

# SQF 2016 and Beyond



LeAnn Chuboff  
Senior Technical Director, SQFI



**SQF** | International  
Conference

**Happy 10<sup>th</sup> Anniversary!**







# SQF

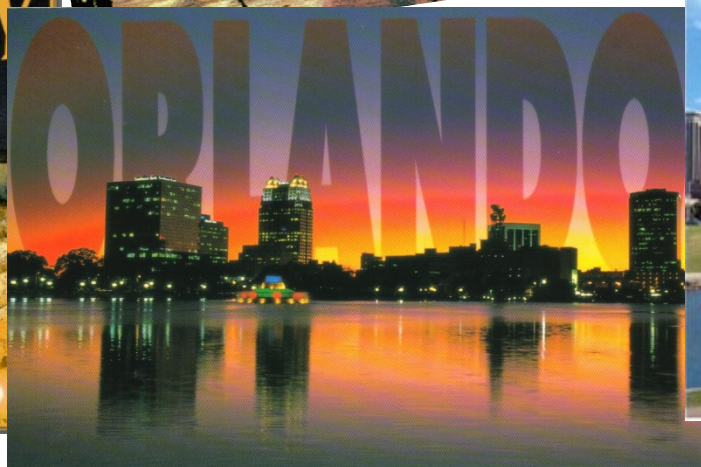
## International Conference



# SQF | International Conference









# SQF | International Conference

SQF\_1000\_document audit Level 2 v5.0 8.10.09\_Validated\_181109 [Compatibility Mode] - Microsoft Excel

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R
18	6.3.1	Training Requirements	6.3.1.3		Has a training skills register describing who has been trained in relevant skills been maintained	57		yes	primary and secondary									
23	4.1.3	Food Safety and Quality Management System	4.1.3.11		Does the FSM include the scope of the Certification	51		yes	primary and secondary									
24	4.1.3	Food Safety and Quality Management System	4.1.3.11 a		Does the FSM include a list of the products covered under the Scope of Certification	84		yes	primary and secondary									
25	4.1.3	Food Safety and Quality Management System	4.1.3.11 b		Does the FSM also include the written Food Safety Fundamentals and Food Safety Plans	84		yes	primary and secondary									
26	4.1.3	Food Safety and Quality Management System	4.1.3.11 v		Does the FSM include other procedures and documentation necessary to support the development, implementation, maintenance and control of the SQF 1000 System	157		yes	primary and secondary									
27	4.1.4	Management Review	4.1.4.1		Is the producer responsible for reviewing the SQF 1000 system and documenting the review procedure	98		yes	primary and secondary									
28	4.1.4	Management Review	4.1.4.2		Is the SQF 1000 system reviewed in its entirety annually	57		yes	primary and secondary									
29	4.1.4	Management Review	4.1.4.3		Are Food Safety Fundamentals outlined in 4.4.2 and Food Safety Plans reviewed when any changes are implemented that could have an impact on the body's ability to deliver safe food	183		yes	primary and secondary									
30	4.1.4	Management Review	4.1.4.4		Is the SQF-practitioner responsible for validating any major changes to Food Safety Fundamentals outlined in 4.4.2, Food Safety Plans that have an impact on the Producer's ability to deliver safe food	200		yes	primary and secondary									
31	4.1.4	Management Review	4.1.4.5		Are records of all reviews and changes to the SQF 1000 system maintained	72		yes	primary and se									
32	4.1.5	Complaint Management	4.1.5.1		Are the methods and responsibility for handling and investigating the cause and resolution of customer complaints documented and implemented	140		yes	primary and se									
33	4.1.5	Complaint Management	4.1.5.2		Are the records of customer complaints and their investigations maintained	75		yes	primary and se									
34	4.2.1	Document Control	4.2.1.1		Are the methods and responsibility for maintaining document control documented and implemented	94		yes	primary and se									
35	4.2.1	Document Control	4.2.1.2		Is there a register of current SQF 1000 system documents and amendments to documents and are the documents safely stored and readily accessible	143		yes	primary and se									
36	4.2.2	Records	4.2.2.1		Are all records legible, signed and dated by those undertaking monitoring activities that demonstrate inspections, analysis and other essential activities have been completed	174		yes	primary and se									
37	4.2.2	Records	4.2.2.2		Are records securely stored to prevent damage and deterioration and are they retained in accordance with periods specified by a customer or regulation (retention)	165		yes	primary and se									
38	4.3.1	Raw Materials	4.3.1.1		Are specifications for raw materials purchased that impact finished product safety documented and kept current	310		yes	primary and se									
39	4.3.2	Packaging	4.3.2.1		Are specifications for packaging materials that impact finished product safety provided and do they comply with the relevant legislation	136		yes	primary and se									
40	4.3.2	Packaging	4.3.2.2		Has the functionality of packaging materials been validated to ensure product safety and that the material is fit for its intended purpose and is suitable for use			yes	primary and se									
41	4.3.2	Packaging	4.3.2.3		Is there a register of packaging specifications and have approvals maintained and current			yes	primary and se									
42	4.3.3	Contract Services	4.3.3.1		Are specifications for contract services that impact finished product safety documented, current and do they include a full description of the services to be provided including	276		yes	primary and se									

