



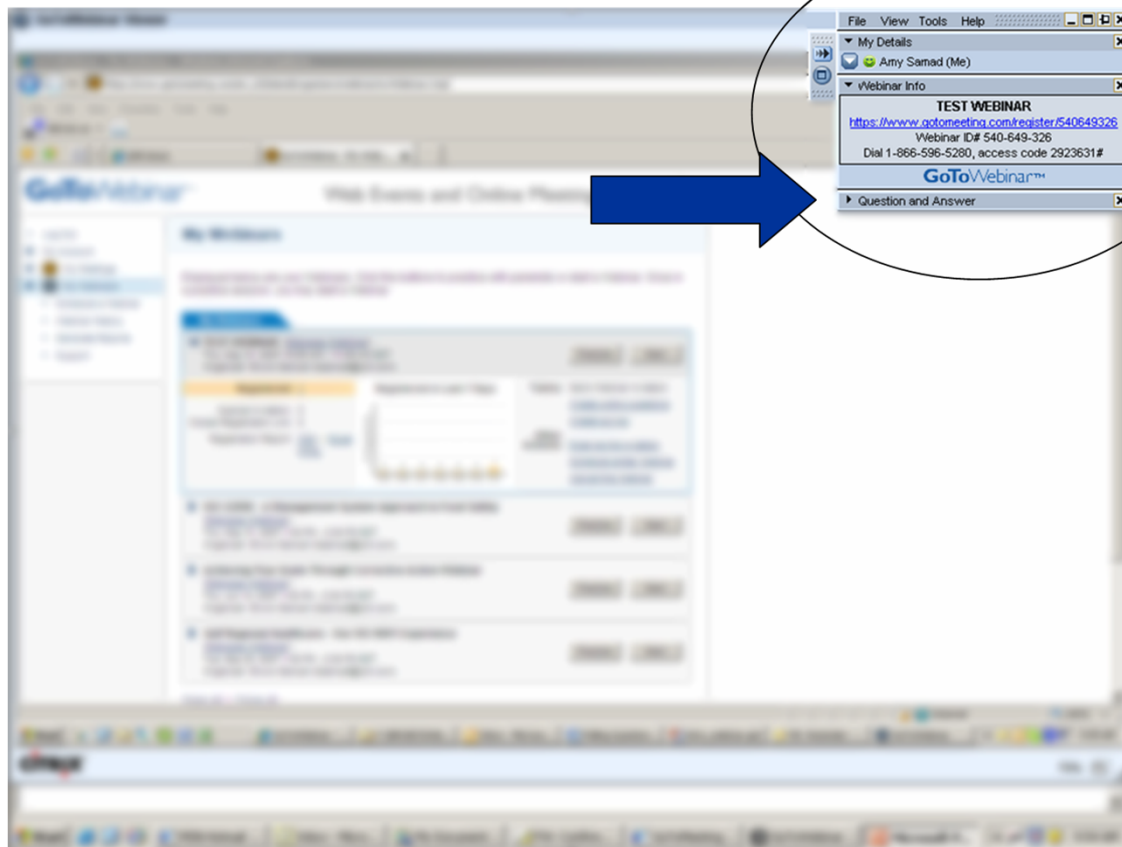
Perry Johnson Registrars Food Safety, Inc.

