

# FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



## Major Changes To BRC Issue 7



The latest version of the internationally recognized British Retail Consortium (BRC) standard, released in January 2015, features some key changes. In order to keep up with GFSI's four-year revision cycle, the BRC standard has been revised several times. The following are major changes made to the standard:

1. There are more stringent requirements on traceability. A traceability system must be in place, and included in the audit, rather than just the supplier questionnaire that was acceptable before. Full traceability should be able to be achieved within four hours.
2. Customer focus and communication is also a featured change in this issue. The standard requires implementation of customer specific policies and codes of practice, as well as ensuring contractors and/or suppliers are aware of/adhere to customer policies.
3. There are changes to the product labelling requirements. BRC 7 calls for effective processes to be in place in order to ensure that labelling information is reviewed whenever changes occur to product scope, raw materials, suppliers of raw materials, etc.
4. Risk assessments are to be documented for each raw material or group of raw materials, including packaging, to identify potential risks to product safety and legality. This takes into account the potential for allergen contamination, foreign body risks, microbiological contamination, chemical contamination, substitution or fraud. The risk assessment must be reviewed annually.

PJRFSI can help you administer and understand these changes to the BRC, which must be implemented by July 1<sup>st</sup> 2015, in order to improve your company's food safety. For more information on our Food Safety programs, contact PJRFSI at **1-877-663-1160** for a project manager in your area or email us at [pjrfsi@pjrfsi.com](mailto:pjrfsi@pjrfsi.com). ♦

## Recall Readiness

Risks are always present in any organization, but at times can be life-threatening in the food industry. Although no company wants to dwell on the notion that they are always at risk for a recall, that is exactly the case. The FDA reported approximately 396 food recalls in 2013, and 403 in 2014. Recalls are an unfortunate reality in the food industry, and can be a danger to the public, as well as a financial burden.



Food sellers should implement risk analysis and quality management as a normal business practice, so as to prevent recalls and protect themselves in the event of one. This approach, often enforced by certifications such as British Retail Consortium (BRC) Global Standard and the International Featured Standards (IFS) Certification Program, can help organizations ensure that best safety practices are always followed.

BRC, IFS, and the Safe Quality Food (SQF) third party certification programs require companies in the food industry to have risk-based preventative controls

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## How Farms Can Benefit From Global G.A.P.

With harvest season right around the corner, it's the perfect time to consider getting a Global G.A.P. certification for your farm. Global G.A.P. was created in 1997, and since then has been providing farms of various sizes with certification programs, such as Integrated Farm Assurance Standard (IFA) and Local G.A.P. Global G.A.P. is GFSI recognized, and a certification from them can set your farm apart from the competition.



Most farms are not stringent on their requirements, which can be troublesome due to the high risk that food production can present. A Global G.A.P. certification covers not only food safety, but worker welfare, the environment, and more. It is one of the top GFSI standards for farm production.

Many farms are new to the realm of food safety, and Global G.A.P. offers the incredibly helpful Local G.A.P. certification. This non-accredited certification can be seen as an entry-level stepping stone, giving small farmers a cost-effective method of getting certified. The certification can give producers the advantage of gaining gradual recognition that can lead to an eventual Global G.A.P./IFA certification. It's a cost effective method that allows retailers to promote local producers, good agriculture practices, and gain access to quality foods.

Small producers who wish to sell to larger retailers may be faced with the request for a GFSI recognized certification. Beginners have the option of Local G.A.P., and through that can eventually obtain a Global G.A.P. certification. Producers have the opportunity to greatly reduce their liability by controlling food safety.

