

Perry Johnson Registrars Food Safety, Inc.

AUDITING OVERVIEW



Food Safety Auditing

OVERVIEW

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Message from the President

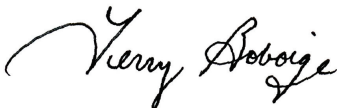
I am pleased to introduce you to Perry Johnson Registrars Food Safety, Inc. As the President of global operations for this organization, I want to start off by stating that we are motivated to work closely with all of our customers, both large and small. While our organization understands that pricing is a critical element in today's decision making process, let us also convey that PJRFSI has some significant advantages as a service provider.

I want to highlight some of the key distinctive differences that we offer over other potential providers:

1. PJRFSI is a United States-based and headquartered corporation. In today's world and the need for security, I strongly feel that being based on U.S. soil is a factor that must be recognized.
2. PJR/PJRFSI is the number one registrar as listed on the IAAR web site. Please visit: <http://iaardirectory.jadianonline.com/Statistics/ByRegistrar>. What is the IAAR? The IAAR is the Independent Association of Accredited Registrars (www.iaar.org). This means that we have both large and small companies that we have registered. In fact, being an industry leader means that thousands of companies have selected the PJR brand, and our reputation is strong. We continue to grow and the objective evidence of being number one signifies this credibility.
3. PJRFSI is globally recognized by the Kraft Corporation as an approved audit organization, and would be equally dedicated to serving your organization.

In addition to running global operations, I am very active with our clients and understand that customer service is paramount in the overall success of PJRFSI. We have a team approach, and you would have a project manager and other key members involved in the process. However, I look forward to a long, mutually beneficial relationship between our companies and gladly make myself personally available as an additional point of contact throughout that duration. Thank you for your consideration.

Sincerely,



Terry Boboige, *President*



TERRY BOBOIGE

Company Information

Email: tboboige@pjrfsi.com

Website: www.pjrfsi.com



General Information

Registered Company Name: Perry Johnson Registrars Food Safety, Inc.
Office Telephone: 1-800-800-7910
Office Fax: 248-519-2523
Email Contact: tboboige@pjrfsi.com
Web Site: www.pjrfsi.com

Business Information

PJRFSI

Year Incorporated: 2012
State of Incorporation: Nevada
Number of years in business: 3

Offices

World headquarters

755 W. Big Beaver Rd
Suite 1390
Troy, MI 48084

Branch Offices

Baltimore, MD
Boston, MA
Chicago, IL
Dallas, TX
Denver, CO
Los Angeles, CA
Philadelphia, PA
Boca Raton, FL

International Offices

Mexico City, Mexico
Monterrey, Mexico
Juarez, Mexico
Tokyo, Japan
Nagoya, Japan
Osaka, Japan
Fukuoka, Japan
Hiroshima, Japan
Sapporo, Japan
Sendai, Japan

Toronto, Canada
Bangalore, India
Milan, Italy
Caserta, Italy
Madrid, Spain
Bangkok, Thailand
Beijing, China
Shanghai, China

Key Contacts

Terry S. J. Boboige
President
800-800-7910 ext. 4719
tboboige@pjrfsi.com

Dr. Rama Narasimhan
Technical Director
800-800-7910 ext. 4730
rnarasimhan@pjrfsi.com

Scott Grossman
National Sales Director
800-800-7910 ext. 5320
sgrossman@pjrfsi.com



Plan of Operation and Management Structure Perry Johnson Registrars Food Safety Inc. (PJRFSI)

Perry Johnson Registrars Food Safety Inc. (PJRFSI) was founded in May 2012 and is headquartered in Troy, Michigan. PJRFSI is owned by Registrars Holding, Inc., a U.S. – based company, for which Mr. Perry Lawrence Johnson is the sole stockholder. PJRFSI was established out of the desire to create a dedicated food safety registrar with the objective of becoming a major player in the food safety certification industry in North America and eventually globally.

