The SQF Code:
A Farm to Fork Solution to Food Safety

Perry Johnson Registrars, USA

September 24, 2012

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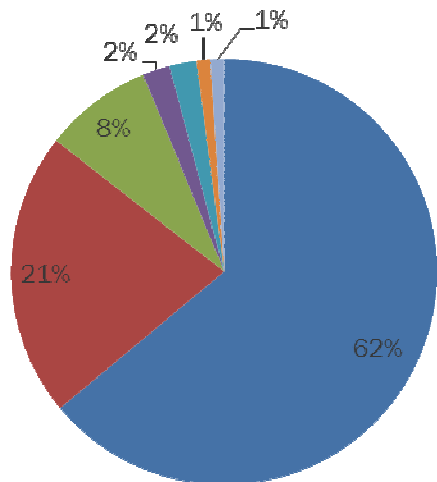
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Globally Trusted Food Safety and Quality Certification

Discussion Points

- About SQF

- GFSI and SQFI

- Revising the SQF Code

- SQF Code, edition 7

- Getting Started

- Tips for Compliance

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Positive Certificate Count Grown from April 2012 to August 2012

April 2012

US	62%	2500
AU/NZ	21%	861
Canada	8%	350
Japan	2%	96
Mexico	2%	87
Korea	1%	45
Other	1%	58
Total	97%	3997

July 2012
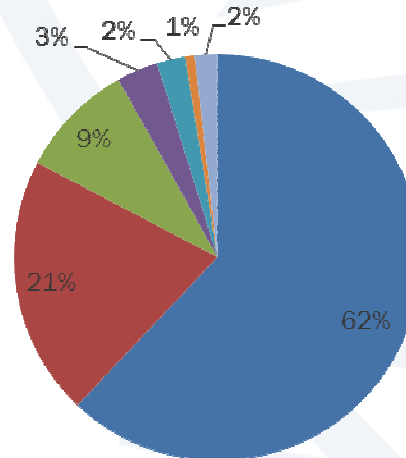
			% Diff.
US	62%	2671	7%
AU/NZ	21%	890	4%
Canada	9%	397	13%
Japan	3%	142	14%
Mexico	2%	97	12%
Korea	1%	32	-28%
Other	2%	77	32%
Total	100%	4306	8.0%

Positive Food Sector Category Certificate Growth (by percentage)

April, 2012 — August, 2012 bar charts comparing category percentages (categories 1–35).
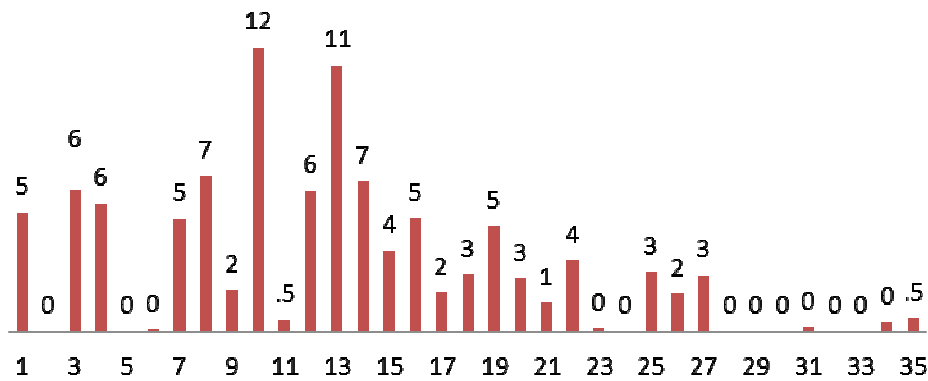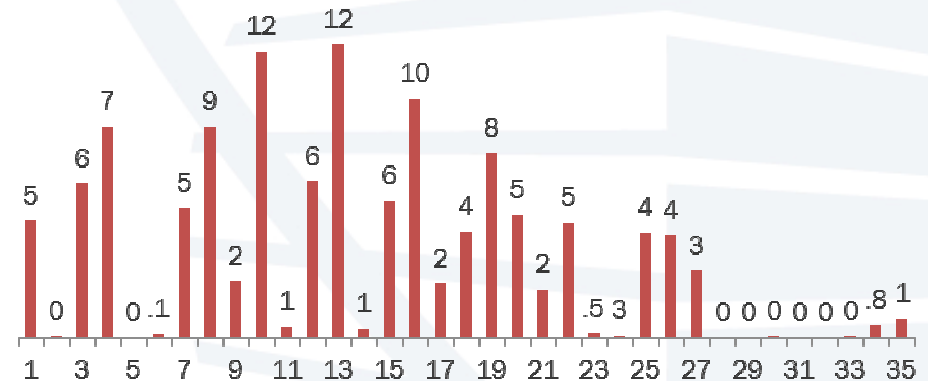
1. Production, Capture and Harvesting of Livestock and Game Animals
2. Growing and Harvesting of Animal Feeds
3. Growing and Production of Fresh Produce
4. Fresh Produce Packhouse Operations
5. Extensive Broad Acre Agriculture Operations
6. Harvest and Intensive Farming of Fish
7. Slaughterhouse, Boning, and Butchery Operations
8. Processing of Manufactured Meats and Poultry
9. Seafood Processing
10. Dairy Food Processing
11. Honey Processing
12. Egg Processing
13. Bakery and Snack Food Processing
14. Fruit and Vegetable Processing
15. Canning, Pasteurizing, UHT and Aseptic Operations
16. Ice, Drink, Beverage Processing
17. Confectionary Manufacturing
18. Preserved Food Manufacturing
19. Food Ingredient Manufacture
20. Recipe Meals Manufacture
21. Oils, Fats, and the Manufacture of oil or fat-based spreads
22. Processing of Cereal Grains and Nuts
23. Food Catering and Food Service Operations
24. Food retailing
25. Fresh Produce Wholesaling and Distribution
26. Food Wholesaling and Distribution
27. Manufacture of Food Sector Packaging Materials
28. Provision of Crop Spray Services
29. Provision of Field Harvest Services
30. Provision of Sanitation and Hygiene Services
31. Manufacture of Dietary Supplements
32. Fertilizer Manufacture
33. Manufacture of Agricultural Chemicals and Food Processing Aides
34. Manufacture of Animal Feeds
35. Broker or Agent

