Perry Johnson Registrar's
QUALITY POLICY STATEMENT

Through a strategy of continuous improvement and teamwork, and in accordance with the requirements set forth by the international standards organizations, Perry Johnson Registrars, Inc. is dedicated to differentiating itself as an effective provider of certification services, as well as ensuring that we create value for our customers, industry stakeholders, and employees.

The foundation for achieving our objective is based upon our commitment to provide our clients with the highest level of service to assist with their success in the global marketplace.

PJR understands the importance of impartiality in carrying out its management system certification activities, manages conflict of interest, and ensures the objectivity of its management certification activities. PJR further supports a policy of public access and disclosure of information regarding its certification processes and status of certified organizations, and is responsive to complaints about its activities and the activities of its certified clients.

The entire PJR team adheres to the spirit of this quality policy as well as the directives of the Quality Manual and its subordinate documents.

Terry Boboige
President

PJR Worldwide Offices

United States:

Troy, MI: World HQ
Chicago, IL
Dallas, TX
Los Angeles, CA
San Diego, CA

International:

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Hiroshima, Japan
Nagoya, Japan
Osaka, Japan
Sapporo, Japan
Sendai, Japan
Tokyo, Japan
Monterrey, Mexico
Caserta, Italy
Bangkok, Thailand
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ISO 22000
A Global Standard For Food Safety Management Systems

Your partner in
ISO 22000 certification

PERRY JOHNSON REGISTRATIONS LTD.

ISO 22000 – Food Safety Management Systems

ISO 22000 is an international standard for Food Safety Management Systems (FSMS) that specifies the requirements for a FSMS what an organization needs to do to demonstrate its ability to control food safety hazards. It ensures that food is safe at the time of human consumption.

The standard combines Hazard Analysis Critical Control Points (HACCP) plan with prerequisite programs (PRPs) and integrates them with the application steps developed by the Codex Ailmentarius Commission.

Who Needs ISO 22000 Certification?

ISO 22000 applies to all organizations that are involved in any aspect of the food chain, from farm to fork and everything in between.

What Are The Benefits For Achieving ISO 22000 Certification?

An ISO 22000 certification can improve your organization by reassuring clients that you care about the safety of the products they purchase and consume. More direct benefits attainable through ISO 22000 include:

- A competitive edge in more markets worldwide
- Quality assurance
- Reduced risk of foodborne diseases
- More effective use of resources
- Efficient processes and procedures

New to ISO 22000:2018 is the application of ISO High Level Structure as commonly found all ISO standards. While some of the changes to the standard are induced by the new structure, others are specific to food safety management.

A selection of the changes brought on by ISO 22000:2018 include:

- Risk management – a new requirement to determine, consider, and in certain situations mitigate risks that may impact the management system's ability to deliver results.

- Strengthened emphasis on leadership/management commitment – Increased active engagement and accountability for the effectiveness of the management system will be demanded.

- More relaxed requirements for food safety manuals – while documented information is still required, the explicit requirement to have documented procedure is removed.

- PDCA cycle – PDCA (Plan-Do-Check-Act) with two separate cycles working together to cover both the management system and the principles of HACCP.

- Specific inclusion of animal food – separate and differentiated from feed for food producing animals.

PJR, Your Certification Partner

PJR knows certification. For nearly two decades, we have provided certification services across many standards and across the globe. Here in the U.S., PJR was the #1 reporting Certification Body in North America in 2015.

While our range of certification services is diverse and our global research is wide, we're proud of our client-centered customer service.

- Our dedicated Project Managers welcome the opportunity to answer all of your questions as they provide you with a customized certification service plan and pricing – all free of charge.

- Once you select us as your certification partner, we continue to make the experience easier for you by providing a single point of contact for scheduling and any customer service concerns throughout the certification process.

- We offer our client-base free seminars, webinars, in-person training, and informational newsletters on a variety of topics.

**To receive a proposal
for your facility contact us at:**

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