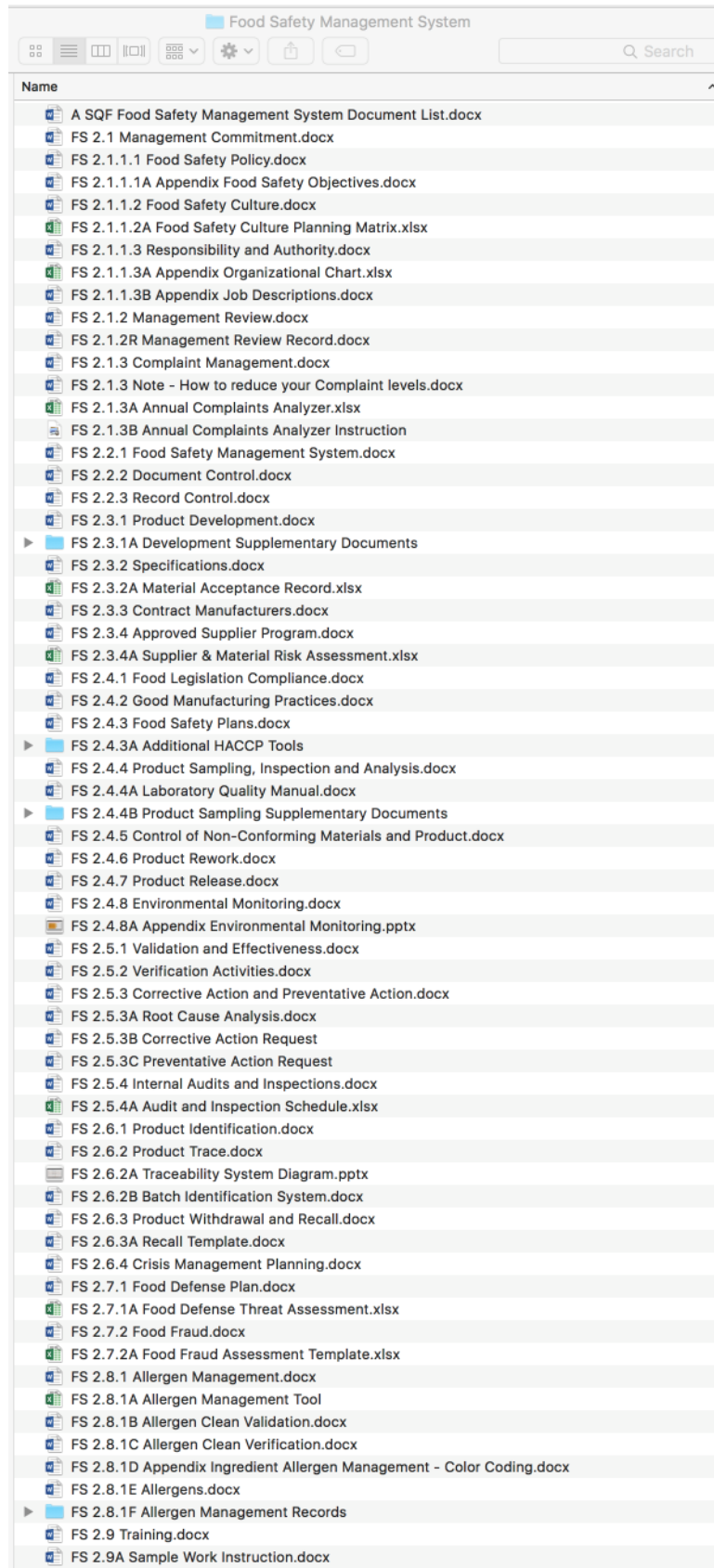


This IFSQN SQF Food Safety Management System Implementation Package is an ideal package for organizations looking to meet the requirements of the SQF Food Safety Code: Food Manufacturing Edition 9. In addition, this version has been updated in accordance with CODEX Recommended International Code of Practice General Principles of Food Hygiene 2020 Edition HACCP System and Guidelines for its Application.

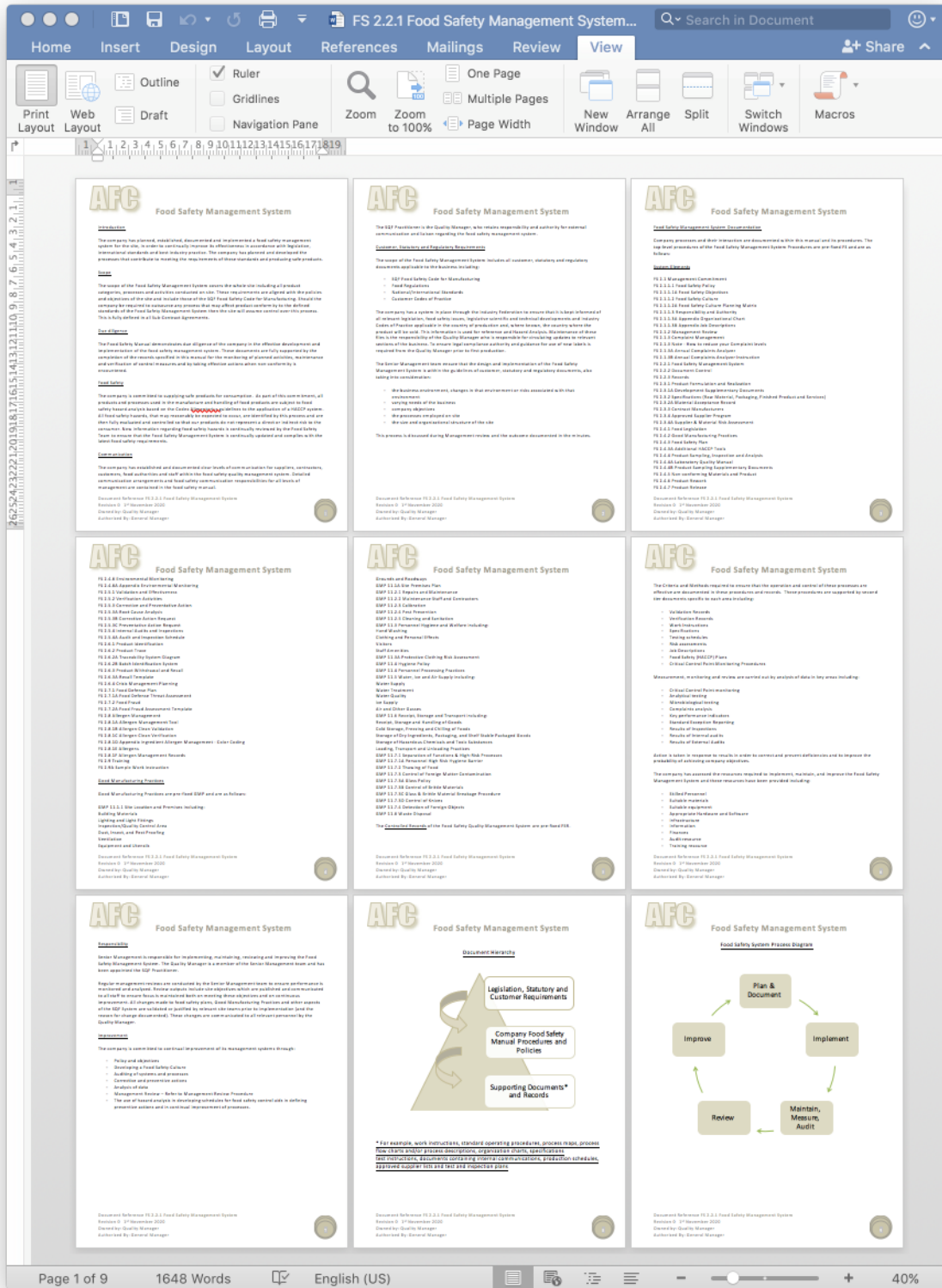
This IFSQN SQF Food Safety Management System Package includes:

- ✓ Food Safety Management System Procedures - A comprehensive set of editable Food Safety Management System Procedures written in Microsoft Word (US English) format
- ✓ Good Manufacturing Practice Template Procedures - A comprehensive set of editable Good Manufacturing Practice Templates written in Microsoft Word (US English) format
- ✓ Updated Food Safety Plan Procedures & Tools - A comprehensive Food Safety Plan Procedure & HACCP Calculator in accordance with CODEX General Principles of Food Hygiene 2020 Edition Chapter Two HACCP System and Guidelines for its Application. Plus a new 2022 Decision Tree.
- ✓ Implementation Assistance - A range of tools including instructions, training presentations, guidance, easy to use record templates and technical support

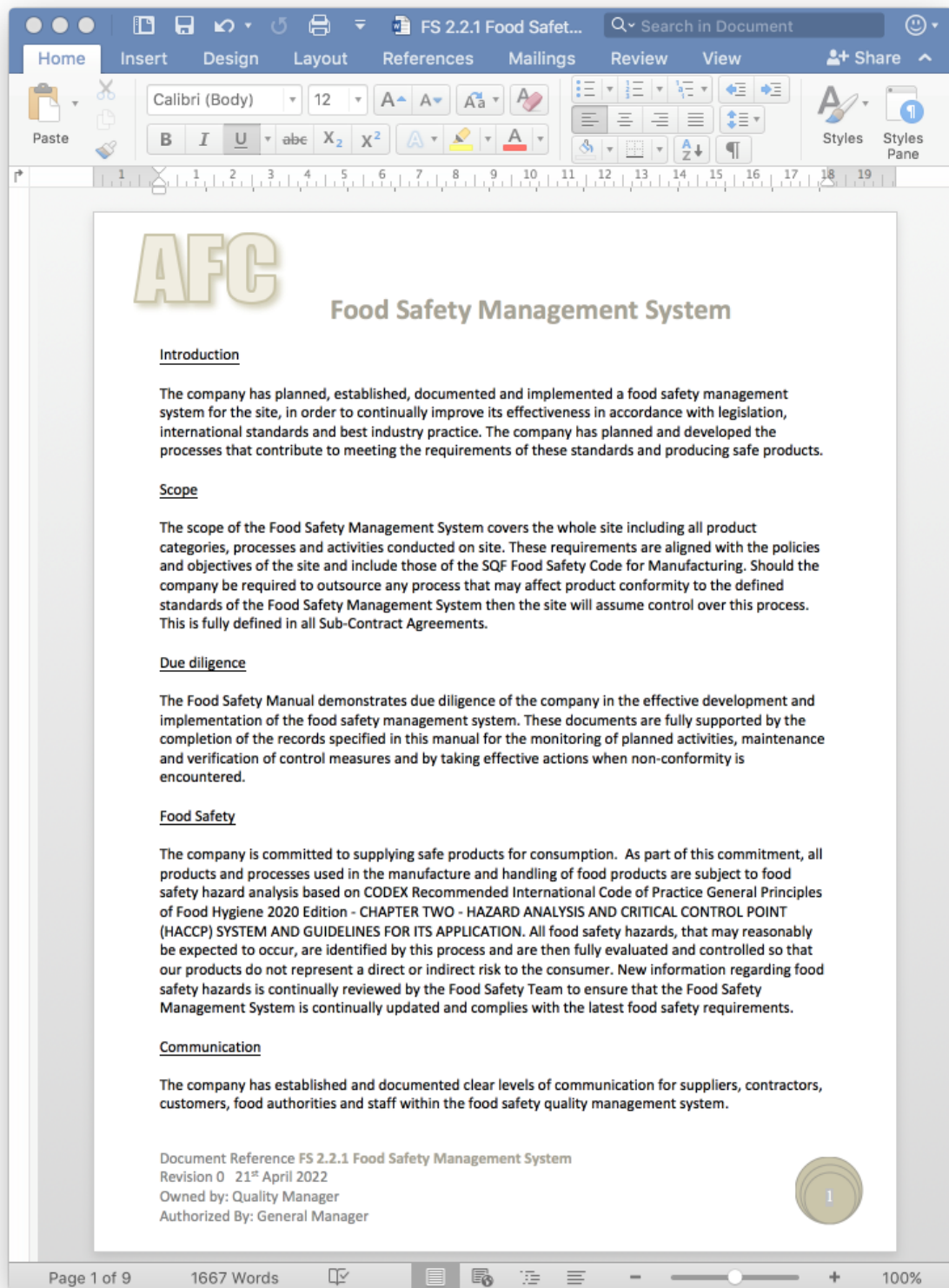
Food Safety Management System Templates



The IFSQN SQF Food Safety Management System Package contains comprehensive top level Food Safety Management System procedures templates in Microsoft Word format that form the foundations of your Food Safety Management System so you don't have to spend 1,000's of hours writing compliant procedures.



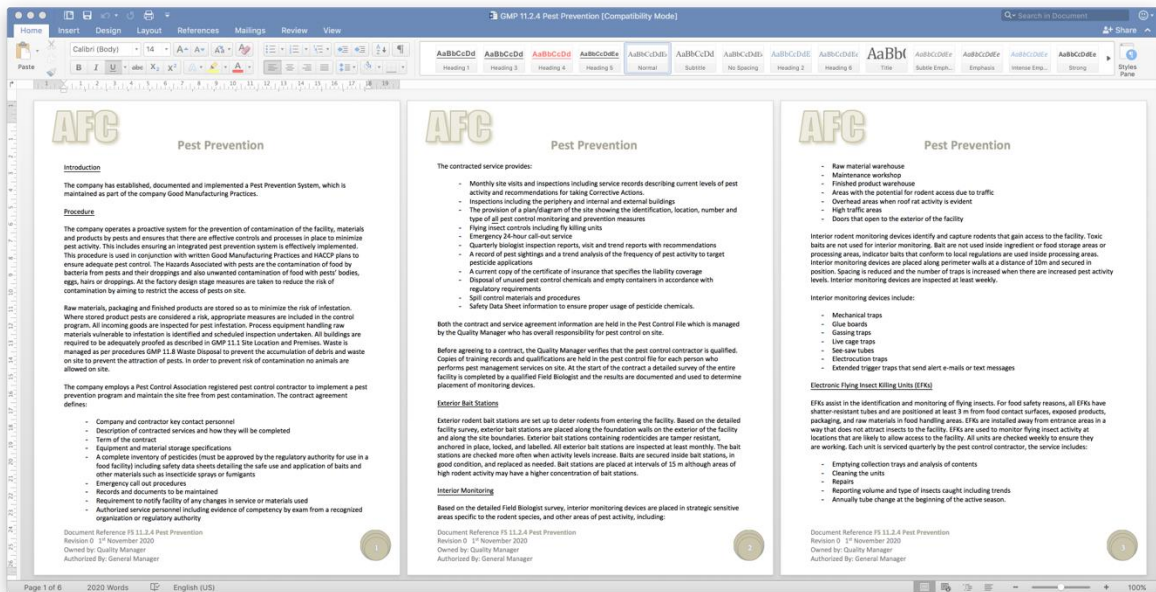
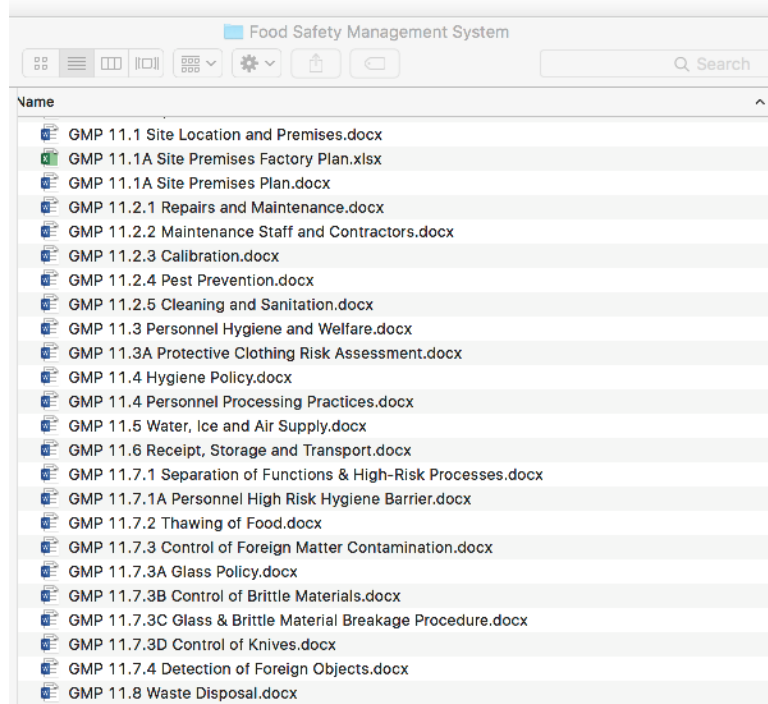
These Food Safety Management System Templates match the clauses of the SQF Code and comply with Module 2 System Elements for Food Manufacturing.



