

# FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



## CanadaGAP Updates - What You Need To Know

A newly revised version of the CanadaGAP Program Management Manual (version 9.2) and an updated CanadaGAP Audit Checklist (version 9.1) have been published for the 2022 season, which both came into effective on April 1, 2022.

The CanadaGAP Program Management Manual describes further detail about several significant changes to the CanadaGAP program coming in 2022, including:

- Two new certification options—E and F. (Please note these options are NOT GFSI-recognized.)
- “Production and Packing” audits for Option C and B group members.

Additional documents updated to reflect the changes in the previously mentioned checklist and manual (likewise effective April 1) include:

- Self-Declaration and Self-Assessment checklists
- Group Management System Checklist
- Management System Checklist (for option A1, A2, C, D, E, and F Multi-Site Operations)

Furthermore, CanadaGAP will also be releasing a new for 2022 Corrective Action Plan (CAP) Guide! This document will provide additional guidance on correcting nonconformances through corrective action or corrective action plans. The guide will include examples of possible nonconformances and sample corrective actions or plans. While not an exhaustive list of potential corrections, the CAP guide may help an organization determine their next steps after receiving a nonconformance.

To download these updated resources and documents, visit the CanadaGAP website at [CandaGAP.ca](https://CanadaGAP.ca).

PJRFSI is currently developing a webinar with CanadaGAP consultant Jacqueline Wachholz to discuss these changes as well as other aspects of CanadaGAP certification. Save the date—May 5<sup>th</sup> at 2pm ET! ♦

## New To PJRFSI: Dietary Supplement & Drug Add-On Modules!

PJRFSI is excited to announce the addition of Dietary Supplement certification for the cannabis and hemp industries to our roster of programs! Based on the FDA's CFR 111 requirements, this program boasts the only checklist that meets the State of Maryland's stringent requirements for Dietary Supplement certification in addition to serving other states. To learn more information about the Dietary Supplement and Drug Add-Ons and how to incorporate them into your Cannabis/Hemp Safety Standard certification, contact PJRFSI today! ♦

## PJRFSI UK Has A New Address

PJRFSI UK has moved! The new mailing address of our UK headquarters is located at:

Genesis Centre, Suite S06  
Innovation Way  
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## Tradeshows:



# Organic Certification - Do You Qualify?

Being certified as Organic under the USDA is (alongside gluten-free certification) one of the most sought-after achievements for food manufacturers in today's market. More and more consumers are shopping organic, especially as awareness of pesticide impacts and other risks that may come with non-organic practices come to light. With the advent of today's advanced technology, every shopper has a veritable wealth of information at their fingertips in the shape of a phone with an internet browser. More informed and discerning than ever, organic certification can be a huge draw for these savvy shoppers.

But how, exactly, does one know whether their operation is able – let alone ready – to tackle organic certification?

## Do you handle agricultural products?

*If yes, congratulations! You've taken the first step toward eligibility for organic certification.*

## Have you adopted organic practices and been free of prohibited substances for at least 36 months?

*Making the change to organic practices can be a big step. Organic certification requires that a candidate be completely free from the use of prohibited substances for three years before applying for consideration. The USDA provides technical and financial assistance during this transition period through its Environmental Quality Incentives Program (EQIP).*

## Have you created an Organic System Plan (OSP)?

*An Organic System Plan (or OSP) outlines how your farming, handling, and/or processing practices meet the USDA's organic standards. Including crops, harvests, animals, sales, record-keeping, soil-building and pest management practices, health care, and pasture, the OSP should clearly explain the operating plan from every angle of organic operations.*

## Are you keeping records?

*Records should be kept for your OSP, including: a materials list of substances used, a map of farmlands and production areas to show how products are protected from non-organic contact, a complete field history for growing areas and pastures used in production, and a biodiversity plan that shows natural resource conservation efforts.*

Whether you're just getting started with organic practices and looking toward certification or you've been managing your operations in adherence with the requirements for years, PJRFSI is here to help! Our knowledgeable experts are just a phone-call away to help point you in the direction of useful resources or to kick-start the certification process. To learn more about USDA organic certification through PJRFSI, visit our website at [www.pjrfsi.com](http://www.pjrfsi.com) or call (248) 519-2523 today.