## Quickfire Site Sign-up v6 [SP4]

Welcome, p.porter

---

Site Registration

---

Site Registration

Shelved Sites

Welcome to the Supplier Registration Portal for the SQFI Quickfire web site. Please take a few moments to register your site so that you can become part of the SQFI membership community. Becoming a registered supplier on this site will allow you to manage your SQF audits, talk to certifying bodies, schedule an inspection, review your inspection reports and be listed as an SQF certified supplier. Once you complete your audit other retailers can find you when looking for a supplier

**New Sites** [Create New Site](#)

Empty

**Renewal Sites**

Empty

Include in Checkout

**Click here to register NEW sites**

**Sites due for renewal will be listed here**

Total **\$0.00 USD**

Payment method [Please select from](#)

Once complete proceed to the [Checkout](#)

v6.4 POWERED BY HUDDY BOOTH

Powered By **ETQ**

CONFIDENTIAL AND PROPRIETARY TO ETQ MANAGEMENT CONSULTANTS, INC. (ETQ).  
This software and documentation may be used solely pursuant to the terms and conditions of a written license agreement with ETQ. Unauthorized use is strictly prohibited.  
If provided to, for or on behalf of the United States of America, its agencies and/or instrumentalities, software and documentation are licensed with RESTRICTED RIGHTS under the applicable contract, subcontract or lower-tier subcontract and applicable law and regulation.  
Unpublished - rights reserved under the copyright laws of the United States of America.

Copyright © 2011 ETQ. All rights reserved.

By signing into the Reliance Office System using your personal username and password, you are acknowledging your understanding and acceptance of the terms and conditions listed below

END USER LICENSE AGREEMENT

This Agreement is entered into by and between the entity identified in your registration ("User") and the Food Marketing Institute ("FMI"). FMI established the Safe Quality Food ("SQF") Institute, a division of FMI, to administer the SQF Program, a leading, global food safety and quality certification and management system. The SQF Program provides independent certification that a supplier's food safety and quality management system complies with international and domestic food safety regulations. FMI provides the SQF E-Audit Reliance web site ("Site") for food producers and manufacturers ("Suppliers"), retailers and wholesalers ("Buyers"), and certification bodies ("Certifiers"). This Agreement sets forth the terms and conditions of User's access to and use of this Site, and represents the entire Agreement between the Parties regarding the subject matter. User and FMI are each referred to herein as a "Party" and



