

SQF: The Safe Quality Food Program



The Safe Quality Food (SQF) Program is a Global Food Safety Initiative (GFSI) recognized food safety certification. SQF uses Codex HACCP methodology to identify and control food safety and quality hazards. It covers all stages of the food supply chain through industry-specific codes ranging from primary production through to food manufacturing, distribution, food packaging and retail.

Successful certification shows your organization's commitment to applying food safety best practice providing your customers, consumers, trade agencies and government enforcement with assurance that effective control systems are in place. Organizations can also incorporate an additional standard to assess product and service quality attributes.

The SQF Code has been recently revised to Edition 8, which is applicable to all certification audits conducted after January 2, 2018. As the SQF Codes comprehensively cover all sectors of the food supply chain, you have the flexibility to select the most appropriate certification criteria from the following:

- SQF Food Safety Fundamentals
- SQF Food Safety Code for Primary Production
- SQF Food Safety Code for Manufacturing
- SQF Food Safety Code for Manufacture of Food Packaging
- SQF Food Safety Code for Storage and Distribution
- SQF Food Safety Code for Food Retail
- SQF Quality Code

Benefits of adoption

Certification to SQF will demonstrate your commitment to a preventative, risk-based food safety and quality management system, with the added potential benefits of:

- Improved process management by helping to identify and manage risk
- Consistent application across sites
- Reduced recalls and withdrawals
- Improve traceability
- Monitoring of product checks
- Facilitating product specification
- Reducing customer complaints
- Ongoing support from SQFI, access to free implementation and maintenance webinars



The journey to certification

Developing your food safety system to SQF Code requirements is an achievable goal for your organization. The first steps to developing and implementing an SQF system include;

Step 1: Downloading the SQF Code, applicable resources and training for your organization from the SQF website (www.sqfi.com/)

Step 2: Register your company in the SQF database (www.sqfi.com/suppliers/assessment-database/new-users/)

Step 3: Designate an employee as an SQF Practitioner who will be your internal expert on SQF to guide the development, documentation and implementation of your SQF food safety system

The applicable SQF Code for your organization will detail all of the requirements and practices that need to be included in your documented food safety system to achieve certification to SQF. Working with the designated SQF Practitioner, you will need to document new policies and procedures or revise your existing documentation against the requirements of SQF to add additional information that may be required. Once this is completed you can progress on your journey to SQF certification.

Step 4: Choose your type of certification from a choice of Food Safety Fundamentals, HACCP based Food Safety Plans (GFSI benchmarked) or Comprehensive Food Safety and Quality

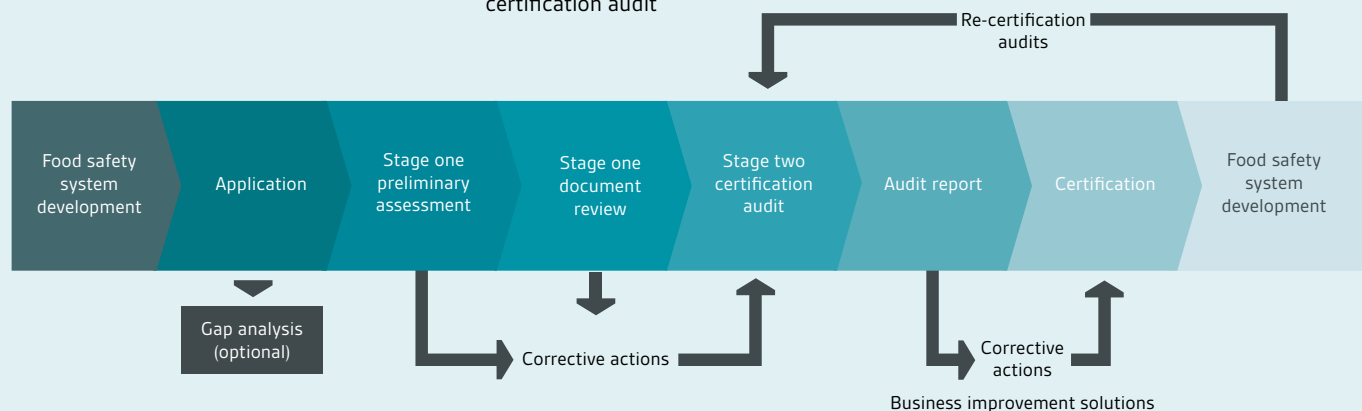
Step 5: Ask BSI for a quote for your certification audit

Step 6: Conduct an optional pre-assessment audit to identify any gaps between your system, practices and the SQF Code to prepare for your certification audit. Self-assessment checklists are available on the SQF website (www.sqfi.com/documents/)

Step 7: Schedule a certification audit with BSI

Step 8: Complete your certification audit inclusive of a documented review and facility assessment

Obtain your SQF Certificate when your organization demonstrates C-Complies rating or greater with no outstanding non-conformances.



SQF Training Courses

The first step in achieving SQF certification is to clearly understand the SQF Code requirements. Growers, processors and manufacturers often already have food safety programmes that are found in the code in place. The course will help delegates understand the additional assessment which must be made to identify any gaps to ensure all products are being protected.

Our SQF Quality Systems for Manufacturing Training Course is intended for quality, technical and managerial staff working in food manufacturing. The course aims to increase understanding of the new code, the ability to differentiate between food safety management and quality management. Implementing SQF Code Edition 8 is ideal for those intending to implement the SQF Quality Code or update their current quality system to Edition 8.

Delegates will learn about:

- implementing and maintaining the SQF Version 8 code for food safety in manufacturing
- developing and implementing the code in specific industries
- required Good Manufacturing Practices (GMPs)

Our BSI tutors provide the knowledge and skills you need to effectively develop, implement and maintain a variety of food safety certifications as well as improve your understanding and management of industry issues like food labelling and recalls. Our courses are available in public locations or we can arrange to come to your site to deliver it in-house depending on the needs of your organization.

Browse our food safety training courses to find the right one for you at bsigroup.com/es-MX/

Why BSI?



BSI believes the world should be supplied with food that has been produced to an industry recognized food safety standard. We offer a broad range of food safety certification and risk management services to help all organizations in the food supply chain achieve compliance and industry best practice to grow their business.

We're a leading food safety and certification provider with extensive auditing capacity and the capability to conduct integrated audits for a wide range of food safety standards across the entire food and beverage supply chain – including GFSI-recognized standards.

Our service solution for food safety includes certification, training, assessment and supply chain software, providing you and your customer's assurance and enabling you to manage risk more effectively.

Learn more at bsigroup.com/en-US/
Or talk to us about food safety management:
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