Perry Johnson Registrars Food Safety Inc. is committed to providing value-added food safety certification to our clients, and can help your farm obtain a GFSI recognized certification, such as Global G.A.P. and Local G.A.P. Contact PJRFSA, a full-service registrar that carries multiple international accreditations, at **1-877-663-1160** for a project manager in your area! ♦



## Which GFSI Certification Is Right For You?

For companies seeking a food safety management certification, the options can seem endless. Global Food Safety Initiative (GFSI) is now entrusted with the responsibility of benchmarking these standards. GFSI represents over 70% of food retail revenue worldwide, and is committed to benchmarking food safety management schemes in order to enhance food safety and restore consumer confidence. With the numerous GFSI approved standards out there, it can be difficult to choose the right one for your company. There are four main standards offered:

- **Safe Quality Food (SQF):** This is a vertically integrated food safety code based in the U.S. This standard can be used to certify companies representing various food sectors in the food supply chain.



- **British Retail Consortium (BRC):** This is the global standard for food safety. Based in the UK, it is an individual standard for food, packaging materials, distribution, agents, and brokers in the food supply chain. There are over 20,000 companies certified to BRC globally.
- **International Featured Standards (IFS):** This is a European standard having individual standards for food safety, packaging materials, logistics, and brokers. Next to BRC, IFS has the second highest number of issued certificates globally.

- **Food Safety System Certification (FSSC 22000):** This is based on ISO 22000 management systems and is the relevant pre-requisite standard for food, animal feed, and packaging materials. This standard has been adopted by large global food manufacturers, such as Coca Cola, Pepsi, Heinz, and more.

Firstly, the standards have different certification processes:

- BRC and IFS require single stage audits.
- FSSC requires a 2 stage audit:
  - Stage 1 focuses on assessing the on-site preparedness.
  - Stage 2 is an on-site verification of effectiveness.
- SQF requires a 2 stage audit:
  - Stage 1 focuses on reviewing the adequacy of documents.
  - Stage 2 is a facility audit, focusing on verifying the effectiveness of implementation.

It is important to note that the document review in Stage 1 of an SQF audit can be conducted on-site or off-site.

Audit duration is also a key point of difference:

- SQF, BRC, and IFS typically require a 2-day duration.
- FSSC duration varies depending on certain aspects, such as the number of employees, the number of hazard plans, etc.

(GFSI CONT. ON PG 5)

**Visit our Website:**

**WWW.PJRFISI.COM**



## Did You Know?

There are many advantages of certifying your company through PJRFSI. Aside from the feeling of confidence you will have from knowing that you are getting a value-added audit from a knowledgeable professional organization, PJRFSI also offers services that put us above and beyond your typical Certification Body, including:



**Personalized Customer Service** – PJRFSI believes its greatest strength lies in the way we prioritize our customer service. As soon as you sign a contract with PJRFSI, you are assigned your own Audit Program Coordinator who will work with you for the duration of your contract to schedule all required audits, as well as answer any other questions you may have.



**Free Training** – PJRFSI regularly offers free training in the form of webinars, regarding subjects which many clients have questions. Miss a webinar? No problem, we record them and have them available for download on our website under “Past Webinars”. We also provide downloads for the slides which accompany each current and past presentation.

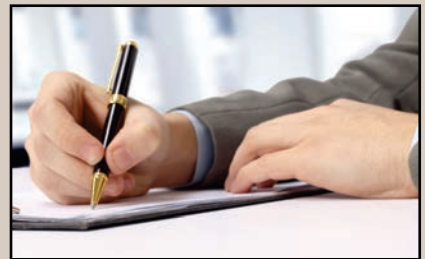


**Press Releases** – Once you achieve certification, PJRFSI is more than happy to write a press release for your use. The releases stress the stringent standards you have adhered to, as well the benefits to your customers in the form of reliable quality practices. We will work with you to construct a press release that includes details about your company's services, as well as any other information you find pertinent to advertise, and will share this information on our social media such as Facebook and Google Plus.



**Clients Only Site** – Upon certification your organization can access the “Clients Only” site within [www.pjrfsi.com](http://www.pjrfsi.com). This valuable tool not only allows you to view current audit package progress, past audit results and audit package turn around times, but also download logos for marketing purposes, current and past newsletters, and maintains a library of current procedures relevant to client certification and maintenance.