The documents are provided in Microsoft Word English (US) format and are easily edited to suit your organization.

Good Manufacturing Practice Template Procedures

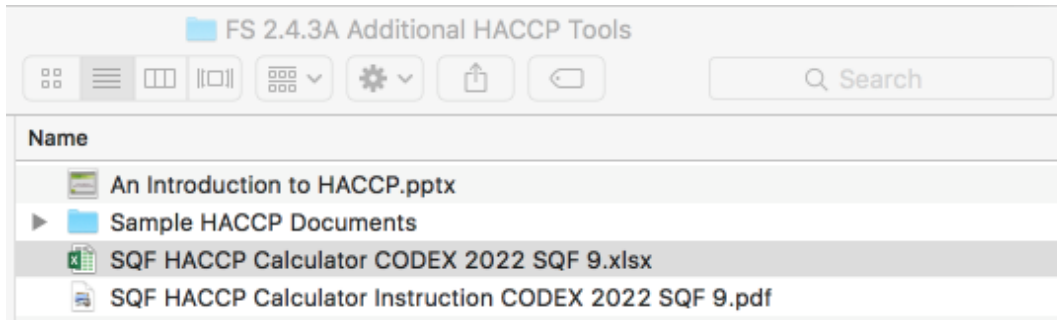
The IFSQN SQF Food Safety Management System Package contains comprehensive Good Manufacturing Practice Template Procedures in Microsoft Word format that match the requirements of the SQF Code Module 11 Good Manufacturing Practices for Processing of Food Products so you don't have to spend 1,000's of hours writing compliant procedures.



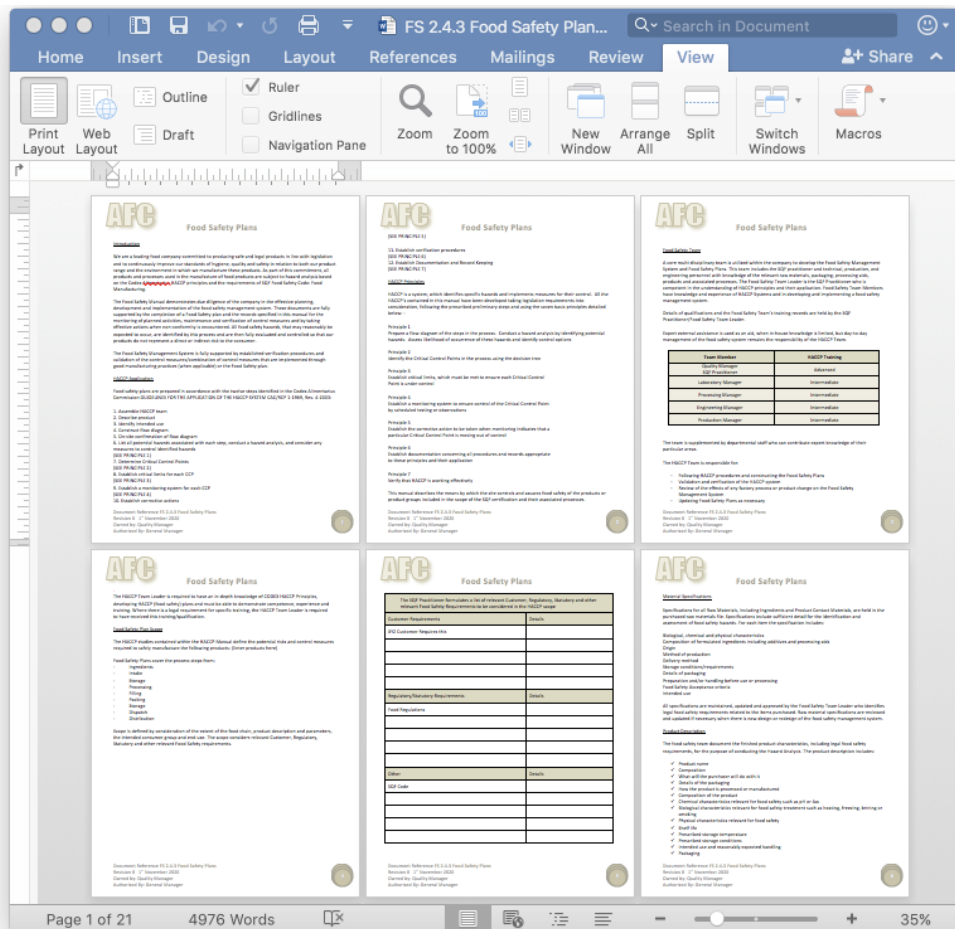
The documents are provided in Microsoft Word English (US) format and are easily edited to suit your organization.

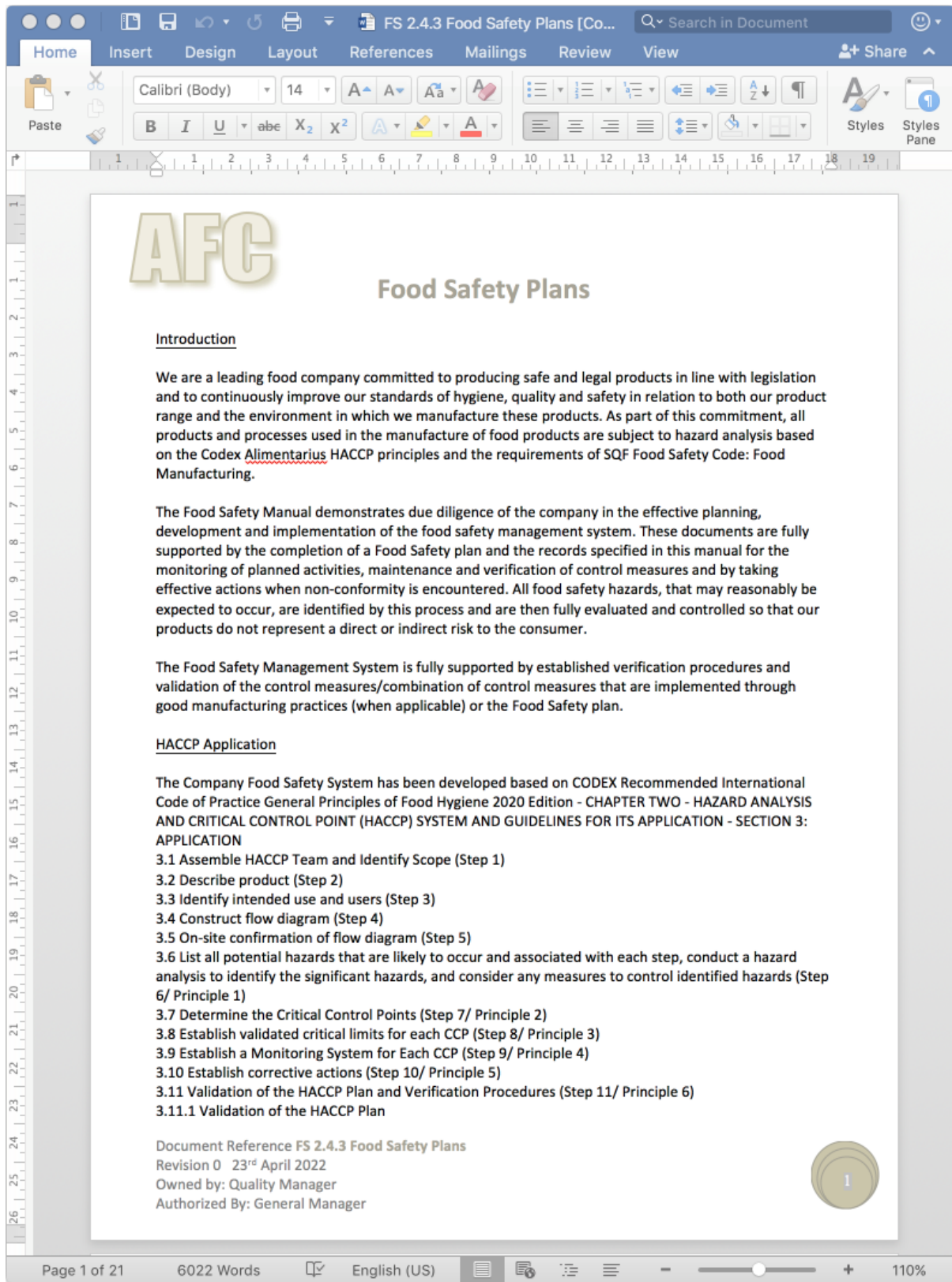
Updated Food Safety Plan Procedures & Tools

There are supplementary instructions, training presentations, guidance and documentation to supplement Food Safety Management System Document FS 2.4.3 Food Safety Plan

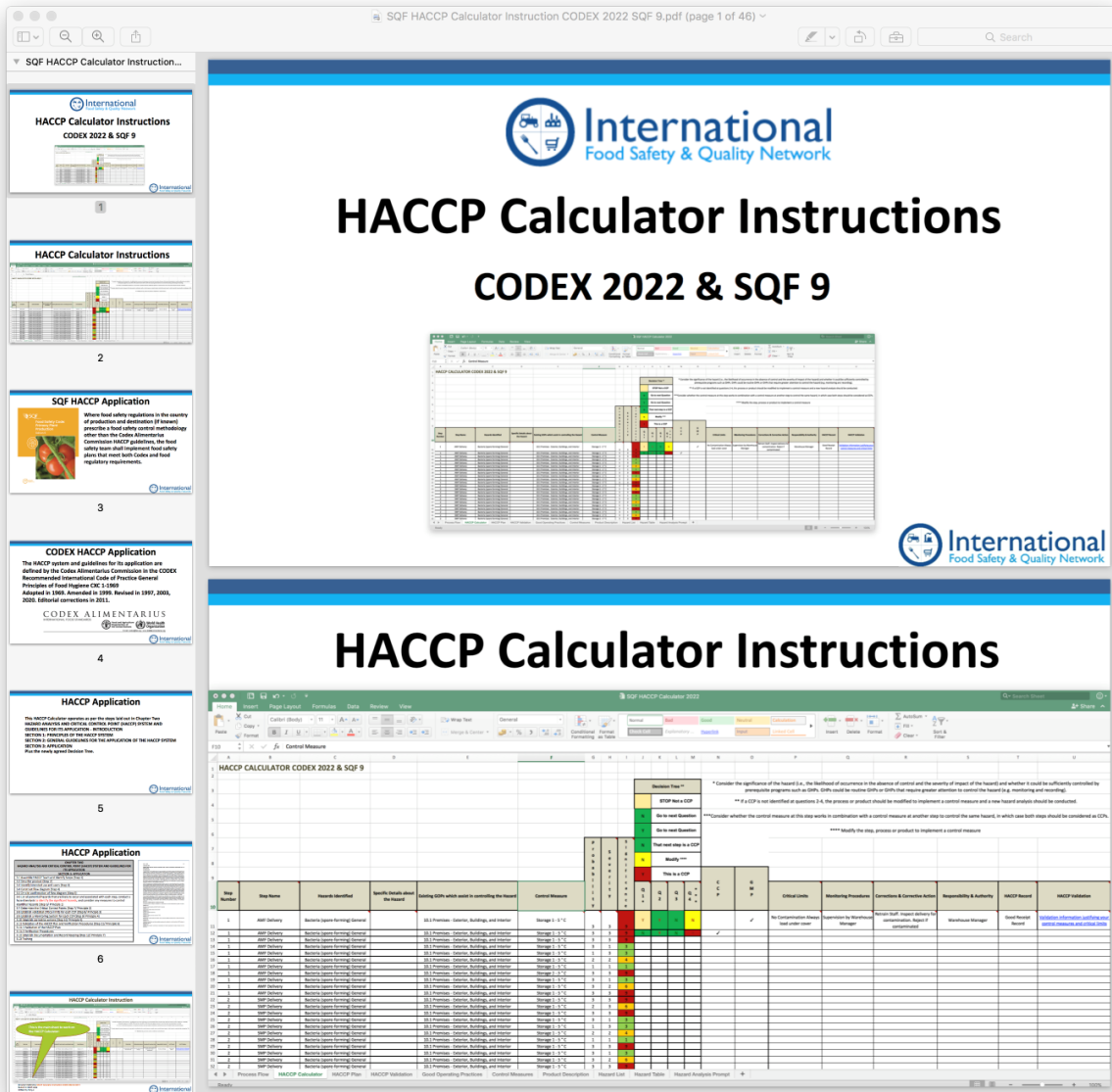
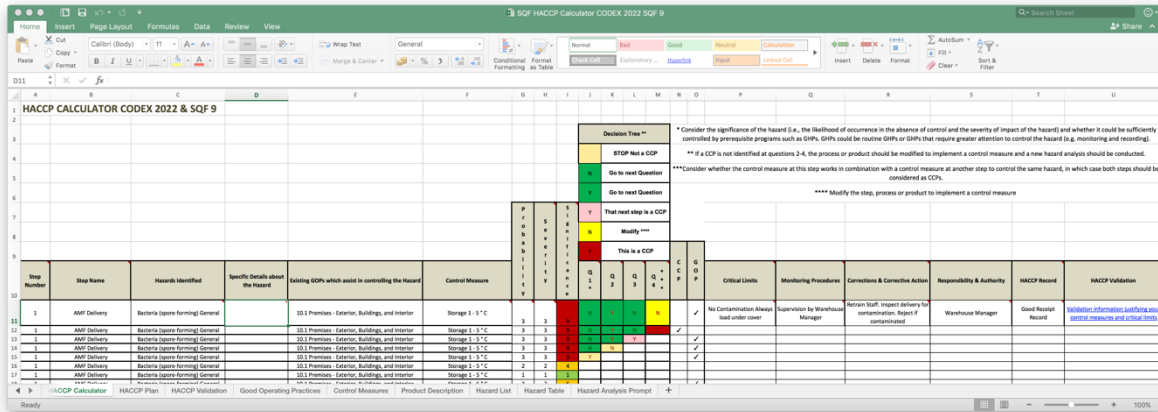


There is a FS 2.4.3 Food Safety Plan – a 21 page HACCP procedural template which is based on based on CODEX Recommended International Code of Practice General Principles of Food Hygiene 2020 Edition - CHAPTER TWO - HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION



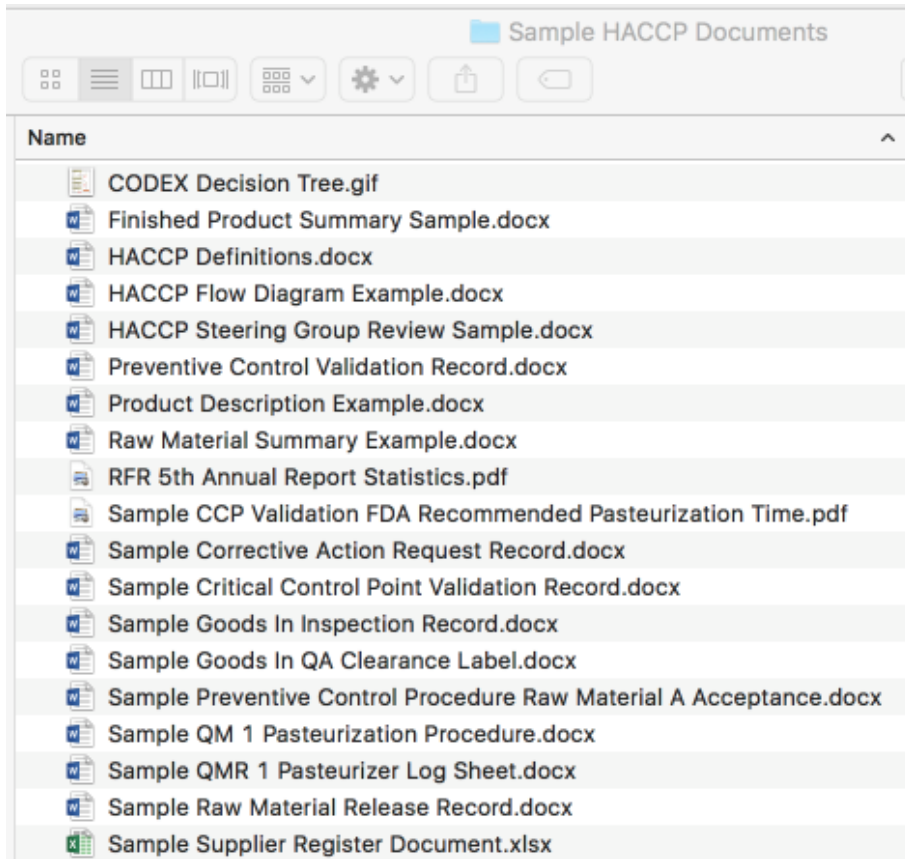


The main tools here are the SQF HACCP Calculator and Instructions which include a new 2022 Decision Tree.