GFSI Code Update

- The Global Food Safety Initiative (GFSI) published version 6 of the Guidance Document in January 2011 (available at www.mygfsi.com)

- All existing GFSI recognised schemes are required to resubmit for benchmarking by the end of December 2011
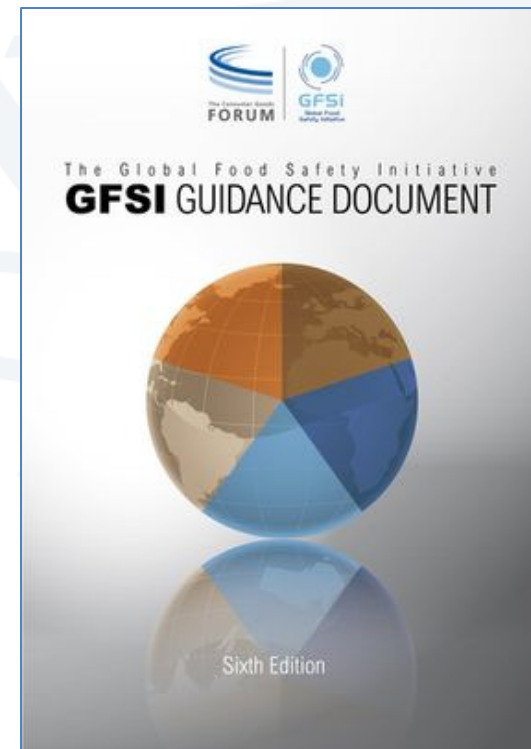
Major changes in Guidance Document 6

1. Scope now sector based and covers the whole food chain

2. Scheme governance and management

3. Contractual arrangements between GFSI and scheme owners

4. More detailed and transparent benchmarking process

5. Enhanced systems and procedures

6. Accreditation requirements

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L
Production of (Bio) Chemicals

A1 Farming of Animals

A2 Farming of Fish

C Pre processing handling of Animal Products

Feed Production F1 Single Feed F2 Compound Feed

B1 Farming of Plants

B2 Farming of Grains & Pulses

D Pre Processing handling of Plant Products

E Processing

E1 Processing of Animal Perishable Product
E2 Processing of Plant Perishable Products
E3 Processing of Animal and Plant Perishable Products (Mixed products)
E4 Processing of Ambient Stable Products

G Catering

H Retail Wholesale

J The Provision of Transport and Distribution Services (Perishable J1 & Ambient J2)

I The Provision of Food Safety Services

K Processing Equipment Manufacture

M Production of Food Packaging

N Food Broker/ Agent

GFSI Sector Focus Areas

Developing sector-specific requirements along the entire supply chain, as prioritised by the GFSI Board, for inclusion in the GFSI Guidance Document.

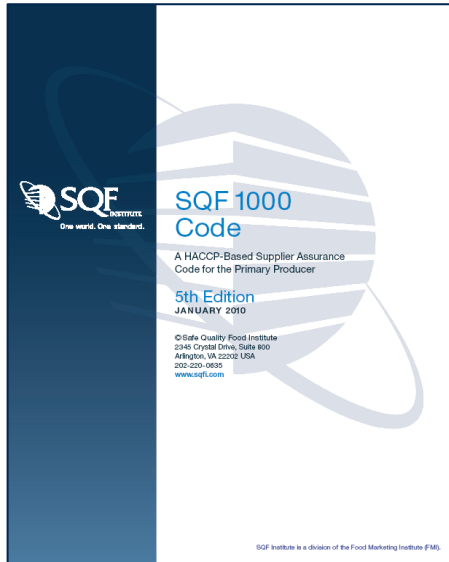|	
2011	• Feed Animal Handling • Packaging
2012	• Storage and Distribution/Services • Equipment Manufacturing
2013	• Catering • Retail Outlets • Brokers
2014	• Revision of Scopes A, B, C, D, E and L
2015	• Issue Guidance Document 7

