SQF Edition 10: What's Changed, How to Prepare, and Key Deadlines for a Smooth Transition

Tuesday 21 July 2026

Housekeeping

- During the webinar, all participants will be on mute
- If you'd like to ask a question during the presentation, please use the chat function
- We have time allocated at the end of the session for a Q&A
- This webinar is being recorded, and a copy of the recording will be sent after the session

Our Presenters

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BSI services and solutions

Knowledge Solutions

- Creation and sharing of standards
- Information Solutions

Assurance Services

- Systems Certification
- Internal and Supplier Audits
- Training

Regulatory Services

- Medical Devices
- Artificial Intelligence
- Product Certification

Consulting Services

- Assessment
- Advice
- Implementation
- Continual improvement

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New Codes

SQF Food Safety Services Code

Scope:

- Oversight of Food Safety Service Providers having an impact on food safety
- Excluding Catering, Brokers and Agents, Storage and Distribution
- Written to GFSI benchmarking requirements (Scope H: Provision of Food Safety Services)

Technical Working Group Members:

- Service Providers (Canada, USA)
- Reusable packaging, pest control, chemical supply/sanitation, staffing agency
- Certification Body (operates globally)
- Registered SQF Consultant (USA), Software Consultant (USA)
- Registered SQF Trainer

SQF Agents and Brokers Code

Scope:

- Buying, selling, and facilitating food and non-food (general merchandise).
- Remote auditing globally
- Written to GFSI requirements (FII Brokers and Agents)

Technical Working Group Members:

- Retail Australia and Austria
- Brokers Australia and USA
- Certification Bodies: Canada and Asia / Pacific
- Auditor; Asia / Pacific

Edition 10 Codes

Food Safety Code: Food Manufacturing, Edition 10

Food Safety Code: Animal Feed Manufacturing, Edition 10

Food Safety Code: Pet Food Manufacturing, Edition 10

Food Safety Code: Animal Product Manufacturing, Edition 10

Food Safety Code: Dietary Supplement Manufacturing, Edition 10

Food Safety Code: Aquaculture, Edition 10

Food Safety Code: Primary Plant Production, Edition 10

Food Safety Code: Primary Animal Production, Edition 10

Food Safety Code: Manufacture of Food Sector Packaging, Edition 10

Food Safety Code: Storage and Distribution, Edition 10

Quality Code Edition 10

Edition 10 audits to begin after January 2027

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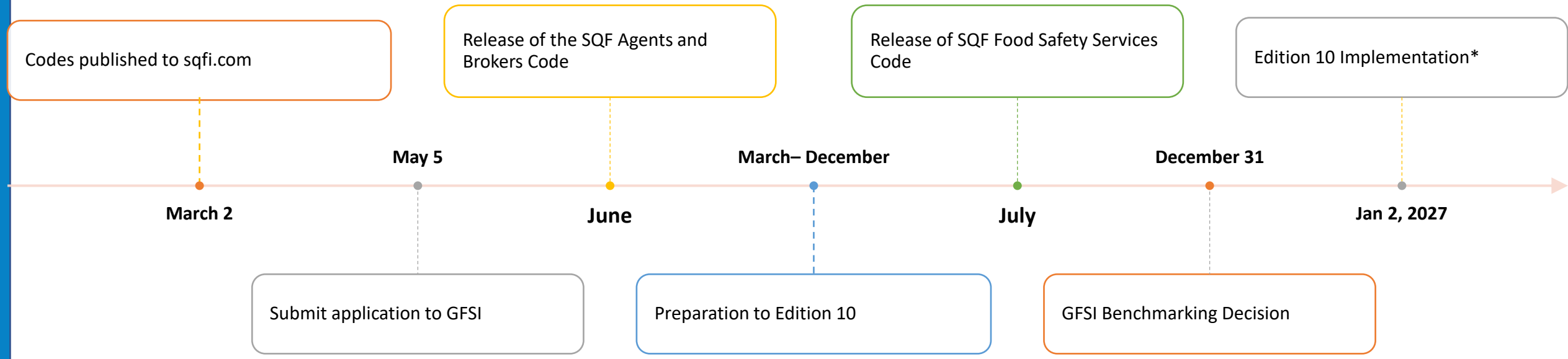
SQFI Timeline