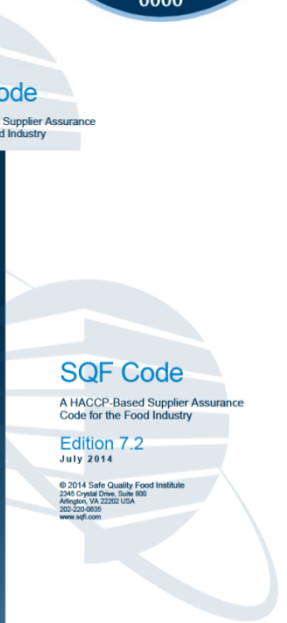
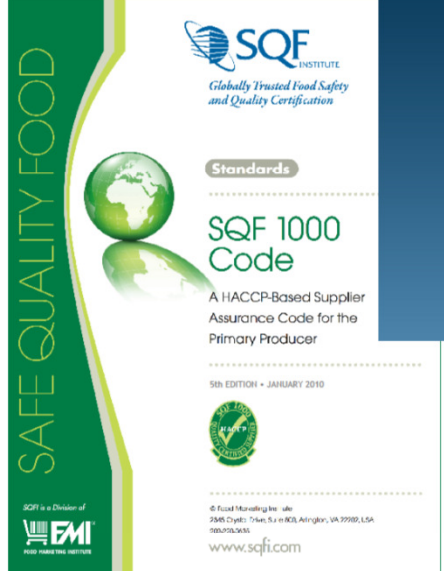
# SQF | International Conference



SQF 1000 CODE



SQF 2000 CODE



**Edition 4**

**Edition 5**

**Edition 6**

**Edition 7**

SQF Institute is a division of the Food Marketing Institute (FMI)



# SQF | International Conference



## Edition 7

- Multiple Industry Scopes
- Change in Scoring
- SQF Practitioner Requirements
