facilities adequate in number and location? A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	At least one toilet per 20 workers should be provided, or if more stringent, as per prevailing national/local guidelines, and should be within 1/4 mile or 5 minutes walking distance of where workers are located. Toilet facilities should be available to all workers and visitors. Automatic failure if there are insufficient or inadequate toilet facilities. A ZERO POINT (NON-COMPLIANCE) DOWN SCORE IN THIS QUESTION RESULTS IN AUTOMATIC FAILURE OF THIS AUDIT.	O	D	Records-Toilet Facilities

POLL QUESTION

How does your company share its audit results (i.e., report and applicable corrective actions) and certificate with customers?

email directly to customer representative

dropbox, google Drive, or other sharing systems

Azzule Supply Chain Program

other online supply chain data management software





PrimusGFS Does More Than An Audit



Azzule Systems | Overview



Certification Program Owner

Approval & Oversight of Certification Bodies

Data System Provider

- PrimusGFS Audit System
- Azzule Auditing Software
- Supply Chain Program



Santa Maria, California
United States
Headquarters



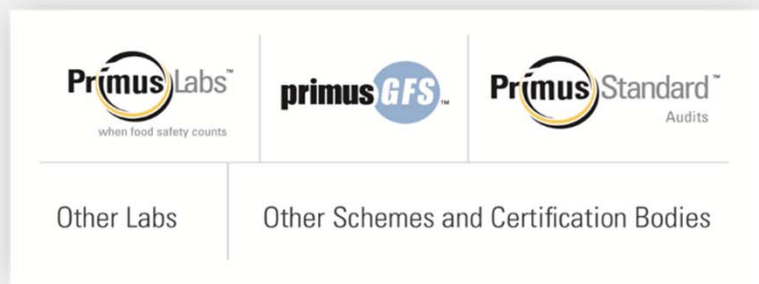
Viña del Mar,
Valparaíso
Chile



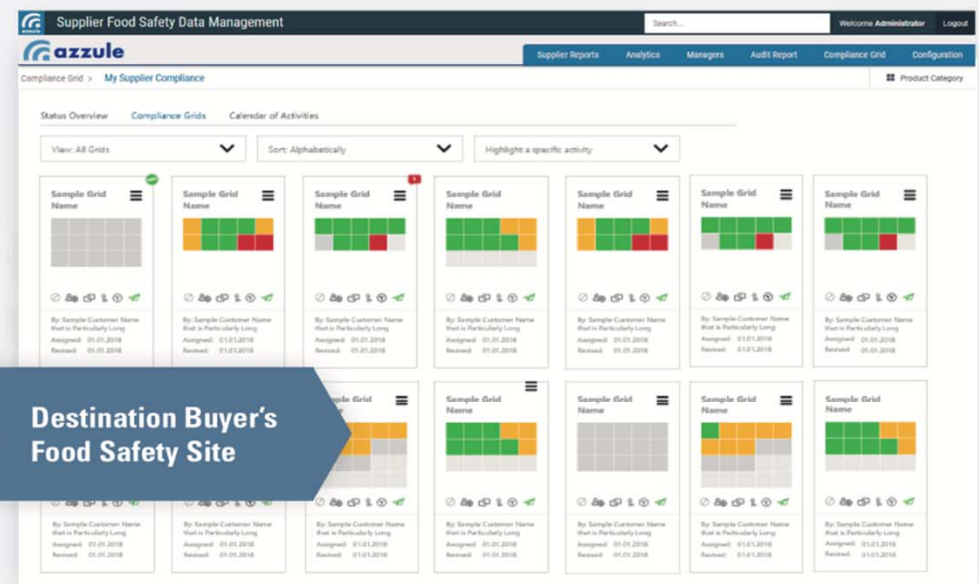
Culiacán, Sinaloa
México



Azzule Systems | Covering the whole supply chain



- PrimusGFS Auditing (System and Online)
 - Azzule Auditing Software (AAS)
 - Laboratory Integral Management System (LIMS)
 - API
- Standard and Premium SCP

