

# ● 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.

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 or safety codes:

## 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
- Animal Feed Manufacturing
  - Animal Product Manufacturing
  - Aquaculture
  - Dietary Supplement Manufacturing
  - Food Manufacturing
  - Manufacture of Food Packaging
  - Primary Animal Production
  - Primary Plant Production
  - Storage and Distribution
  - Foodservice
  - Food Retail
  - Quality Code
  - Fundamentals for Primary Production
  - Fundamentals for Manufacturing

# The journey to certification

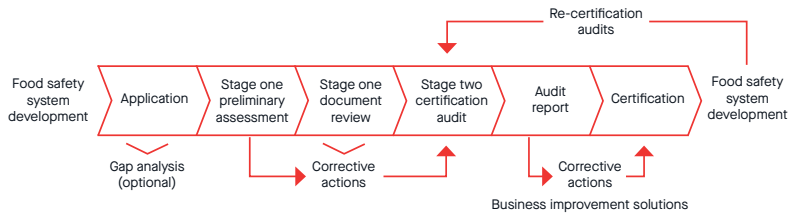
Developing your food safety system to SQF Code requirements is an achievable goal for your organization. The first steps to developing and implementing an SQF system include;

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

**Step 2:** Register your company in the SQF database ([www.sqfi.com/suppliers/assessment-database/new-users/](http://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/](http://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. standard through to training and certification, no matter how far along you are, BSI can support your journey.

## Training

### Implementing SQF Systems Edition 9

With a focus on continuous improvement, practical activities provide attendees the opportunity to align their existing programs with the SQF Code and build skills that will enable an environment where food safety is a top priority.

The course helps food safety professionals understand how to implement and maintain the SQF Version 9 code for Food Safety in manufacturing.

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

## Why BSI?

BSI believes the world should be supplied with safe, sustainable and socially responsible food. We offer a broad range of certification and risk management services to help all organizations improve performance.


Our solutions for the food sector include certification, training, assessment, supply chain software and capacity-building, to enable food organizations to build trust and resilience in:

- Food quality and safety
- Environmental sustainability
- Occupational health, safety and wellbeing
- Information security

Learn more at

 [bsigroup.com/en-nz](http://bsigroup.com/en-nz)

Or talk to us about food safety management:

 [info.nz@bsigroup.com](mailto:info.nz@bsigroup.com)