The company is managed by a team of highly competent management and technical professionals. The management team will initially consist of Terry Boboige, Dr. Ramakrishnan Narasimhan, Lauren Maloney, Scott Grossman and Kat Wardlya.



Terry Boboige
President of PJRFSI

With a strong background in quality management systems from sales to project management to principal, Mr. Boboige brings over 18 years of experience in the certification arena to PJRFSI. He successfully led another certification body to becoming #1 in QMS certification in N. America. As the President of PJRFSI, he will sit as a member of the Governing Body and ensure the organization is effective and conforms to company policies, procedures and guidelines.

Dr. Ramakrishnan Narasimhan
Technical Director



A versatile food safety professional with in-depth technical knowledge and senior management experience in the manufacturing and regulatory areas of food, drug, natural and other consumer product sectors as well as 25 years of international food industry experience, including blue chip companies such as Nestle and Dannon. Certified to perform SQF Code, FSSC 22000, BRC Food Safety, BRC Packaging, and BRC Storage and Distribution, IFS Food and Logistics, Gluten Free certification audits, Dr. Narasimhan, is also an approved trainer for BRC Food Safety, BRC Storage and Distribution, BRC Packaging, IFS Food and Logistics and SQF Code implementation courses. Rama has the following professional certifications, in addition to his credentials in food safety.

- A Certified Packaging Professional (CPP) from the Institute of Packaging Professionals, USA
- A Certified Food Scientist (CFS) from the Institute of Food Technologists (IFT), USA
- Over six professional certifications from the American Society for Quality (ASQ)

Rama has completed over 600 food safety and product safety audits in N. America and internationally. Rama will be a key force in developing and maintaining accreditations.



Lauren Maloney
Food Safety Program Supervisor

Lauren joined the PJRFSI team to assist the logistics of the food safety program. Responsible for contract review, audit coordination, and certificate issuance Lauren is available to walk PJRFSI clients through the certification process and serves as a liaison between the auditing staff, licensing bodies, accrediting bodies, and clients. Lauren is an approved Global G.A.P Inspector and also an approved in-house trainer. She has been ably managing accreditation activities for our ISO/IEC 17065 schemes. As our food safety program continues to grow, Lauren will be responsible for maintaining program documentation and assisting clients with the certification process.



Scott Grossman
Sales Director

After five successful years as a National Sales Manager for Perry Johnson Registrars, Inc. Scott Grossman has been appointed the Sales Director for Perry Johnson Registrars Food Safety, Inc. Through his knowledge of the food safety industry and his ability to manage, direct and lead he has already led the company to several successes in its short time as its own division of the Perry Johnson Companies.



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 Compter Information Systems, which she brings 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.



Food Safety Advisory Board

As proof of dedication to excellence in the food safety industry PJRFSA has a diverse and talented group of Advisory Board members who oversee policy development and implementation, ensure that audit and certification activities meet defined criteria, and other activities as they pertain to the SQF, BRC, IFS, Gluten-Free and Global G.A.P. standards. Here we have provided brief bios on our current Food Safety Advisory Board members.

Dr. Elliot T. Ryser

Dr. Elliot T. Ryser is a Professor at Michigan State University in the Department of Food Science and Human Nutrition, dedicating 70% of his time to research in Food Science and 30% in both undergraduate and graduate instruction.

Dr. Ryser has been with Michigan State University since 1998. His research has been primarily in food borne diseases, *Salmonella*, *Listeria*, and *E. coli* in processing produce, cross-contamination, produce and meat handling in retail, reducing in certain produce crops using certain sanitizers, and microbial safety and quality of fermented and non-fermented dairy products. The undergraduate courses he currently instructs are: Anima Products, Food Safety and Hazard Analysis Critical Control Point Systems, and Special Problems in Food Science. The graduate courses he currently instructs are: Foodborne Diseases and Research in Food Processing Technology. Prior to MSU, Dr. Ryser was a Research Associate at University of Vermont, a Project Manager for Silliker Laboratories Group, Inc., Research Scientist at Institute National de la Recherche Agronomique, and a Research Assistant at University of Wisconsin.

