



NOW ISN'T THE TIME TO THINK ABOUT FOOD SAFETY

SAFE QUALITY FOOD (SQF) PROGRAM

SGS

SAFE QUALITY FOOD (SQF) PROGRAM

DEMONSTRATE YOUR COMMITMENT TO FOOD SAFETY AND QUALITY

The SQF (Safe Quality Food) Program is an integrated food safety program administered by the SQF Institute, part of the US-based Food Marketing Institute. Recognised by the Global Food Safety Initiative (GFSI), an organisation representing over 70% of food retail revenue worldwide, the SQF Program is based on the principles of HACCP, Codex, ISO and Quality Management Systems.

The SQF Program is made up of two separate standards. SQF 1000 is intended for primary food producers, while SQF 2000 is intended for food packers, manufacturers and distributors, food packaging suppliers and food services.

SQF 1000

SQF 1000 certification helps prepare primary producers to develop food safety and quality plans to control parts of operations crucial to maintaining food safety and quality.

Its benefits are that it leverages the resources and expertise available to individual farmers and reduces both the documentation required on the farm and the number of audits required to satisfy clients. It also creates a risk management system for primary producers.

The standard also provides a structure for demonstrating control over products and maintaining traceability of raw materials. In addition, it identifies safe, quality products through a recognised mark.

Sample Requirements for SQF 1000:

- Level 1: process flow diagram; hazard analysis; HACCP audit tables; GAP with SQF 1000 Code; management policies; and an organisational chart.
- Level 2 – SQF 1000 Plan: food safety plan and a food safety requisite program.
- Level 3 – Raw Food Quality Manual & Records: premises plan; product specifications; materials specifications; operating procedures; spray records; staff training records; and calibration records.

SQF 2000

SQF 2000 has wide appeal to food processors, manufacturers and distributors. Its benefits are that it provides equivalence to other GFSI benchmarked standards and reduces the potential for food safety to be used as a trade barrier. In addition it grants the ability to implement Voluntary Modules (environment, worker health and welfare, animal welfare and bio-terrorism) and also creates a risk management system for the entire business.

The standard also excels in demonstrating control over processes and products, maintaining traceability throughout the supply chain, and protecting and enhancing brands and private labels.

Sample requirements for SQF 2000:

- Level 1 – Quality Manual: process flow diagram; hazard analysis; HACCP audit tables; GAP with SQF 2000 Code; management policies; and an organisational chart.
- Level 2 – SQF 2000 Plan: HACCP plan and a food safety prerequisite program.
- Level 3 – Food Quality Manual & Records: premises plan; definitions; product specifications; raw materials specifications; operating procedures; staff training records; hygiene and sanitation records; and calibration records.

WHY SGS?

To date, thousands of small and medium size companies, as well as large multinationals, have used SGS as their certifying body to perform their food safety management systems audits against various international standards, including SQF, confirming SGS as the world's preferred certifying body in food safety.

For more than 130 years, we have built our reputation as the world's leading inspection, verification, testing and

certification company. We are the global leader in audits and certifications with over 100,000 organisations certified across a wide variety of industry segments.

In addition, with the aid of our Customised Single Food Audit Solution, you can construct a single, complete food safety and quality management program covering any combination of ISO 9001, ISO 14001, OHSAS 18001, GMP, ISO 22000, HACCP, SQF, BRC and IFS. A single audit can cover the combined requirements of these food safety and quality standards and means less audit and management time and less disruption to your operations. The result is your business becomes more effective and more profitable.

Our approach is transparent and logical, which is what makes SGS the ideal independent partner to help you in your quest for continuous improvement. Our experts are hand-selected and trained based on their technical expertise as well as their business acumen, and like all SGS employees, their objectivity, ethics and confidentiality are beyond reproach.

The global range of SGS Food Services involves intricate analytical testing, product and hygiene inspection activities, as well as product and process audits. This network of services assist companies to deliver food products that constantly meet their high quality standards as well as the increasing complex regulatory standards of health, safety and environmental compliance.

START TODAY WITH FOOD SAFETY SOLUTIONS FROM SGS. CONTACT YOUR LOCAL SGS REPRESENTATIVE, OR EMAIL ENQUIRIES@SGS.COM FOR A DETAILED PROPOSAL, OR VISIT WWW.FOODSAFETY.SGS.COM FOR MORE INFORMATION.