- Training Programs
- Unannounced Audits
- Recall Tracking





# SQF

# International Conference

## Supplier Recalls

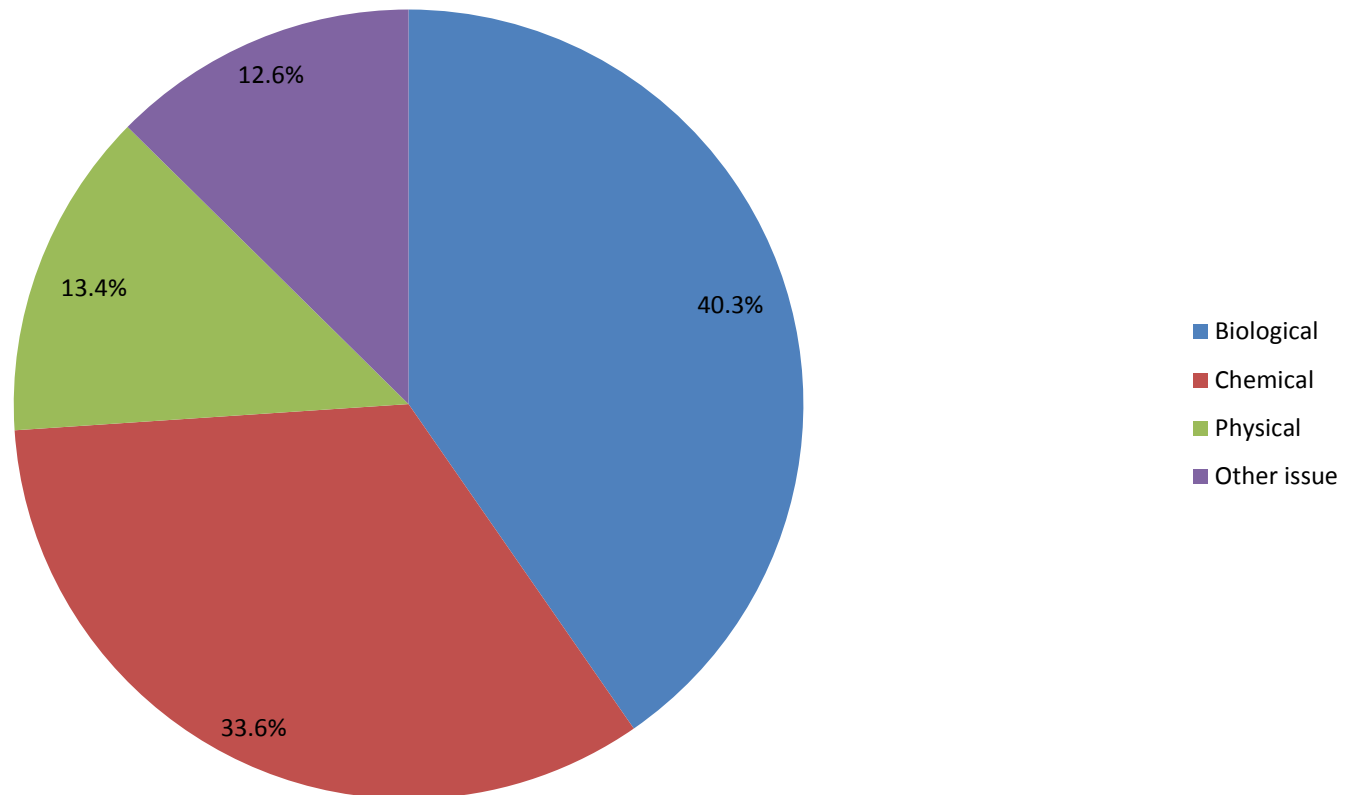
	Total (% of total)
2013 All Recalls	1937
2013 SQF Certified Supplier Recalls	131 (6.7%)
2014 All Recalls	2155
2014 SQF Certified Supplier Recalls	143 (6.6%)
2015 (Q1-3) All Recalls	782
2015 (Q1-3) SQF Certified Supplier Recalls	119 (15.2%)