Honors and Awards earned by Dr. Ryser include but are not limited to:

- Institute of Food Technologists: Fellow Award 2011
- International Association for Food Protection: President's Recognition Award 2011
- International Association for Food Protection: Maurice Weber Laboratorian Award 2011
- International Association for Food Protection: Fellow Award 2011
- International Association for Food Protection: Elmer Marth Educator Award 2007
- MSU: Book Recognition Award 2006
- MSU: Carl G. Smith Award for Excellence 2006

Dr. Ryser earned his Ph.D. in Food Safety from the University of Wisconsin and his M.S. in Food Microbiology also from the University of Wisconsin. He earned two B.S. degrees one in Biology from Carroll College, and the second in Bacteriology from the University of Wisconsin. He serves on the board and as member of multiple food industry organizations, as well as an editor and contributor for professional food safety journals. He also is an accomplished author and has published three food safety texts as well as been featured as a principal author in professional journals.



Irwin G. J. Pronk

Irwin Pronk is an independent consultant who provides professional managerial and technical support in the areas of quality and food safety systems implementation, as well as training and auditing in HACCP and ISO 9000. His specialties include: animal breeding, egg laying, hatcheries, cattle, dairy, vegetable production on-farm, vegetable processing and animal feed production. Mr. Pronk has been providing consulting, implementation, business development, statistical process control analysis, plant design, training and auditing services independently since 1995.

Prior to 1995 Irwin Pronk held the position of Quality Assurance Manager for Pillsbury Canada (Green Giant) and was responsible for quality and food safety systems training and supervision at Pillsbury's largest Canadian processing facility. Before assuming the role of Quality Assurance Manager Mr. Pronk also worked for Pillsbury Canada in the capacity of Operations Quality Specialist, Research & Development Scientist and as a Quality Standards Specialist. Prior to Pillsbury Mr. Pronk worked as a Research & Development Scientist for Canada Packers, Inc.



Professional Organizations that Mr. Pronk currently serves or has membership to include but are limited to:

- Member, Board of Directors, Perry Johnson Registrars, Inc.
- Member, Board of Directors, Perry Johnson Laboratory Accreditations, Inc.
- Member, Food Safety Advisory Board, Perry Johnson Registrars Food Safety, Inc.
- Member, Editorial Advisory Group, Canadian Food Safety Management Magazine
- Certified Quality Auditor, American Society for Quality
- Member, American Society for Quality
- Sanitarian of the year 2004, awarded by the Ontario Food Protection Association.
- Volunteer, University of Guelph Food Science Department – modifying course curriculum to include food safety program (HACCP and prerequisite programs).



Mr. Pronk earned his B.S. in Honours Food Science from the University of Guelph in 1981 and still serves as a guest lecturer and volunteers his time to the Food Science Department. He is a certified ISO 9001 Quality Auditor as well as is certified in Design of Industrial Experiments, Statistical Process Control, and Leadership training.

Simon Jalali

Simon Jalali is an Industrial Engineer and Consultant with over 14 years of experience working with a variety of management systems including quality, food safety, environmental, sustainability and safety & health based out of Georgia.

Mr. Jalali is the founder of A to Z Management Consulting, LLC and currently serves as the Compliance Manager at Progress Container & Display. He has an extensive background in consumer packaging having held the Quality and Food Safety Manager positions for Packaging Atlanta, Harris Packaging Corporation and most recently at Progress Container & Display. Prior to his work in the packaging industry Mr. Jalali was the Quality Director at Micro Depot, Quality Manager at Pars Muffler, and worked extensive as a Consultant and Project Manager for House of Quality, Inc. in Tehran and Quality Systems Enhancement, Inc. in Roswell, GA.