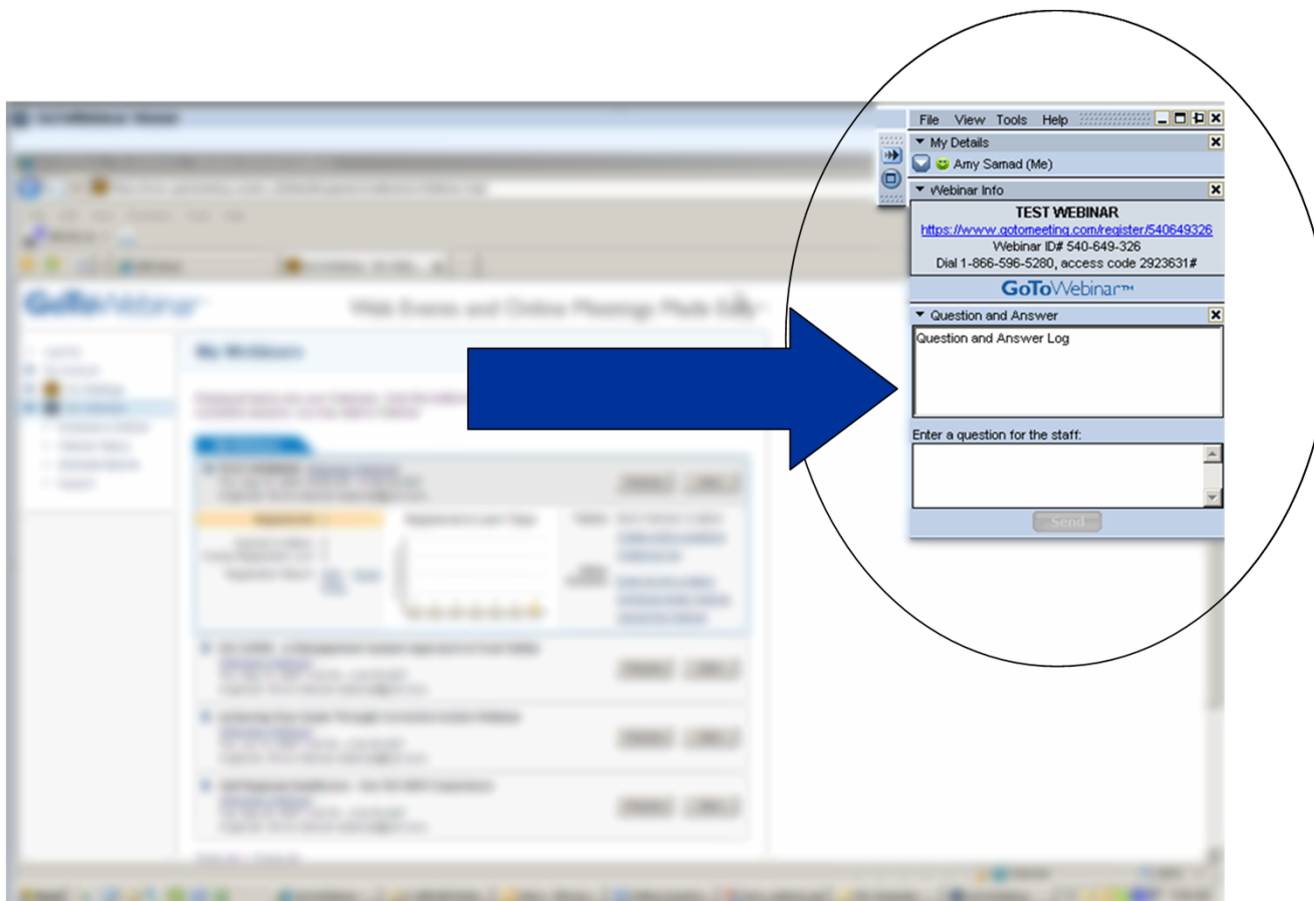
PJRFSI – Partner for Food Safety

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

From the Food Safety Perspective









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

What PJRFSI is Doing About It, a CB Perspective

03

Polling Question #2

04

FEATURE PRESENTATION