- Overall decrease in supplier recalls
- General increase in percentage of SQF supplier recalls



# SQF Supplier Recall

**SQF Certified Supplier Recall Hazard Distribution  
2015 YTD - Quarters 1 through 3**

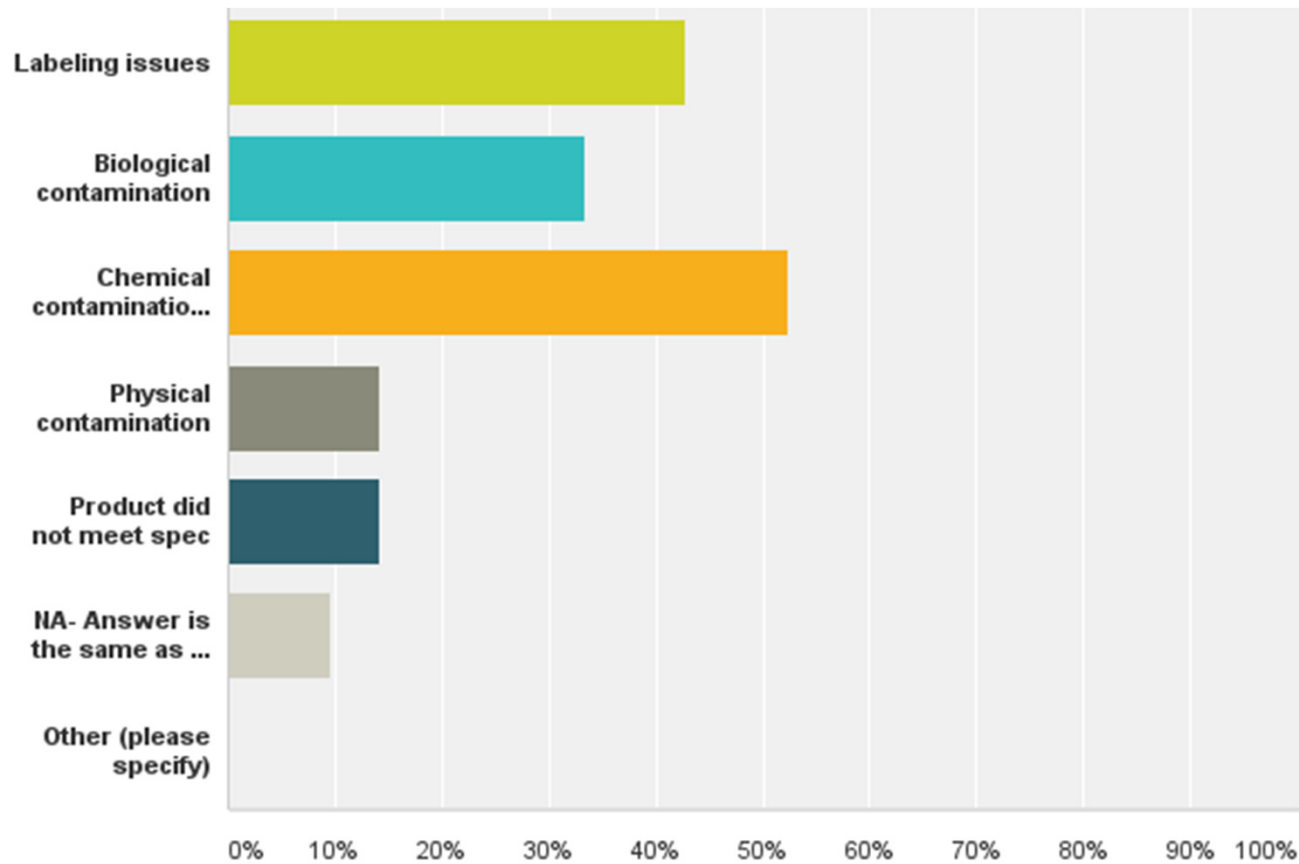