These are but a few of the advantages of selecting Perry Johnson Registrars Food Safety, Inc. as your certification body. For additional information or quote for services call us directly at **1-877-663-1160** to be put in touch with a Project Manager in your area! ♦



## **PJRFSI**

### **Career Opportunities**

Due to our enormous growth, we are looking for auditors for BRC Food (All Sectors), BRC Packaging (All Sectors), and SQF especially in Dairy (10), Oils and Fats (21), and Seafood (9). Qualified candidates should possess a degree in Food Science or equivalent with five (5) years of work experience in the food manufacturing industry. Prior auditing experience desired but not mandatory. For immediate consideration submit your resume in confidence to [Imaloney@pjrfi.com](mailto:Imaloney@pjrfi.com). ♦



## **Meet The Newest**

### **PJRFSI Team Member**



**Kat Wardlya,**  
**Food Safety Program Coordinator**

Kat Wardlya has over 8 years of business management experience and holds a Bachelors in Business as well as an Associates Degree in Computer Information Systems, which she brings to the Food Safety Program Coordinator position. Her knowledge, education, experience and skill set are a key asset to the program. Kat coordinates all aspects of food safety certification from contracting to scheduling, certificate issuance and beyond, as well as assists in tradeshow coordination and execution. ♦

**Check us out on** 

(GFSI CONT. FROM PG 3)

Some other key differences include:

- SQF, BRC, and IFS certifications are valid for 1 year.
- FSSC certifications are valid for 3 years.
- Annual recertification is required for SQF, BRC, and IFS, whereas for FSSC it is required every 3 years with a surveillance audit required every year.

Despite their differences, all four standards lend themselves to integration with other management system standards, such as ISO 9000, ISO 22003, and more.

Selection of the right food safety management system standards depends on a variety of factors, such as:

- a. Familiarity of the companies with the food safety management system standard.
- b. Geographical preferences (BRC is the preferred standard in the UK, SQF in the USA etc.).
- c. Customer preference of companies to be certificated.

PJRFSI offers these food safety certifications, among others, to verify and establish safe business practices in the food industry. For more information on our Food Safety programs, contact PJRFSI at **1-877-663-1160** for a project manager in your area or email us at [pjrfi@pjrfi.com](mailto:pjrfi@pjrfi.com). ♦

## Client Spotlight: Ray & Mascari, Inc.

With 75 years in the produce industry, Ray & Mascari knows quality. As Indiana's largest tomato repackers, Ray & Mascari utilizes the Safe Quality Food (SQF) certification to provide the best quality tomatoes to their clients. Recently, we had the chance to speak with David Henry, Ray & Mascari's Food Safety Director, and get the details on how their business has been impacted by SQF.



**PJRFSI:** What sets Ray & Mascari apart from the competition?

**Dave:** Our SQF certification definitely sets us apart. Since obtaining our SQF certification, our business has increased. Clients see that we're very serious about food safety. We garnered some of our biggest clients due to SQF.

**PJRFSI:** Do you have any tips or advice for people embarking on the journey to obtain an SQF certification?

**Dave:** Look into getting a consultant. That's what helped me learn the standard, and execute it properly.

**PJRFSI:** What are the benefits to SQF certification that Ray & Mascari has experienced firsthand?

**Dave:** Personally, I have learned a lot more about food safety. And our employees have also learned about food safety just by following the SQF guidelines. Generally, our business has increased, and our client relations have improved.

**PJRFSI:** What are Ray & Mascari's plans for the future?

**Dave:** We just opened a facility in Florida last year, so we see a lot of potential for growth there. We hope to expand our reach nationally.

**PJRFSI:** Lastly, what is the company philosophy at Ray & Mascari?

**Dave:** If we wouldn't feed it to our own families, we wouldn't feed it to yours. Customer safety always comes first, and we are committed to providing safe, high quality food to our clients.