# ***ISO & FSSC 22000 - Options For Food Safety Certification***

## ***What are ISO 22000 and FSSC 22000?***

Of all the ISO standards, ISO 22000 is possibly one of the least-understood at large. Meanwhile, its counterpart, FSSC 22000, is quite popular across Asia and elsewhere in the world. Both standards are intended to help organizations manage their food safety through a risk-based approach and unified high level structure (HLS). There is a focus on continuous improvement of the food safety management system under either, and the harmonized structure the standards are based upon mean that it is possible to easily integrate with other Annex SL-based ISO certifications.

## ***What's the difference between ISO and FSSC?***

If both ISO 22000 and FSSC 20000 accomplish the same goal of managing food safety systems with an ISO basis, then what is the difference between them?

The primary factor that separates ISO and FSSC 22000 is the latter's GFSI recognition. GFSI – the Global Food Safety Initiative – is an organization working to unify and improve the various food safety certification systems available worldwide. Many large retailers and manufacture require a GFSI-benchmarked certification of their suppliers; FSSC 22000 is one of these.

However, a slight drawback of FSSC is the lack of applicability to a few small sectors due to a lack of GFSI certification. These areas include retail/wholesale, catering, and farming due to multisite certification and sampling requirements.

## ***Relationship of FSSC 22000 to other ISO Standards***

Despite their differences, both ISO and FSSC 22000 “play nicely” with other ISO certifications. In fact, integrating a food safety standard such as ISO 22000 with certifications that address other areas of concern within an organization – such as ISO 45001 for occupational health and safety or ISO 27001 for information security – can be far more effective and comprehensive than trying to manage everything separately.

The integrated approach not only means integrated audits (which may involve lower costs and reduced time) but an increase in unification and communication between systems within the company itself. With management teams sharing a functional structure, it is far easier to align practices across the company from IT to HR to supply chain and everywhere in-between.

## ***ISO & FSSC 22000 vs. Other Food Safety Certifications***

The food safety certification industry is rich in options for organizations to pursue, including SQF, BRC, GlobalG.A.P., and many others. Of these, only ISO and FSSC 22000 offer the easy integrations of the Annex SL HLS – a key point for many companies that wish to certify more than just their food safety systems.

One other aspect worthy of notice is the risk identification and management parts of ISO-based standards. The introduction of risk-based thinking can enhance a company's ability to evaluate their needs on all levels, rather than just their production floor or food-safety related elements. As opposed to the often checklist-oriented nature of other standards, this independent and flexible method of seeking out risks and opportunities may be a more meaningful choice for some businesses.

(CERTIFICATION CONT. ON PG 4)



## Career Opportunities

**P**JRFSI UK is Looking For UK-Based BRCGS Auditors! Seeking hardworking and articulate individuals for BRCGS 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.

Submit CVs to [pjrfsi@pjrfsi.com](mailto:pjrfsi@pjrfsi.com) for immediate consideration!



## Welcome To The PJRFSI Team!



**Gaynor Jackson**  
Sales Support and  
Auditor Liaison



**Rachel Winter**  
Organic Program Manager



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

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(CERTIFICATION CONT. FROM PG 3)

### Transitioning from ISO to FSSC 22000

For those who are already ISO 22000 certified and wish to gain the benefit of GFSI recognition by transitioning to FSSC 22000, the process is fairly straightforward. After all, ISO 22000 already requires that organizations establish, implement, maintain, and update Pre-Requisite Programs (PRPs) to prevent or reduce the risk of contamination throughout the work environment. The complexity of transition from ISO to FSSC depends heavily upon the content and implementation of the existing ISO 22000 system; a GAP analysis should identify any missing elements before transition, and the additional audit time required in comparison to ISO 22000 is well worth the added benefits.

For more information on ISO and FSSC 22000 certification, or other options for certifying a food safety management system, reach out to PJRFSI! Call (248) 519-2523 or email [pjrfsi@pjrfsi.com](mailto:pjrfsi@pjrfsi.com) today. ♦

## PJRFSI Podcasts



**The Perry Johnson Registrars Food Safety, Inc. Podcast**

**H**ave you caught up with the latest PJRFSI Podcast episodes? With segments on topics from Enterprise Risk Management and SQFI to Environmental Monitoring Programs and Supplier Quality, there's sure

to be an episode to interest everyone! Best of all, each episode of the podcast is free to listen to through PodBean! Click the link to see the full list of episodes and start listening today! <https://www.pjrfsi.com/podcast> ♦