He has assisted Fortune 500 companies such as Panasonic, Phillips, and International Paper in achieving their quality system certifications.

Mr. Jalali earned his BS in Industrial Engineering (concentrated on planning and systems analysis, Iran Azad University in 2000.



Shelly Hartman

Shelly Hartman is a lifelong resident of Southwest Michigan where she owns and operates True Blue Farms, established in 1985. True Blue Farms currently owns 175 acres of blueberries, and manages and additional 400+ acres of blueberries for other area growers. In addition to True Blue Farms, she owns and operates True Blue Processing, a state-of-the-art processing facility which was established in 1990, and has a “you pick” operation and a retail location.

As an advocate for the blueberry industry, Ms. Hartman's companies are dedicated to providing their clients with high quality blueberries that are packaged in safe, certified packaging facility. In addition to being the CEO, Ms. Hartman oversees field safety, food safety, quality assurance and HACCP programs for both of these organizations. She served on the Board of Directors for Michigan blueberry Growers Association (MBGA) from 2003 to 2008, holding the office of treasurer for the last four years. From 2005 to 2010 Ms. Hartman served as President of the Michigan Frozen Food Packers (MFFPA) and currently serves as the Interim Chairperson of The Michigan Blueberry Advisory Committee (MBBAC). In March 2010, she was appointed by USDA Agriculture Secretary, Thomas J. Vilsack as a producer member to the United States Highbush Blueberry Council (USHBC) Board and most recently hold the office of Secretary.

Professional organizations that Ms. Hartman currently serves or has membership to include but are limited to:

- Michigan Farm Bureau
- Michigan Blueberry Advisory Committee
- United States Highbush Blueberry Council
- Member, Food Safety Advisory Board – Perry Johnson Registrars Food Safety, Inc.
- Michigan Frozen Food Packers
- North American Blueberry Council
- South Haven Chamber of Commerce

Ms. Hartman is an established writer and her success story was published in the book “Chicken Soup for the Entrepreneurial Soul”, has been a guest speaker for the e-Women conference held in Dallas, Texas and most recently was featured on the cover of Chicago City Woman magazine.

Our Audit Approach

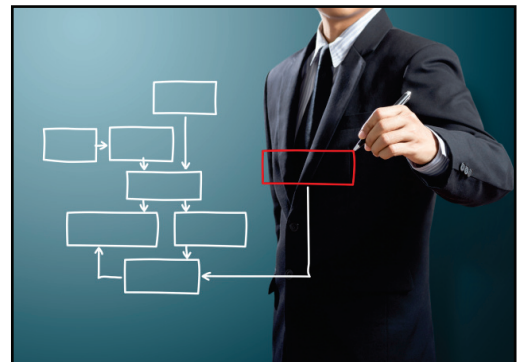
Our Audit Program is accredited by many of the top international accreditation bodies. As a result, we are audited frequently in the same fashion as we audit our clients. This scrutiny keeps us on the cutting edge for audit process requirements. Some of the key features of our program are as follows:

- **Auditor Competency:** The matching up of auditor competencies to clients is crucial; therefore we carefully pre-screen every auditor for each particular client and audit. We select auditors based not only on their ability to meet the qualifications for the particular standard, but also based on their past performance and the experience they have in each environmental aspect or impact. This ensures the highest auditor competency for each aspect or impact significant to your industry. Additionally, we focus on travel issues for our clients. We utilize our auditors by closest proximity and logistic strategies, to minimize travel expenses.
- **Audit Traceability:** Traceability from audit to audit is necessary to ensure a thorough and efficient assessment. While adhering to our confidentiality agreement, we provide the details of previous audits to current auditors. This gives each auditor the most up-to-date knowledge on a client's system and ensures that each auditor knows which parts of the system were looked at previously. This background information will also make each auditor aware of which, if any, client aspects or impacts have changed.
- **Value-Added Audits:** Most companies receive a certificate – that's not the issue. The issue then becomes: are you getting what you paid for – that is, service. All of our auditors are there to help make your management system a better one, while saving on cost. The philosophy ensures that all auditors are user-friendly. We require every audit to be value-added; this means the auditor is there to help you.