FOOD SAFETY CERTIFICATIONS, GFSI AND LEADERSHIP
COMMITMENT

05

Polling Question #3

06

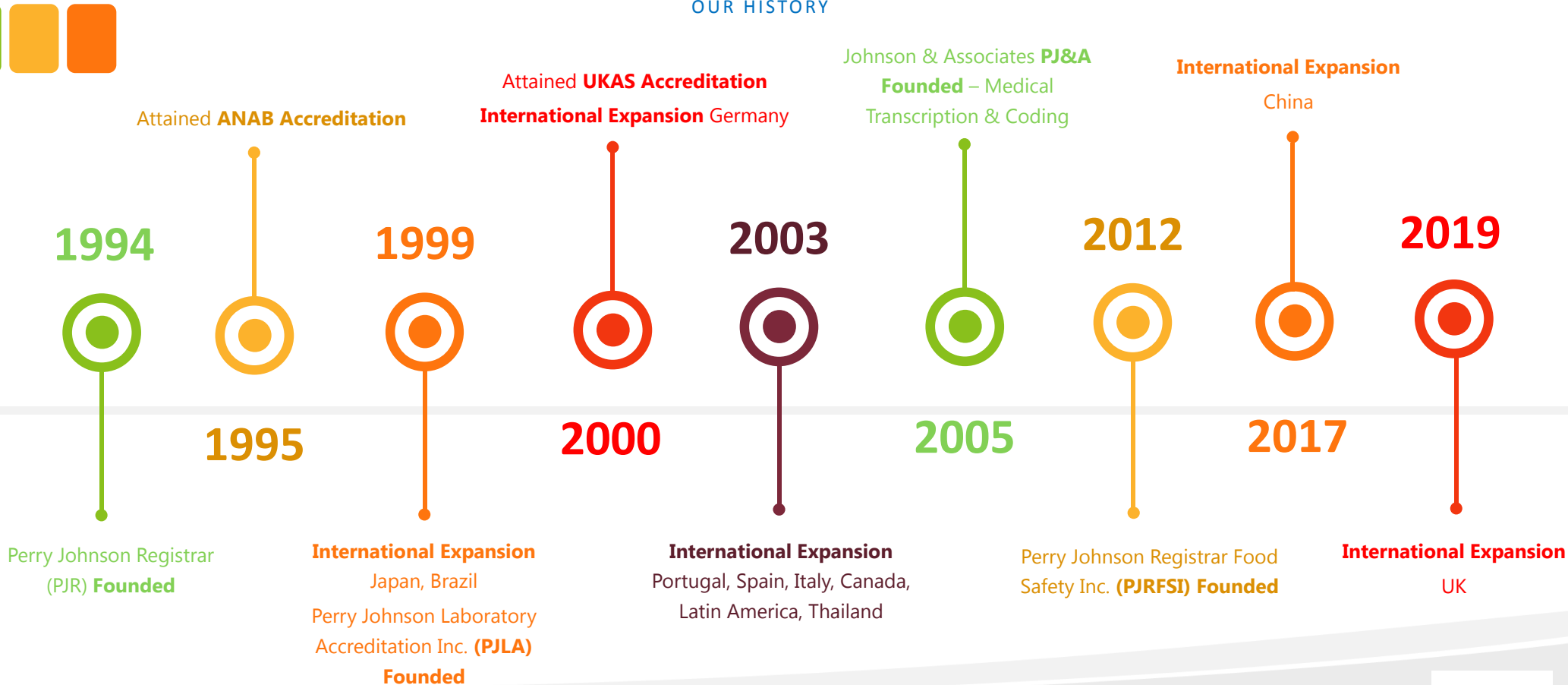
Polling Question #4

07

Upcoming Webinars, 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

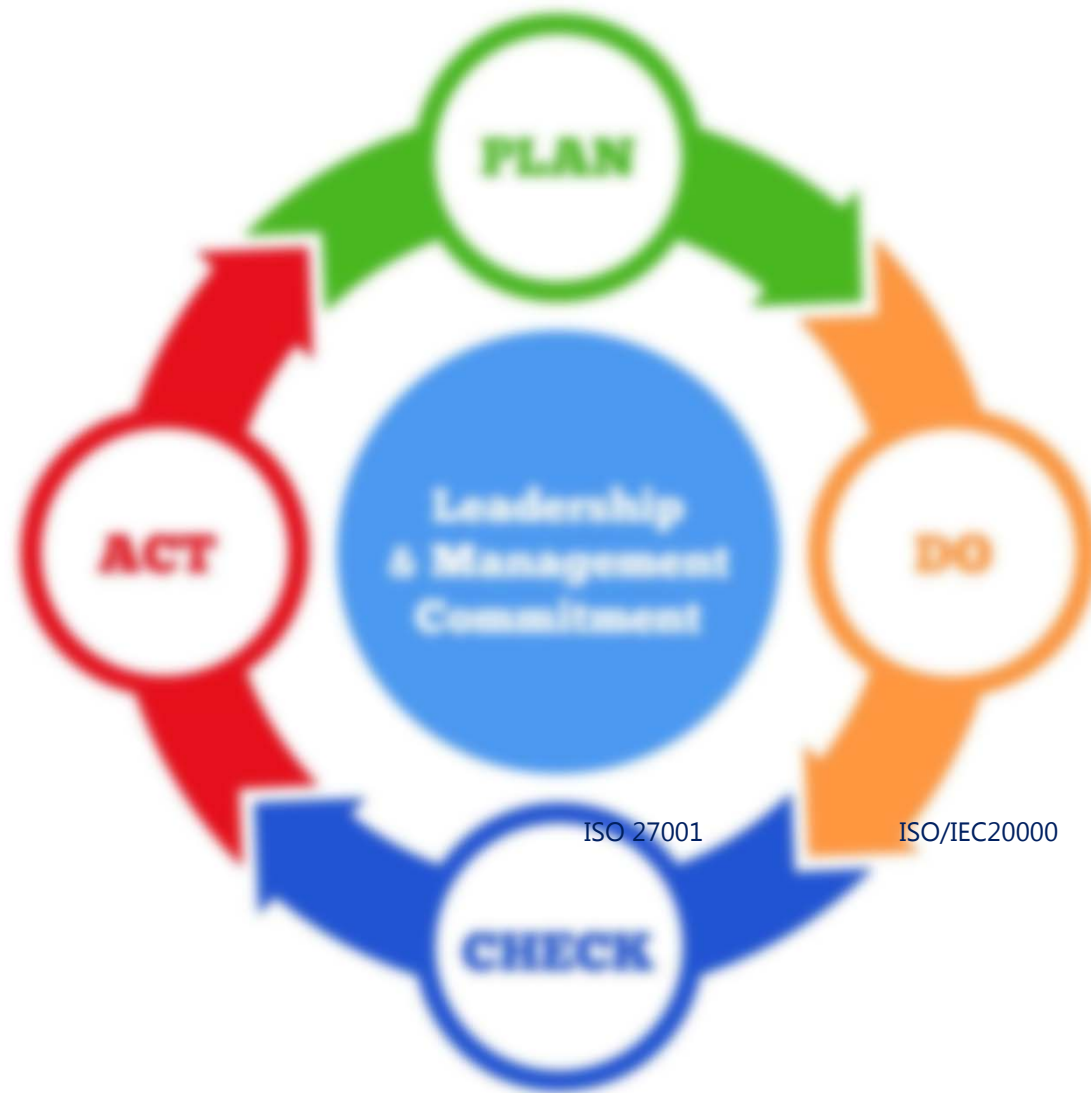
Recall, Regulatory

HACCP (Seafood, Laundry)

