

Instil confidence with the Safe Quality Food Programme

Safe Quality Food (SQF) is one of the world's leading food safety and quality management programmes designed to meet the needs of retailers, the global supply chain and is recognized by the Global Food Safety Initiative (GFSI).



SQF provides independent certification that a product, process or service complies with international and domestic food safety best practice. It enables you to give assurance that food has been produced, prepared and handled to the highest possible standards. To implement SQF you will need to:

- Identify the applicable modules for your organization's activities
- Implement the required processes and food safety and/or ethical sourcing standards
- Maintain and monitor your system

There are clear benefits associated with certification to the SQF programme including:

- Improved stakeholder confidence – provides proof that your control systems are maintained to protect food production
- Leadership position – demonstrates your commitment to food safety and quality
- Improved performance – through reduced waste and regular assessments to ensure the system is working
- Competitive advantage – generate new business and gain market access through improved reputation
- Improved compliance – meet legal requirements and best practice standards
- Risk management – by protecting your brand and avoiding costly market withdrawals and recalls
- Customer confidence – additional rigour as a result of the SQF unannounced audit programme

Our service solution for food safety includes certification, training, assessment and supply chain software. Providing you and your customers with reassurance and enabling you to manage risk more effectively.

Our solutions



Our training solutions

We offer a range of training courses from basic food handling, good manufacturing practices (GMP), Food Safety Management Systems and auditing to help you address food safety, quality and sustainability within your organization. Our training solutions include:

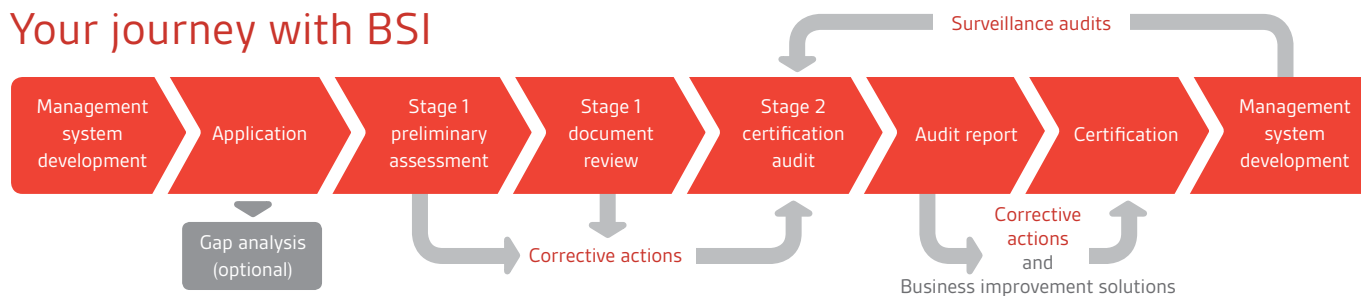
- Basic Food Handling
- Basic Food Hygiene
- Good Manufacturing Practice
- Development and Implementation of HACCP plans
- Food Safety Management Systems Requirements
- Food Safety Management Systems Implementation
- Food Safety Management Systems Internal Auditor
- Food Safety Management Systems Lead Auditor

SQF certification

We are a SQF Institute approved certification body providing certification to SQF and a wide range of food industry related services. SQF has the following specifics:

- Food Safety (L2) & Food Safety / Quality (L3) programs
- Site sampling available for primary production
- Site specific annual certificates
- Stage 1 and Stage 2 certification process
- Surveillance audit frequency dependant on audit outcomes
- Durations for certification and surveillance audits are the same
- SQF standards have prescriptive requirements.

Your journey with BSI



Why BSI?

We are a leading provider of SQF certification in Australia, Japan and the USA helping leading brands such as Coles Group Limited, Costco, ALDI and Wal-Mart.

We're highly experienced in the food industry having developed many of the world's leading standards including ISO 9001 - Quality Management, ISO/IEC 27001 - Information Security as well as PAS 220 – Food Safety for Food Manufacturing, PAS 223 – Design Requirements for Food Safety in Manufacturing and Provision of Food Packaging and PAS 7000 –Supply Chain Management.

Our standards developers, assessors and tutors include some of the world's leading food safety professionals who can assist your business. We bring together experts and innovators to tackle the ever-changing issues facing the whole supply chain in the agri-food sector and have led a number of key initiatives including being a member of the FSSC 22000 Board of Stakeholders.

With over 2,800 food and agri-food standards in our portfolio, we are well positioned to support the industry and the challenges faced by the supply chain including food safety, food security, sustainability, land usage, energy, water and corporate social responsibility issues.

As a Royal Charter company, with 65 offices worldwide, we have the global reach to help your organization, large or small. We help you make a difference not only to your business, but also to secure the sustainability of food production for future generations and improve the well-being of everyone.

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