



## *GLOBALG.A.P. Received GFSI Recognition For Their Updated Integrated Farm Assurance (IFA) Standards*

### Scope of Recognition

As of August 6, 2024, these standards meet the GFSI Benchmarking Requirements v2020:

- [Integrated Farm Assurance Smart/GFS version 6.0](#)  
Principles and criteria for aquaculture (finfish, crustaceans, mollusks, and seaweed)
  - All: Farming of fish and seafood
- [Integrated Farm Assurance GFS Plants version 6.0](#)  
Principles and criteria for fruits and vegetables
  - BI: Farming of plants (other than grains and pulses)
  - BIII: Pre-process handling of plant products

### Important Information for IFA v5.4-1 to v6 Transition

- GFSI recognition of GLOBALG.A.P. IFA v6 for fruit and vegetables and aquaculture version 6 standards is valid as of August 6, 2024, and replaces IFA v5.4-1-GFS.
- For stakeholders currently certified under IFA v5.4-1-GFS, they remain valid and GFSI-benchmarked for the life of the certificate.
- To allow for an orderly transition period, IFA v5.4-1 audits may still be conducted until December 31, 2024. The issued certificates will be valid for the full lifecycle of the certificate.
- As of January 1, 2025, all IFA audits for aquaculture and fruit and vegetables shall be audited against IFA v6 Smart or IFA v6 GFS, the latter being when GFSI recognition is required. No further audits to IFA v5.4-1 may take place. ♦



## *SQF Excellence Awards*

The SQF Excellence Awards celebrate the accomplishments and dedication of SQF auditors and practitioners. Head to their [website](#) to find more details on how to nominate a candidate for consideration.

NOTE: names of the nominees must be entered into the [submission portal](#) no later than December 2, 2024, at 11:59 PM EST. Supporting documents and materials for each nomination must be submitted no later than December 13, 2024, at 11:59 PM EST.

## *SQF Training Opportunity – Inside Scoop: Certification Bodies*

Developed by the SQF Institute, this three-part [“Inside Scoop: Certification Bodies”](#) training series is your key to unlocking tips and best practices from top industry experts for preparing, implementing, and maintaining the SQF System.

Our very own Lauren Maloney presents the third module, which reviews how you can rely on a certification body to help you navigate through an SQF certification, how to rely on a certification body during the audit process, and how to stay current with your CB throughout the year.

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## Clarification On Food Fraud Mitigation Additional Requirement

Based on feedback we have received from CBs as well as industry, we would like to provide clarity on the FSSC 22000 Additional Requirement relating to Food Fraud Mitigation as per the Scheme V6, Part 2, Section 2.5.4.1 (b):

### 2.5.4.1 VULNERABILITY ASSESSMENT

The organization shall:

- Conduct and document the food fraud vulnerability assessment, based on a defined methodology, to identify and assess potential vulnerabilities; and
- Develop and implement appropriate mitigation measures for significant vulnerabilities. The assessment shall cover the **processes** and products within the scope of the organization.

In relation to the vulnerability assessment needing to cover the processes, the intent is that raw materials, ingredients, packaging materials, etc., need to be assessed for food fraud, taking into account the materials themselves as well as the **processes** of producing them by the suppliers. The requirement is not in relation to the certified organization's own processes. However, where an organization is observed to have undertaken food fraud themselves, a nonconformity shall be raised. ♦



## Call For Webinar Guest Speakers

Calling all food safety experts! We are looking for passionate guest presenters to join us. Do you have insights to share on key food safety topics, industry trends, or certifications? We want to hear from YOU!

Why present with PJRFSI?

- Share your expertise with a global audience
- Help educate and elevate the food safety community
- Expand your network and gain visibility

Interested? Let's collaborate! Email us at [pjrfsi@pjrfsi.com](mailto:pjrfsi@pjrfsi.com) to discuss your potential webinar session. ♦

## Year To Date Update & cGMP Trends With Brett McMillen & Zachary Yeager

Tune into PJRFSI's Cannabis Quality Program Manager Brett McMillen's overview of the cannabis industry, where he unpacks the latest trends, regulatory changes, and quality control practices shaping the market. With insider insights and expert analysis from consultant Zachary Yeager, Brett navigates the complexities of cannabis production and helps listeners stay informed on what's driving the industry forward.