ISO 22000, PrimusGFS

Product Attribute Testing

FDA/CFIA



BA 9000

e-STEWARDS

QUALITY

ENVIRONMENTAL

HEALTH & SAFETY

AUTOMATION & OT

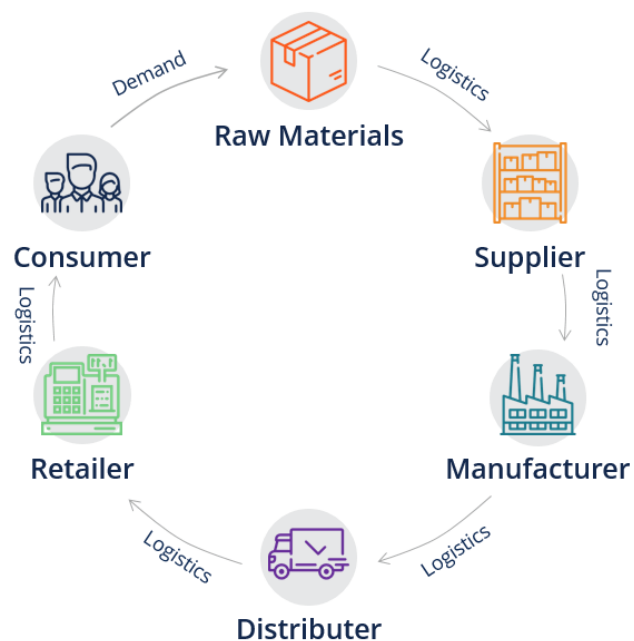
AIRCRAFT



Recognized Globally, Applied Locally Standards, Accreditation and Scheme Owners



Building a Robust Audit Program w/ PJRFSI



A word cloud centered around the theme of **RISK MANAGEMENT**. The words are arranged in a circular pattern, with **RISK** and **MANAGEMENT** being the largest and most prominent. Other words include:

- STRATEGY**, **IDENTIFICATION**, **COST**, **RETENTION**, **CONTEXT**, **PRIORITIZATION**, **EVALUATION**, **PROCESS**, **OBJECTIVE**, **INDEX**, **EVENT**, **BUSINESS**, **TREATMENT**, **SCOPE**, **ANALYSIS**, **RESOURCES**, **IMPACT**, **REDUCTION**, **KNOWLEDGE**, **OPPORTUNITY**, **SHARING**, **PROJECT**, **DISTANCE**, **METHOD**, **SOLUTION**, **PROBLEM**, **STRESS**, **CONTROL**.



