

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



GRMA

PJRFSA is happy to announce our new status as a GRMA (Global Retailer & Manufacturer Alliance) Partner Member and Approved Certification Body! We are now offering GRMA Certification to the following scopes, ANSI 455-2 – 2018 Good Manufacturing Practices for Dietary Supplements, ANSI 455-3 – 2018 Good Manufacturing Practices for Cosmetics and ANSI 455-4 – 2018 Good Manufacturing Practices for Over-the-Counter Drugs. The GRMA program includes a diverse range of consensus-based auditing standards in different retail-product categories, including dietary supplements, medical devices & consumer products, over-the-counter drugs, and cosmetics! If you'd like to learn more about our ability to perform GRMA audits, visit www.pjrfsi.com. For more information on the GRMA and its standards, visit www.grmalliance.org. ♦



SQF 9.0 - What's Next?

Since SQF Edition 8 was published in 2017, the world has seen a huge variety of changes along the food supply chain. Consumer awareness is higher than ever when it comes to food safety and sourcing, and are demanding more stringent levels of assurance that the food they eat is safe.

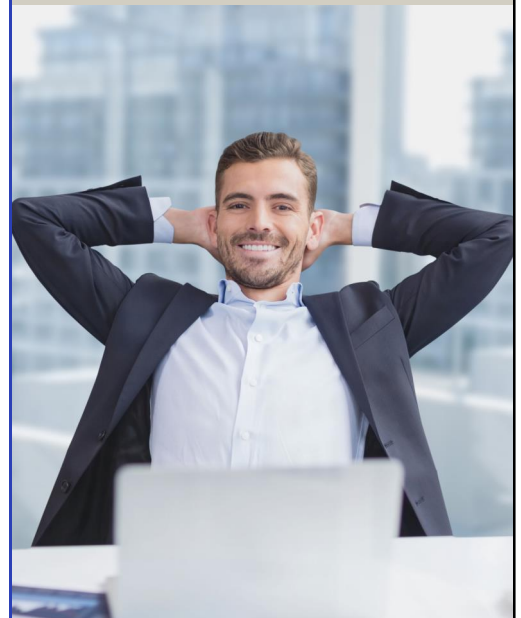
To meet these changing needs and expectations, SQF has begun developing Edition 9. The first public comment period for the new edition was conducted in July of 2020, with the *Food Safety and Quality Codes* expected to be published and launched during the SQFI Conference, October 27-29, 2020. Implementation is anticipated to begin in May of 2021.

Changes made between Editions 8 and 9 include a consolidation of requirements to streamline the food safety codes, as well as a number of new or separated out requirements to help clarify points that may have previously been uncertain. A full overview of changes made to all Codes is available from www.sqfi.com.

At PJRFSA, we're determined to help all our clients navigate adjusting to the new Edition. We have plans in place for a comprehensive SQF Edition 9 webinar with special guest LeAnn Chuboff, SQFI's VP of Technical Affairs and additional virtual training courses coming soon. To learn more about the upcoming webinar or to learn more about SQF certification, give us a call at (248) 519-2523. ♦

Social Accountability

NEW to the PJRFSA Programs roster is the recent addition of Social Accountability audits including SA 8000:2014, SMETA (Sedex Members Ethical Trade Audit), GSCP (Global Social Compliance Program), CTPAT (Customs Trade Partnership Against Terrorism), and WRAP (Worldwide Responsible Accredited Production). With consumer awareness of social issues and workforce welfare increasing day by day, ensuring the ethical soundness of your operation's programs can be a vital key to improving consumer relations. To learn more about the programs we can now offer, visit www.pjrfsi.com/programs/social-accountability or call (248) 519-2523 to speak with a representative. ♦



IN THIS ISSUE:

GRMA.....	1
SQF 9.0 - What's Next?.....	1
Social Accountability.....	1
New! Exclusively from PJRFSI: Hemp Safety Standard.....	2
CanadaGAP.....	2
Virtual Training from PJRFSI.....	2
Client Spotlight: Embassy Ingredients.....	3
Virtual Tradeshows.....	4
PJRFSI Releases Updated Cannabis Standards.....	4
Upcoming FREE Webinars From PJRFSI.....	4



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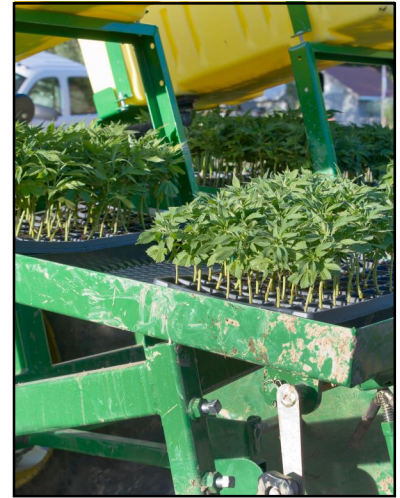
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NEW! Exclusively from PJRFSI: Hemp Safety Standard

To compliment our existing Cannabis Safety Standards as well as our ability to offer Organic Hemp certification, PJRFSI has released a carefully crafted, thorough Hemp Safety Standard! Using GAP-based principles, this standard helps ensure health and safety throughout the production process, from planting and harvesting to storage or transportation. Like our other Safety Standards for cannabis, PJRFSI's Hemp Safety Standard is fully customizable to work with currently applicable state regulation and requirements. To learn more about the standard and to download a FREE copy of the PDF, visit www.pjrfsi.com/programs/hemp. ♦



CanadaGAP



PJRFSI is now approved by CanadaGAP to offer audit and certification services for their standard! Intended for companies producing, handling, and brokering fruits/vegetables in Canada, this standard is GFSI-recognized and has flexible options for both individual and group operations. To learn more about CanadaGAP, visit our website at www.pjrfsi.com/programs/canadagap. ♦



Virtual Training from PJRFSI!