We have embraced an approach with auditing practices we call “Process Performance Auditing (PPA)” which is:

- Process Oriented
- Customer Focused
- Business Driven

Our Process Performance Auditing (PPA) approach is more than a checklist of requirements. Our auditors receive continuing professional development training in this approach in order to link your customer's objectives with your process performance measurables.



The focus on your organization's need to meet or exceed customer expectations is why we should be your Registrar. Our auditors strive for value in every audit by thoroughly understanding your customer's needs and how your organization's management system works to ensure customer focus and meeting those needs.

Our Process Performance Auditing (PPA) focuses also considers:

- Operational and quality effectiveness
- Business Risk
- Business and/or process controls
- Process and operation efficiencies
- Cost reduction opportunities
- Waste elimination opportunities



Our auditors understand that their emphasis should be on auditing value-added processes, not just documents. Our Auditors are mindful of that fine line between auditing and consulting, and are careful to keep the integrity of the audit process intact.

As organization processes are designed to add value to product, Our auditors add value by identifying areas for corrective action and continual improvement through our Process Performance Auditing (PPA).

The PJRFSI Registration Process

ISO/IEC 17065 Scheme (SQF, BRC Food, BRC Packaging, BRC Storage and Distribution, IFS Food, IFS Logistics, Global G.A.P)

We have been accredited by the American National Standards Institute (ANSI) for our various ISO/IEC 17065 scheme standards. Audits are conducted as per the respective criteria documents issued by the scheme owners.

In general our auditors will verify documentation requirements of the chosen standard and effective implementation of the processes of the management system by reviewing documents and records, observing processes and interviewing personnel. The auditor will employ a process approach during the audit, as well as during subsequent surveillance and recertification audits. Using the process approach, the auditor will confirm the following:

- ✓ The **scope** of the auditee's management system and resources needed
- ✓ The organization's **food safety manual**, including the scope of the management system and justification for any exclusions, reference to procedures and a description of the interaction of the processes of the management system



- ✓ That the organization can **provide evidence that its processes address all the requirements of the relevant management system**
- ✓ That the organization has **completed a full system internal audit** against the relevant standard
- ✓ That the organization has **identified competency requirements for all of its internal auditors**
- ✓ That the organization has **completed a management review** after its full system internal audit
- ✓ Is the documented system consistent with the standard?
(Do you describe what you do?)
- ✓ Are activities consistent with the documented system?
(Do you do what you say you do?)
- ✓ Do documented systems and non-documented activities help the auditee meet its goals and objectives (especially quality objectives)?
- ✓ Most importantly, does the auditee consistently provide products that meet customer and applicable statutory and regulatory requirements?



A much deeper explanation of the auditing process is available in our SOP documents, (Certification Procedure) for each standard available to our all of our clients.

The key element of the audit approach is based upon the experience and skills of the auditors assigned. All our auditors comply with GFSI Criteria for Competency of Food Safety Auditors.

Our experts are qualified through academia, professional certifications (IRCA and RABQSA), industry affiliations (ASQC, SME, SAE), and by the scheme owners (SQFI, BRC, FSSC and IFS), hands-on teaching and training experience, and varied industry exposure. Our auditors average 15 to 18 years of experience in the food safety and quality arena and many are senior trainers in the industry, having taught many of our competitors' auditors.



We believe our firm has the most qualified, far-reaching Auditor base in the United States, with more than 25 independently contracted auditors and Lead Auditors on staff. The main Point of Contact will be, Dr. Ramakrishnan Nara, Technical Director, rnarasimhan@pjrfpsi.com, Tel: 248-648-0214.