SQF Code Revision

The publication of edition
6 of the GFSI Guidance
Documented presented
SQFI with a challenge,
and an opportunity to
review the SQF 2000
and SQF 1000 Codes
and revise as necessary
before resubmission
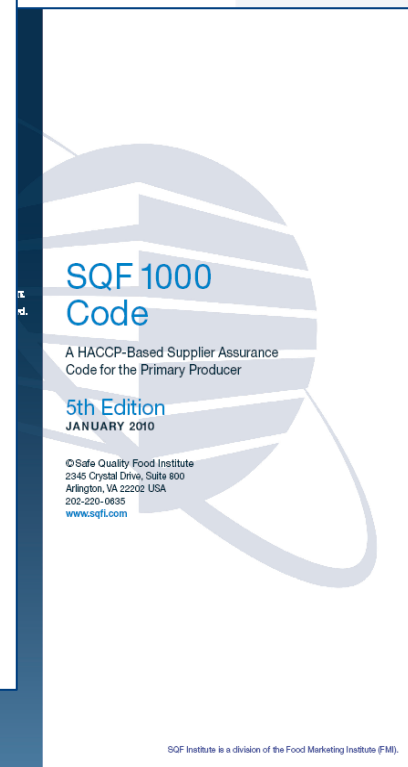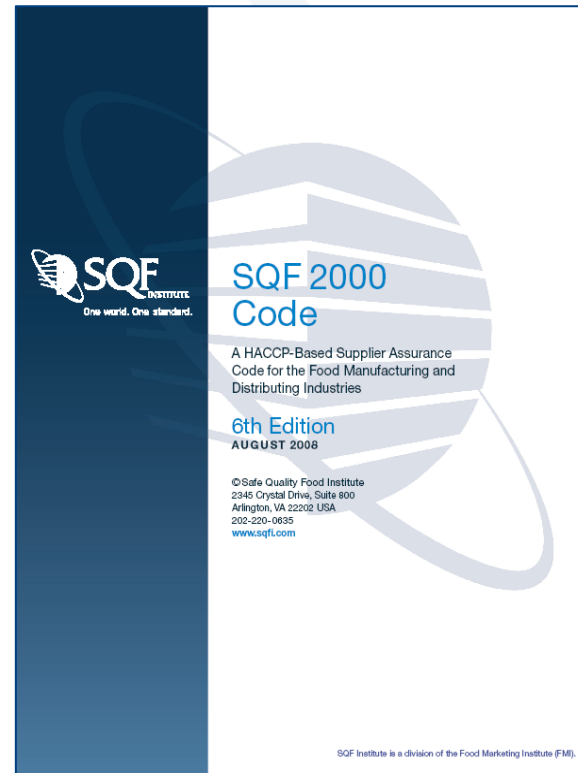
SQF Code Revision – Objectives

- Ensure the SQF Codes meets the requirements of the GFSI Guidance Document edition 6

- Remove duplication and repetition in the SQF Codes

- Clarify areas of concern or ambiguity in the SQF Codes

Creating One SQF Code

The SQF Program

Level 3

HACCP for
Quality

Level 2

HACCP for
Food Safety

Level 1

Food Safety
Fundamentals

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Key Changes in Edition 7

- Overall objective was to streamline, clarify and meet the GFSI benchmarking criteria

- Combined 1000 and 2000 codes to develop one SQF Code aligned with the GFSI Guidance Document and Industry Scopes

- Glossary and food sector categories included in Code

- Re-numbering of code to align with GFSI industry scopes (Section 4 is now Module 2)

- Identified 20 System Elements (module 2) as mandatory

- Removed the scoring of OIPs and adjusted scoring methodology and rating

- Added requirement for SQF contact in case of recalls

- Produce module (module 7) includes elements of the Harmonization Standard

- Added elements on Continuous Improvement, Environmental Monitoring, Compressed Air Quality

- New database system through EtQ Relliance

- Code and Database will be implemented on July 1, 2012

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SQF Code - Format

Part A: Implementing and Maintaining the SQF Code
1.   Preparing for SQF certification
2.   The Certification Process
3.   The Certification Decision
4.   Surveillance and Re-certification
5.   Obligations of Suppliers and
Certification Bodies

Part B: The SQF Code
Module 1: Scope, References, and Definitions
Module 2: SQF System Elements
Modules 3 – 15: Food Safety Fundamentals (GAP/GMP)
Module 16: Multi-site Program
Appendix 1: Food Sector Categories
Appendix 2: Glossary

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Part B – The SQF Code, edition 7