# Buyer Survey- results

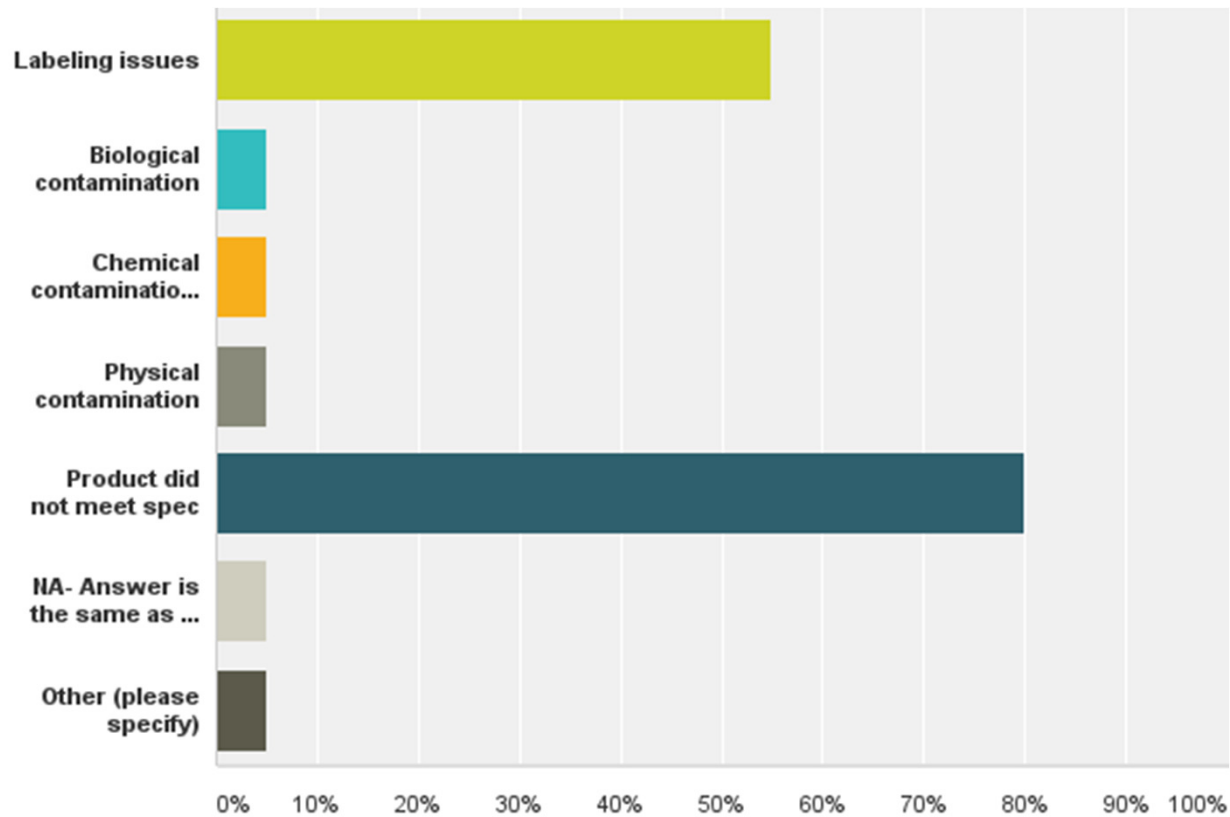
Top reasons for recalls





# Buyer Survey- results

Top reasons for withdrawals

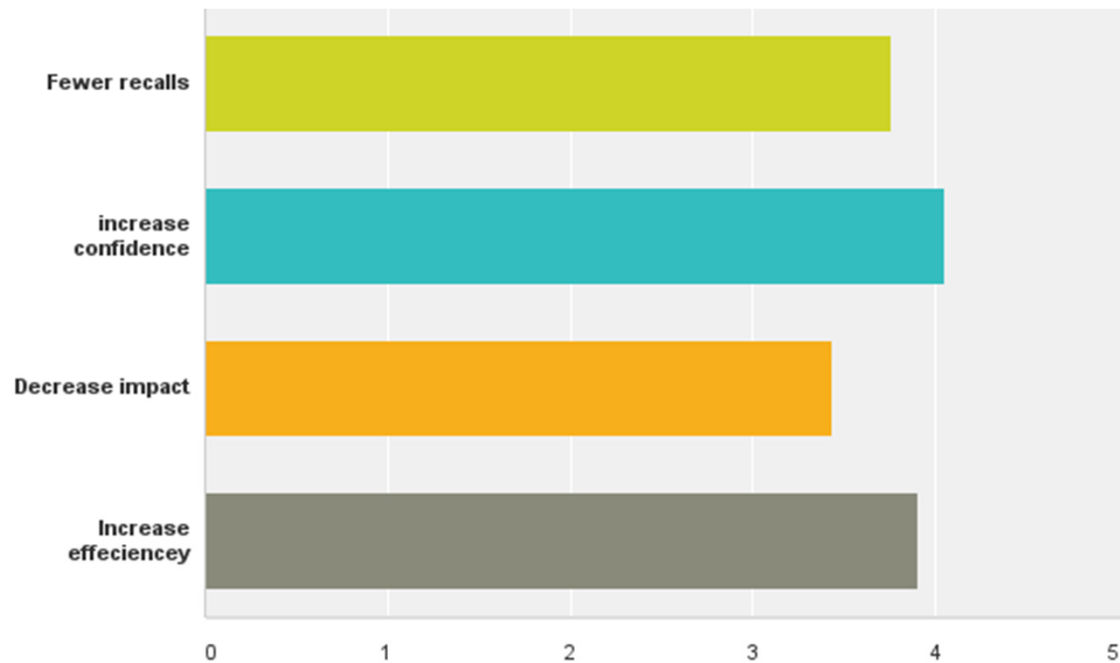






# Buyer Survey- results

Does GFSI improve recall effectiveness and efficiency?