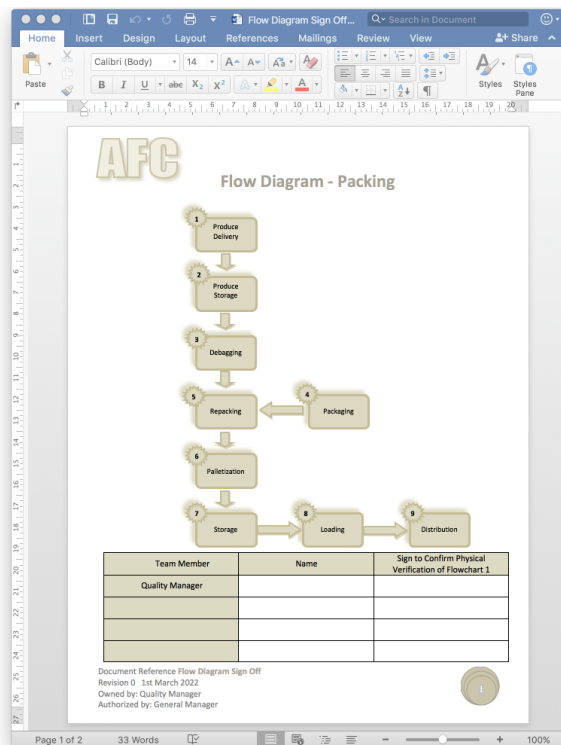


This folder also contains a HACCP Training PowerPoint Presentation:

Sample HACCP Documents



These are supplementary documents and examples that you might find useful when implementing your Food Safety Plans



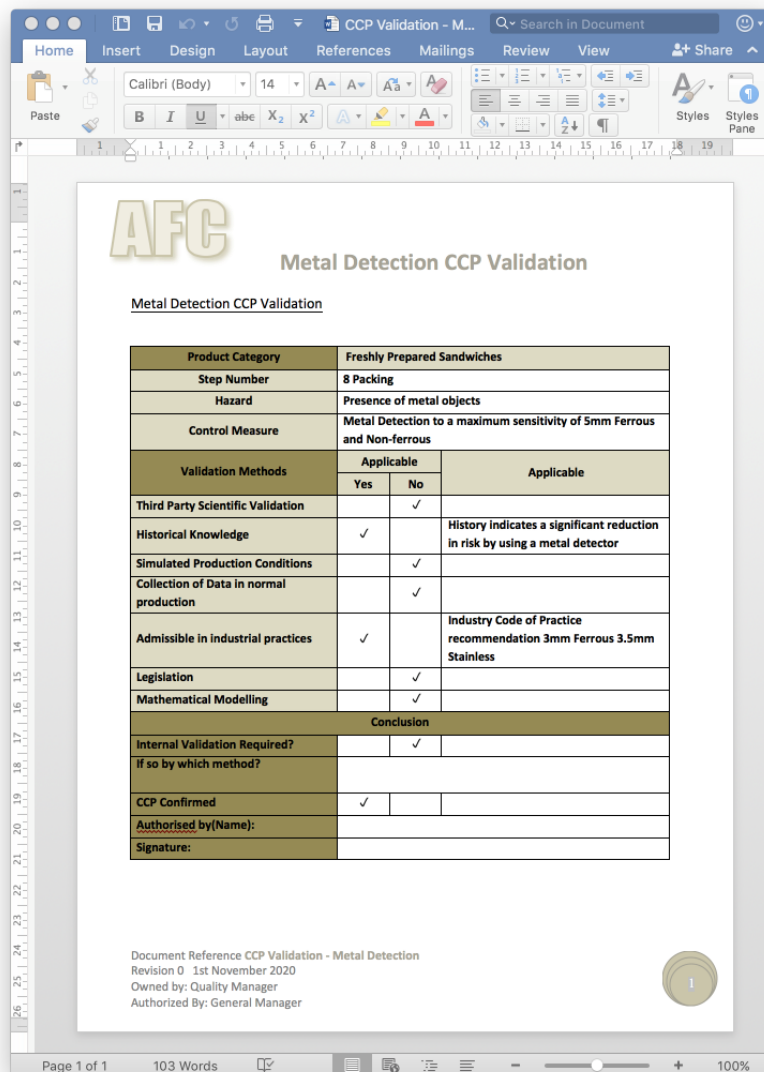
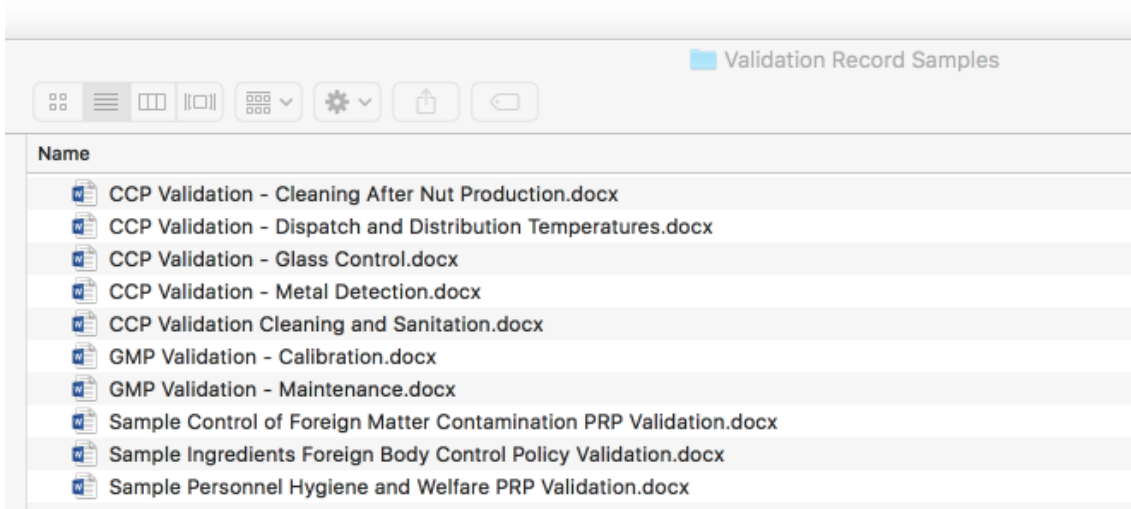
Food Safety Record Templates

A wide range of easy to use Record Templates written in Microsoft Word (US English) format are included in the package:

Name	Date Modified	Size	Kind
QMR 001 Management Review Record.docx	17:58	29 KB	Microsoft Wor...cument (.docx)
QMR 002 Training Record.docx	18:11	31 KB	Microsoft Wor...cument (.docx)
QMR 003 Product Realisation Record.docx	18:11	29 KB	Microsoft Wor...cument (.docx)
QMR 004 Design and Development.docx	18:10	28 KB	Microsoft Wor...cument (.docx)
QMR 005 Supplier Evaluation Form.docx	18:10	28 KB	Microsoft Wor...cument (.docx)
QMR 006 Process Validation Record.docx	18:10	29 KB	Microsoft Wor...cument (.docx)
QMR 007 Identification and Traceability Form.docx	18:09	29 KB	Microsoft Wor...cument (.docx)
QMR 008 Register of Customer Property.docx	18:09	27 KB	Microsoft Wor...cument (.docx)
QMR 009 Calibration Record.docx	18:09	29 KB	Microsoft Wor...cument (.docx)
QMR 010 Food Safety Quality System Audit Form.docx	18:09	28 KB	Microsoft Wor...cument (.docx)
QMR 011 Non-Conformance Record.docx	18:05	28 KB	Microsoft Wor...cument (.docx)
QMR 012 Corrective Action Request.docx	18:14	27 KB	Microsoft Wor...cument (.docx)
QMR 013 Preventative Action Request.docx	18:14	28 KB	Microsoft Wor...cument (.docx)
QMR 014 Supplier Self Assessment Form.docx	18:14	37 KB	Microsoft Wor...cument (.docx)
QMR 015 Equipment Commissioning Checklist.docx	18:14	32 KB	Microsoft Wor...cument (.docx)
QMR 016 Return to Work Form.docx	18:13	28 KB	Microsoft Wor...cument (.docx)
QMR 017 Hygiene Policy Staff Training Record.docx	18:13	28 KB	Microsoft Wor...cument (.docx)
QMR 018 Complaint Investigation Form.docx	18:13	29 KB	Microsoft Wor...cument (.docx)
QMR 019 Audit Checklist.docx	18:13	42 KB	Microsoft Wor...cument (.docx)
QMR 020 Knife Control Record.docx	18:12	28 KB	Microsoft Wor...cument (.docx)
QMR 021 Knife Breakage Report.docx	18:12	28 KB	Microsoft Wor...cument (.docx)
QMR 022 Goods In Inspection Record.docx	18:19	28 KB	Microsoft Wor...cument (.docx)
QMR 023 Equipment Cleaning Procedure and Record.docx	18:18	30 KB	Microsoft Wor...cument (.docx)
QMR 024 Glass Breakage Record.docx	18:18	27 KB	Microsoft Wor...cument (.docx)
QMR 025 Metal Detection Record.docx	18:18	29 KB	Microsoft Wor...cument (.docx)
QMR 026 First Aid Dressing Issue Record.docx	18:18	29 KB	Microsoft Wor...cument (.docx)
QMR 027 Cleaning Schedule.docx	18:17	30 KB	Microsoft Wor...cument (.docx)
QMR 028 Cleaning Record.docx	18:17	29 KB	Microsoft Wor...cument (.docx)
QMR 029 Engineering Hygiene Clearance Record.docx	18:17	30 KB	Microsoft Wor...cument (.docx)
QMR 030 Glass and Brittle Plastic Register.docx	18:17	33 KB	Microsoft Wor...cument (.docx)
QMR 031 GMP Audit Checklist.docx	18:17	41 KB	Microsoft Wor...cument (.docx)
QMR 032 Vehicle Hygiene Inspection Record.docx	18:16	28 KB	Microsoft Wor...cument (.docx)
QMR 033 Outgoing Vehicle Inspection Record.docx	18:16	28 KB	Microsoft Wor...cument (.docx)
QMR 034 Pre Employment Medical Questionnaire.docx	18:16	32 KB	Microsoft Wor...cument (.docx)
QMR 035 Visitor Questionnaire.docx	18:16	28 KB	Microsoft Wor...cument (.docx)
QMR 036 Product Recall Record.docx	18:22	28 KB	Microsoft Wor...cument (.docx)
QMR 037 Shelf Life Confirmation Record.docx	18:22	29 KB	Microsoft Wor...cument (.docx)
QMR 038 Accelerated Keeping Quality Log.docx	18:22	30 KB	Microsoft Wor...cument (.docx)
QMR 039 Goods In QA Clearance Label.docx	18:21	16 KB	Microsoft Wor...cument (.docx)
QMR 040 Maintenance Work Hygiene Clearance Form.docx	18:21	27 KB	Microsoft Wor...cument (.docx)
QMR 041 Changing Room Cleaning Record.docx	18:21	30 KB	Microsoft Wor...cument (.docx)
QMR 042 Cleaning Equipment Colour Coding Sample	10/07/2019	223 KB	Portable Document Format
QMR 043 Daily Cleaning Record for Toilets and Changing Rooms.docx	18:21	30 KB	Microsoft Wor...cument (.docx)
QMR 044 Drain Cleaning Procedure Filler Areas.docx	18:20	196 KB	Microsoft Wor...cument (.docx)
QMR 045 General Cleaning Procedure.docx	18:20	142 KB	Microsoft Wor...cument (.docx)
QMR 046 Product QA Clearance Label.docx	18:23	16 KB	Microsoft Wor...cument (.docx)
QMR 047 CIP Programs Log.xlsx	18:24	14 KB	Microsoft Exc...orkbook (.xlsx)
QMR 048 Sample Filler Cleaning Record.docx	18:24	27 KB	Microsoft Wor...cument (.docx)
QMR 049 Pipe Diameter Flow Rate Conversion Table.xlsx	18:24	19 KB	Microsoft Exc...orkbook (.xlsx)
QMR 050 QC Online Check Sheet.docx	18:26	32 KB	Microsoft Wor...cument (.docx)
QMR 051 Non Conformance Notification.docx	18:26	28 KB	Microsoft Wor...cument (.docx)
QMR 052 CIP Chemical Log.docx	18:25	28 KB	Microsoft Wor...cument (.docx)
QMR 053 Double Hold Label.docx	18:25	12 KB	Microsoft Wor...cument (.docx)
QMR 054 Supplier Register.xlsx	18:26	13 KB	Microsoft Exc...orkbook (.xlsx)
QMR 055 Chemical Register.docx	18:30	28 KB	Microsoft Wor...cument (.docx)
QMR 056 Non Approved Supplier Sample Plan.docx	18:30	30 KB	Microsoft Wor...cument (.docx)
QMR 057 Warehouse Cleaning Record.docx	18:30	28 KB	Microsoft Wor...cument (.docx)
QMR 058 Product Recall Trace.docx	18:30	29 KB	Microsoft Wor...cument (.docx)
QMR 059 Product Recall Test Record.docx	18:30	32 KB	Microsoft Wor...cument (.docx)
QMR 060 Document Master List.docx	18:29	27 KB	Microsoft Wor...cument (.docx)
QMR 061 Process Change Approval Record.docx	18:28	30 KB	Microsoft Wor...cument (.docx)
QMR 062 Minor Process Change Approval Record.docx	18:28	29 KB	Microsoft Wor...cument (.docx)