*Edition 10 implementation date depends on the status of GFSI benchmarking

How to Access Your Edition 10 Code

Go to: **sqfi.com → The SQF Code → Choose Your Code → Edition 10 Code Selector**

1

Visit the Code Selector

sqfi.com → The SQF Code → Choose Your Code → Code Selector

2

Select Your Language

"Select a language" dropdown — top right corner of the page

3

Choose Your Food Sector(s) Categories

Pick the FSC that best represents your products

4

Build & View Your Code

Code renders as an HTML page with applicable modules

5

Download or Print

Cover page included automatically on the first page

With the Code Selector, you can choose multiple Codes.

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Guidance Documents

- Topic-specific guidance
- New guidance for Change Management
- Food Safety Culture Assessment Plan
- Updated guidance documents including those for EMP and CAPA
- Compatible for Edition 9 or Edition 10
- Includes implementation and audit guidance

Guidance Documents

The following guidance documents dive deep into specific topic areas to explain the why behind some important sections of our Codes.

Air and Other Gases
Ambient Air Testing
Approved Supplier Program
Change Management
Contract Manufacturers
Correction, Corrective Action, and Preventative Action
Document Control
Environmental Monitoring
Food Defense
Food Fraud
Food Safety Culture
Food Safety Culture Assessment Plan
Internal Audits & Inspections
Label Reconciliation
Management Review
Medical Screening
Practitioner & Substitute Practitioner
Product Identification
Product Sampling, Inspection, and Analy
Product Withdrawal & Recall
Proficiency Testing
Records
Risk Assessments in Pre-requisite Progr
Root Cause Analysis
Training
Ventilation/Positive Air Pressure

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Resources

SQF INSTITUTE
One world. One standard.

Our Program | The SQF Code | Get Certified | Integrity Program | Directories | Training & Events | SQF Professionals

Food Safety Code: Food Manufacturing, Edition 10

Our Food Manufacturing Code can be applied to food sector categories for processing dairy; honey; egg; bakery and snack foods; fruit, vegetables, nuts, and fruit juices; canning, UHT and aspect operations; ice, drink, and beverage processing; confectionary manufacturing; preserved foods manufacturing; food ingredient manufacturing; recipe meals manufacturing; oils, fats, and manufacturing of oil or fat-based spreads; the processing of cereal grains; the repackaging of products not manufactured on site; and food processing aids manufacturing.

ACCESS THE CODE

Resources

- SQF Food Safety Code - Food Manufacturing, Edition 10 Checklist
- SQF Food Safety Code - Food Manufacturing, Edition 10 Change Document

Part A – An Important Read

One Part A for all Codes

Exemptions changed to Exclusions

Close-out of corrective actions extended to 40 days

Require a vertical audit approach

New timelines for corrective action close-out, appeals and complaints

Recall response required

New CB transfer policy

Scoring update

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Vertical Audit Approach

Auditors may now follow product flow through:

- Receiving
- Production
- Storage
- Distribution

Purpose:

- Improve verification of system effectiveness.

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A2:19 Audit Rating – Edition 10

The audit rating is based on the type and number of nonconformances issued during the audit period and reflects the site's condition at the time of the audit.
Based on the evidence collected by the SQF food safety auditor, each applicable clause of the SQF certification food safety audit is automatically scored in the audit report based on the following factors:

- Meets: 0-point deduction
- Minor: 1 point deduction
- Core Clause Minor*: 2-point deduction
- Major: 5-point deduction
- Core Clause Major*: 7-point deduction
- Critical: 50-point deduction

Core Clause Food Manufacturing:
- Management Commitment (2.1.1, 2.1.2, 2.1.3)
- Approved Supplier (2.3.4)
- Food Safety Plan (2.4.3)
- EMP (2.4.8)
- Corrections, and Corrective and Preventative Action (2.5.3)
- Product Identification (2.6.1)
- Allergens (2.8.1)
- Sanitation (11.2.5)
- Foreign Material (11.7.3, 11.7.4)