Listen now: <https://pjrfsi.podbean.com/e/year-to-date-update-and-cgmp-trends-with-brett-mcmillen/> ♦

## New Podcast With World Class Consulting, LLC!

Join us for an insightful conversation on the fundamentals of HACCP (Hazard Analysis Critical Control Point) with World Class Consulting, LLC! Hosted by Joel Verke, PJRFSI Project Manager, this episode features special guest Danielle Dutreix of World Class Consulting, LLC.

Danielle, with over 30 years of experience in the food industry, breaks down the essentials of building an effective HACCP plan. From identifying hazards to implementing critical controls, Danielle offers expert advice and real-world examples to help businesses achieve food safety excellence.

Don't miss this opportunity to learn from a true industry veteran!

Watch now: <https://www.youtube.com/watch?v=ymV8lmRysZA> ♦

## Subscribe Today!

Don't miss any PJRFSI updates. Sign up to hear about our upcoming webinars, free downloadable resources, and other events. Click here: <https://mailchi.mp/pjrfsi/subscribe>. ♦

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## Upcoming PJRFSI Webinar Schedule

Look on [www.pjrfsi.com](http://www.pjrfsi.com) for new webinar topics & guest speakers!

Missed one of our webinars? No worries! Head over to our free webinar slide library and catch up at your own pace: <https://www.pjrfsi.com/webinars/past-webinar-slides/>

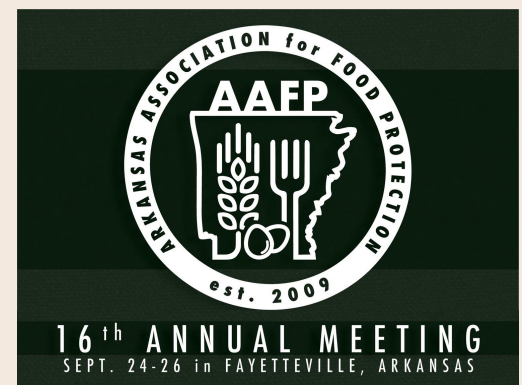
Why download these resources?

- Keep your food safety practices aligned with the latest industry standards.
- Ensure smooth audits by staying informed about evolving regulations.
- Use our slides as a tool for internal training and refreshers.
- Learn from industry professionals without leaving your desk! ♦

## SQF Clients: Registering On CMX

When registering for your upcoming audit in CMX, if you do not need/want to include SQF Quality Audit Edition 9, **please ensure you are selecting "No"**. If you would like to include SQF Quality Audit Edition 9 and select "Yes", please **reach out to Heather Kyle** and we can add it to your contract for an additional 0.5 days on-site. ♦

## PJRFSI Attended:



## Check Out Our Latest Blog Articles!



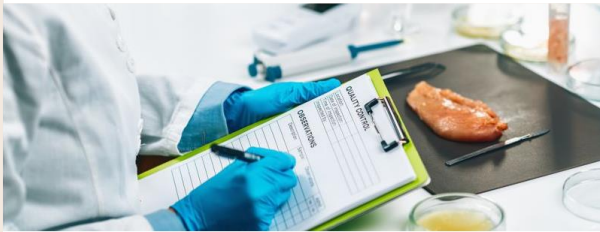
### The Evolving Science of Estimating Foodborne Diseases

November 22, 2024 | by PJRFSI | [Leave a Comment \(Edit\)](#)



### Electro-Agriculture: The Future of Sustainable Food Production

November 14, 2024 | by PJRFSI | [Leave a Comment \(Edit\)](#)



### FDA Releases Supplement to 2022 Food Code: Key Updates for Enhanced Food Safety

November 8, 2024 | by PJRFSI | [Leave a Comment \(Edit\)](#)

## BRCGS Agents And Brokers

The **BRCGS Agents and Brokers Global Standard** is designed to ensure the safety, authenticity, quality, and legality of products for businesses involved in the food, packaging, and consumer products industries. This standard applies to companies that buy, sell, or facilitate the trade of goods without directly manufacturing, processing, or storing them.



Check out our website for more information:

<https://www.pjrfsi.com/programs/brcgs/agents-and-brokers/> ♦

## Terms & Conditions Update

Updated August-02-2024 – Perry Johnson Registrars Food Safety, Inc. (PJRFSI) has updated our Terms and Conditions. [Head over to the Client Site](#) or [Document Download](#) page of our website and download the new FS-3tc now.

Need help logging into the Client Site? [Contact Heather Kyle](#) for assistance.



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

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

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## PJRFSI Podcasts



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

Have 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> ♦