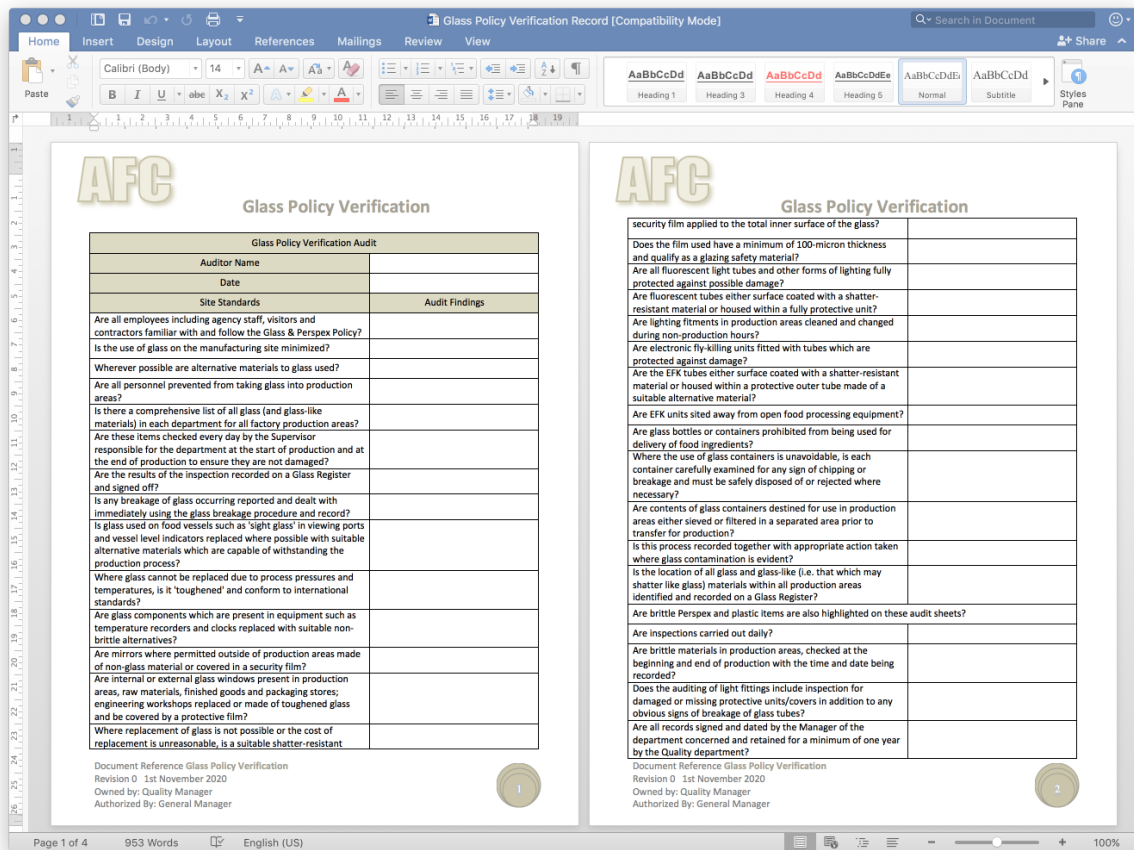
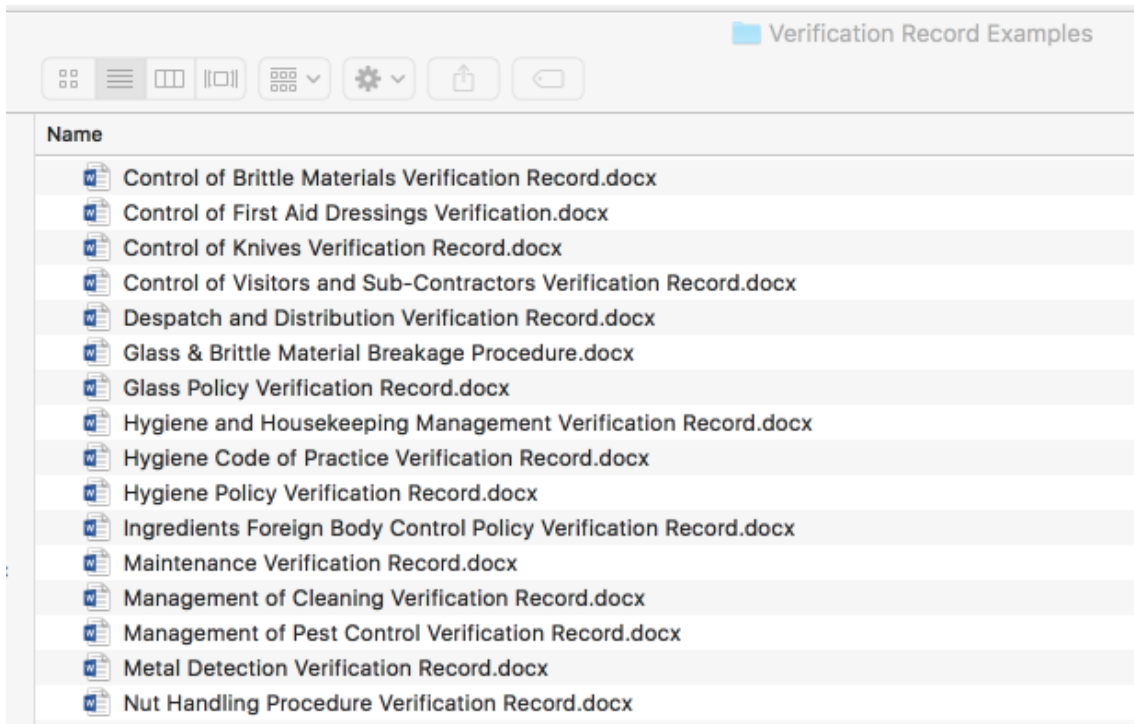
Validation Record Samples

There are also a range of validation records:



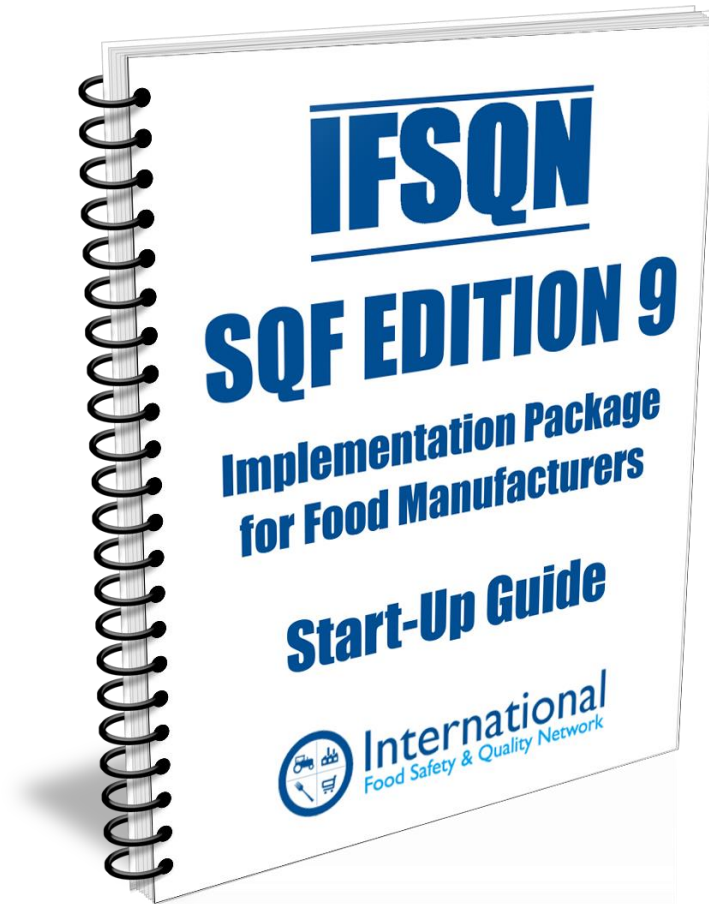
Verification Record Examples

There are also a range of verification records:

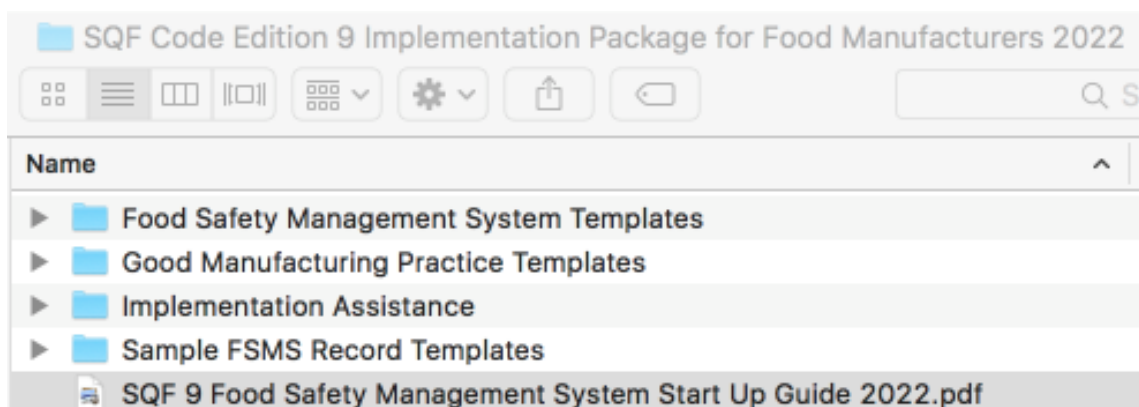


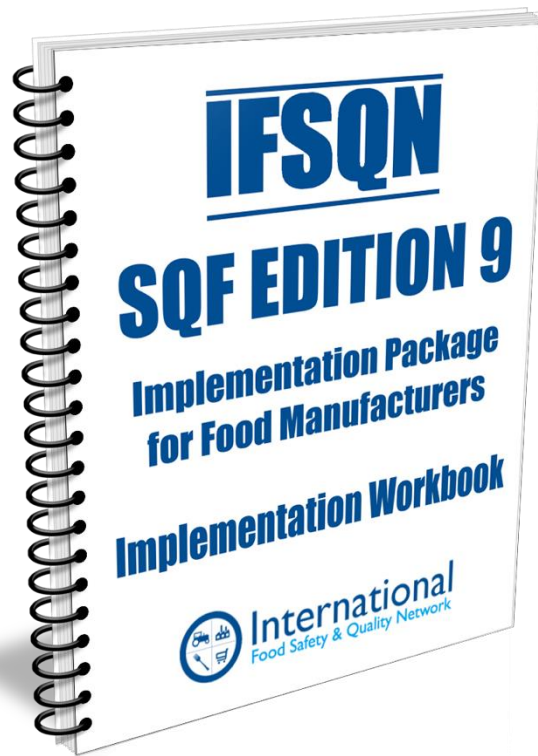
Implementation Assistance

A range of tools including instructions, training presentations, guidance and technical support are included.



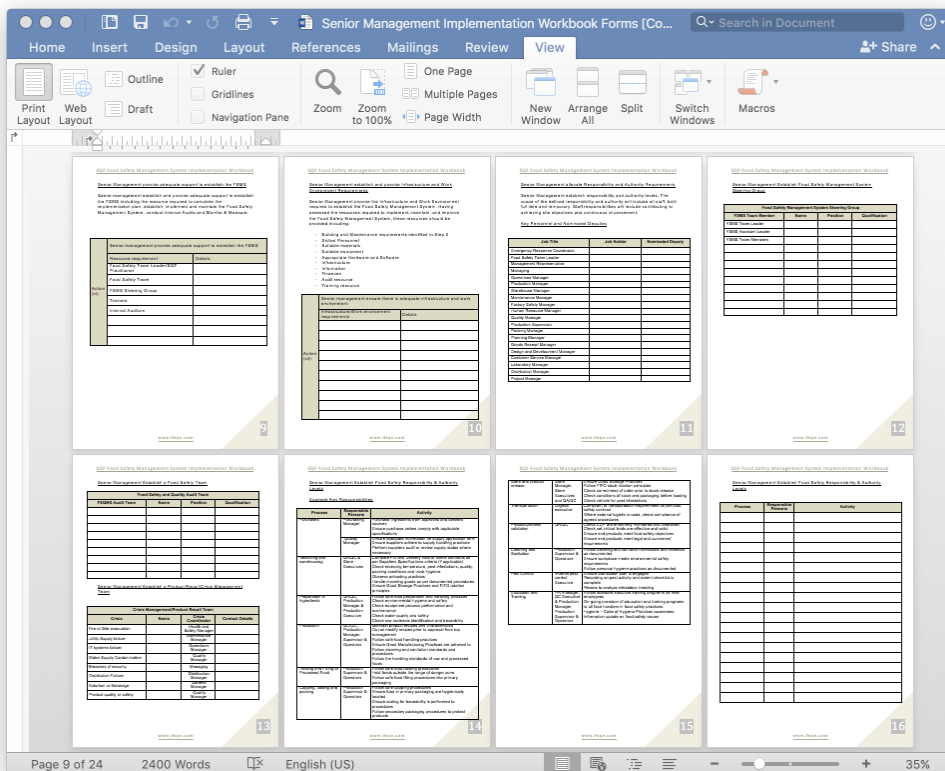
The IFSQN SQF Food Safety Management System Package Edition 9 includes a Start-Up Guide which will guide you through the contents of the package. When you download the package, you will find the Start-Up Guide and 4 folders containing the package documents and tools:





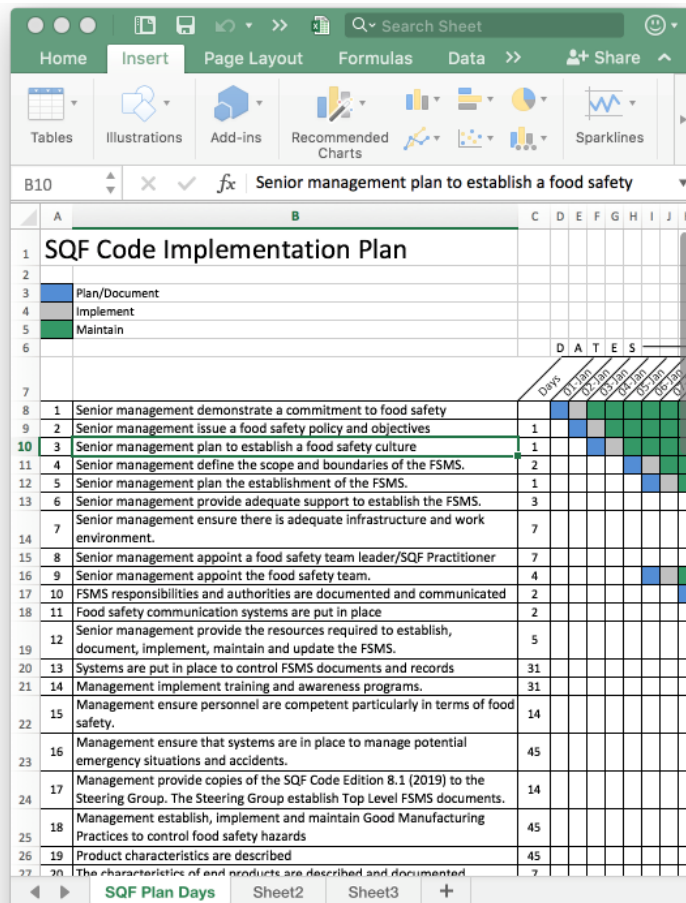
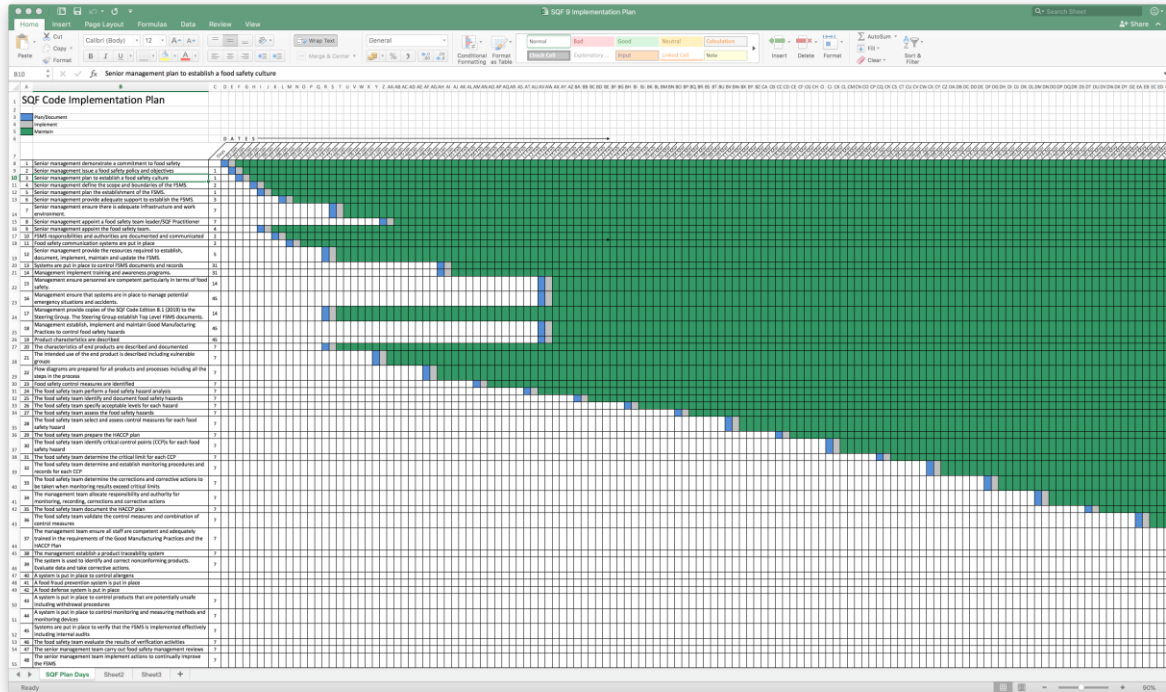
The IFSQN SQF Food Safety Management System Package includes an Implementation Workbook which provides guidance in developing your SQF Food Safety Management System.

The Workbook checklists are now also provided in editable Microsoft Word format in the document SQF 9 Food Implementation Workbook Forms:



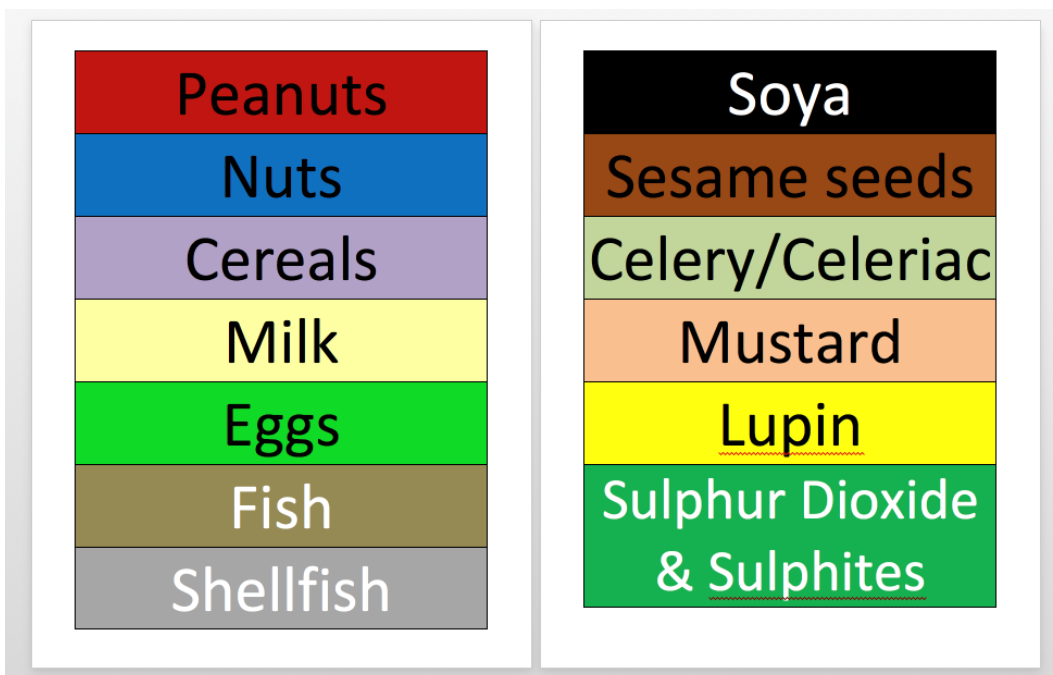
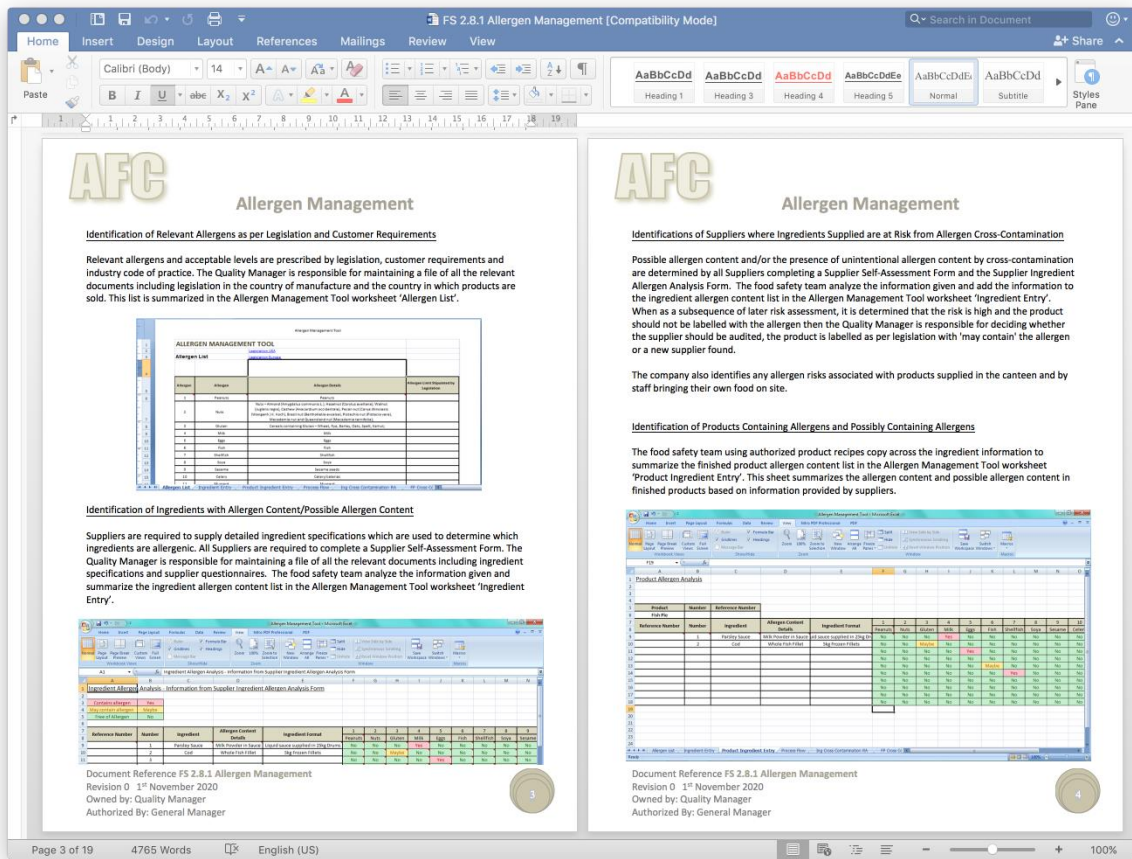
SQF 9 Implementation Plan

An SQF 9 Implementation Plan is included and can be used by Senior Management to plan the development of your SQF Food Safety Management System



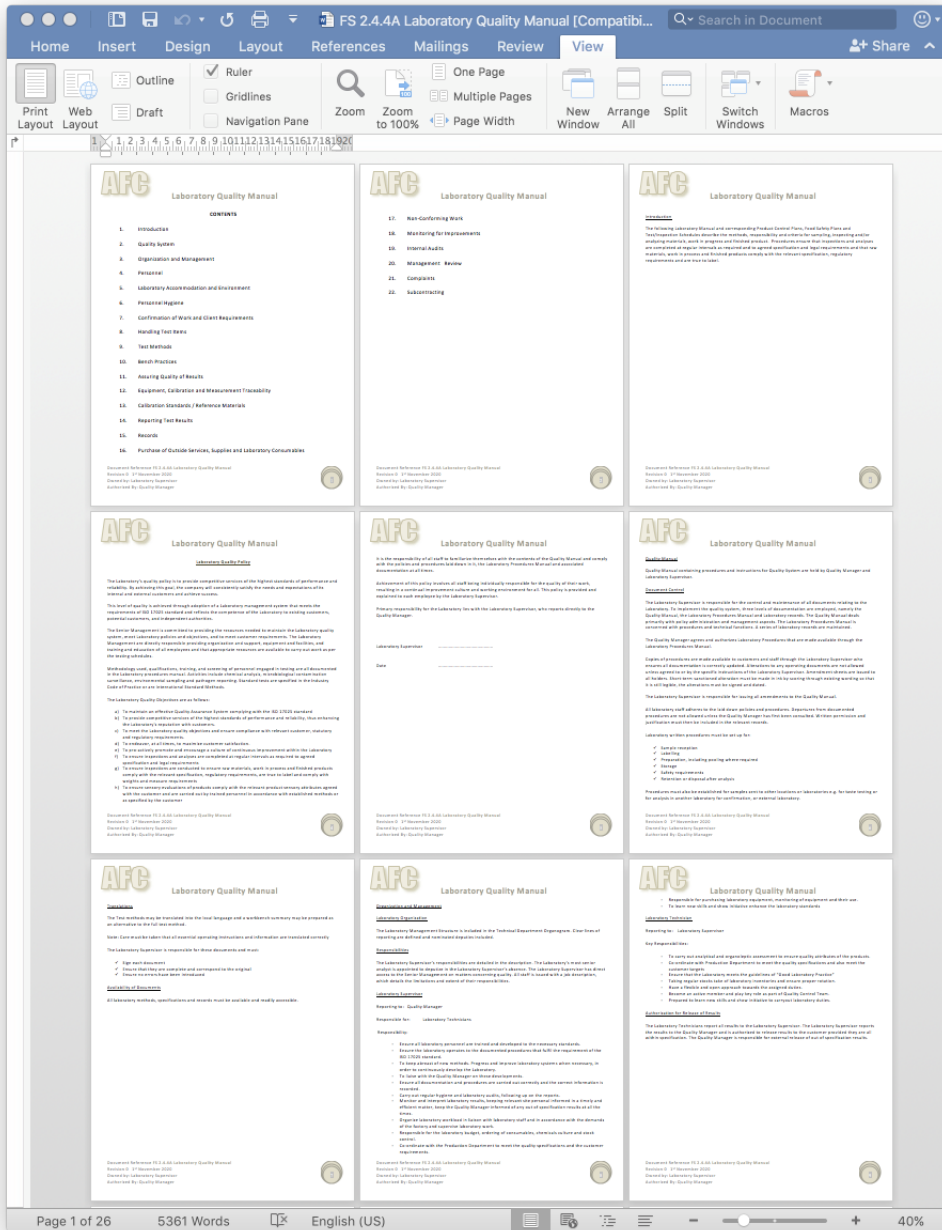
Allergen Management Assistance

The package contains comprehensive allergen management documentation and an Allergen Management Tool:



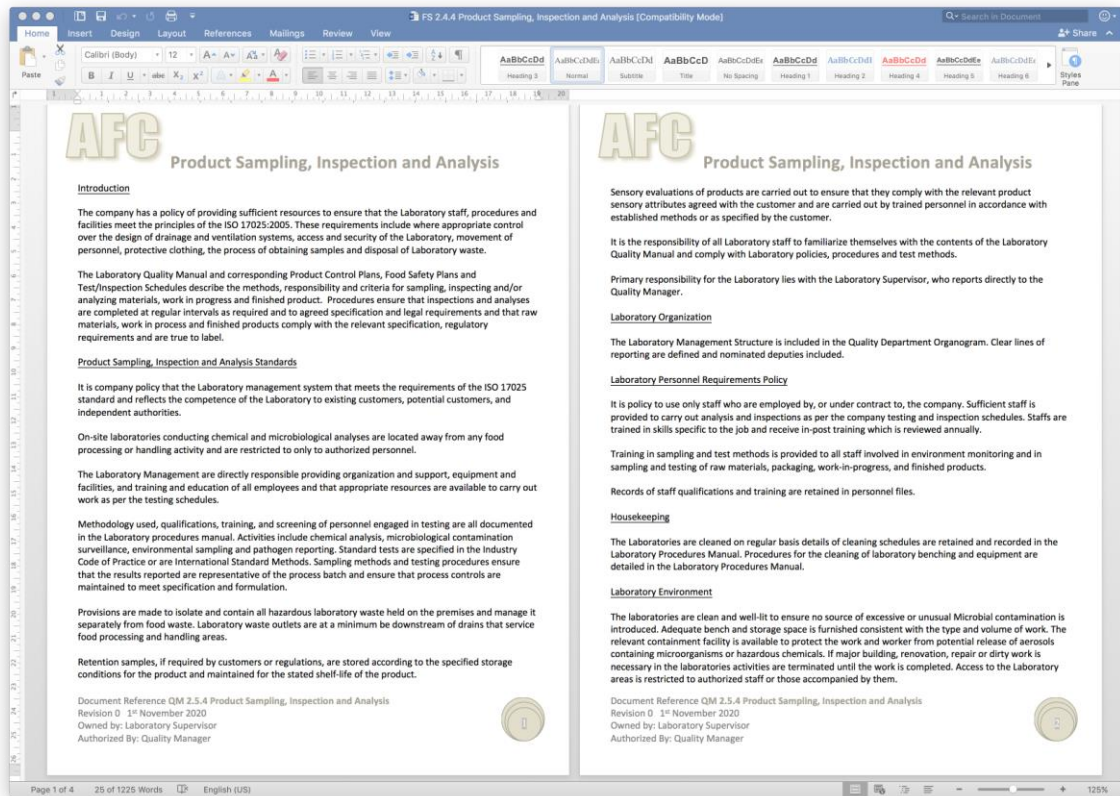
Laboratory Management Assistance

The package contains a supplementary comprehensive Laboratory Quality Manual compliant with the requirements of ISO/IEC 17025 to compliment FS 2.4.4 Product Sampling, Inspection and Analysis.



In Edition 9, the SQF Code requires internal laboratories that are used to conduct input, environmental, or product analyses, or product analyses, sampling and testing methods to be in accordance with the applicable requirements of ISO/IEC 17025.

The Laboratory Quality Manual will prove very useful to Laboratories that are new to the requirements of ISO/IEC 17025.

