

FOOD SAFETY INSIGHT



Everybody eats... Everybody cares about food safety!



A Publication of Perry Johnson Registrars Food Safety, Inc.



IFA V6 Transition

Audits to GLOBALG.A.P.'s Integrated Farm Assurance (IFA) standard are now underway, with the final standard documents published as of September 29, 2022. There are currently two parallel editions available: IFA v6 Smart and IFA v6 GFS. The former is applicable to the majority of producers seeking certification while the latter is intended for those who require certification that is recognized by GFSI. For those certified or seeking certification to IFA Smart, v6 will become obligatory and fully replace v5.2 on January 1, 2024. IFA GFS on the other hand will become obligatory three months after GFSI recognition is achieved (with v5.4-1-GFS remaining valid until then) – this should be sometime in late 2024.

For more information on GLOBALG.A.P. IFA certification or to learn more about which edition would be best for your business, reach out to PJRFSI today – call (248) 519-2523. ♦



PJRFSI Is The U.S. Hemp Authority's Official Certification Body

PJRFSI is proud to announce that as of February 1, 2023, we are now the official certification body for the U.S. Hemp Authority (USHA) Certification Program! USHA strives to promote safe and reliable CBD and hemp products across the United States for all consumers through certification and education. Their high standards, best practices, and self-regulation practices are a great match for PJRFSI's experience in auditing and certifying hemp operations – we look forward to collaborating with USHA in their efforts!



For more information about the USHA and their Certification Program, [Register Today](#) for our March 1st informational webinar with Dr. Marielle Weintraub, President of the U.S. Hemp Authority! ♦

See You At The 2023 GFSI Conference!

PJRFSI's own President, Terry Boboige, and Accreditation Manager, Lauren Maloney, will be participating in a panel discussion at the 2023 GFSI conference in Atlanta, Georgia on Wednesday, April 26th from 2:00-2:45pm. Be sure to attend the session if you'll be at the conference! ♦



BRCGS Issue 9 Is Underway!

As of February 1, 2023, audits to the newest version of BRCGS's global standard for food safety have begun! PJRFSI is here to help you with the transition to the new Issue – [Check Out the Recording](#) of our January webinar with Richa Bedi-Navik of BRCGS covering what's new and important to know about Issue 9! ♦

Congratulations, Annual Award Winners!

Congratulations to PJRFSI Employee of the Year, Heather Kyle and Leonard Teuma-Castelletti, our Auditor of the Year! ♦

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Food Contamination – How Do Your Detection Measures Measure Up?

Headlines about bacterial contamination are everywhere, from listeria in refrigerated products to salmonella in eggs and egg-containing products. But what about contaminants that may not be microscopic?

Foreign materials unexpectedly introduced into product during the harvest, processing, or manufacture of food product can not only be upsetting to end-use customers, but potentially dangerous as well if not discovered and removed prior to consumption. Metal shards or filings, wire, and other non-metallics like glass, ceramics, or rocks are all considerable threats to health and safety. Thus every industrial-scale food manufacturing process should include quality control (QC) measures to detect such contaminants and protect both consumers and brand integrity alike.

There are many options that an organization can use to satisfy the need for anti-contaminant QC in their system, such as metal detectors, x-ray systems, and checkweighers. The point (or points) within the production line where the QC platform is implemented may differ based upon the complexity or length of the process in question as well as what type of contaminant is a point of concern.

Metal detectors specifically can be installed almost anywhere along a production line and do not require highly specific conditions to function properly and give reliable results. X-ray systems, on the other hand, are usually only seen at the infeed of raw materials or at the end of the production line. Used in tandem, both options provide thorough coverage for both metallic and non-metallic contaminants that are relatively dense in nature. The quandary posed by non-ferrous, lower-density hazards such as wood, insects, plastics, or insects are less likely to be detected by x-ray; technologies for the detection of such items is surely on the horizon.

Other QC-related systems that a company may consider implementing include automatic checkweighers to help confirm consistent, uniform weight across all products as well as specialized infrared cameras to detect leaks in packaging. In concert with the controls and processes of a well-developed food safety system or HACCP plan, the technological tools available today can be key in protecting both your brand and your customers! To learn more about what food safety certification may be best for your company, reach out to PJRFSI today – visit www.pjrfsi.com or call (248) 519-2523 for a free quote. ♦

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.

- **The Complexities of Food Allergens** – 3/29/2023 at 11:00am ET

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

Career Opportunities

PJRFSI is an International company headquartered in Troy, Michigan and provides 3rd party certification to food manufacturers, food packaging manufacturers, and farms throughout the United States and internationally. PJRFSI is seeking the right hardworking, articulate individual with strong interpersonal skills for a contract position in the field of food safety auditing. The right candidate would perform 3rd party audits to GFSI schemes such as SQF, BRC, or FSSC and 2nd party audits for HACCP/GMP and Hemp GMP for our clients in North America. This is a contract position and requires travel. May work from home anywhere in the USA.

Required Skills & Qualifications:

- Undergraduate degree with coursework in biological or food science
- Minimum of five years work experience in the food manufacturing, food packaging or agricultural sector
- Prior auditing experience required
- GFSI lead auditor status desired but not mandatory

Seeking candidates with experience in any of the following: SQF, BRC Food, BRC Packaging, FSSC 22000, Hemp and FSMA. ♦



Coming Soon: California Department Of Food & Agriculture (CDFA) Animal Care Program

PJRFSI is currently in the process to be approved to audit under the California Department of Food & Agriculture's upcoming Animal Care Program for the welfare of animals such as pigs, chickens, and cattle. Stay tuned for more updates on this program, including a webinar with members of the CDFA team! ♦



Tradeshows

- The NOCO Conference – March 29th – 31st, Colorado Springs, Colorado (PJRFSA's Brett McMillen will be in the USHA booth, and speaking)
- 2023 Michigan CannaTech Expo – May 3 & 4, Mt. Pleasant, Michigan (PJRFSA's Brett McMillen is scheduled to be a speaker) ♦

WHY CHOOSE PJRFSA FOR YOUR ORGANIC CERTIFICATION?

CHOOSE THE RIGHT CERTIFICATION BODY -
PJRFSA OFFERS ADVANTAGES LIKE:

- GLOBAL NETWORK OF EXPERIENCED INSPECTORS
- RESPONSIVE STAFF & DEDICATED SCHEDULER
- EASY ELECTRONIC ORGANIC SYSTEM PLAN
- COMPLIMENTARY EDUCATIONAL RESOURCES

VISIT OUR WEBSITE:
OR GIVE US A CALL -
(248) 519-2523



Perry Johnson Registrars Food Safety, Inc.

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PJRFSA Podcasts



The Perry Johnson Registrars Food Safety, Inc. Podcast

Have you caught up with the latest PJRFSA 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.pjrfsa.com/podcast> ♦