

PERRY JOHNSON REGISTRATIONS FOOD SAFETY LTD.

*YOUR TRUSTED GLOBAL PARTNER FOR
FOOD SAFETY CERTIFICATIONS*



PJRFSL's Customer Commitment

Global Reach - Local Support

At PJRFSL, we combine global capability with a dedicated, local UK team to deliver a certification experience that is both professional and personal. With over 34 years of industry experience and a portfolio of more than 68,000 clients worldwide, the Perry Johnson brand has built a reputation for consistency, integrity, and long-term partnerships. Our average customer retention rate of 26 years reflects the trust our clients place in us.

As a **100% independently owned** certification body, we are committed to maintaining impartiality and focusing solely on delivering value to our clients. We are proud to be **ANAB accredited**, ensuring our certification services meet internationally recognised standards.

Our key benefits include:

- **Global reach with dedicated local support**
- **ANAB accredited certification provider**
- **10+ years of experience**
- **No transfer fees**
- **Competitive day rates**
- **Customer-focused and responsive service**
- **Dedicated project manager for each client**
- **Pragmatic approach with flexible audit delivery**



Tom Wheat
UK Site Manager & Global Sales

And for organisations considering a transfer of certification, our team provides clear guidance and a straightforward transition process. We take a practical, client-focused approach to ensure continuity, minimise disruption, and deliver a smooth and efficient experience.

At PJRFSL, our goal is simple: *provide high-quality certification services with professionalism, transparency, and a level of service you can rely upon.*



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Accredited Issuance Authority: Perry Johnson Registrars Food Safety, Inc., 755 W. Big Beaver Rd., Suite 1390, Troy, Michigan 48064 USA

BRCGS CERTIFICATION



BRCGS

BRCGS is a globally recognised, GFSI-benchmarked certification programme designed to help organisations demonstrate their commitment to product safety, quality, legality and operational excellence. Trusted by retailers, manufacturers and brand owners worldwide, BRCGS standards provide a robust framework for managing risk, improving processes and building confidence throughout the supply chain.



Food Safety

One of the world's leading food safety certification programmes for food manufacturers, **BRCGS Food Safety** provides a comprehensive framework for managing product safety, quality and legal compliance, helping organisations meet customer expectations, strengthen consumer confidence, and gain access to global markets.



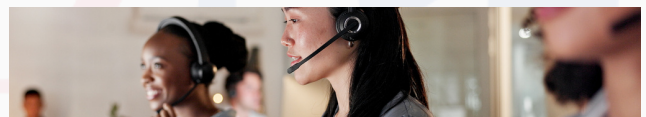
Storage and Distribution

The **BRCGS Storage and Distribution** Standard is designed for organisations involved in the storage, transport, and distribution of food and consumer products. It ensures products are handled, stored, and delivered under controlled conditions, reducing risk and demonstrating a commitment to safety, quality, and supply chain integrity.



Packaging Materials

The **BRCGS Packaging Materials** Standard provides a robust framework for manufacturers of packaging used in food, consumer products and other sensitive applications. The standard focuses on product safety, quality and operational controls, helping organisations meet customer requirements and ensure packaging is fit for purpose.



Agents and Brokers

The **BRCGS Agents and Brokers** Standard is intended for businesses that buy, sell, or facilitate the trade of products without directly manufacturing, processing, or storing them. It provides assurance that controls are in place to manage supplier approval, product safety, traceability, and compliance throughout the supply chain.



Gluten-Free

The **BRCGS Gluten-Free** Certification Programme enables food manufacturers and processors to demonstrate that gluten-free products are produced in accordance with stringent requirements. Certification helps build consumer trust, supports regulatory compliance and provides confidence that products meet recognised gluten-free standards.

GLOBALG.A.P. CERTIFICATION



GLOBALG.A.P.

GLOBALG.A.P. is a globally recognised, GFSI-benchmarked certification programme that promotes safe, sustainable and responsible agricultural production. Designed for growers, producers and supply chain partners, it provides a robust framework for food safety, environmental stewardship, worker welfare and traceability, helping organisations meet retailer requirements and access global markets.



IFA

The **Integrated Farm Assurance (IFA)** standard is the core GLOBALG.A.P. certification programme for primary agricultural production. It sets internationally recognised requirements for food safety, traceability, environmental management, worker health and safety, and animal welfare, demonstrating that farming operations are managed responsibly and sustainably.



PHA

The **Produce Handling Assurance (PHA)** standard is designed for post-harvest handling activities such as packing, cooling, and storage of fresh produce. It helps organisations implement effective controls to maintain product safety, quality and traceability throughout the handling process.



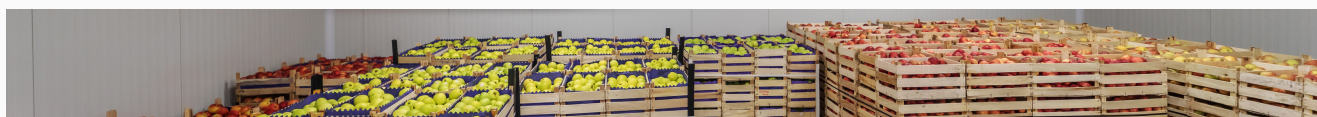
HPSS

The **Harmonized Produce Safety Standard (HPSS)** provides a practical framework for managing food safety risks in fresh produce operations. Aligned with industry best practices, it helps organisations demonstrate consistent produce safety controls across growing, harvesting, and handling activities.



GRASP

GRASP is a voluntary add-on that assesses social practices within agricultural operations. It focuses on areas such as worker welfare, employment conditions, communication and grievance procedures, helping organisations demonstrate a commitment to responsible and ethical labour practices.