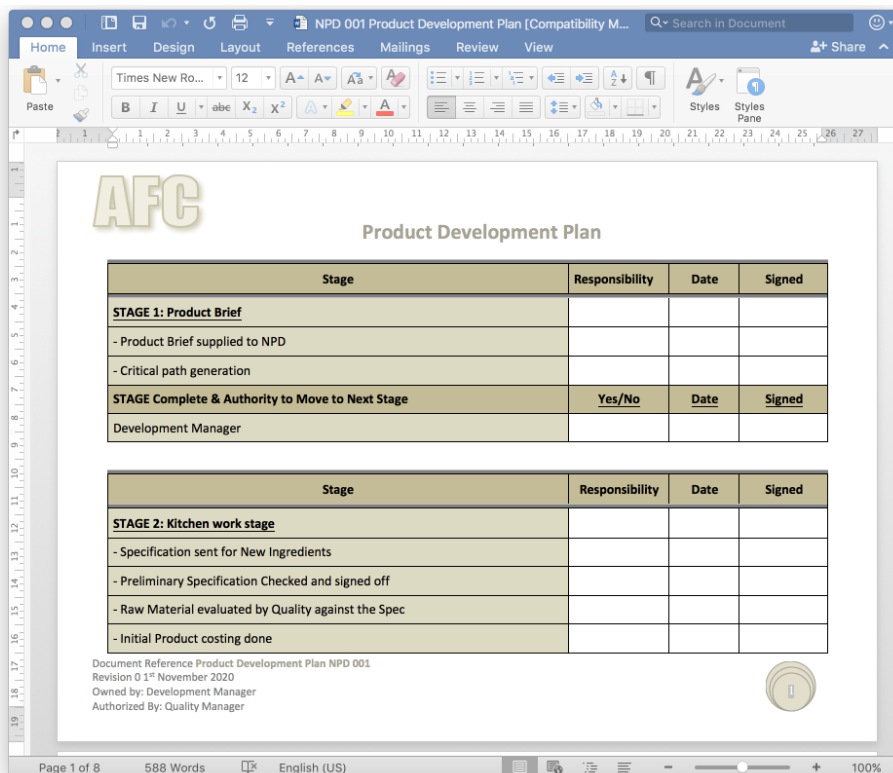
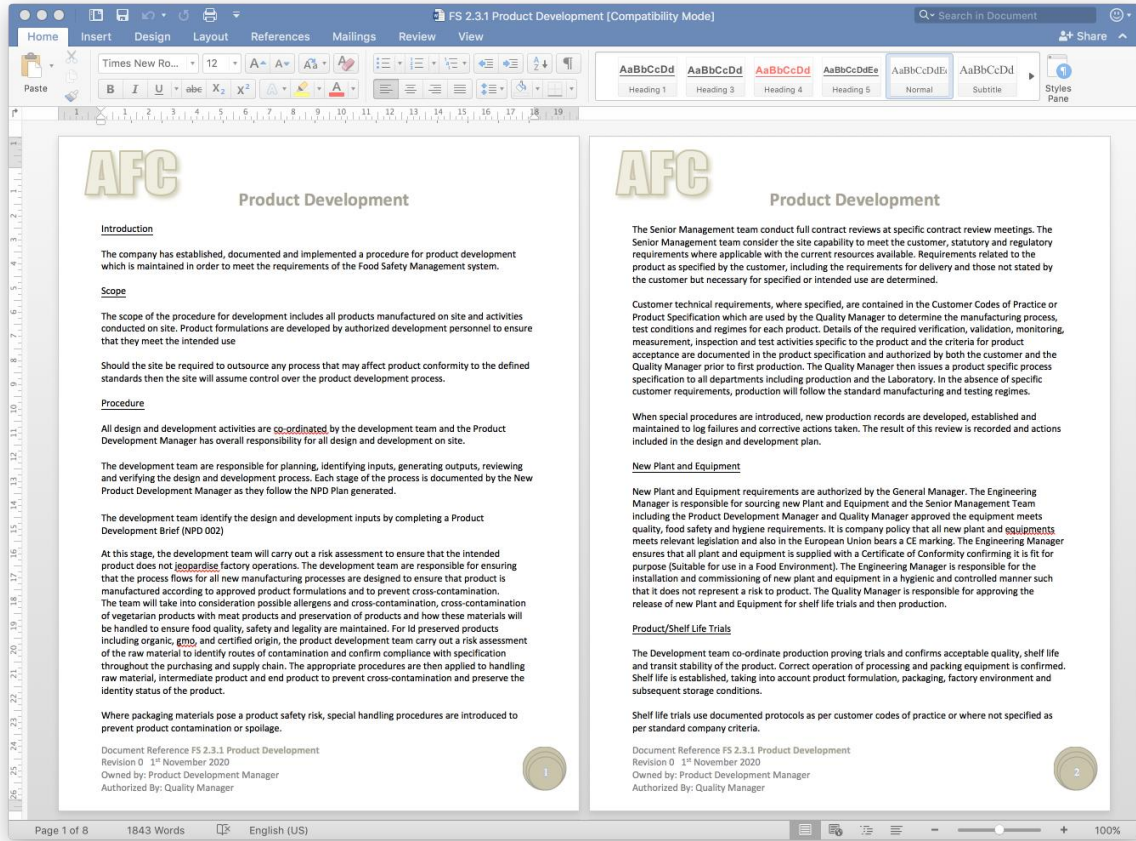


There are also supplementary Laboratory Documents included:

Name
Enumeration of Total Viable Counts Micro 001.docx
LABR 001 Laboratory Audit Form.docx
LABR 002 Laboratory Training Form.docx
LABR 003 Laboratory Autoclave Record.docx
LABR 004 Microbiological Sample Plan.docx
LABR 005 Filler Sample Plan.docx
LABR 006 QA Sample Plan.docx
LABR 007 Factory Sample Plan.docx
LABR 007 Factory Sample Plan.xlsx
LABR 008 Daily Balance Calibration Sheet.docx
LABR 009 Laboratory Exception Report.docx
LABR 010 QC Online Check Sheet.docx
LPOL 001 Laboratory Quality Policy.docx
LPPRO 001 Laboratory Operating Procedure for the Autoclave.docx

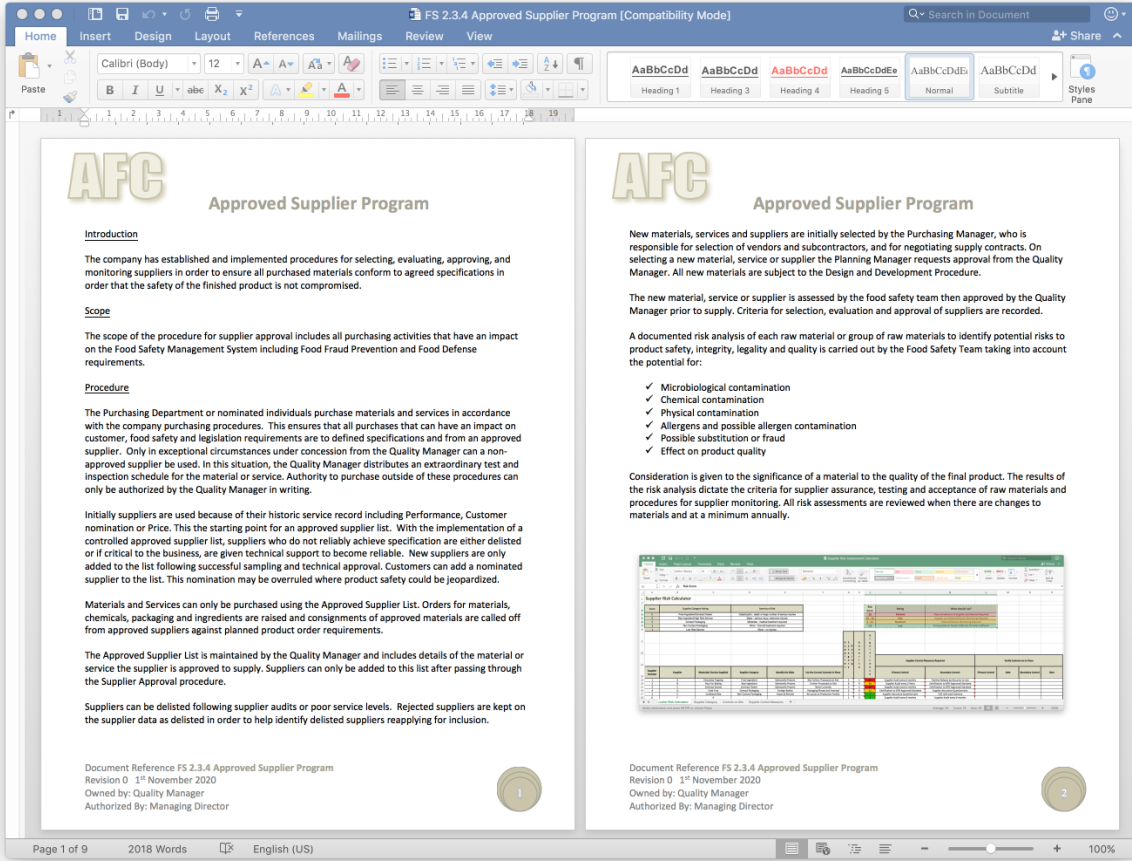
Product Development Assistance

The package contains documentation and tools that supplement FS 2.3.1 Product Development:

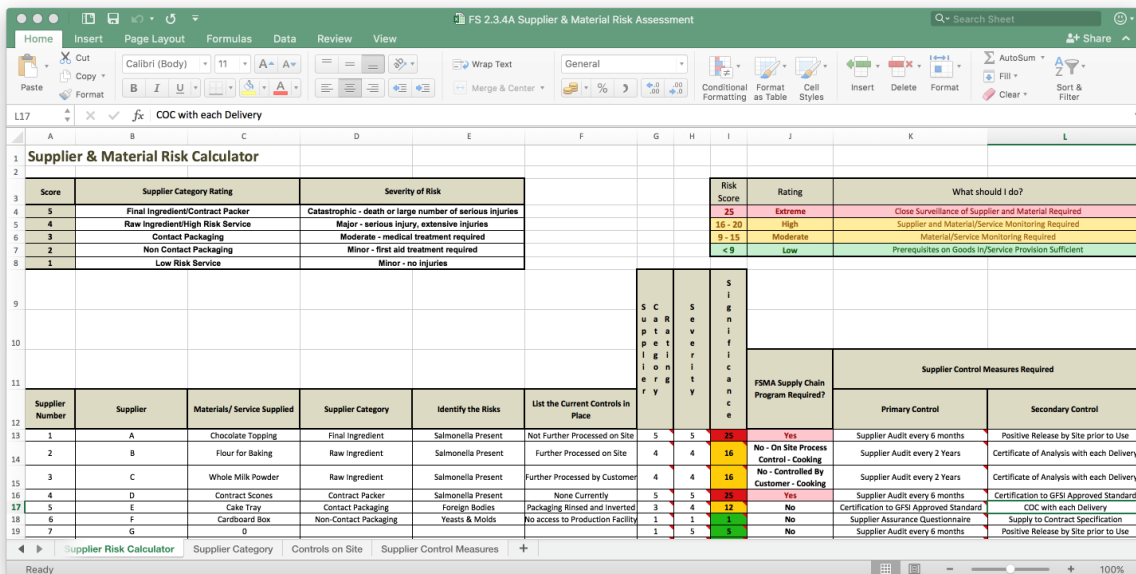


Assistance with Supplier Risk Assessment

The package contains documentation and tools that supplement FS 2.3.4 Approved Supplier Program:

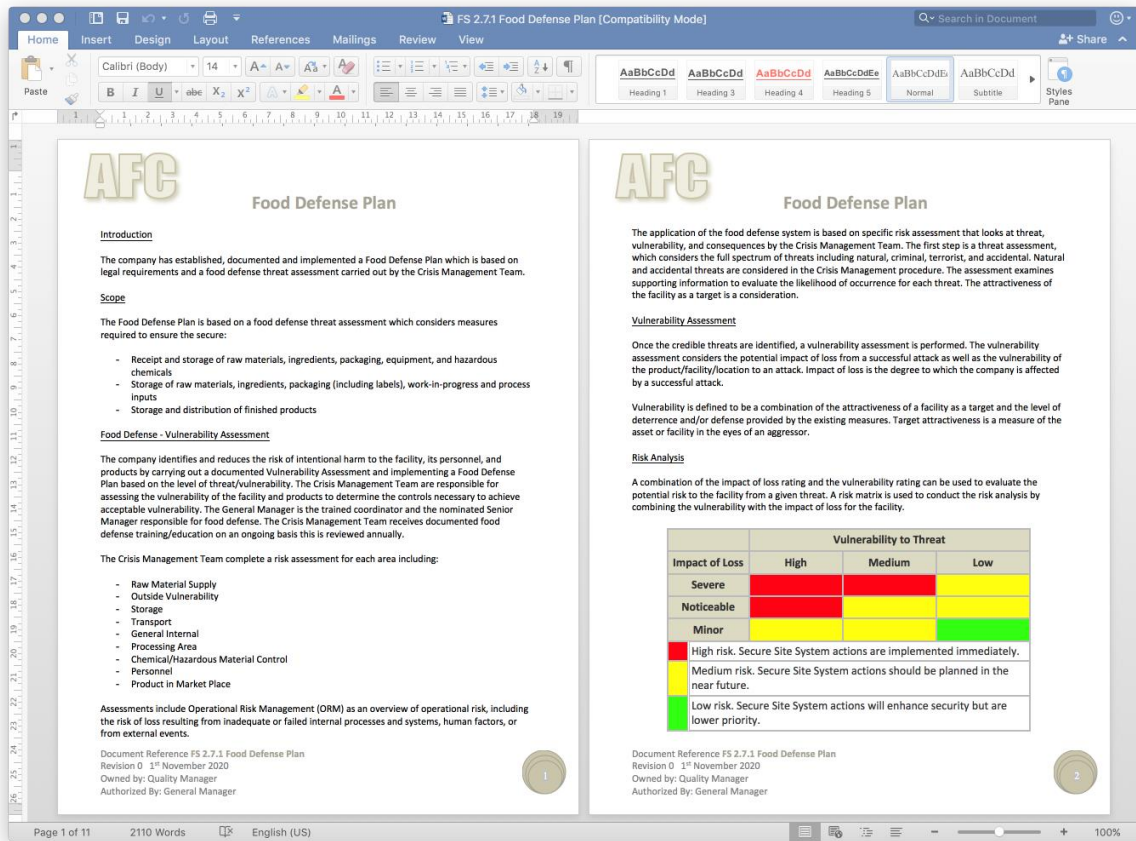


Including FS 2.3.4A Supplier & Material Risk Assessment Template:



Assistance with Food Defense Assessment

The package contains a Food Defense Threat Assessment Template to supplement FS 2.7.1 Food Defense Plan procedure.