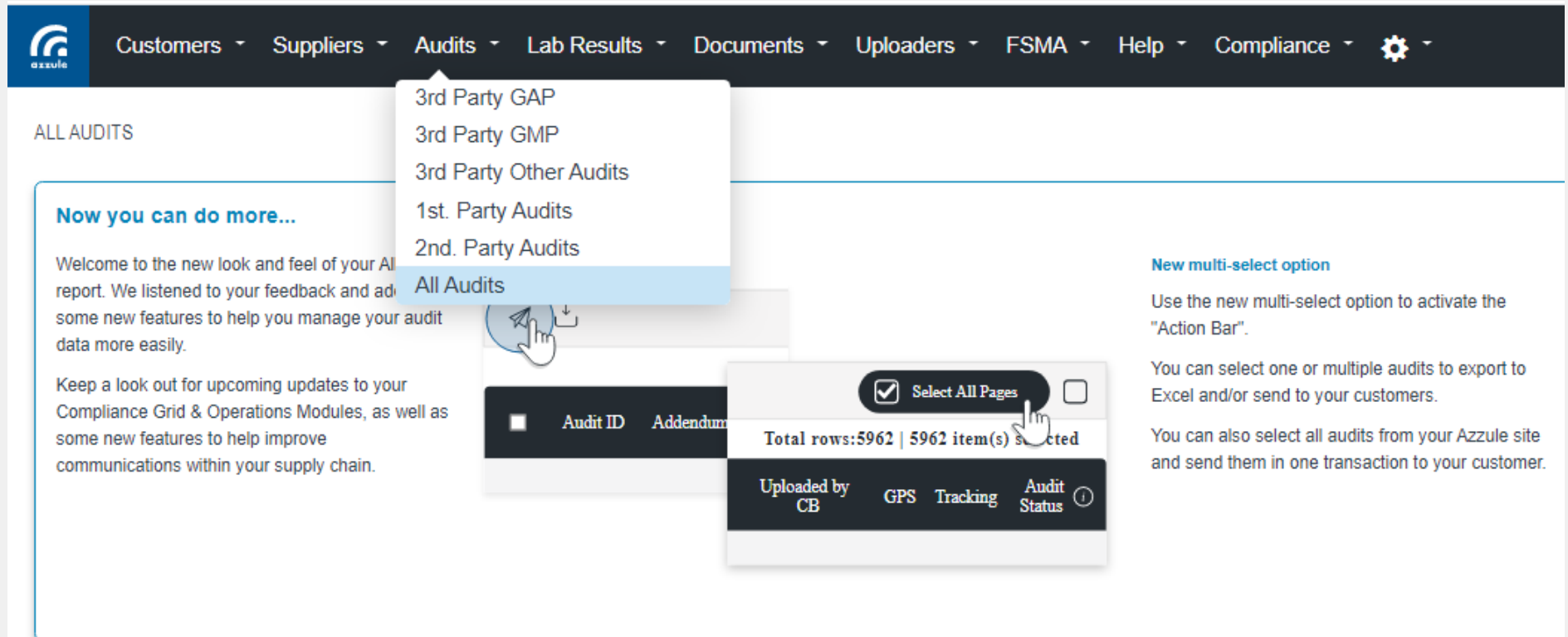




Azzule Systems | Destination buyers' food safety sites



Azzule Supply Chain Program | Overview



The screenshot displays the Azzule Supply Chain Program interface. At the top is a navigation bar with the Azzule logo and several menu items: Customers, Suppliers, Audits, Lab Results, Documents, Uploaders, FSMA, Help, Compliance, and a settings gear icon. The 'Audits' menu is open, showing a list of options: 3rd Party GAP, 3rd Party GMP, 3rd Party Other Audits, 1st. Party Audits, 2nd. Party Audits, and All Audits (which is highlighted). Below the navigation bar, the main content area is titled 'ALL AUDITS'. On the left, there is a section titled 'Now you can do more...' with a welcome message and information about upcoming updates. On the right, there is a section titled 'New multi-select option' explaining the new functionality. In the center, there is a table with columns: Audit ID, Addendum, and a multi-select action bar. The action bar includes a 'Select All Pages' button with a checked checkbox and a 'Total rows: 5962 | 5962 item(s) selected' status. Below the action bar, the table headers are: Uploaded by CB, GPS, Tracking, and Audit Status (with an information icon).