CoC

The GLOBALG.A.P. **Chain of Custody (CoC)** standard provides assurance that certified products are identified, segregated, and traceable throughout the supply chain. It enables organisations to maintain the integrity of GLOBALG.A.P.-certified products from farm to final customer.

FSSC 22000

FSSC 22000 is a Global Food Safety Initiative (GFSI)–recognised certification programme built on the requirements of ISO 22000, sector-specific prerequisite programmes (PRPs), and additional scheme requirements. It provides a comprehensive and internationally accepted framework for managing food safety risks across the entire food supply chain, including food manufacturing, packaging, storage, and distribution. Certification demonstrates an organization's commitment to robust food safety management, regulatory compliance, and continuous improvement. Many global retailers and manufacturers recognise FSSC 22000 certification as evidence of a mature and reliable food safety management system.



ISO 22000

ISO 22000 defines the requirements for a food safety management system that integrates communication, system management, prerequisite programmes, and Hazard Analysis and Critical Control Points (HACCP) principles. Developed by the International Organisation for Standardisation, the standard provides a structured approach for identifying, controlling, and monitoring food safety hazards throughout the supply chain. ISO 22000 certification enables organisations to systematically manage food safety risks while demonstrating alignment with internationally recognised best practises. It can be implemented by any organisation involved in the food chain, from primary production to food service and logistics.



ADDITIONAL PROGRAMMES

➤ LEAF Marque

The **Linking Environment and Farming (LEAF) Marque** demonstrates commitment to environmentally responsible and sustainable farming practises. The certification focuses on biodiversity, soil health, resource efficiency, and integrated farm management.

➤ McCormick Supplier Addendum

The **McCormick & Company Supplier Addendum** is an additional audit requirement for suppliers providing products to McCormick. It verifies compliance with McCormick-specific food safety, quality, and operational expectations in conjunction with an existing certification programme.

➤ McDonalds SQMS Addendum

The **McDonald's Supplier Quality Management System Addendum** is designed for suppliers supporting the McDonald's supply chain. The programme assesses compliance with McDonald's quality, safety, and operational requirements alongside recognised food safety certifications.

➤ Good Manufacturing Practise

Good Manufacturing Practise (GMP) verifies that facilities operate under controlled conditions designed to ensure consistent product quality and safety. The programme evaluates sanitation, process controls, personnel practises, and facility management.

➤ USDA Organic

USDA Organic certification verifies that agricultural products are produced, handled, and processed in accordance with the strict standards of the US Department of Agriculture National Organic Programme (NOP).

➤ Global Storage and Distribution Management

The **Global Storage and Distribution Management (GSDM)** certification evaluates food safety controls within storage, transportation, and distribution operations. It ensures that products are protected from contamination and maintained under appropriate conditions throughout the logistics process.

➤ HACCP/GMP

Combining **Hazard Analysis and Critical Control Points (HACCP)** and **Good Manufacturing Practise (GMP)** provides a structured system for identifying, controlling, and preventing food safety hazards. This programme helps organisations implement risk-based controls throughout their production processes.

➤ Produce GAP Harmonized Standard

The **Produce GAP Harmonised** Standard aligns multiple Good Agricultural Practise requirements into a unified audit framework for produce growers and handlers. It simplifies supplier verification for buyers while ensuring consistent food safety practises across produce operations.

➤ PrimusGFS

PrimusGFS is a GFSI-recognised certification programme designed specifically for fresh produce operations. It addresses food safety risks throughout the produce supply chain, including farming, harvesting, packing, and processing activities.

➤ SQF

The **Safe Quality Food (SQF)** Programme is a globally recognised, GFSI-benchmarked food safety and quality management certification scheme. It provides a framework for implementing food safety controls, strengthening traceability, and demonstrating compliance with both regulatory and retailer requirements.

➤ Animal Care

The **Animal Care** Programme verifies that livestock operations follow responsible and humane animal welfare practises. The programme evaluates housing, handling, nutrition, and veterinary care to ensure animals are raised according to recognised welfare standards.

➤ NSF/ANSI 455-2 Dietary Supplements

NSF/ANSI 455-2 is the American National Standard for Good Manufacturing Practises (GMP) in dietary supplements. By aligning with both FDA regulations and retailer-specific expectations, this certification ensures product safety, quality, and consistency across the dietary supplement industry.

PJRFSL LEAD TEAM



TOM WHEAT

 SITE MANAGER & GLOBAL SALES



Tom Wheat began his career in the Fire Service at 18 before transitioning into the world of ISO, where he qualified as a Lead Auditor for ISO 9001, ISO 14001, and ISO 45001.



After **12 years** as an ISO consultant, he joined PJR, bringing extensive expertise in management systems, auditing, and certification.



He has made exceptional customer service his top priority, helping drive the rapid growth, making PJR UK the fastest-growing international PJR office.



HUMA KHALID

 COMPLIANCE & CERTIFICATION COORDINATOR



Huma Khalid holds a Master's degree in Project Management from Robert Gordon University and brings over **11 years** of experience in governance, risk, compliance, certification, and audit operations.



She has extensive expertise in ISO 9001, ISO 14001, ISO 45001, ISO 42001, ISO 27001, ISO 22301, ISO 37001, GDPR, BRCGS, ISO 22000, FSSC 22000, HACCP, and other internationally recognised standards.



She has worked extensively with accreditation bodies such as UKAS, EIAC, IAS, and DSM, ensuring compliance with ISO/IEC 17021-1 and IAF requirements.

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GET IN TOUCH

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