Standards

SQF

Safe Quality Food Institute (SQFI) is a third party certification program that was first developed in Australia in 1994. The SQF program has been owned and managed by the Food Marketing Institute (FMI) since 2003 and was recognized at Level 2 in 2004 by the Global Food Safety Initiative (GFSI) as a standard that meets its benchmark requirements. The SQF Code level 3 exceeds the requirements of the GFSI benchmark documents. SQF is accredited under the ISO 17065 standard. The SQF Code is based on the food safety principles and methods of HACCP. It is designed for use by all sectors of the food industry from primary production and manufacturing to distribution and retail.

Benefits of SQF Certification:

- The SQF Program is a complete food safety and quality management system.
- The only GFSI globally recognized standard based in the United States.
- Provides assurance that the food has been produced, processed, and handled according to the highest possible standards and that it has met domestic and international food safety regulations.

BRC Global Standard for Food Safety

This standard is designed to provide certification for food manufacturers who implement good manufacturing practices and have supporting quality management systems to produce a safe, legal product meeting their customer's quality requirements. This standard can be applied to any food processing or packing operation where open food is handled, processed or packed. First published in 1998, this standard is based on HACCP and is supported by a documented quality management system and is used as a basis for ensuring supplier assurance around the world with over 14,000 certificated sites in more than 100 countries. This standard is the first Global Food Safety Initiative (GFSI) benchmarked food safety scheme and is accredited under ISO 17065.

Benefits of BRC Global Standard for Food Safety Certification:

- Recognized by customers around the world.
- Promotes confidence in a company's product,
- Encourages continuous improvement.
- Reduces multiple manufacturer audits.
- Improves supplier standards and consistency, further to avoid product failure.



BRC Global Standard for Packaging and Packaging Materials

This is an auditing standard that outlines the requirements for the manufacturing of packaging materials used for food and consumer products. This standard applies to the manufacture of packaging and packaging materials used in food packaging and packaging materials for cosmetics, toiletries and other consumer products and materials. Originally published by the British Retail Consortium and the Institute of Packaging, U.K. in 2001, it has been updated and specifies the safety, quality and operational criteria for packaging manufacturers and assists them in complying with the legal and customer requirements. This standard is based on HACCP and is supported by a documented quality management system. It requires a risk based approach to product quality and safety in packaging manufacturing and is accredited to ISO 17065. This standard is benchmarked by the Global Food Safety Initiative (GFSI).

Benefits of BRC Global Standard for Packaging and Packaging Materials:

- Recognized by customers around the world.
- Provides consumer confidence in product.
- Addresses the legislative requirements of packaging manufacturers/suppliers, packers/fillers and retailers.
- Comprehensive in covering areas of quality, hygiene and product safety.



BRC Global Standard for Storage and Distribution

The BRC Global Standard for Storage and Distribution is an auditing standard that applies to companies providing storage and distribution of products. This standard may be applied at any point in the distribution chain from primary production to retail for applicable products, farm to processor, primary processor to manufacturer, manufacturer to off-site warehousing, warehousing to retail depots, retail depots to store, and from the store to final consumer. The standard was originally published in 2006 by the British Retail Consortium (BRC) and was developed by a multi-stakeholder group including retailers, food service companies, industry trade associations, independent experts and certification bodies. The standard is designed to reflect best practice and facilitate a process of continuous improvement through risk-based product safety management systems. The primary objective is to ensure quality and safety of products during their storage and distribution are maintained. This standard is accredited to ISO 17065.

Benefits of BRC Global Standard for Storage and Distribution:

- Global recognition by customers.
- Providing a benchmark for best practice in storage and distribution.
- Addresses “due-diligence” requirements and legislative requirements.
- Effectively implemented, can reduce damage, waste and cost.
- Comprehensive in covering areas of quality, hygiene and product safety.