## What causes recalls and withdrawals?

4 areas of focus:

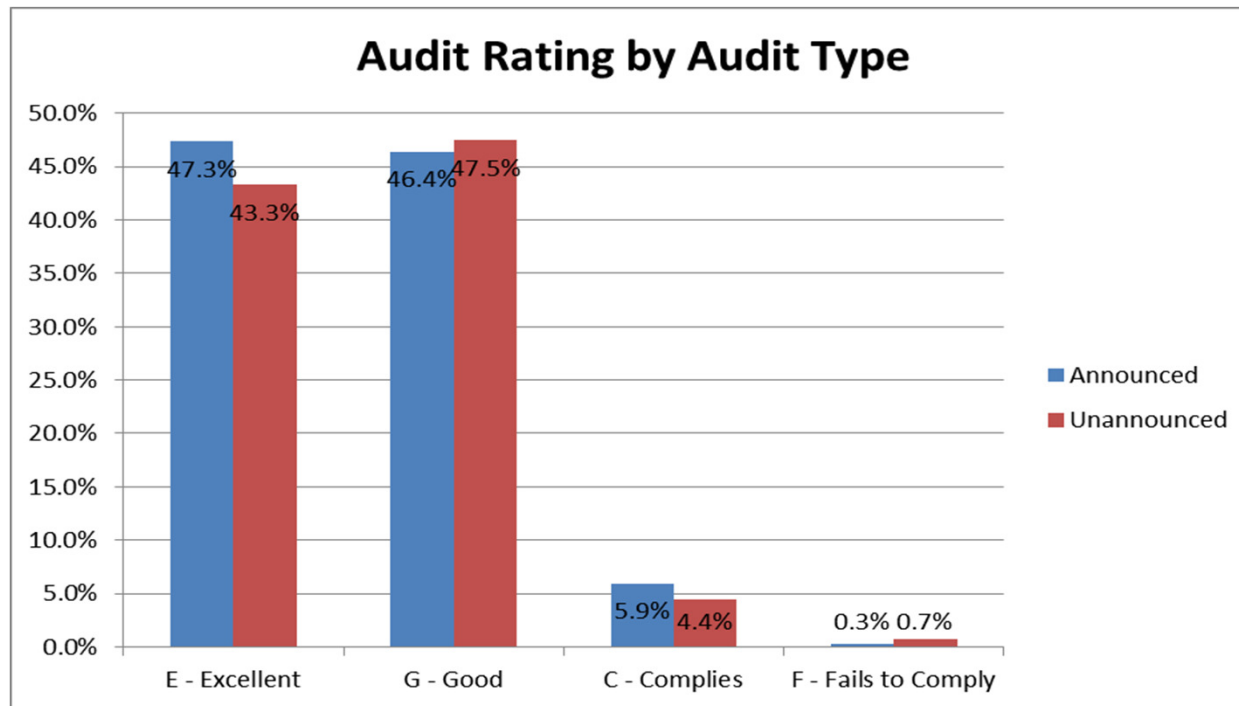
- 1) Mislabeling of allergens and product identification
- 2) Poorly executed environmental monitoring programs
- 3) Contaminated product from suppliers
- 4) Product specifications for quality not being met





## Unannounced Audit Results

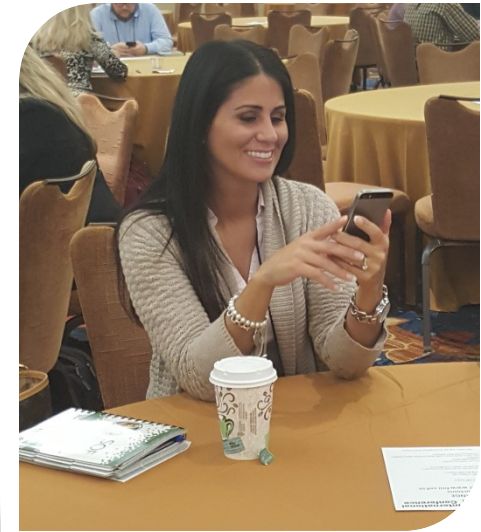
- 750 scheduled unannounced audits recorded to date.
- 719 audits have been completed.
- The average score was 93.0.
- No complaints or issues have been filed.