IDENTIFY
RISK



ASSESS
RISK

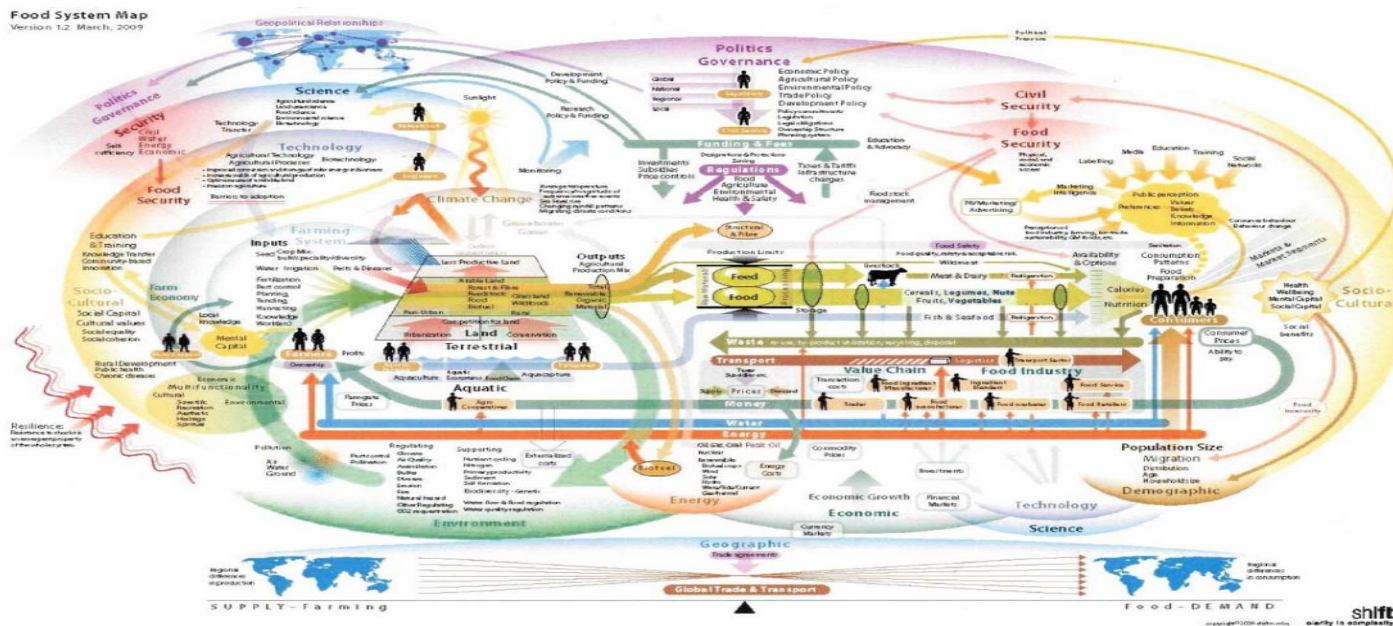


CONTROL
RISK



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

MANAGEMENT APPROACH

Concept	Potential Questions (should be "scoreable" – traffic light approach)
Vision	Where will company be in 5 Years?
	What market(s) do you want to be in?
	What is your focus for future success (e.g. growth, profit, world-class, market leader, full service, diversification)
Planning	How is the introduction to new processes/ technology/ equipment planned?
	How do you plan to handle increases in capacity and growth?
	How do you plan for attrition and staff turn over?
	Have you identified and planned for business continuity risks?
Improvement	What key improvement initiatives were completed in past year?
	What key improvement initiatives are planned or in progress?
	What drives the need for change (customers, productivity, market changes, profit, etc.)?
	How do you know changes are effective/ have a positive result?
	Who is involved in making changes/ improvements?
Controls	What processes are key to ensuring our expectations are being met?
	Are key processes documented?
	What tools are used for training new employees?
	Is there value in a formal Quality System (like ISO)?



FINANCIAL STABILITY

Concept	Potential Questions (should be "scoreable" – traffic light approach)
Reliance on our business	What percentage of suppliers business is with us?
	How dependant is the supplier on our industry?
	How long can the supplier remain viable if our demand is stopped or reduced?
Risk of Acquisition	Is the supplier's technology of particular interest to competitors?
	Is the supplier's owners/executive involved in the day to day operation?
	Is the supplier's owners/executive committed to ongoing growth?
Risk of Bankruptcy	Does the supplier appear financially stable?
	Is Supplier investing in new technology, business growth, long-term investments?
	How long could the supplier survive a complete disruption in operations (are plans in place to ensure this doesn't occur)?

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





SUPPLY CHAIN MANAGEMENT FROM THE FOOD SAFETY PERSPECTIVE

Jennifer Crandall

CEO/Founder

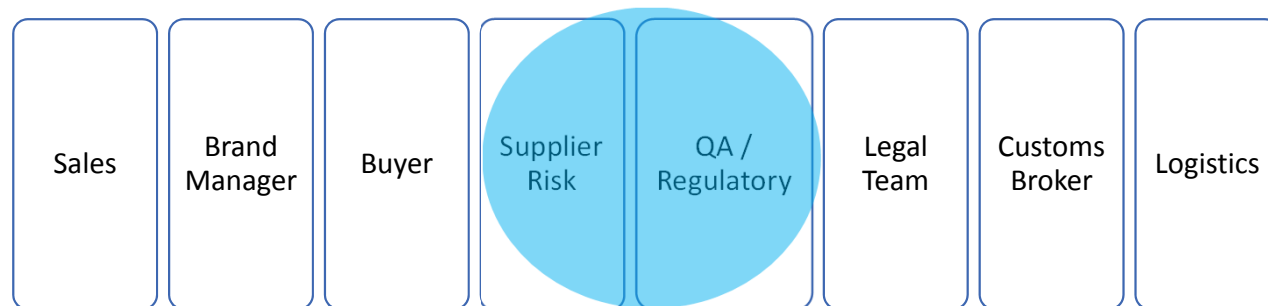
Safe Food En Route, LLC

Agenda

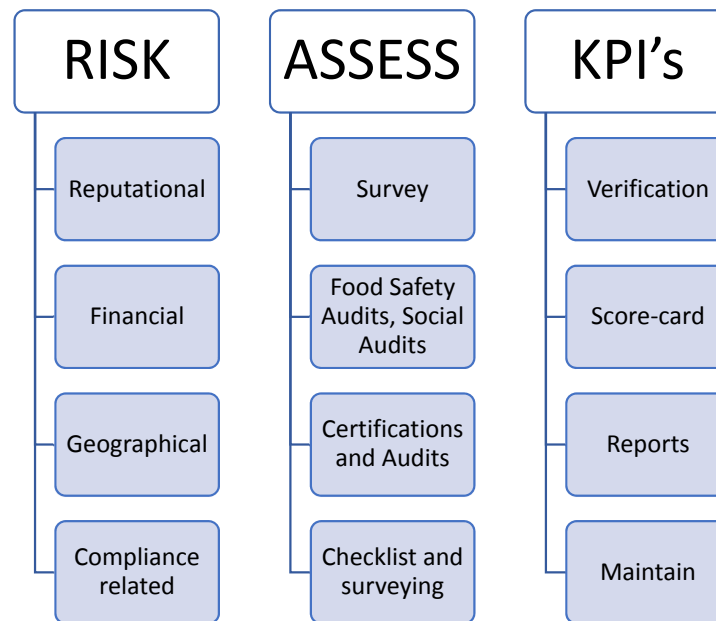
- INTRO
- SUPPLIER SELECTION / PRODUCT APPROVAL
- FSMA AND FOOD SAFETY CERTIFICATION
- SUPPLIER MONITORING
- USING AUTOMATION