IFS (International Featured Standards) Certification Program

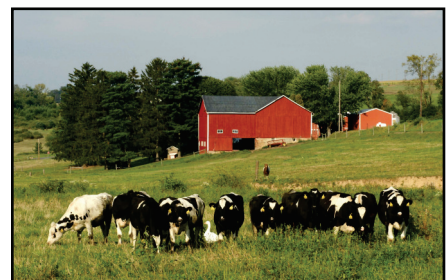
The members of the German and French retail federation, respectively, Handelsverband Deutschland (HDE) and Fédération des Entreprises du Commerce et de la Distribution (FCD) jointly developed a food safety standard for retailer branded food products in Europe in 2004 to assess their suppliers' food safety and quality systems. This Standard is now managed by IFS Management GmbH, a company owned by FCD and HDE. It is applicable to all the post-farm gate stages of food processing. IFS Food Standard has been benchmarked by GFSI (Global Food Safety Initiative). With more than 12,000 certifications worldwide, the IFS standards focus primarily on product safety and quality. IFS Food is one of the largest and most trusted food safety and quality standards. The IFS standard for food safety is risk-based, rigorous and thorough. The built-in flexibility of the standard facilitates clients develop their own solutions for food safety. Thus, an auditor will only verify the organization's processes and systems to produce safe and quality products during the audit.



Global G.A.P.

GLOBALG.A.P. is the world's leading farm assurance program, with over 100 countries following the requirements of Good Agricultural Practices (G.A.P.). It focuses on globally accepted criteria for food safety, sustainable production methods, worker and animal welfare, and the responsible use of resources such as water, compound feed, and plant propagation materials.

- Primary Farm Assurance (PFA), the North American incarnation of the local G.A.P., is an assessment geared toward farms that cater to local and domestic markets as well as introducing food safety processes to farmers who might be new to the ideas and practices. Two different levels of this assessment are available: the foundation level, which focuses more on local markets, and intermediate, which is recognized by some national retailers.
- The Produce Safety Standard (PSS) is recognized by more national retailers than PFA and is GFSI recognized. This certification includes produce handling, integrated crop management, integrated pest control, quality management systems, and Hazard Analysis and Critical Control Points (HACCP). This level is geared toward companies that are interested in being food safety certified for markets in the United States and Canada, but it is possible to upgrade the certificate if additional criteria are required or the producer wishes to export produce outside of the United States.
- Integrated Farm Assurance (IFA) is the full GLOBALG.A.P. certification program and covers all agriculture, aquaculture, livestock, and horticulture production. This certification also examines other aspects of food production and the supply chain, including chain of custody and compound feed manufacturing. IFA is revised every four years and is currently in its fourth version.



HACCP

Hazard Analysis Critical Control Points (HACCP) compliance certification is a program that is available to food-service industry facilities that determines an organizations ability to recognize hazardous food conditions and prevent the occurrence of food-borne illness.

HACCP is an international standard that defines the requirements for food safety and hygiene and works to identify hazards within your production environment. The seven principles that it is built around are:

- Conducting hazard analysis.
- Establishing critical limits for each critical control point.
- Identifying critical control points.
- Establishing monitoring of critical control points.
- Establishing corrective actions.
- Establishing documentation and record-keeping.

Establishing HACCP verification procedures to confirm system effectiveness.



Gluten-Free Certification Program

The GFCP is a preventative food safety approach which effectively manages gluten hazards throughout the manufacturing process. The audit process can be combined with another certification audit such as SQF, BRC, HACCP or GMP. It can also serve as a standalone audit. GFCP is different than other gluten-free certifications because its foundation is based on globally accepted HACCP and food safety management systems. This means that all potential hazards including gluten must be identified, documented, verified and the internal systems validated. The [Allergen Control Group Inc. \(ACG\)](#) manages, administers, and markets the [Gluten-Free Certification Program \(GFCP\)](#) in partnership with a brand endorsement from the [Canadian Celiac Association \(CCA\)](#) and the [National Foundation for Celiac Awareness \(NFCA\)](#) in the United States. The certification program helps consumers shopping for gluten-free foods, to make informed choices, through an easily identifiable, safe, reliable and trustworthy product trademark.