Mark your calendars – PJRFSI is now offering virtual training! With topics ranging from BRCGS Food Safety to SQF Implementation and FSPCA Preventive Controls for Human Food, registration is open now for these exclusive virtual offerings! Go to our website and register today at www.pjrfsi.com/pcr-training.



BRCGS Training Courses



SQF Training Courses



FSVP Training Courses

For updates and other training announcements, make sure you're subscribed to our mailing list, and stay tuned for more news! ♦

Client Spotlight: Embassy Ingredients

Founded in 1971 as Embassy Food and Supply Ltd., Embassy Ingredients has a rich background across the Canadian food industry. With its focus now on the business of flavors and bakery supplies such as bases, mixes, and colors, they maintain a headquarters in Brampton, Ontario, and have branched internationally into Mexico by exporting technology via a license agreement with Lallemand Mexico. They boast certificates in not only BRCGS (AA rating), but Gluten-Free (GFCP), Kosher, and Halal production as well. “Our team at Embassy finds our certification program very beneficial,” stated Quality Manager Gwynne Sitsker. “It helps us to set high standards and maintain a strong food safety program.”

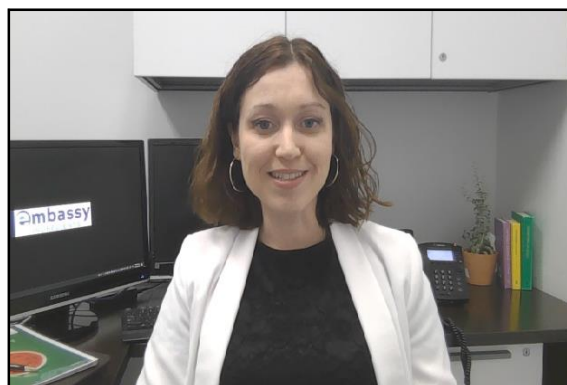
Taking a tailored approach to enable full customization of products for customer needs, Embassy Ingredients works with some of the largest and most-recognized names in the industry. Their flexibility and unparalleled customer service allows them to develop innovative products and stay ahead of market trends. Having achieved a BRCGS AA rating over the past two years has emphasized their focus on quality products, and despite the COVID-19 pandemic, they continue to aggressively expand operations with the hope of coming out of the global situation in a strong market position.

Though only recently partnered with PJRFSI, their experience thus far has been satisfying. “We find PJRFSI to have fast response rates coming from a very friendly and professional team!” said Sitsker when asked how Embassy's team has found working with PJRFSI. With a core purpose of striving to create world where anyone can enjoy healthier, more flavorful foods, Embassy is proudly “fanatically bakery focused” and “customer obsessed.”

To learn more about Embassy Ingredients and its ongoing mission to provide clients with only the best flavors and bakery supplies, visit their website at www.embassyingredients.com. To learn more about how a certification to BRCGS or any other standard might help your organization, contact PJRFSI today by visiting www.pjrfsi.com or by calling (248) 519-2523. ♦



www.embassyingredients.com



Virtual Tradeshows

Cannabis Conference

September 15, 22, 29

<https://www.cannabisconference.com>

North American Food Safety & Quality (NAFS)

September 22-23

<https://foodsafetyna.com>

Food Safety Summit

October 19-22

<https://www.foodsafetystrategies.com/food-safety-summit>

IAFP

October 25-28

<https://www.foodprotection.org/annualmeeting>

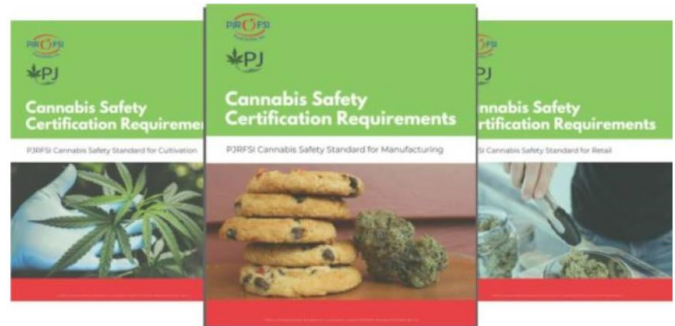
GRMA - Global Retailer & Mfg Alliance

November 18-20, 2020

<https://grmalliance.org/grma-summit>

PJRFSI Releases Updated Cannabis Standards

Our exclusive cannabis standards for cultivation, manufacturing, and retail have been updated and re-released with a whole new look! Check out what's changed and download the PDF standards for FREE here: www.pjrfsi.com/programs/cannabis. ♦



Perry Johnson Registrars Food Safety, Inc.

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.

Thursday, October 22, 2020

"SQF Codes Edition 9., Food Safety & Quality Code Key Changes & Updates"

Thursday, October 29, 2020

"Supply Chain Resiliency Through an Effective Data Eco-System"



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:

- **9/24/2020**
Global COVID 19 Update – Lessons Learned with Dr. William Li
- **9/23/2020**
Crotober Part 1: Lessons Learned from the Harvest
- **9/17/2020**
Product Safety & Integrity – The Foundation for Brand Protection

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