

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



BRCGS Plant-Based Standard

With the growing popularity of plant-based food globally, from meatless burgers to convincing imitation pork, it should come as no surprise that a food safety standard has been developed to cover the industry. The BRC Plant-Based Certification Program (PBCP) is based upon a comprehensive management system approach with a framework for manufacturers to help in the production of food free from animal products.



Benefits of the new standard include the promotion of a systems approach to prevent failures that may damage brand reputation in the long-term. Operational criteria to ensure no contamination from animal materials are included in the standard. Correctly applied, the management system should provide a high level of protection from failure, as well as rapid identification and management of risks and issues that may arise from failure. The assurance offered to consumers by PBCP certification can be a valuable asset allowing producers and brands to differentiate themselves from the competition.



January 1st, 2020 saw the publication of the first issue of PBCP by BRC. Audits to the standard may be completed as of February 1st, 2020. To learn more about how this new standard may be useful to your company or to request a quote for certification, contact PJRFSI at (248) 519-2523. ♦

Whole Foods and Costco

We are happy to announce that PJRFSI GMP certification is now recognized by Whole Foods! If a current or potential client is certified or looking to have GMP certification then it will be accepted by Whole Foods. This would apply to any manufacturer that is or wants to sell to Whole Foods (and that doesn't have a GFSI certification).



In addition, PJRFSI can now perform agriculture audits accepted by Costco for Growers and Harvest Crews (for non-field-packed commodities)! These audits are intended to evaluate the food safety parameters of ranches, greenhouses, and harvest crew practices. For more information on these audits and how they may be useful for your operations, contact PJRFSI. ♦

IN THIS ISSUE:

BRCGS Plant-Based Standard.....	1
Whole Foods and Costco.....	1
Welcome New Team Members.....	2
PJRFSI Career Opportunities.....	2
Client Spotlight: Custom Seasonings Inc.	3
HPSS & GLOBALG.A.P.	3
SQF Fundamentals.....	3
Tradeshows & Events.....	4
Organic Hemp.....	4
Primus GFS 3.1.....	4
Upcoming FREE Webinars From PJRFSI.....	4



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Welcome New Team Members

Paul Damaren – Senior Vice President for Food Safety & Supply Chain



Paul brings over 15 years of experience in the food and certification industry to PJRFSI, with 20 years of additional prior experience as a professional chef and consultant working with major hotel chains, restaurants, golf courses, and food service organizations. Additionally, Paul served as President of the Region of Waterloo Culinary Association for 3 years.

Jennifer Ryman – Commercial Business Manager, Food Safety & Supply Chain



Jennifer Ryman has over 25 years' experience in the food industry, Jen worked for 5 years in the food and certification industry working with clients for their food safety, supply chain, brand protection and quality management systems. Prior to working in the certification industry, Jen worked in the food manufacturing industry for H.J. Heinz Company of Canada for 15 years in various roles.

PJRFSI Career Opportunities

- Seeking BRC Auditors in the UK and Pacific Northwest
- Seeking SQF Auditors in the Pacific Northwest

BRC Auditors:

Seeking hardworking and articulate individuals for BRC subcontract auditing. Minimum of 5 years work experience demonstrating quality assurance and/or food safety functions with relation to food industry manufacturing, retailing, inspection, or enforcement. All candidates must possess a degree in a food or bioscience-related discipline in relation to the Food Sector Category they are qualified in. Qualified candidates must also be a BRC Certified Lead Auditor.



SQF Auditors:

Seeking hard working and articulate individuals for subcontract SQF auditing. Minimum of 5 years work experience demonstrating operational experience in the food related industry, two of which must be in a technical, professional or supervisory position. All candidates must possess a university degree or higher education considered as equivalent in relation to the Food Sector Category they are qualified. Qualified candidates must also be a SQF Certified Lead Auditor as well as knowledgeable in Reliance Database.

For immediate consideration please call us today
or email resume to: lmaloney@pjrfisi.com. ♦



Client Spotlight: Custom Seasonings Inc.