# SQF | International Conference

## Stakeholder Feedback





**SQF** | **International  
Conference**

## Changes to the Code

- Auditor calibration, consistency and competency
- Environmental Monitoring Programs
- Further incorporation of FSMA
- More food sector categories





## Improvements to the Code

- Clarify the auditing guidelines
- Robust chemical management, allergen programs and include outside sources (soaps,, vending machines)
- Reduce redundancy, more clarity
- Continuing education for auditors
- Emphasize continuous improvement
- Address unique challenges faced by transportation and distribution
- Conformance to FSMA and Safe food for Canadians
- Database



## Changes to Unannounced Audits?

- No
- Nope
- Tighten the audit window
- Make all audits unannounced



## Challenges to Implementing

- Employing practices/culture
- Finding quality people to hire
- Good team work
- Harder auditors to hold companies responsible
- Lack of dedication
- Lack of relevant, skill training and opportunity beyond the practitioner





## SQF 2016 and beyond

- Create implementation tools for Distribution Centers
- Add new Retail Module
- Pull out Level 3 into a separate Quality Code
- Implement new audit database and checklist
- Enhance compliance and activity programs
  - Auditor performance and calibration
- Develop Training to meet stakeholder needs



**SQF**

**International  
Conference**

**Will there be an Edition 8?**



**KEEP  
CALM  
AND  
YES! YES!  
YES!**



# SQF

## International Conference

### Edition 8

- Release in 2016 (est. Q-3)
- 6 month implementation timeline
- Include stakeholder feedback and GFSI requirements document
- Revise technical elements based on recall data, buyer and stakeholder feedback







## Part A- snapshot of proposed changes

- **Suspension Protocol**
  - Better define the “site visit” requirement and potentially develop specific protocol / checklist?
  - Review the reasons for suspension and provide degrees of indiscretions
- **Surveillance Audit**
  - Evaluate the structure of the surveillance audit to determine if a full SQF System audit or a partial check be conducted.
- **Unannounced Audits**
  - Add an element to Management Commitment so the auditor can assess the commitment to unannounced audits and the validity of blackout dates
- **Require a root cause submitted with corrective actions**
- **Define how corporate audits are to be completed\**
- **Stronger Auditor Requirements (GFSI)**



## Module 2- snapshot of proposed changes

1. Revise the level 3 elements and requirements and provide this as a stand alone quality audit.
2. Review the technical elements for any changes, clarifications or modifications. Use audit data, recall information and other emerging issues to determine potential changes.
  - Stronger approved suppliers requirements and evaluation of a site's suppliers
  - Allergen management requirements regarding labeling
  - Environmental to be added to module 11
  - Address HACCP vs. HARPC
  - Clarify HACCP and Internal Auditing training for practitioners and employees
  - Include Food Fraud (GFSI)
3. Addition of any GFSI requirements such as food fraud (re-write section 2.7 to address more than site security).



SQF

International  
Conference

# Industry Codes

1. Develop working groups to review the following Codes and the technical elements for changes, clarification, or modifications. This would include the review of the module 2 elements for each industry sector to determine fit and feasibility
  - Animal Feed – modules 2 and 3
  - Pet Food – modules 2 and 4
  - GAPs for farming of Plant Products – modules 2 and 7
  - GMPs for Pre-Processing of Plant Products – modules 2 and 10
  - GMPs for Processing of Food Products – modules 2 and 11 GMPs for Transport and Distribution – modules 2 and 12
  - GMPs for Production of Food Packaging – modules 2 and 13
  - GMPs for Brokers and Agents – modules 2 and 14
2. Add Food Retailing and Wholesale – modules 2 and 15



# SQF | International Conference



Share YOUR Feedback!







**SQF** | **International  
Conference**

Orlando 2016!





# SQF | International Conference

## North America

LeAnn Chuboff  
Senior Technical Director  
[lchuboff@sqfi.com](mailto:lchuboff@sqfi.com)

Kristie A. Grzywinski  
Technical Manager  
[kgrzywinski@sqfi.com](mailto:kgrzywinski@sqfi.com)

## Australia, Asia

Bill McBride  
Asia Pacific Representative  
[bmcbride@sqfi.com.au](mailto:bmcbride@sqfi.com.au)

## General Info

[info@sqfi.com](mailto:info@sqfi.com)