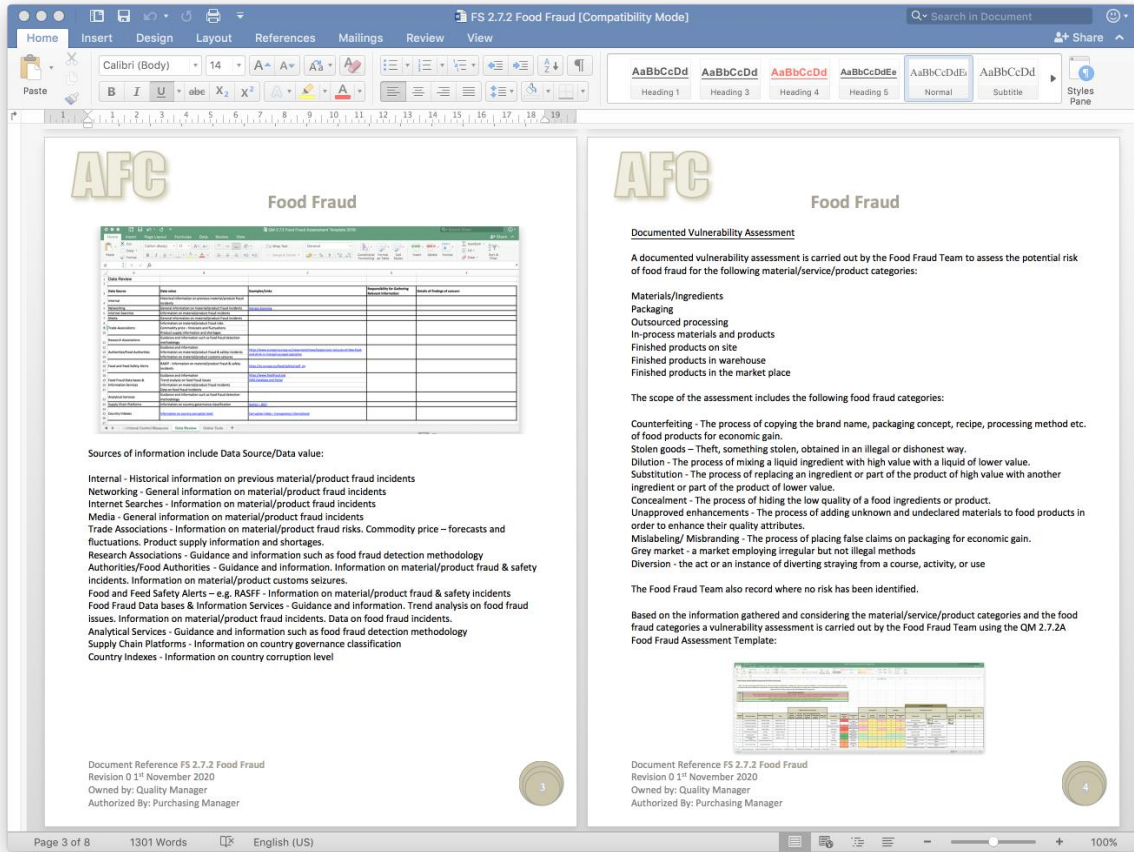


FS 2.7.1A Food Defense Threat Assessment Template:

Assessment Number	Threat Category	Details	Potential Risk	Current Controls in Place	Likelihood/Vulnerability to Threat	Impact	Threat Risk Rating	Primary Control	Secondary Control	Primary Control Responsibility	Secondary Control Responsibility
1	Raw Material Supply			Monitoring of Product in Market Place	3	3	9	Entrances are secured, security personnel, locks and/or alarms are installed	Ingredients are examined for possible tampering		
2	Outside Vulnerability			Outside Physical Security Measures	2	3	6	Plant boundaries are clear and secured to prevent unauthorized entry	Outside storage on the premises is protected from unauthorized access		
3	Storage			Storage Security	3	3	9	Access to storage areas is restricted	Regularly check the inventory of finished products for unexplained additions and withdrawals from existing stock		
4	Transport			Transport Security	3	3	9	Incoming and outgoing vehicles are examined for suspicious activity	Control access to loading docks		
5	Mail Handling			Mail Handling Security	3	2	6	A food defence plan is in place	Cyber security management systems are put in place		
6	Information			Information Security	1	2	2	A food defence plan is in place	Cyber security management systems are put in place		
7	General Internal			General Internal Security Measures	1	1	1	Restricted areas are clearly identified	Ingredients are examined for possible tampering		
8	Processing Area			Processing Area Security	3	3	9				
9	Chemical/Hazardous Material Control			Chemical/Hazardous Material Control Security	3	3	9				

Assistance with Food Fraud Assessment

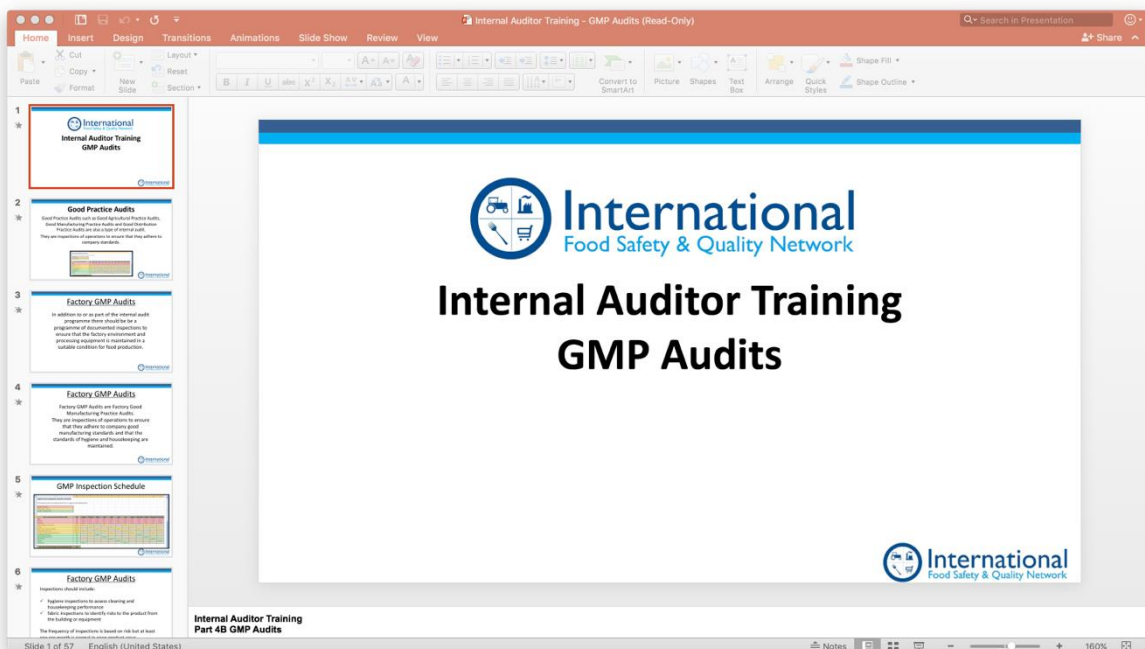
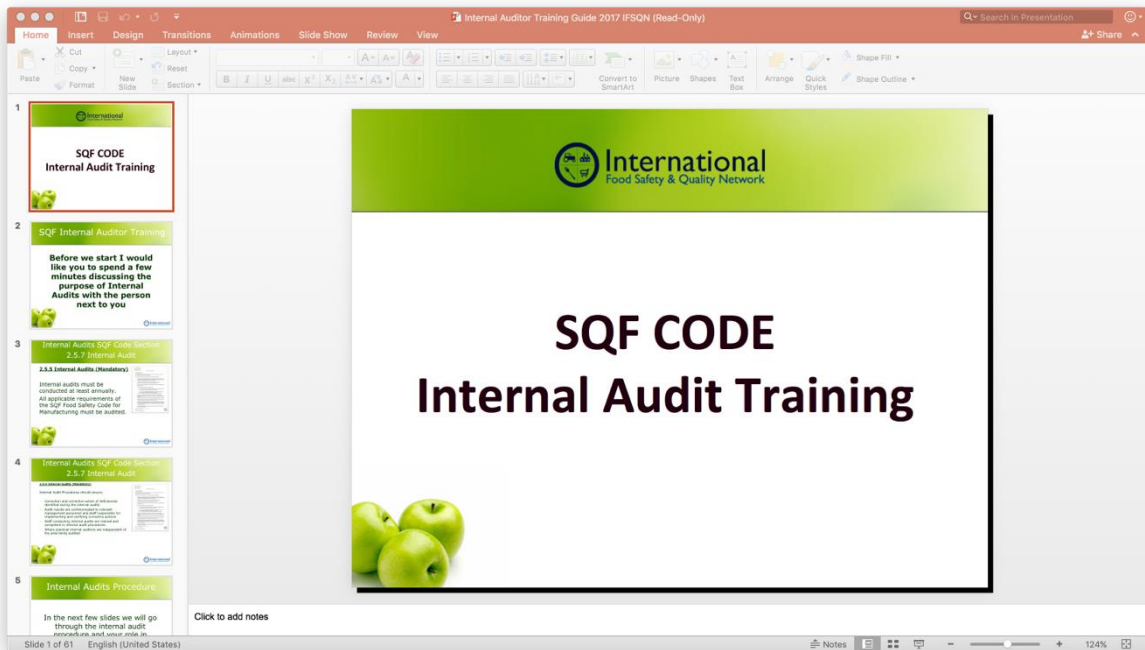
The package contains a Food Fraud Assessment Template to supplement FS 2.7.2 Food Fraud procedure.



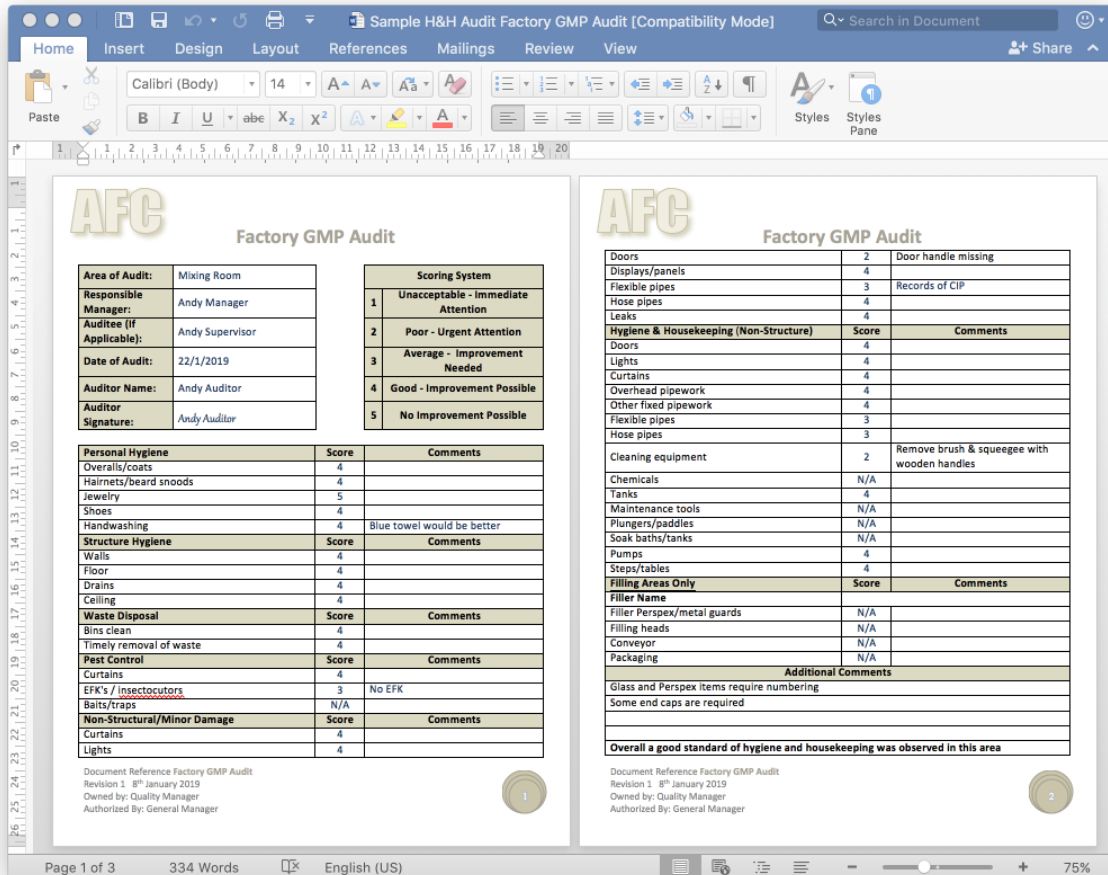
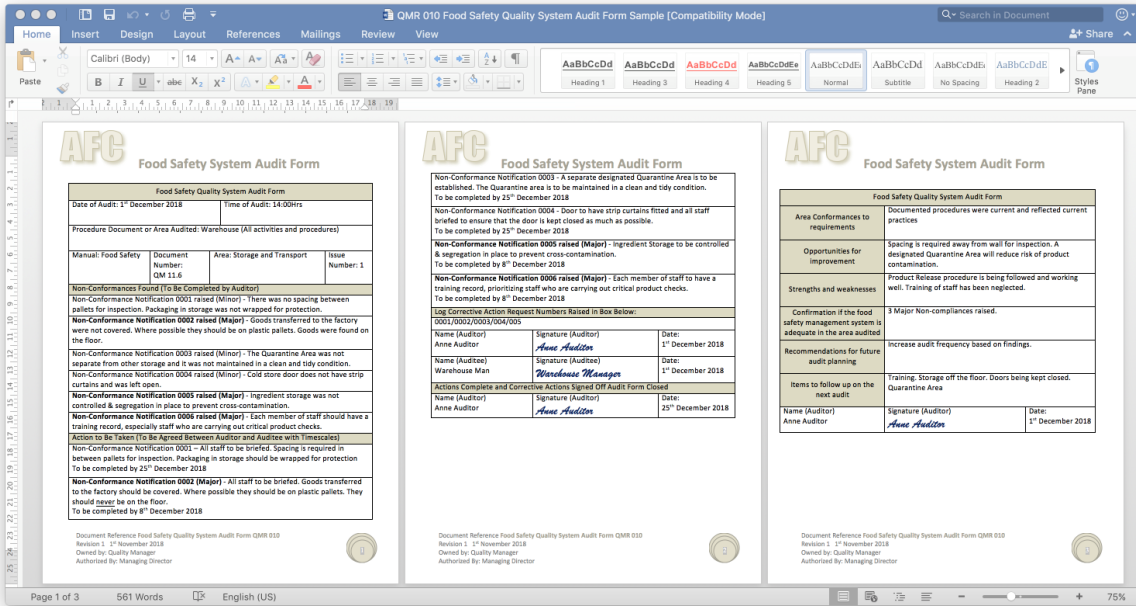
FS 2.7.2A Food Fraud Assessment Template:

Assistance with Training

The package includes Internal Auditor PowerPoint Training Presentations



We also provide completed examples of corresponding Internal Audit and Good Manufacturing Practice Audit/Inspection Forms:



Guidance

The package includes Food Safety Management System Compliance PowerPoint Presentations. These will help you understand where all the documents provided ensure your Food Safety Management System complies with the SQF Code.

SQF Code System Elements Food Safety Management System for Food Manufacturing Guide

SQF Code Requirements

2.1.1 Management Responsibility

Senior Management must define the organizational reporting structure responsibility for food safety shall be identified and communicated within the site.

Senior management must ensure adequate resources are available to support the development, implementation, maintenance and ongoing improvement of the SQF System.

Senior management must designate an SQF practitioner for each site with responsibility and authority.

All staff must be informed of their responsibility to report food safety problems.

Job descriptions for those responsible for food safety must be documented.

