FOOD SAFETY INSIGHT

Everybody eats... Everybody cares about food safety!

A Publication of Perry Johnson Registrars Food Safety, Inc.

New Standards Development Project

The was PJRFSI is excited to announce the launch of a **new standards development project**: the creation of a Good Manufacturing Practices (GMP) standard for the cannabis industry. This initiative addresses the growing need for consistent, high-quality practices in the rapidly expanding cannabis market, ensuring product safety, consumer protection, and regulatory compliance.

"As the cannabis industry continues to grow, the need for clear, consensus-based standards is more critical than ever," said Lauren Maloney, Food Safety Program Accreditation Manager at PJRFSI. "Our Cannabis GMP Standard will provide a framework to help businesses maintain the highest levels of quality and safety while meeting regulatory requirements."

The cannabis industry faces unique challenges in maintaining product integrity, ensuring consumer safety, and complying with a patchwork of regulatory frameworks. PJRFSI's Cannabis GMP Standard aims to establish clear, consistent guidelines to support businesses in achieving operational excellence and consumer confidence.

This project is conducted under PJRFSI's designation as an ANSI-Accredited Standards Developer (ASD). The American National Standards Institute (ANSI) accreditation reflects PJRFSI's commitment to developing rigorous, consensus-driven standards through an open and transparent process. ANSI provides oversight to ensure that PJRFSI's standards development activities comply with the highest procedural standards for openness, balance, due process, and consensus.

PJRFSI invites all directly affected stakeholders, including industry representatives, regulators, and consumer advocates, to participate in the development of the Cannabis GMP Standard. Stakeholder input is essential to ensure the standard reflects the needs of the entire industry and supports public health and safety.

For more information on the Cannabis GMP Standard project or to learn how to get involved, please visit **www.pjrfsi.com** or contact **(248) 519-2523** or **pjrfsi@pjrfsi.com**. ◆

GLOBALG.A.P. Platform Transition Update: What Producers Need To Know

PJRFSI hosts GLOBALG.A.P. has recently formed a Taskforce with representatives from several Certification Bodies (CBs) to iron out the challenges that CBs are facing in the CertifierOS (COS) platform. As soon as they are ready to move over to COS, they will also be able to move over to the Supply Chain Portal (SCP) where the information related to your certification will be validated by market participants. GLOBALG.A.P. will announce this in advance once the COS Taskforce has agreed that an acceptable level of functionality has been reached.

In the meantime, certification data will continue to be updated in the legacy system (GLOBALG.A.P. Database) and all Search and Bookmarking activities shall continue to be done in the GLOBALG.A.P. Database, as well.

Read the full notice from GLOBALG.A.P. ◆

New Terms & Conditions Available

Visit our **Document Downloads page** to ensure you have the latest version of our Terms and Conditions! ◆

IN THIS ISSUE:

New Standards Development Project.....1

GLOBALG.A.P. Platform Transition Update..... 1

New Terms & Conditions Available..... 1

GLOBALG.A.P. PHA..... 2

Life At PJRFSI..... 3

Chris Reno Volunteers After Kentucky Floods..... 3

Client Spotlight: Cannvital..... 4

Lauren Maloney Visited FSSC Insights 2025..... 5

SQF Unites 2025..... 5

Attention PJRFSI Auditors! Save The Date: December Auditor Training & Holiday Gala.... 6

Introducing The New ñFood Certification In 15ò Podcast ï Hosted By Joel Verke..... 6

PJRFSI Earns PrimusGFS Accreditation From ANAB!.....7

Welcome To The PJRFSI Team.....7

Attention BRCGS Clients: Rate Increase..... 8

PJRFSI Blogs, Webinars, And Podcasts.....8

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GLOBALG.A.P. PHA

Public consultation on **Produce Handling Assurance (PHA) v2** was open from May 19 to June 16, 2025. GLOBALG.A.P. welcomed feedback via their public consultation portal.

About the PHA Standard

PHA aims to support food safety and traceability processes in postharvest preprocessing activities such as the cooling, packing, handling, and storage of crops for human consumption.

Designed as a standalone certification for independent postharvest facilities, PHA can also be combined with the Integrated Farm Assurance (IFA) standard or the Harmonized Produce Safety Standard (HPSS) to provide a complete certification option for producers with on-farm packing or other postharvest activities. The standard goes beyond existing postharvest handling requirements in IFA and HPSS to ensure that responsible processes are maintained after the primary production stage.

PHA v1.2 is recognized by the Global Food Safety Initiative (GFSI) and supports compliance with the Food Safety Modernization Act (FSMA), both of which we aim to maintain with v2.

Key topics for the PHA v2 update include:

- Certification body audit reporting
- Auditor criteria
- Inclusion of the GGN label reference
- Streamlining of supplier approval criteria
- Addition of new topics, including materials inspection and site inspections
- Separating tool storage, mock recall, and non-conforming products into new control points ◆

Life At PJRFSI

Subscribe To Our Mailing List!