80-100	Certified	Certificate issued; 12-month audit
70-79	Certified with surveillance	Certificate issued; 6-month surveillance audit
0-69	F – Fail (Initial only)	No Certificate issued
0-69	Certified with unannounced surveillance	Site is immediately suspended. Certificate issued upon successful site visit. 6-month unannounced surveillance audit required. (refer A2:36)

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System Elements - Notable Changes

Food Manufacturing		
2.1	Management Commitment	**2.1.1.2** Positive food safety culture, demonstrated commitment from all employees, **2.1.1.3** Food safety culture assessment plan required **2.1.1.5** Clarified responsibilities for SQF Practitioner, including use of logo, Practitioner employed at the site **2.1.2.1, 2.1.2.2** Clarified expectations for management review and monthly updates
2.2	Documentation and Records	**2.2.3** Combined module 2 record requirements for annual and implementation
2.3	Specification, Product Development, and Supplier Approval	**2.3.1.1** Product development and implementation. Includes a requirement to assess food safety requirements to reintroduced products **2.3.5** New clause for enhanced change management

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Food Safety Culture

Edition 10- additions

A food safety culture assessment plan shall be documented, implemented, and maintained to drive continuous improvement.

This plan shall address at a minimum:

I. Effective communication strategies to ensure all personnel are informed and engaged;

II. Comprehensive training programs for all employees including site management;

III. Feedback from all employees; and

IV. Regular measurement and evaluation of food safety-related activities.

Noted changes

- Emphasize Positive Food Safety Culture
- Added food safety culture assessment plan targeting:
  - Communication strategies
  - Training
  - Employee feedback
  - Continuous improvement
- Clarified food safety objectives and performance measures
- Added monthly management update discussion points
- Food safety implementation matters
- Internal and external audit results
- Complaint data
- Validation and verification activities
- Clarified food safety objectives
- Emphasis on investigating trends

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Change Management

Edition 10- addition

The site shall document and implement a procedure to evaluate any changes, including temporary, emergency, unplanned or those made as a result of the corrective action process, that could impact food safety or the food safety system to ensure that controls are still effective.

This procedure, at a minimum, shall include changes in:
i. Product formulations and manufacturing processes for products included in the scope of certification;
ii. Materials, ingredients, labels, other inputs, or equipment;
iii. Specifications for raw materials and packaging, chemicals, processing aids, contract services, and finished products; and
iv. The food safety plan including critical control limits.

Changes shall be confirmed or validated, documented and communicated, as necessary, in a timeframe that ensures food safety is maintained.

Noted changes

- NEW clause- 2.3.5 Change Management
- Documented procedure for how changes of all types are handled

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Change Management

Changes may include:

- Ingredients or suppliers
- Equipment modifications
- Product formulations
- Critical control limits
- Process adjustments
- Temporary deviations

Effective change management includes:

- Evaluation
- Validation of food safety impact
- Communication
- Documentation

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System Elements - Notable Changes

Food Manufacturing

2.4	Food Safety System	**2.4.1.1** Added a review of customer and company requirements **2.4.1.3** Reworded to include regulatory action or involvement **2.4.3.2** Leader of the HACCP team to be HACCP trained. **2.4.4.2** Removed frequency of proficiency testing to align with ISO 17025 **2.4.8.1** EMP risk assessment is mandatory
2.5	Validation and Verification	**2.5.3.1** Investigation of non-conformances includes methodology for root cause analysis; Added deficiencies found during annual tests and regulatory infractions **2.5.4.1** – Separated inspections from internal audits
2.6	Product Traceability and Crisis Management	**2.6.3.1** – Recall test includes a risk evaluation outside the site's purview **2.6.3.3** – Reworded requirement for notification of a food safety event; New notification (website) for Edition 10.