2.1.1 Management Responsibility

2.1.1.2 Food safety culture

2.1.1.2 Food safety culture

2.1.1.2 Food safety culture

IFSQN SQF Food Safety Management System Documents

Food Safety Management System

Name

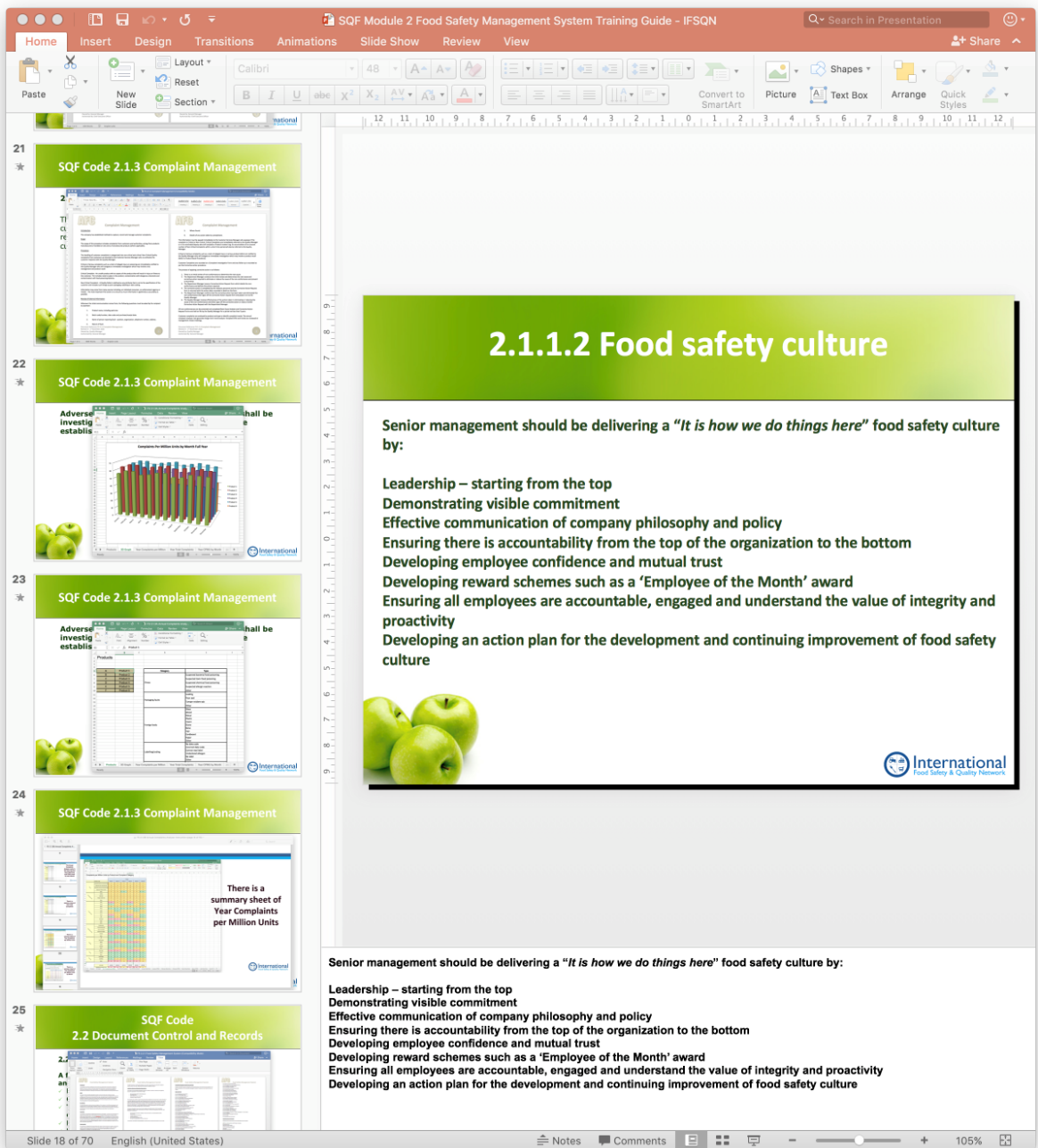
- A SQF Food Safety Management System Document List.docx
- FS 2.1 Management Commitment.docx
- FS 2.1.1 Food Safety Policy.docx
- FS 2.1.1.1A Appendix Food Safety Objectives.docx
- FS 2.1.1.2 Food Safety Culture.docx
- FS 2.1.1.2A Food Safety Culture Planning Matrix.xlsx
- FS 2.1.1.3 Responsibility and Authority.docx
- FS 2.1.1.3A Appendix Organizational Chart.xlsx
- FS 2.1.1.3B Appendix Job Descriptions.docx
- FS 2.1.2 Management Review.docx
- FS 2.1.2R Management Review Record.docx
- FS 2.1.3 Complaint Management.docx
- FS 2.1.3 Note - How to reduce your Complaint levels.docx
- FS 2.1.3A Annual Complaints Analyzer.xlsx
- FS 2.1.3B Annual Complaints Analyzer Instruction

System Elements

Food Safety Management System Procedures are pre-fixed FS and are as follows:

- FS 2.1 Management Commitment
- FS 2.1.1 Food Safety Policy
- FS 2.1.1.1A Food Safety Objectives
- FS 2.1.1.2 Food Safety Culture
- FS 2.1.1.2A Food Safety Culture Planning Matrix
- FS 2.1.1.3 Responsibility and Authority
- FS 2.1.1.3A Appendix Organizational Chart
- FS 2.1.1.3B Appendix Job Descriptions
- FS 2.1.2 Management Review

Slide 9 of 70 English (United States) 105%



The presentations give an overview of the requirements of the SQF Code Edition 9 whilst showing how the procedures match the clauses of the standard and also the additional tools included in the package.

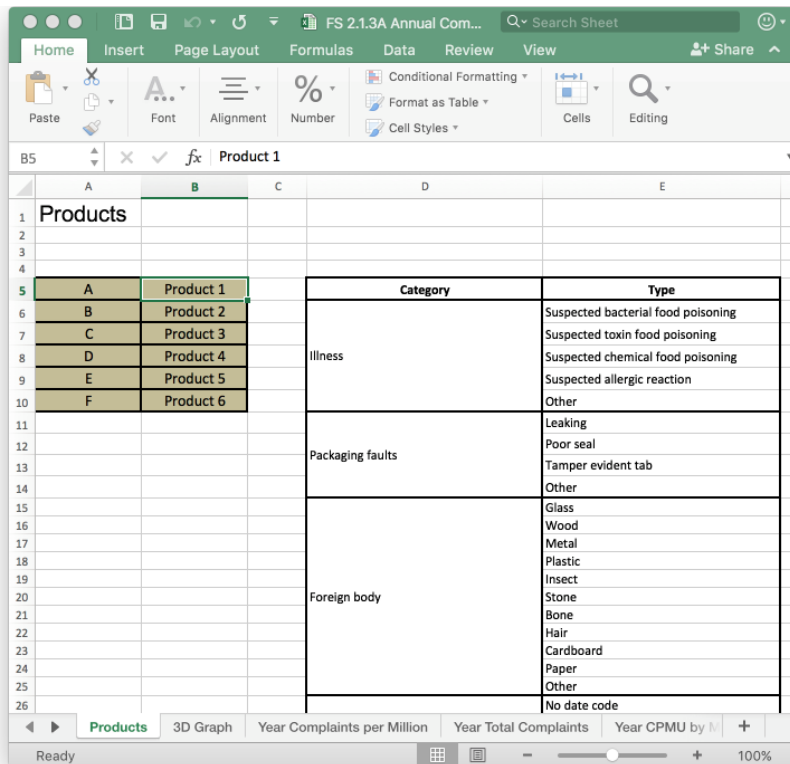
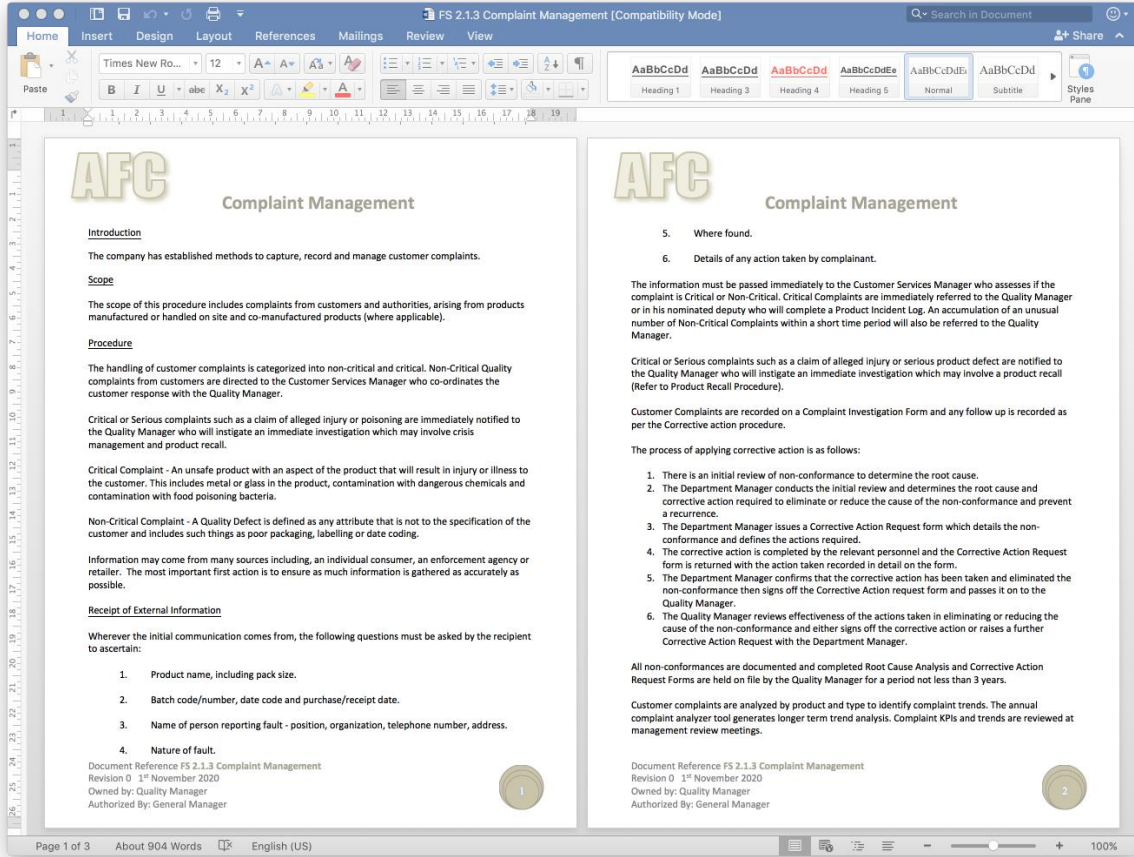
SQF Food Safety Management System Training Guide

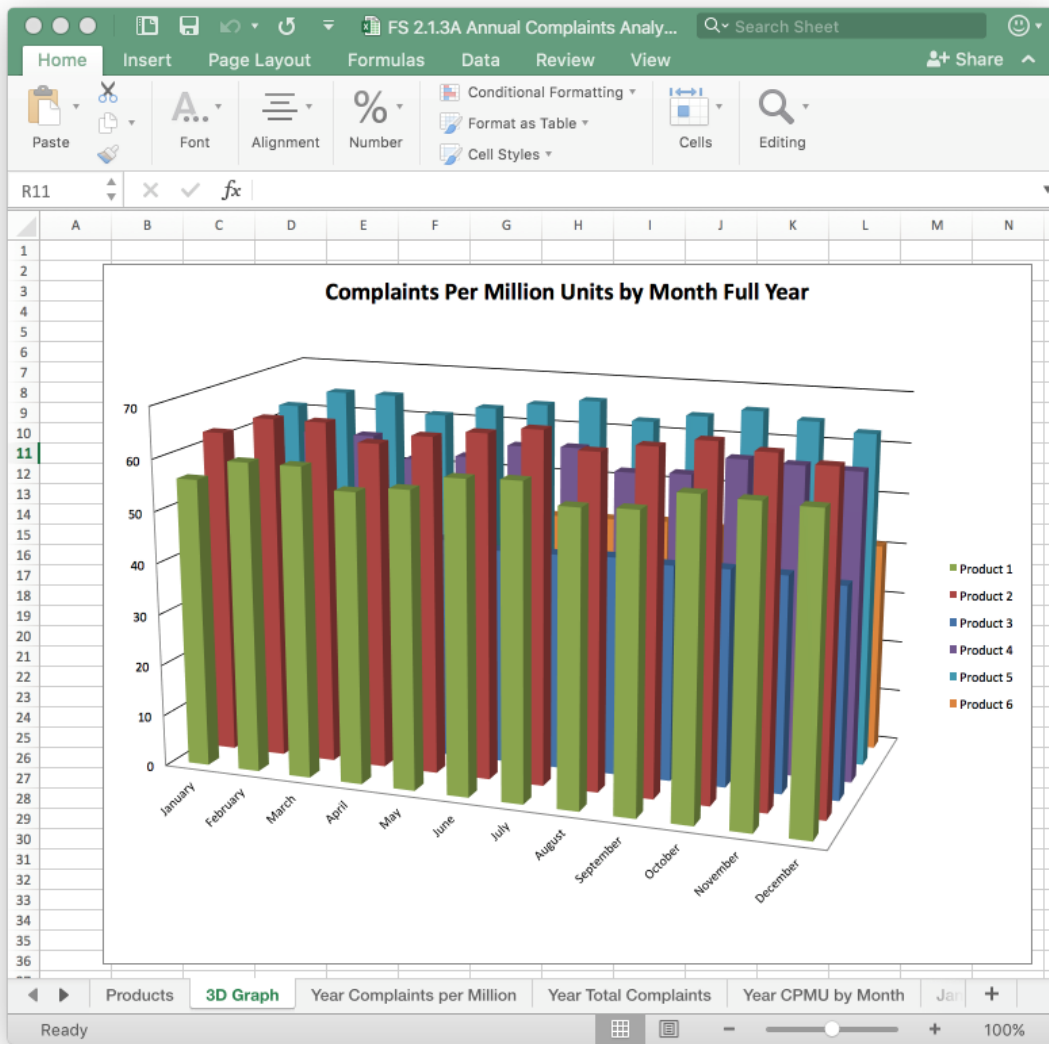
SQF Code Module 11 Good Manufacturing Practices



Other Management Tools

The package contains a Complaints Analyzer Template, Instructions and Guidance to supplement FS 2.1.3 Complaint Management.





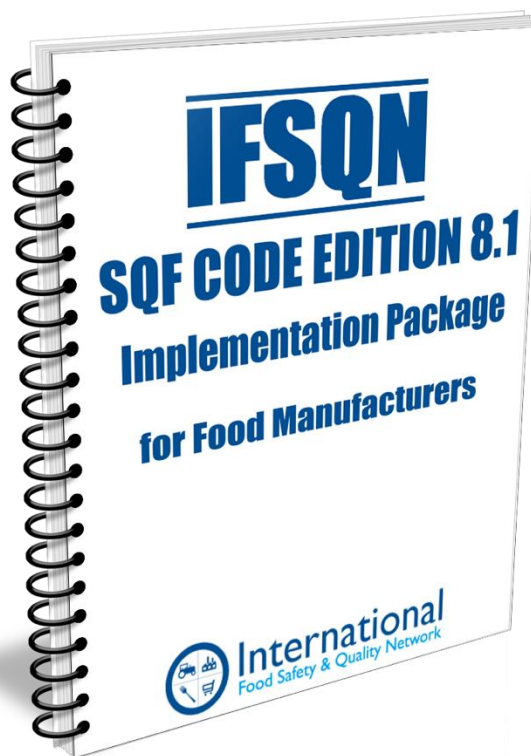
Go to the March Data Entry Sheet and enter the complaint numbers in the correct categories

Unrivalled Assistance - Free Online Technical Support

One of the unique features of our packages is that we provide technical support.

This package includes online technical support and expertise to answer your questions and assist you in developing your SQF Food Safety and Management System until you achieve certification.

The contact email is support @ifsqn.com without the space



[Click here to order the Updated 2022 Version of the SQF Code Edition 9 compliant IFSQN SQF Food Safety Management System Implementation Package](#)