TYPICAL SUPPLIER/PRODUCT APPROVAL PROCESS

APPROVED PRODUCT

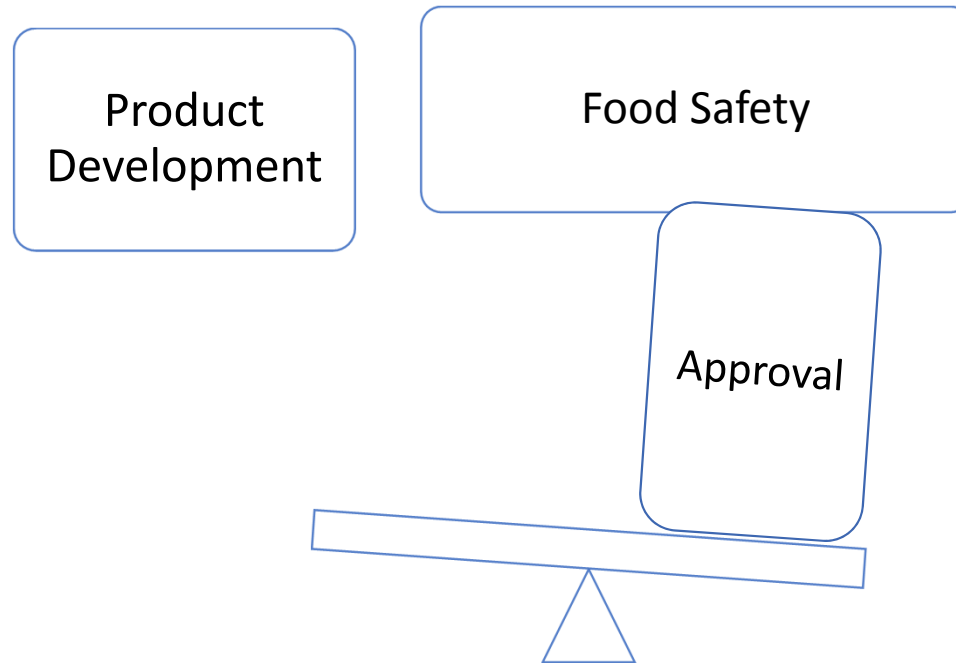


TYPICAL SUPPLIER/PRODUCT APPROVAL PROCESS



[Reduce your Companies Greatest Risk \(Suppliers\) with PJRFSI - Peek here](#)