ALL AUDITS

Now you can do more...

Welcome to the new look and feel of your Azzule report. We listened to your feedback and added some new features to help you manage your audit data more easily.

Keep a look out for upcoming updates to your Compliance Grid & Operations Modules, as well as some new features to help improve communications within your supply chain.

New multi-select option

Use the new multi-select option to activate the "Action Bar".

You can select one or multiple audits to export to Excel and/or send to your customers.

You can also select all audits from your Azzule site and send them in one transaction to your customer.

Audit ID	Addendum	Uploaded by	GPS	Tracking	Audit Status
Total rows: 5962 5962 item(s) selected					

Azzule Supply Chain Program |

PrimusGFS Audit Progress Tracker



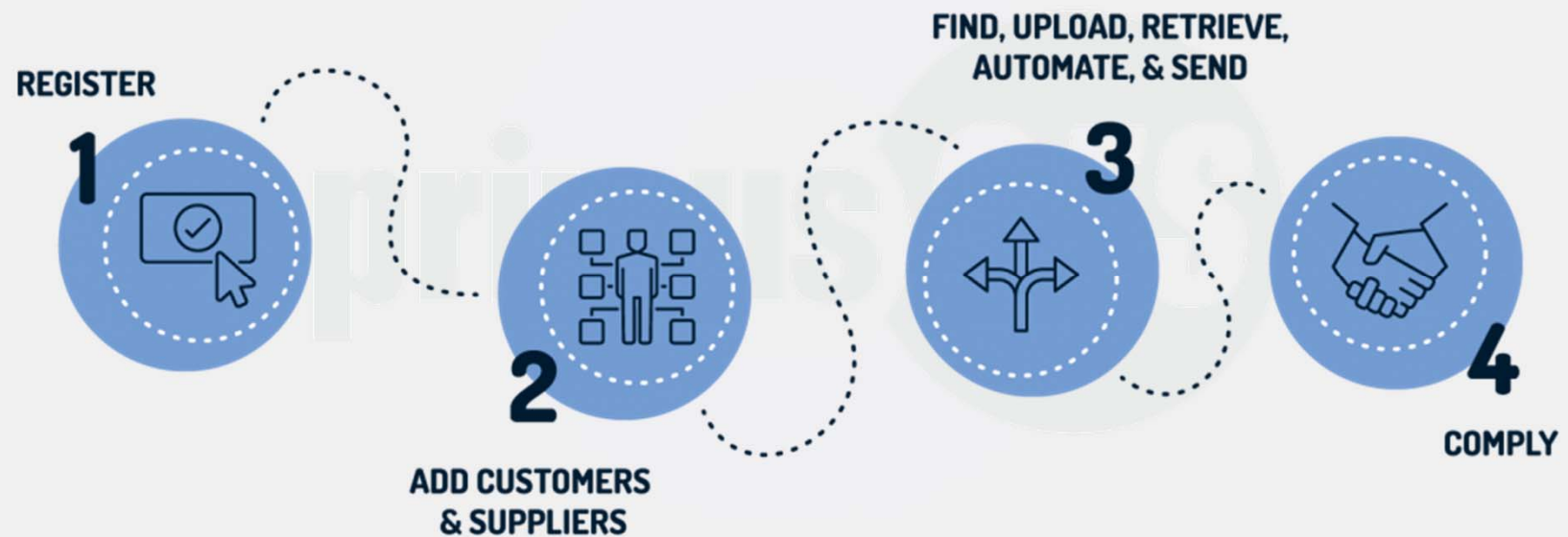
Location	Uploaded by CB	GPS	Tracking	Audit Status ⓘ
United States	Yes			1 Scheduled
United States				7 Certified