Worldwide Accreditations



ANSI
American National Standard Institute



UKAS
the United Kingdom Accreditation Service



Availability and Qualification of Key Personnel

All auditors will meet with both PJRFSI requirements as well as qualifications required by the individual scheme owners. All PJRFSI auditors comply with ISO 17065 - Requirements for bodies certifying products, processes and services in addition to the individual scheme owners such as SQF, BRC and IFS.

As PJRFSI is an international organization with offices throughout the world, we have contracted auditors in many countries. All our auditors go through a rigorous internal qualification program. Every auditor new to PJRFSI, even those with extensive third-party audit experience, is witnessed on one or more audits. These witness audits have dedicated witness time. The evaluation criteria are extensive and have been revised over the years based on feedback from industry stakeholders and lessons learned. As quickly as an auditor can demonstrate competence to apply knowledge and skills in a real audit scenario, they will be approved as a Lead Auditors.

Client Feedback

“ Perry Johnson has been a great part in our GFSI success with a team of dedicated people that are always willing to make the audit process as smooth as possible. I especially love working with our assigned auditor Rama he is so knowledgeable and genuinely cares about food safety. Thank you Perry for 3 years of wonderful service. ”

Crista Lowery Francis
Florida Caribbean Distillers

“ Again Perry Johnson performs. Jose Sabal was fantastic! His professionalism and attention to detail impacted our team and left them energized to learn more. Great job I would recommend his work to anyone, and look forward to working with him again as additional training is needed. ”

Jerry Tempesta
Mama Rosie's Co., Inc.

“ The entire experience with PJRFSI was very cooperative, insightful and professional in all areas of the process. ”

Earl McCane
Gregory's Foods Inc.

“ We just completed our recertification audit. I wanted to let you know that we were very happy with experience with Jose Sabal as our auditor. We found him to be extremely thorough and knowledgeable.”

Jeff Hassell
Avatar Corp.

Partial List of PJRFSI Certified Clients

Acacia Spice Co.
Adams & Brooks, Inc.
American Custom Drying Co.
American Foods Group
Amy Food, Inc.
Avatar Corporation
Azteca Foods, Inc.
Best Diamond Packaging, Inc.
Better Made Snack Foods, Inc.
BlendTech, Inc.
Burton Sausage
Butterfields Butter, LLC
Cameron's Coffee
Carr Valley Cheese Co., Inc.
Casa Visco Finer Foods, Inc.
Charlie's Produce
Church & Dwight Co., Inc.
CLR Roasters, LLC
D&W Fine Pack
Dakota Premium Foods
Dolco Packaging
Double R Brand Premium Food
Ducktrap River of Maine, LLC
Faratis, LLC
Gilda Industries, Inc.
Gilman Cheese Corporation
Gourmet Specialty Foods, LLC
Hausman Foods
Heartland Gourmet, LLC
Hometown Foods USA, Inc.
Hot Pandeyuca & Co., Inc.
Idaho Milk Products
Labree's Bakery
M&M Processing LLC
Majesty Foods
Mama Rosie's Co., Inc.
Marshall Ingredients, LLC
Maryland Packaging
Mi Mama's Tortillas
Michigan Food Processors
Middle East Bakery
Oceana Foods, Inc.
Old Fashioned Foods, Inc.
Old Fashioned Kitchen, Inc.
Pede Brothers
Prystup Packaging Products
Rastelli Foods Group
Rastelli Seafood, Inc.
Ray & Mascari, Inc.
RLF Organic Cranberry
Rogers Family Company
Simply Incredible Foods, LLC
Stone Gate Foods
Traina Foods
TruFood Mfg., Inc.
Turri's Italian Foods, Inc.
Union Beverage Packers, LLC
Ventura Coastal, LLC
World Food, LLC
Yamasa Corporation USA



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