FOOD SAFETY - TOP OF MIND



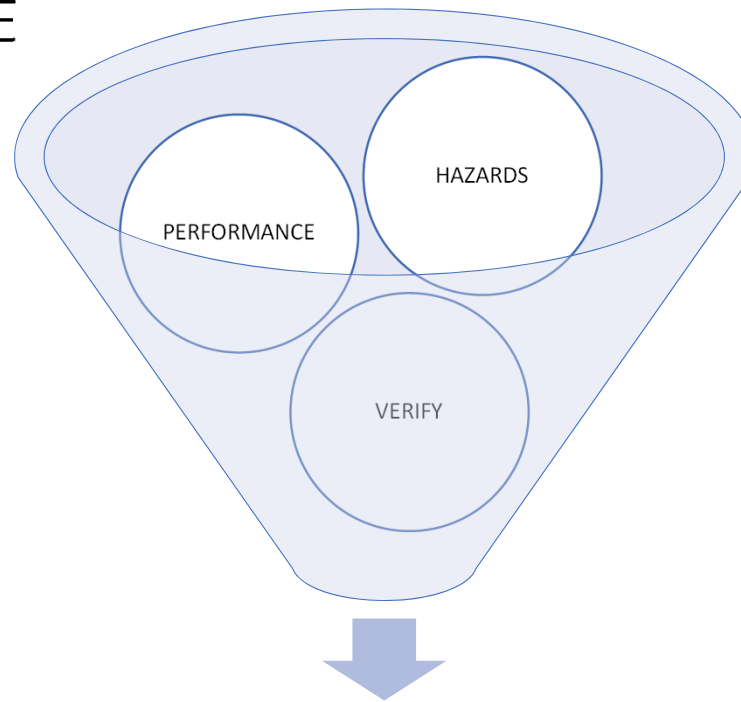


Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 3







STRUCTURE

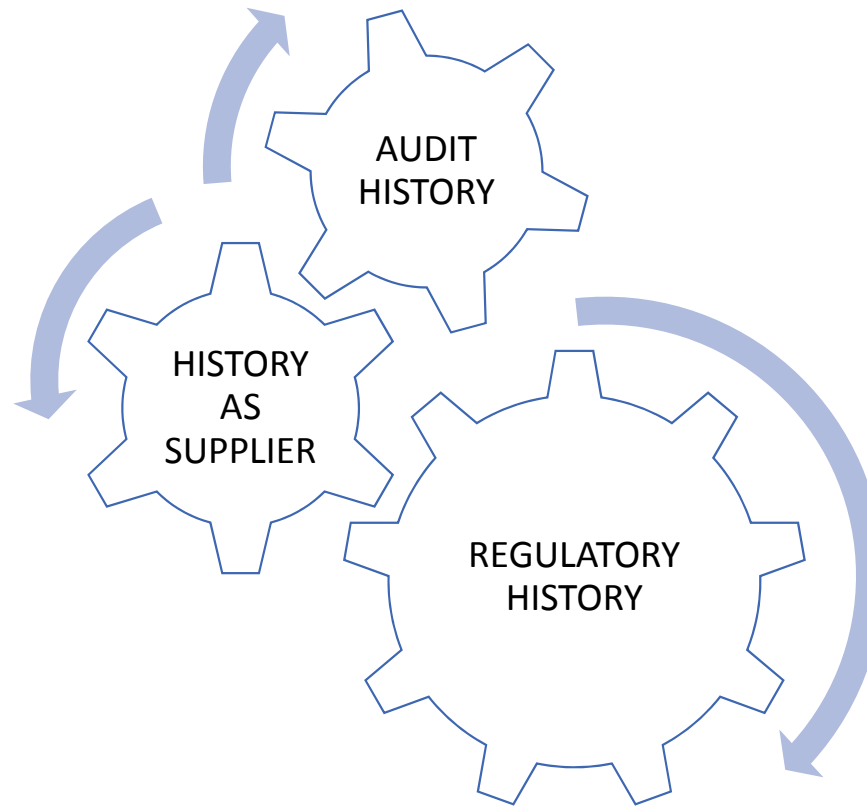


APPROVED

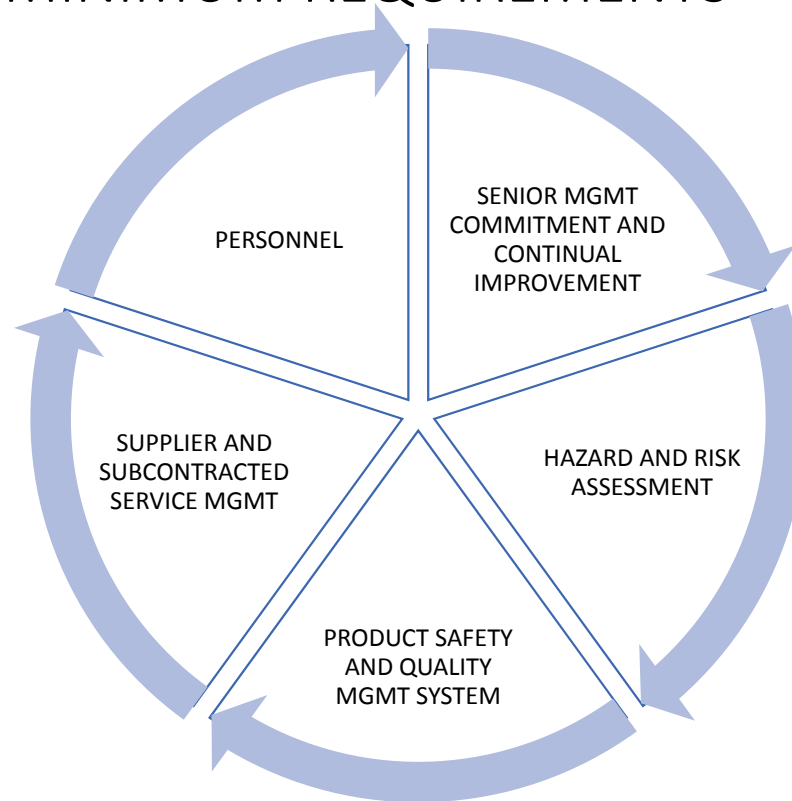
PRODUCT HAZARD ANALYSIS

	REGULATORY HAZARD GUIDANCE
FACILITY CAPABILITIES	
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	OCCURRENCE LIKELIHOOD
WHAT IS THE RISK IF IT DOES HAPPEN?	
	NEED CONTROLS?