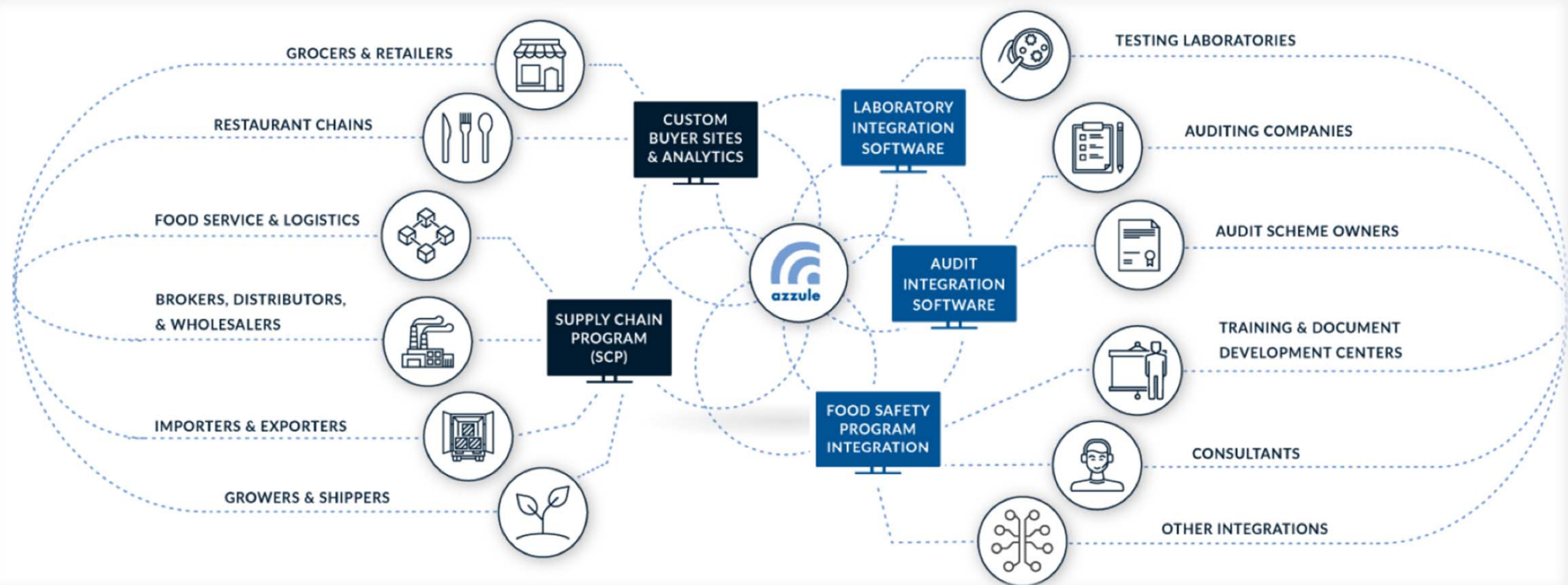
Audit Status

- 1 Scheduled
- 2 Audit Performed
- 3 Preliminary Report
- 4 Corrective Action Submitted (Auditee)
- 5 Corrective Action Submitted & Reviewed (CB)
- 6 Final Report
- 7 Certified / Not Certified