Stay ahead of the curve with the latest updates from PJRFSI! By subscribing to our mailing list, you'll gain exclusive access to industry news, certification insights, upcoming webinars, and valuable resources to help your organization stay compliant and competitive. Don't miss out on timely updates and expert guidance – **join our community today** and be the first to know what's new at PJRFSI. ◆

Enter Email Address

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Chris Reno Volunteers After Kentucky Floods

We're proud to recognize Chris Reno, Project Manager at PJRFSI, for acting after devastating flooding swept through Kentucky back in April. Chris took 3 days to volunteer in Frankfort, where he once lived. Shocked by the news reports, he immediately contacted the city and joined the local effort to provide aid. ◆

Client Spotlight: Cannvital

Cannvital Achieved cGMP Certification with PJRFSI in early 2023 and has maintained the status since then. This achievement reinforces the company's Commitment to Quality in CBD Ingredient Manufacturing.

In an increasingly regulated and quality-driven industry, **Cannvital**, a high-volume manufacturer of **high-purity CBD ingredients** and **hemp-derived minor cannabinoids** like CBG, CBN, and CBC, has taken a significant step in solidifying its reputation by achieving **current Good Manufacturing Practices (cGMP) certification** through **Perry Johnson Registrars Food Safety, Inc. (PJRFSI)**.

Operating out of a state-of-the-art production facility in **Las Vegas, Nevada**, Cannvital sets itself apart by offering a wide array of premium hemp-based ingredients that support both **nutraceutical** and **pharmaceutical** applications. Their proprietary refinement process and advanced technologies enable them to consistently deliver high-quality, compliant products to customers worldwide.

Building a Culture of Compliance Early On

What makes Cannvital's approach noteworthy is the **early adoption of cGMP standards** — even before their full-scale production commenced. "Every employee receives ongoing training and naturally follows the cGMP requirements in their daily activities," a company representative shared. This proactive integration of cGMP protocols has become the **foundation of Cannvital's quality management system**, embedding a culture of compliance and safety throughout the organization.

By aligning with **cGMP guidelines**, Cannvital has been able to project a clear message to its customers: **quality and safety are non-negotiable**. The cGMP certification has:

- Elevated the company's credibility and professionalism
- Served as a cornerstone for pursuing additional certifications such as **Halal** and **Kosher**
- Provided a **competitive edge** in a crowded and rapidly evolving market

According to the team at Cannvital, the certification "has become one of the company's most important competitive advantages."

A Seamless Experience with PJRFSI

Cannvital's partnership with PJRFSI made the path to certification straightforward and effective. The company praised PJRFSI for their **clear communication, responsive support, and professionalism**. "Our assigned auditor was courteous, knowledgeable, and efficient," they noted, underscoring how vital a strong partnership is during the certification journey.

CANNVITAL

Client Spotlight: Cannvital (Cont.)

Driving Innovation and Growth in the CBD Industry

What truly sets Cannvital apart is not just their compliance, but also their **dedication to innovation and customer service**. In just a few years, they have become known for:

- Consistent and reliable product quality
- Fast and agile customer service
- Diverse product offerings
- High-volume production capabilities

Their team, coupled with proprietary technologies and deep industry know-how, has positioned Cannvital as a standout player in the cannabinoid space.

Looking Ahead: Global Expansion and Pharmaceutical Applications

With a solid foundation built on **cGMP compliance** and operational excellence, Cannvital is now focused on **expanding into international markets** and forming new partnerships with companies interested in **nutraceutical and pharmaceutical** applications of CBD ingredients.

"Provide the safest and best CBD ingredients to customers and consumers with consistent quality and full compliance of all applicable standards and regulations."

Explore Cannvital's Products and Capabilities

Website: https://cannvital.com/

Contact Information:

Address: 6021 W Badura Ave., Suite 120, Las Vegas, NV 89118
Phone: (888) 560-1888
Email: info@cannvital.com, sales@cannvital.com◆

Lauren Maloney Visited FSSC Insights 2025

Our very own Lauren Maloney, PJRFSI Food Safety Program Accreditation Manager, represented Perry Johnson at this important global event. FSSC Insights brought together certification bodies, accreditation bodies, and FSSC staff to collaborate and share the latest updates on FSSC 22000 and FSSC 24000. This year's theme was *The Power of Management Systems*. ◆

SQF Unites 2025

PJRFSI attended **SQF Unites 2025**. Lauren spoke on a panel discussion, "Edition 10: Enhancing Recall and Crisis Management". ◆

Attention PJRFSI Auditors! Save The Date: December Auditor Training & Holiday Gala

Save the date for our Annual Auditor Training & Holiday Gala — **Thursday, December 11th & Friday, December 12th** — a full day of professional development, training credit units, and opportunities to connect with fellow auditors and industry leaders. Mark your calendars — you won't want to miss it!