SUPPLIER PERFORMANCE



SUPPLIER MINIMUM REQUIREMENTS



SENIOR MANAGEMENT COMMITMENT AND CONTINUAL IMPROVEMENT



HAZARD AND RISK ASSESSMENT

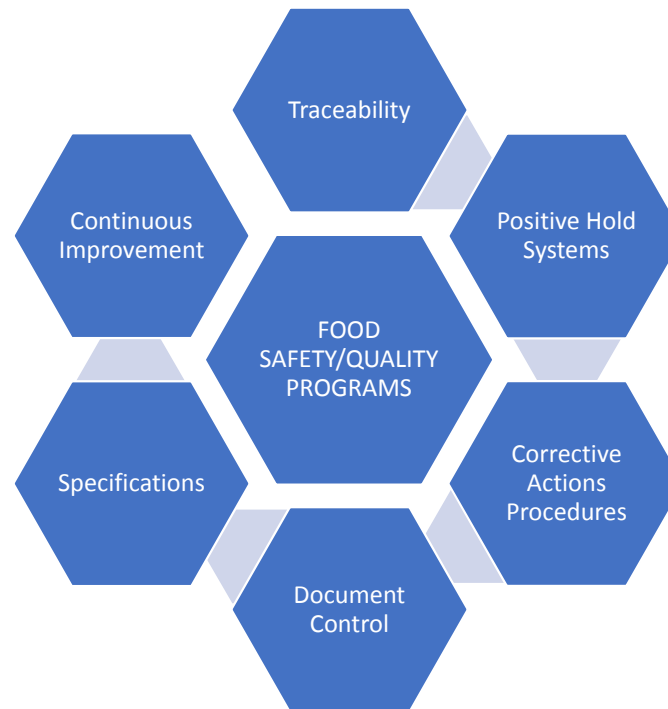


PRODUCT SAFETY AND QUALITY MGMT SYSTEM



“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

PRODUCT SAFETY AND QUALITY MGMT SYSTEM



MINIMUM SUPPLIER PROGRAMS



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

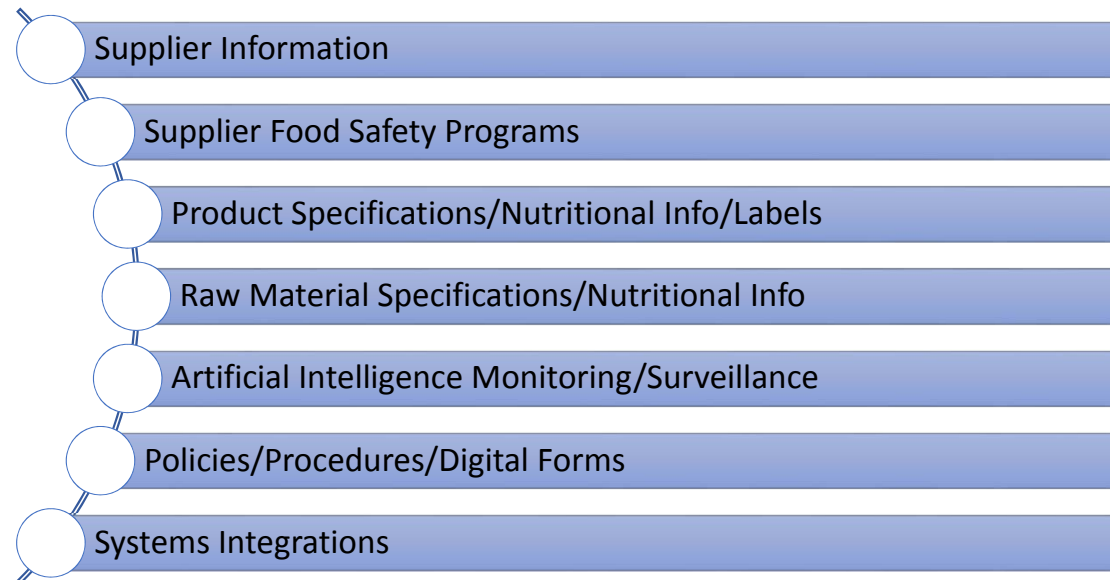
SUPPLIER & SUBCONTRACTED SERVICE MGMT



AUTOMATION



AUTOMATION



THANK YOU FOR YOUR ATTENTION



Safe Food En Route, LLC

Your Supplier Compliance Solution



Jennifer Crandall

CEO/Founder

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jennifer@safefoodenroute.com

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Outside US: +1 (502) 414-1399



Perry Johnson Registrars Food Safety, Inc.

POLLING QUESTION # 4





Upcoming Webinars



Tuesday June 30th at 2:00pm EST

“Managing Your Social Accountability & Responsibility Program in 2020 and Navigating Beyond”

Featuring: Richard Ingrao, President of Accordia Global Compliance Group



Join PJRF SI's Senior Vice President of Food Safety & Supply Chain, Paul Damaren and Richard Ingrao, President of Accordia Global Compliance group who will be discussing the many facets of Social Responsibility and Accountability, the standards most used today and what a great program looks like. We will also be discussing APSCA or Association of Professional Social Compliance Auditors and how the landscape has changed in 2020 with the new challenges we are all facing as a result of COVID19 and the key drivers in the industry.

COMING SOON

PJRF SI is proud to announce that we have been approved by the CANADAGAP board of directors as a Certification Body to support their customers and deliver accredited audits to their program which was developed in Canada to promote Good Agricultural Practices (GAPs) for fruit and vegetable suppliers

CANADAGAP[®]
Food Safety for Fresh Fruits and Vegetables





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

1 + 3 ' 4 *

Paul Damaren

Senior Vice President, Food Safety & Supply Chain

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