Module 2	SQF System Elements (applies to all Suppliers)	
Module 3	*GAP for Single Feed Production (TBD)*	
Module 4	*GAP for Compound Feed Production (TBD)*	
Module 5	GAP for Farming of Animal Products	
Module 6	GAP for Farming of Fish	
Module 7	GAP for Farming of Plant Products	
Module 8	GAP for Farming of Grains and Pulses	
Module 9	GMP for Pre-processing of Animal Products	Supplier selects relevant module(s)
Module 10	GMP for Pre-processing of Plant Products	
Module 11	GMP for Processing of Food Products	
Module 12	GMP for Transport and Distribution of Food	
Module 13	GMP for Production of Food Packaging	
Module 14	*GMP for Food Brokers (TBD)*	
Module 15	*GMP for Food Retail, Food Service (TBD)*	
Module 16	SQF Multi-site Program	

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SQF FSC	Category (Suppliers Scope of Certification)	GFSI Industry Scopes	Applicable SQF Code Modules
1	Production, Capture and Harvesting of Livestock and Game Animals	AI: Farming of Animals	Module 2: System elements Module 5: GAP for farming of animal products
2	Growing and Harvesting of Animal Feeds	FI: Production of Single Ingredient Feed (available 2011)	Module 2: System elements Module 3: GAP for single feed production
3	Growing and Production of Fresh Produce	BI: Farming of Plant Products	Module 2: System elements Module 7: GAP for farming of fruit and vegetable products
4	Fresh Produce Pack house Operations	D: Pre-processing of Plant Products	Module 2: System elements Module 10: GMP for pre-processing of plant products
5	Extensive Broad Acre Agriculture Operations and Seed Production	BII: Farming of Grains and Pulses	Module 2: System elements Module 8: GAP for farming of grains and pulses
6	Harvest and Intensive Farming of Fish	AII: Farming of Fish and Seafood	Module 2: System elements Module 6: GAP for farming of fish
7	Slaughterhouse, Boning and Butchery Operations	C: pre-process handling of animal products	Module 2: System elements Module 9: GMP for pre-processing of animal products
8	Processing of Manufactured Meats and Poultry	EI: Processing of Perishable Animal Products	Module 2: System elements Module 11: GMP for processing of food products
9	Seafood Processing:	EI: Processing of Perishable Animal Products	Module 2: System elements Module 11: GMP for processing of food products

SQF FSC	Category (Suppliers Scope of Certification)	GFSI Industry Scopes	Applicable SQF Code Modules
10	Dairy Food Processing	EI: Processing of Perishable Animal Products	Module 2: System elements Module 11: GMP for processing of food products
11	Honey Processing	EI: Processing of Perishable Animal Products	Module 2: System elements Module 11: GMP for processing of food products
12	Egg Processing	EI: Processing of Perishable Animal Products	Module 2: System elements Module 11: GMP for processing of food products
13	Bakery and Snack Food Processing	EIV: Processing of Ambient Stable Products	Module 2: System elements Module 11: GMP for processing of food products
14	Fruit and Vegetable Processing	EII: Processing or Perishable Plant Products	Module 2: System elements Module 11: GMP for processing of food products
15	Canning, Pasteurizing, UHT and Aseptic Operations	EIV: Processing of Ambient Stable Products	Module 2: System elements Module 11: GMP for processing of food products
16	Ice, Drink and Beverage Processing	EIV: Processing of Ambient Stable Products	Module 2: System elements Module 11: GMP for processing of food products
17	Confectionary Manufacturing	EIV: Processing of Ambient Stable Products	Module 2: System elements

SQF FSC	Category (Suppliers Scope of Certification)	GFSI Industry Scopes	Applicable SQF Code Modules
19	Food Ingredient Manufacture	L: Production of Bio-chemicals	Module 2: System elements Module 11: GMP for processing of food products
20	Recipe Meals Manufacture	EIII: Processing of Perishable Animal and Plant Products	Module 2: System elements Module 11: GMP for processing of food products
21	Oils, Fats, and the Manufacture of oil or fat-based spreads	EIII: Processing of Perishable Animal and Plant Products	Module 2: System elements Module 11: GMP for processing of food products
22	Processing of Cereal Grains and Nuts	EII: Processing or Perishable Plant Products	Module 2: System elements Module 11: GMP for processing of food products
23	Food Catering and Food Service Operations	G: Catering (available 2013)	Module 2: System elements Module 15: GMP for food catering, wholesale, and retail
24	Food Retailing	H: Retail/ Wholesale(available 2013)	Module 2: System elements Module 15: GMP for food catering, wholesale, and retail
25	Fresh Produce Wholesaling and Distribution	JI: Provision of Transport and Storage Services – Perishable Food and Feed(available 2012)	Module 2: System elements Module 12: GMP for transport and distribution of food products