Azzule Supply Chain Program





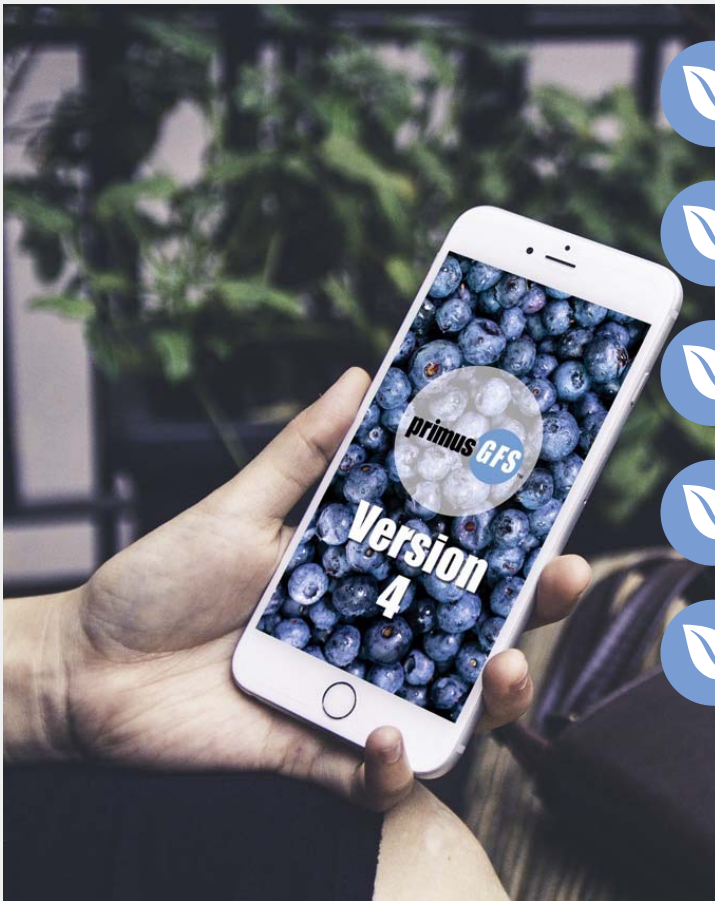







PrimusGFS Version 4

You Are Influencing The Future Of
PrimusGFS



PrimusGFS | version 4 development



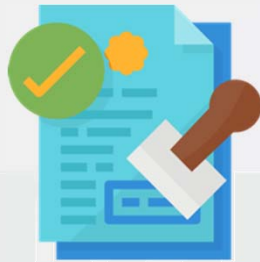
-  Food safety principles
-  Stakeholder input
-  GFSI benchmarking requirements
-  Food safety regulations
-  Analytics - Data generated from the PrimusGFS system

PrimusGFS | version 4 development

Stakeholder input for PrimusGFS included:



Retailers,
Food Service
Companies,
Restaurants, etc.



Certification
Bodies



Auditors



Auditees



Training
Centers

<http://primusgfs.com/stakeholders/>





Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 4





Confirmed Upcoming Webinars



Friday, May 29th at 2:00pm EST

“Root Cause Analysis – Beyond the 5 Why’s & SQF Remote Audits Solution”

Featuring: SQFI’s own, Tammie Van Buren, Compliance Manager

During this webinar, we look at other quality tools that can be used to perform effective root cause analysis without using the commonly known too, the fishbone diagram and 5 Why’s. Tammie, will also be discussing SQFI’s latest position on remote audits and COVID19



Thursday, April 30 at 2:00pm EST

“Supply Chain Management – What a Good Program Looks Like”

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

Learn what the Food Industry does for managing their supply chain from selecting suppliers to monitoring their food safety status. Also, learn how automating this process can assist the programs and decrease labor costs while staying on top of compliance and on regulatory requirements.



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



1 + 3 ' 4 *

Dr. DuoDuo Bao

QA Analyst

Azzule Systems

3030 Industrial Pkwy | Santa Maria, CA 93455, USA

Office: 1-805 354 7127

Phone: 1-805 361 1890

duoduo.bao@azzule.com | www.primusgfs.com



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Canada Office: 519-954-7903

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