Reach out to Heather Kyle at **hkyle@pjrfsi.com** for more information! ◆

Introducing The New "Food Certification In 15" Podcast – Hosted By Joel Verke

PJRFSI is excited to announce the launch of our brand-new podcast, "Food Certifications in 15," hosted by industry expert Joel Verke. Designed to deliver quick, informative episodes in 15 minutes or less, this podcast is perfect for busy professionals looking to stay up to date on key topics in the food safety and certification world.

A variety of episodes are already available on our official **YouTube channel, covering important topics such as**:

- SQF vs. BRCGS – What's the difference and which one is right for your organization?
- Organic Certification – Understand the process and benefits.
- Food Traceability – Why it's more important than ever.
- And much more to come!

Whether you're new to food safety certifications or looking for a quick refresher, "Food Certifications in 15" offers valuable insights in a time-efficient format.

Tune in now: **https://www.youtube.com/@PJRFSI** ◆

PJRFSI Earns PrimusGFS Accreditation From ANAB!

Perry Johnson Registrars Food Safety, Inc. (PJRFSI) is proud to announce that as of **June 12, 2025**, we have officially received **initial accreditation for PrimusGFS** through the **ANSI National Accreditation Board (ANAB)** in accordance with **ISO/IEC 17065**.

This significant achievement further demonstrates our ongoing commitment to delivering trusted, internationally recognized food safety certification services. The accreditation confirms that PJRFSI meets the rigorous standards required to certify against the **PrimusGFS certification scheme**, one of the most widely used Global Food Safety Initiative (GFSI) benchmarked standards in the fresh produce industry.

Accredited Scopes:

Our accreditation covers a wide range of critical operations in the fresh produce and food processing sectors, including:

- **BI & BII** – Farm, Indoor Agriculture, Harvest Crew
- **BIII** – Cooling/Cold Storage, Packinghouse
- **CII** – Processing of Perishable Plant Products
- **CIII** – Processing of Perishable Animal and Plant Products (Mixed Products)
- **CIV** – Processing of Ambient Stable Products
- **G** – Storage and Distribution Center

Please note: packing operations that include labeling activities are excluded.

With this new accreditation, PJRFSI is fully equipped to support clients seeking PrimusGFS certification across a broad range of fresh produce and food processing environments.

To view our official accreditation listing, please visit the ANAB directory: **View PJRFSI Accreditation**

Why PrimusGFS?

PrimusGFS certification is a critical benchmark for companies in the produce industry striving to meet regulatory and buyer requirements. It ensures robust food safety practices are implemented from farm to fork, helping to reduce risks and strengthen trust across the supply chain.

We are honored to join the list of accredited certification bodies for PrimusGFS and look forward to supporting our clients in meeting their food safety goals through this globally recognized program.

For more information on how to get started with PrimusGFS certification through PJRFSI, contact us today at www.pjrfsi.com. ◆

Welcome To The PJRFSI Team

Azrin Miah
Food Safety Audit
Program Coordinator

Evan Richman
Food Safety
Program Coordinator

Upcoming Tradeshows

BRCGS Connect
September 22-23, 2025
Charlotte, North Carolina

MJBizCon
December 2-5, 2025
Las Vegas, NV ◆

Check Out Our Latest Blog Articles!

USDA Organic Labeling Rules

May 28, 2025 | by PJRFSI | Leave a Comment

How to Choose the Right Food Safety Certification Body

May 2, 2025 | by PJRFSI | Leave a Comment

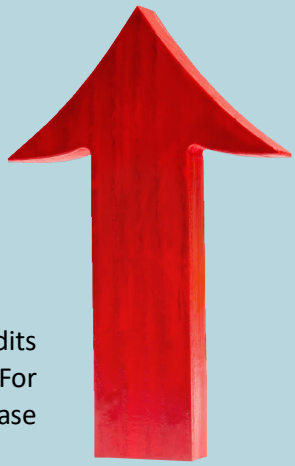
Cannvital Achieves and Maintains cGMP Certification with PJRFSI

May 1, 2025 | by PJRFSI | Leave a Comment

Attention BRCGS Clients: Rate Increase

Starting August 1, 2025, BRCGS will implement new rates for all audit types, including:

- Announced Audits
- Unannounced Audits
- Extensions
- Blended Audits
- Remote Audits



These changes will apply to audits conducted on or after this date. For further details or questions, please reach out to pjrfsi@pjrfsi.com. ◆

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In this episode, Joel Verke dives into the Food Traceability Rule with special guest Anish Pandian from GHP Consulting and Testing LLC. Join us as we explore how the rule impacts the food industry and its role in enhancing food safety. ◆