SQF FSC	Category (Suppliers Scope of Certification)	GFSI Industry Scopes	Applicable SQF Code Modules
26	Food Wholesaling and Distribution	JII: Provision of Transport and Storage Services – Ambient Stable Food and Feed	Module 2: System elements Module 12: GMP for transport and distribution of food products
27	Manufacture of Food Sector Packaging Materials	M: Production of Food Packaging	Module 2: System elements Module 13: GMP for production of food packaging
28	Provision of Crop Spray Services	I: Provision of Food Safety Services	Not applicable at this time
29	Provision of Field Harvest Services	I: Provision of Food Safety Services	Not applicable at this time
30	Provision of Sanitation and Hygiene Services	I: Provision of Food Safety Services	Not applicable at this time
31	Manufacture of Dietary Supplements	L: Production of Bio-chemicals	Module 2: System elements Module 11: GMP for processing of food products
32	Fertilizer Manufacture	N/A	Not applicable at this time
33	Manufacture of Agricultural Chemicals and Food Processing Aides	L: Production of Bio-chemicals	Module 2: System elements Module 11: GMP for processing of food products
34	Manufacture of Animal Feeds	FII: Production of Compound Feed (available 2011)	Module 2: System elements Module 4: GAP for compound feed production
35	Broker or Agent	N: Broker or Agent	Module 2: System elements Module 14: GMP for brokers or agents

SQF Certified Sites by Module

July 2012

Module	SQF Certified Sites
Module 3: GAP for single feed production	1
Module 4: GMP for compound feed production	21
Module 5: GAP for farming of animal products	206
Module 6: GAP for farming of fish	5
Module 7: GAP for farming of fruit and vegetable products	272
Module 8: GAP for farming of grains and pulses	0
Module 9: GMP for pre-processing of animal products	229
Module 10: GMP for pre-processing of plant products	372
Module 11: GMP for processing of food products	3,594
Module 12: GMP for transport and distribution of food products	365
Module 13: GMP for production of food packaging	118
Module 14: GMP for brokers or agents	33
Module 15: GMP for food catering, wholesale, and retail	10

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Integrating Food Safety

SQF System Requirements (Module 2)
Management Commitment
Documentation and Records
Specification and Product Development
Attaining Food Safety
Verification
ID/Trace/Recall
Site Security
Identity Preserved Foods (Quality)
Training

System Elements ←

Technical Elements (Distribution)
Site Requirements and Approval
Construction and Operational Approval
Personnel Hygiene and Welfare
Personnel Processing Practices
Storage and Transport
Control of Foreign Matter Contamination
Waste Disposal
Exterior

Technical Elements ←
Module 12

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SQF Code
A HACCP-Based Supplier Assurance
Code for the Food Industry

7th Edition
July 2012

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SQF Institute is a division of the Food Marketing Institute (FMI).

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Integrating Food Safety

SQF System Requirements

Management Commitment
Documentation and Records
Specification and Product Development
Attaining Food Safety
Verification
ID/Trace/Recall
Site Security
Identity Preserved Foods (Quality)
Training

System Elements

Module 2

Technical Elements (Growing of fresh produce)

Site Requirements and Approval
Product handling , Storage and Equipment
Personnel Hygiene and Welfare
Field Packaging and Handling Practices
Water Management
Storage and Transport
Harvesting
Waste Disposal

Technical Elements

Module 7

SQF Code

A HACCP-Based Supplier Assurance
Code for the Food Industry

7th Edition
July 2012

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SQF Institute is a division of the Food Marketing Institute (FMI).

Mandatory Elements

2.1.1 Management Policy

2.1.2 Management Responsibility

2.1.3 Food Safety and Quality Management System

2.1.4 Management Review

2.2.1 Document Control

2.2.2 Records

2.4.1 Food Legislation

2.4.2 Food Safety Fundamentals

2.4.3 Food Safety Plan (level 2, 3)

2.4.4 Food Quality Plan (level 3)

2.4.8 Product Release

2.5.2 Validation and Effectiveness

2.5.4 Verification and Monitoring

2.5.5 Corrective and Preventative Action

2.5.7 Internal Audit

2.6.1 Product Identification

2.6.2 Product Trace

2.6.3 Product Withdrawal and Recall

2.7.1 Food Defense

2.9.2 Training Program

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Audit Score

Modification to the Audit Score Methodology

Part A, 3.3

     0   aspect meets the criteria

     1   aspect does not meet the criteria due to minor variations (Minor Non-conformity)

    10 aspect does not meet the criteria (Major Non-conformity)

    50 aspect does not meet the criteria (Critical Non-conformity)

- Calculation is $(100 - N)$, where N is the sum of the individual rating criteria

- Only Facility Audits are scored. Desk Audits are not scored.

Audit Rating

Score	Rating	Certification	Audit Frequency
96 - 100	E - Excellent	Certificate issued	12 monthly re-certification audit
86 - 95	G – Good	Certificate issued	12 monthly re-certification audit
70 - 85	C - Complies	Certificate issued	6 monthly surveillance audit
0 - 69	F – Fails to comply	No certificate issued	Considered to have failed the SQF Audit

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Notification of product recalls and regulatory infringements

Where a Supplier initiates a food safety event that requires public notification (i.e. Class I or Class II recall),

• the Supplier shall notify the CB and SQFI in writing within twenty-four hours of the event to foodsafetycrisis@sqfi.com

• The Supplier's selected CB and SQFI shall be listed in the Supplier's essential contacts lists as defined in Module 2.5.3

• The CB shall notify SQFI within forty eight hours of any action they intend to take to ensure the integrity of the certification.