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System Elements - Notable Changes

Food Manufacturing

2.7	Food Defense and Food Fraud	**2.7.1.1** – Site to consider internal and external threats **2.7.1.3** - Added knowledge of the food defense personnel in 2.9.1.2.
2.8	Allergen Management	Training references moved to 2.9.1 Various references moved to address redundancy
2.9	Training	**2.9.1.1** Includes identifying frequency of training **2.9.1.2** New element to include required assessment **2.9.1.3** New element combing all training requirements

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Module 11 Notable Changes

GMP for Processing of Food Products

11.1	Site Location and Premises	• All GMP risk assessments added. • All cleaning references moved to 11.2.5
11.2	Site Operations	• Site construction added from 11.1 • Added verification activities to calibration • Cleaning and sanitation (11.2.5) updated with new requirements and clarifications.
11.3	Personnel Hygiene and Welfare	• Added screening procedure for infectious disease.
11.4	Personnel Processing Practices	• All jewelry and lose objects moved to 11.4.1.2
11.5	Water, Ice, and Air Supply	• Dry ice and ice manufacturing equipment added to ice supply.
11.6	Receipt, Storage, & Transport	• No significant changes
11.7	Separation of Functions	• Metal detector validation considered under 2.5.1
11.8	Waste Disposal	• Changed inedible waste to human food by-products

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SQF Food Safety Codes, Edition 10

- All the Edition 10 Codes were developed to address the risks to that industry.
- The Edition 10 Codes follow many of the general changes in food manufacturing such as change management, food safety culture, environmental monitoring, etc.
- Below are key changes for the other industry-based Codes.

Manufacture of Food Sector Packaging	• Terminology clarification to eliminate ambiguity • Rework to be defined relative to their product / process • Clause specific to service providers • Further terminology and requirement clarification in module 13
Storage and Distribution	• Removed redundancy throughout the Code • Added Environmental Monitoring Risk Assessment • Removed mention of hand dryer, risk assessment required
Pet Food	• Label claim validation included for Product Development and food legislation • Enhanced allergen requirements for human grade pet food

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SQF Food Safety Codes, Edition 10

Primary Plant Production	• Clarified complaints to food safety related • Product development clarified to focus on "new commodities" • Irrigation water references updated to agriculture water. New glossary definition for irrigation water • New element for MRLs requiring a documented risk assessment • Purchasing chemicals updated to include fertilizers, ag chemicals, and soil amendments
Packhouses	• New requirement for reusable agricultural containers(RAC/RPCs) • New requirement for post harvest chemical application • Ambient air testing based off risk assessment
Primary Animal Production	• Clarification of ag chemical, manure and toxic substance storage and usage. • Pest prevention clarified for large animal farms • Water systems clarified to include surface water

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Quality Code Edition 10 update

Benefits to suppliers and buyers

- Reduce process and product variation
- Increase customer satisfaction
- Validate and monitor critical to quality attributes
- Substantiate product claims
- Increase productivity and profitability
- Differentiate your product with the SQF Quality Shield

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Quality Code – Notable Changes

- Removed redundancy throughout code by rewording and combining elements
- Provided additional clarification for corrections, corrective and preventative actions
- Added requirement for environmental monitoring risk assessment
- Removed mention of hand dryer, risk assessment would be needed for acceptance of hand dryers

Top 10 to Edition 10

1. Change to how the audit is scored
2. Incorporating a vertical audit approach
3. Change in timeframes for close out of NCs, appeals, and complaints
4. Addition of the requirement for the Food Safety Culture Assessment Plan
5. Clarified the requirement for monthly meetings and management reviews
6. Made the Environmental Monitoring Program assessment mandatory and auditable
7. Enhanced change management requirements
8. Added a requirement to review adherence to customer requirements
9. Recall response requirement
10. Digital Code experience to provide resources in multiple languages

SQF UNITES

COMING TOGETHER FOR FOOD SAFETY

JW Marriott Tucson Starr Pass

March 23 – 25, 2027 Tucson, AZ

SQFI Contact List

info@sqfi.com

Sites or potential sites:

- How to get started
- Registration

All database questions

training@sqfi.com

- Training center questions
- Upcoming classes
- Auditor training waiting list

SQF
dalexander@sqfi.com

Australia, Asia Pacific Support

compliance@sqfi.com

- All CB questions not related to registration or database
- All auditor questions including re-registration
- All technical questions

foodsafetycrisis@sqfi.com

- All recall notifications

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Thank you

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