Since 1984, Custom Seasonings Inc. of Gloucester, Massachusetts, has been at the forefront of premium custom-blended spices, marinades, and sauces for a huge range of business needs in the food industry. Their SQF Quality Certification with PJRFSI is a great asset to the business. “[Certification] has helped promote the company as a top-notch product development and manufacturing company,” stated company President Mark Dellafera. “[It has] helped increase our customer base.” By establishing a baseline of commitment to both food safety and quality manufacturing, SQF Certification is key in demonstrating Custom Seasonings' stance in the industry.

By taking pride in their products from Senior Management all the way to manufacturing team members, Custom Seasonings Inc. aims to ensure customer happiness and continually improve processes. With the help of their Research and Development Team's wealth of knowledge and experience, their Product Development Laboratory is paramount in keeping a competitive edge. With not only professional chefs and certified food scientists but seasoning experts and acidified food professionals on this team, there's no doubt that Custom Seasonings Inc. is ready to remain at the forefront of seasonings and spices in the food industry into the future.

To learn more about how PJRFSI can help your organization achieve the positive impacts of SQF Certification, or to learn about other food safety certification options, contact PJRFSI at (248) 519-2523. ◆



HPSS & GLOBALG.A.P.

Did you know that PJRFSI is ANSI-approved for scope extension accreditation for GLOBALG.A.P. Harmonized Produce Safety Standard (HPSS)? HPSS is a robust standard that includes the Produce GAP Harmonization Initiative's Harmonized Standards and is designed for fruit and vegetable producers in the US (or those selling into the US market). Not only is HPSS benchmarked by Global Food Safety Initiative (GFSI), but it also allows for group certification (option 2) in the GLOBALG.A.P. system. To learn more about this new offering from PJRFSI and how to apply it to your business, visit www.pjrfsi.com/standards/gap. ◆



SQF Fundamentals

The Safe Quality Food Institute (SQFI) is now offering an SQF Fundamentals program for producers seeking to sell products to food retailers. This new program is intended to help companies better understand how to get started as a reputable, trustworthy provider to a range of consumers. There are two options within the Fundamentals; one intended for Food Manufacturers and the other for Primary Producers, with separate beginner and intermediate levels within each program for those who are complete newcomers to the world of food safety and those who already have some familiarity. To learn more, contact PJRFSI at (248) 519-2523. ◆



Tradeshows & Events

GFSI Conference

February 25-28, 2020
Seattle, Washington



2020 Cannabis Industrial Marketplace Michigan Summit & Expo

March 18-19, 2020
Birch Run, Michigan



Primus GFS 3.1

Released in July 2019, Primus GFS 3.1 audits are now live – as of January 16th, 2020 all audits must be to the new template version. If you have any questions regarding the new version, please contact us! ◆

Organic Hemp

PJRFSI is excited to announce our new Organic Hemp certification program! The familiarity and assurance of USDA Organic certification is sure to be an asset to the expanding industrial hemp industry. As outlined in the Agricultural Act of 2014 (Farm Bill), industrial hemp may be certified as organic if produced in accordance with USDA regulations. The process of organic certification for hemp is the same as any non-hemp operation – for details on how to get your organic hemp certified, contact PJRFSI! ◆



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Call: (248) 519-2523 or Visit our website: www.pjrfsi.com

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Upcoming FREE Webinars From PJRFSI

PJRFSI is hosting a series of free, educational webinars in the coming weeks and months. Check out what's coming up below! Go to our website www.pjrfsi.com now to register.

Friday, March 20, 2020

"Cannabis GMP for Retailers:
How to Safely Grow Your Cannabis Business!"

*Presented by PJRFSI Food Safety Program
Accreditation Manager, Lauren Maloney.*



In the event you cannot attend a webinar at its scheduled time, we have the recordings available to download from our website at www.pjrfsi.com/webinars/past-webinars. We currently have the following webinars available for download:

- 2/12/2020
Why Attend GFSI 2020?
- 1/27/2020
Cannabis Safety Standard –
How Safe is Your Product?
- 1/10/2020
Cannabis GAP –
How Safe is Your Growing Business?

Keep checking back to our website for newly added webinar dates. ◆