Changes in Module 2

Clause	Level	Change
2.1.1.2	Level 2	Policy statement description now L2 as well as L3
2.1.2.5	Levels 1, 2, 3	Practitioner requirements now included in module 2
2.1.2.9	Levels 1, 2	Continuous improvement requirement added
2.1.3.1	Level 3	"Food Safety and Quality' instead of "Policy"
2.1.3.1	Level 2, 3	More descriptive. Allows for hard or soft copy.
2.1.3.1.i	Level 2	Added "food safety policies and the methods" as per Level 3
2.1.3.2	Level 2	Manual to include PRPs, Food Safety Plans and other documentation, as per Level 3
2.1.3.3	Level 3	Added "The Quality Manual may be combined and integrated with the Food Safety Manual."
2.1.5.2	Levels 2, 3	"Trends …. shall be investigated and analysed"

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Changes in Module 2 (contd)

Clause	Level	Change
2.2.1.2	Levels 2, 3	Used to be one clause. Now split into two
2.2.2.2	Levels 2, 3	"suitably authorised' rather than "signed and dated"
2.3.1	Level 2	"Product development and realisation" at Level 2 as well as Level 3
2.3.2	Levels 1, 2,3	Raw and Packaging materials combined
2.3.2.4	Levels 2, 3	Validation of raw and packaging materials
2.3.2.5	Levels 2, 3	Greater detail on validation of packaging materials
2.3.4	Level 2	"Contract manufacturers now at Level 2 as well as L3
2.4.1	Levels 1, 2, 3	Greater detail on legislative requirements
2.4.2.2	Levels 2, 3	Risk analysis for justification of exclusion or alternative methods of control now included in the Code
2.4.2.3	Levels 2, 3	Added "that outline the means by which food safety is controlled and assured "

Changes in Module 2 (contd)

Clause	Level	Change
2.4.2.4	Levels 2, 3	Changed to "The effectiveness of the Pre-requisite Programs shall be verified "
2.4.3.1.i	Levels 2, 3	Codex or NACMCF HACCP Guidelines. Added "Primary Producers may utilize a HACCP-based reference Food Safety Plan developed by a responsible authority".
2.4.3.1.iii	Levels 2, 3	Requirement for hazard analysis methodology
2.4.3.1.iv	Levels 2, 3	Requirements for control measures
2.4.3.1vi	Levels 2, 3	Requirements for SOPs and Work Instructions
2.4.4.1 i, ii, iii	Level 3	FQP requirements standardised to be similar to FSP requirements
2.4.5.4	Levels 2, 3	'Approved Supplier Program" moved from PRPs to "Incoming Goods and Services"
2.4.6.1	Levels 2, 3	Added "raw material, ingredient, work-in-progress, packaging"

Changes in Module 2 (contd)

Clause	Level	Change
2.4.6.1.ii	Levels 2, 3	Separate requirement for non-conforming equipment
2.4.6.1.iv	Levels 2, 3	Additional requirement for Producers
2.4.7.1	Levels 2, 3	Added 'recouped'. Term used in warehouses
2.5.2.1.i	Levels 2, 3	Changed to "PRPs are confirmed to ensure they achieve the required result", rather than "validated"
2.5.2.1.iv	Levels 2, 3	Requirement to ensure controls are still effective following a change in the process.
2.5.2.1 v	Levels 2, 3	Validation of critical safety (and quality) limits at least annually
2.5.5	Levels 1, 2, 3	"Corrective and Preventative Action" moved from "Attaining Food Safety"
2.5.6.1.iv	Levels 2, 3	Requirement for external labs to be ISO 17025 or equivalent

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Changes in Module 2 (contd)

Clause	Level	Change
2.8.1.1	Level 3	Added "Kosher, HALAL, organic, GMO and other …"
2.8.1.6	Level 3	Processing of identity preserved foods under controlled conditions
2.8.2	Levels 1, 2, 3	"Allergen Management" moved from PRPs to a system element under "Identity Preserved Foods"
2.9	Levels 1, 2, 3	"Training" moved from PRPs to a system element

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Post-farm gate Modules

Module 11: GMP for
Processing of Food Products

(customised for other industry
sectors)
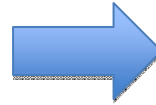
Module 9: GMP for Pre-
processing of Animal Products

Module 10: GMP for Pre-
processing of Plant Products

Module 12: GMP for Transport
and Distribution of Food

Module 13: GMP for Production
of Food Packaging

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Module 11: GMP for Processing of Food Products

Applicable food sector categories (FSCs) are:

•FSC 8:   Processing of manufactured meats and poultry

•FSC 9:   Seafood processing

•FSC 10: Dairy processing

•FSC 11: Honey processing

•FSC 12: Egg processing

•FSC 13: Bakery and snack food processing

•FSC 14: Fruit and vegetable processing

•FSC 15: Canning, pasteurization, UHT and aseptic operations

•FSC 16: Ice, drink, and beverage processing

•FSC 17: Confectionery manufacturing

•FSC 18: Preserved foods manufacture

•FSC 19: Food ingredient manufacture

•FSC 20: Recipe meals manufacture

•FSC 21: Oils, fats and the manufacture of fat-based spreads

•FSC 22: Processing of cereals, grains, and nuts

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Changes in Module 11 (General Food Processing)

Clause	Change
11.2	Construction of all processing and storage areas, not just food handling areas
11.2.1.1	Added "in food handling areas, raw material storage, packaging material storage, and cold storage areas "
11.2.3.1	Added "and shall be kept clean"
11.2.3.3	"designed and constructed" instead of "recessed"
11.2.4.1	Added "and shall be kept clean"
11.2.5.1	Added "and handling areas"
11.2.5.2	Added "in processing areas, inspection stations, ingredient and packaging storage areas, and all areas where product is exposed"
11.2.5.2	Added "where fittings cannot be recessed, structures must be protected from accidental breakage, manufactured from cleanable materials and addressed in the cleaning and sanitation program"

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Changes in Module 11 (contd)

Clause	Change
11.2.7.3.v	Added "adequate sealing around trucks in docking areas"
11.2.7.4	Added "bait shall not be used inside ingredient or food storage areas or processing areas"
11.2.9.4	Added "and their use controlled so as to minimize the contamination of product"
11.2.9.5	Changed to "paint used in a food handling or contact zone shall be suitable for use and in good condition and shall not be used on any product contact surface"
11.2.10.2	New clause – disposition of potentially affected product
11.2.10.3	New clause – protection of calibration equipment
11.2.11.2.	New sub-clause – effectiveness of the pest program
11.2.13.1. v	New sub-clause – confirm concentrations of detergents and sanitisers

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Changes in Module 11 (contd)

Clause	Change
11.2.13.8	New clause – record of pre-operational hygiene inspection
11.3.1.2	Added "or handling primary packaging materials or food contact surfaces"
11.3.2.4	Changed to "prominent position" rather than "adjacent to hand wash stations"
11.3.2.5	Added "including staff, contractors and visitors"
11.3.3.2	Wording changed "Staff engaged in high risk areas shall change into clean clothing or don temporary protective outerwear when entering high risk areas."
11.3.4.1	Added from notes" The wearing of wedding rings........food legislation"
11.3.9.1	Change in wording of sub-clauses i and ii
11.3.9.1.v	Added "kept clean and tidy"
11.3.10.2, v	Added "kept clean and free from waste materials and pests"

Changes in Module 11 (contd)

Clause	Change
11.4.1.1	Added "products and materials are handled and stored in such a way as to prevent damage or product contamination"
11.5.3.2	Sub-clause re non-return valves deleted
11.5.5.1	"that complies with 11.5.2.1" instead of "potable"
11.5.7	Two clauses about air quality added
11.6.4.2	New clause " processing utensils ,,,, not stored in areas used to store hazardous chemicals"
11.6.9.2	New clause "unloading practices......"
11.7.1.1	Added "the flow of personnel shall be managed ...."
11.7.4.1.v	New sub-clause "environmental monitoring program"
11.7.5.4	Removed sub-clause re glass in doors and windows
11.7.5.7	New clause "knives and cutting instruments used in processing and packaging operations shall be controlled, and kept clean and well maintained"

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Changes in Module 11 (contd)

Clause	Change
11.7.6.3	New clause. Records of inspection of foreign object detection devices.
11.7.7.2	Added "including cleaning equipment and footwear"
11.8.1.2	Added "and manage it separately from food waste"
11.10.1.3	New clause, added from notes
11.10.1.4	New clause, added from notes

Pre-farm gate Modules

Module 7: GAP for Farming of Plant Products

(customised for other industry sectors)
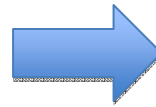
Module 5 GAP for Farming of Animal Products

Module 6 GAP for Farming of Fish

Module 8 GAP for Farming of Grains and Pulses

Changes in Module 7 (GAP for Plant Products)

Clause	Change
7.1.1.1	"location of the property" replaced by "farm and facilities"
7.1.1.2	Wording simplified to "soil map and risk assessment"
7.2.1.1	Specified "buildings used to store equipment, ….. field product"
7.2.1.1	Specific requirement for stored field product
7.2.2	Added clauses for glasshouses, hydroponics
7.2.3.5	Added clause on "sufficient refrigeration capacity"
7.2.3.6	Added clause on discharge of defrost and condensate.
7.2.6	Rewording of clauses 7.2.6.1 – 7.2.6.5
7.2.10	New clauses on animal control"
7.2.11.3	New clause – record of cleaning and sanitation activities
7.3.1.1	Added "corrective actions shall be implemented for personnel who violate food safety practices"

Changes in Module 7 (contd)