With a commitment to growth, quality, and safety, Ray & Mascari is setting an example in the food industry. To find out more about Ray & Mascari, visit their website [www.rayandmascari.com](http://www.rayandmascari.com), and to find out more about SQF certification, visit [www.pjrfsi.com/standards/sqf](http://www.pjrfsi.com/standards/sqf). ♦



IN THE PICTURE ARE THE OWNERS FROM LEFT TO RIGHT: JASON RAY, ROCKY RAY, MICHAEL J. RAY JR., MICHAEL A. RAY, JOSEPH RAY SR. (WHEEL CHAIR) MICHAEL ANNEE (GRANDSON)



(RECALL CONT. FROM PG 1)

set in place, such as detailed record keeping, and a written recall plan that includes steps to be taken and assigned responsibility. These standards also emphasize the importance of communication. Recalls require comprehensive communication with government regulation bodies, such as the U.S. Food and Drug Administration (FDA) and the U.S. Center for Disease Control and Prevention (CDC), as well as with the consumer. With an SQF certification, companies must notify PJRFSI and SQF within 24 hours of the identifying event. Clients of all certifications must separately notify PJRFSI within 24 hours.

If companies don't take proper precautions for recalls, they face dire consequences. Recalls can cost a company loss of profits in the form of recall expenses, administrative costs, civil damages, decreased shareholder value, and even potential criminal action. According to a joint industry study by the Food Marketing Institute and the Grocery Manufacturer's Association, the average cost of a food recall is \$10M U.S. dollars. It also puts the company's reputation at risk, as consumers will be less inclined to buy products from that organization. These standards also provide plans to maintain business continuity during and after a recall.



All companies in the food industry are at risk for a recall. Thus, it is incredibly important to have a set plan of action in place, as BRC, SQF, and IFS encourage, in the event of a recall to ensure that the complex process runs as smoothly as possible. PJRFSI offers these food safety certifications, among others, to verify and establish safe business practices in the food industry. For more information on our Food Safety programs, contact PJRFSI at **1-877-663-1160** for a project manager in your area or email us at [pjrfsi@pjrfsi.com](mailto:pjrfsi@pjrfsi.com). ♦

## Tradeshows & Events:

### Food Safety Summit Expo & Conference

**April 28-30, 2015**

Baltimore Convention Center  
Baltimore, MD

### United Fresh Produce Innovation (Combined with FMConnect & International Floriculture Expo)

**June 8-10, 2015**

McCormick Place, Chicago, IL

### Pack Expo

(Combined with Pharma Expo)

**September 28-30, 2015**

Las Vegas Convention Center  
Las Vegas, NV

Join Us at Booth #8209

### SQF 2015 International Conference

**November 3-5, 2015**

JW Marriott, Indianapolis, IN

A collage of images and text promoting PJRFSI food safety programs. It includes logos for FSI, PJRFSI, and Perry Johnson Registrars Food Safety Inc., along with slogans like "Putting Food Safety First!", "Safe • Reliable • Respected", and "Serving the World's Industry". There is also a photo of a child eating watermelon and a sign that says "AUDITORS WANTED".

**Come and Join Us at:**  
Food Safety Summit Expo & Conference - April 28-30, 2015  
*Visit us at Booth #823 and Register for a chance  
to win a \$100 Zingerman's Gift Card*



**Perry Johnson Registrars  
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Call: 1-877-663-1160 or Visit our website: [www.pjrfsi.com](http://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](http://www.pjrfsi.com) now to register.

**April 27, 2015 – 11:00am-12:00 noon EST**  
Food Storage and Distribution Companies –  
A Comparison of GFSI Standards.  
Which standard is right for you?

**May 22, 2015 – 11:00am-12:00 noon EST**  
Pitfalls in the Implementation of a  
Food Safety Management System –  
An Auditor's Perspective

**June 19, 2015 – 11:00am-12:00 noon EST**  
Chemical Contaminants in Food –  
Does the food industry pay adequate attention?



**July 24, 2015 – 11:00am-12:00 noon EST**  
HACCP, VACCP and TACCP –  
Where is the food industry going with all these  
control systems?

**August 21, 2015 – 11:00am-12:00 noon EST**  
How do we manage Corrective and  
Preventive Actions in the Implementation  
of GFSI standards?