Clause	Change
7.3.1.3	New clause – medical screening
7.3.1.5	New clause – policy on contact with blood or bodily fluids
7.3.2.vi	New sub-clause – toilets clean and sanitary
7.3.3.2	New clause – cleaning of clothing, footwear, where applicable
7.3.4.1	Added "that pose a threat to the safety of the product"
7.3.5.4	Changed to "unsupervised children shall not be permitted to enter any harvesting, packing, or food storage areas"
7.3.6.3	New clause – drinking water available for field employees
7.3.7.2	New clause – sanitary condition of first aid kits
7.4.1.1	Specified "field packing" employees
7.4.1.2	New clause – written policy on handling and field packing of produce
7.4.1.3	New clause – packaging materials

Changes in Module 7 (contd)

Clause	Change
7.4.1.4	New clause – materials in contact with produce
7.5	Significant changes to water management
7.5.1.1	New clause – water description plan
7.5.1.2	Rewording – "agricultural water shall be sourced from a location and in a manner that is compliant with prevailing regulations"
7.5.2.1	"Agricultural water" replaces "irrigation water"
7.5.5.1	Added requirements of water management plan
7.5.5.2	Added "water analysis shall be undertaken by an approved laboratory accredited to ISO 17025 or equivalent"
7.5.5.3	New clause – water for hydroponics
7.5.7.1	New clause – testing of ice for microbiological safety
7.5.8	New clauses – SOPs for harvest water/ice

Changes in Module 7 (contd)

Clause	Change
7.6.1.5	New clause – included from notes
7.6.3	New clauses cover transport from field to packhouse
7.7.4.2	New clause – product for export
7.7.4.4	New clause – authorised biological controls
7.8.1.1	New clause – pre-harvest risk assessment
7.8.1.3	New clause – policy on storage of harvesting containers

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SQF Database

- Currently redesigning Audit Data Management System

  - Reliance system by EtQ

  - Easier Site Registration Process

  - Provide more detailed information via a robust reporting module tailored to individual Stakeholder needs

  - Better interface for infrequent users (Suppliers)

  - Provide Platform for improved CB and auditor compliance oversight.

  - Launched July 1, 2012

  - Auditor User Guides will be available on the SQFI website < SQF Professional

Getting Started with SQF

Getting Started with SQF

1. Visit the SQF website: www.sqfi.com
2. Register your company with SQF
3. Learn about the Standard – attend a classroom training
4. Designate an employee as the SQF Practitioner – this will be the internal expert on SQF
5. Obtain proposals from potential Certification Bodies (CBs)
6. Conduct a pre-assessment – either a CB auditor or your SQF Practitioner can identify the "gaps" between your program and the desired level of SQF certification (optional)
7. CB conducts initial certification audits:
   - Document Review
   - Facility Assessment

SQF Initial Certification Audit

- Document Review
  - Done on-site or off-site
  - ½ day to full day
  - All policies, documents, and procedures are to be assessed, even those managed by corporate

- Facility Assessment
  - Generally 1-3 day audits, depending on scope and size of facility
  - Auditors are to focus on interviews of key personnel, GMPs, implementation of programs reviewed, validations and records

The Re-certification Audit

- Recertification audit is based off the rating from the previous certification audit.

- An integrated Desk and Facility Audit shall be conducted at each Re-certification. The Supplier's documentation shall be reviewed as necessary as part of the Facility Audit.

- An independent Desk Audit is not required as part of a Re-certification Audit.

- The Supplier's certification may be suspended if:

  - The Re-certification Audit is not conducted within the agreed timeframe,

  - An "F" rating is achieved

  - The non-conformities are not closed out within the agreed timeframe

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Annual Costs to Suppliers for SQF

Classification	Description of Classification	Fee (USD)
A	Suppliers with a gross sales < $100,000 USD	$100
B	Suppliers with a gross sales < $100,000 < $5 million USD	$200
C	Suppliers with a gross sales > $5 million < $25 million USD	$350
D	Suppliers with a gross sales > $25 million < $50 million USD	$500
E	Suppliers with a gross sales >$50 million USD	$600
M	Multi-site Organization	
	• Central Site	$1000
	• Each Sub-site	$25

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Resources

- SQF Training Centers
  - Updated training materials for SQF Code, edition 7
  - Online training through Alchemy, available in July
- SQF Website
  - SQF Code, edition 7
  - Change map document

Tips for Compliance

How can a facility improve their audit performance?

– Conduct internal audits

– Implement effective training programs

– Maintain records

– Conduct validation activities

– Review facility condition

Summary

Summary

SQF Implementation leads to:

- Facilities programs that are more robust and detailed
- Processes in place to monitor product checks during production.
- Higher level of compliance to programs GAP, GMPs and SOPs.
- Quality checks that are more detailed
- Product specification are clearly defined
- An increase in plant and manufacturing division profits
- Reduction in customer complaints
- Improve Traceability
- Reduced Recalls and Withdrawals

Hope to See You Soon!

- Attend the Pre-conference workshops
- Network with your peers
- Hear the latest food safety information

For more information: www.sqfi.com/events

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