



The IFSQN are pleased to announce the launch of the latest SQF Food Implementation Package. The 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.

The IFSQN SQF Food Safety Management System Package Edition 9 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
- ✓ Food Safety Record Templates - A wide range of easy to use Record Templates written in Microsoft Word (US English) format
- ✓ Implementation Assistance - A range of tools including instructions, training presentations, guidance and technical support

## **Food Safety Management System Templates**

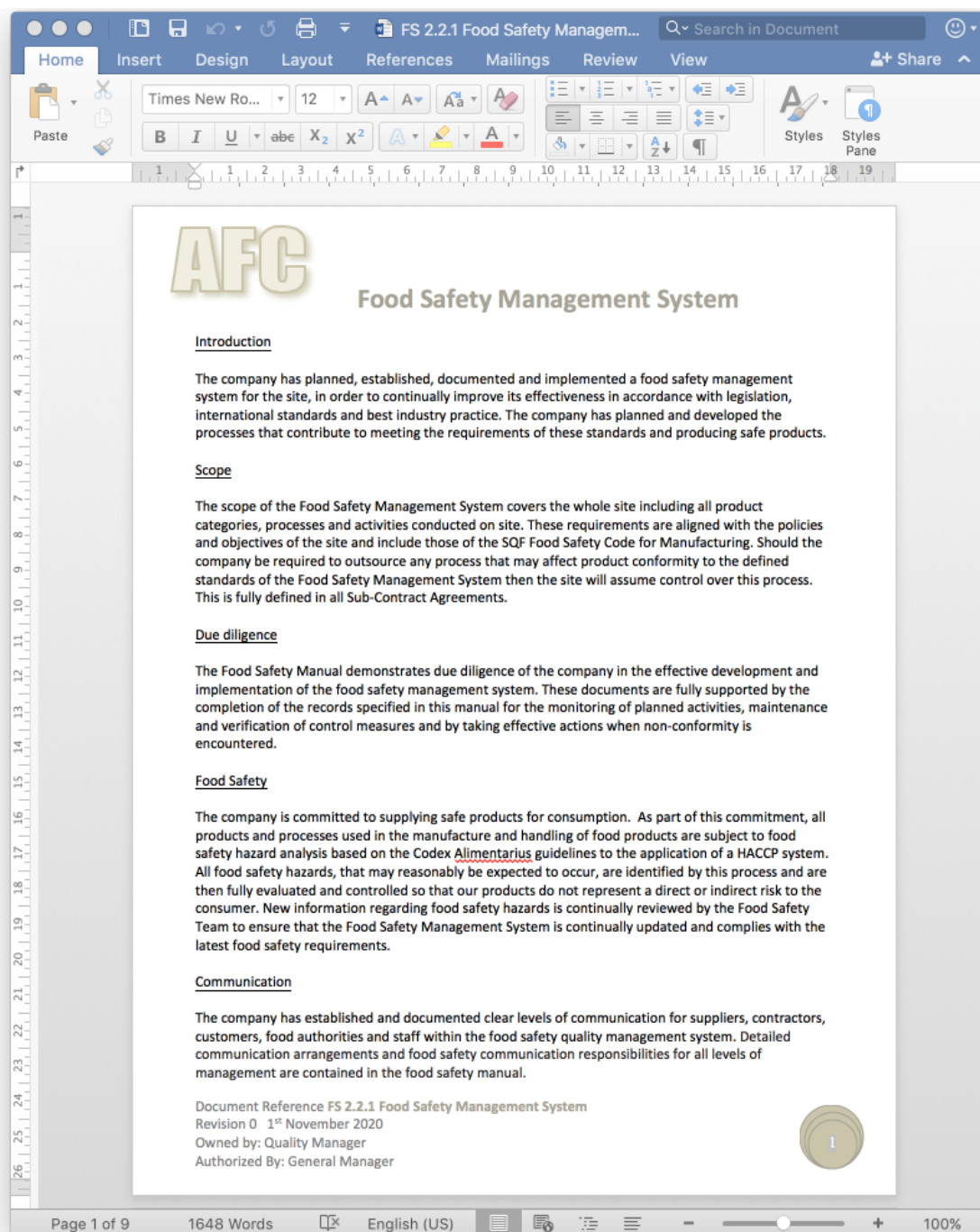
Food Safety Management System	
	Q Search
Name	
A SQF Food Safety Management System Document List.docx	
FS 2.1 Management Commitment.docx	
FS 2.1.1.1 Food Safety Policy.docx	
FS 2.1.1.1A Appendix Food Safety Objectives.docx	
FS 2.1.1.2 Food Safety Culture.docx	
FS 2.1.1.2A Food Safety Culture Planning 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	
FS 2.2.1 Food Safety Management System.docx	
FS 2.2.2 Document Control.docx	
FS 2.2.3 Record Control.docx	
FS 2.3.1 Product Development.docx	
FS 2.3.1A Development Supplementary Documents	
FS 2.3.2 Specifications.docx	
FS 2.3.2A Material Acceptance Record.xlsx	
FS 2.3.3 Contract Manufacturers.docx	
FS 2.3.4 Approved Supplier Program.docx	
FS 2.3.4A Supplier & Material Risk Assessment.xlsx	
FS 2.4.1 Food Legislation Compliance.docx	
FS 2.4.2 Good Manufacturing Practices.docx	
FS 2.4.3 Food Safety Plans.docx	
FS 2.4.3A Additional HACCP Tools	
FS 2.4.4 Product Sampling, Inspection and Analysis.docx	
FS 2.4.4A Laboratory Quality Manual.docx	
FS 2.4.4B Product Sampling Supplementary Documents	
FS 2.4.5 Control of Non-Conforming Materials and Product.docx	
FS 2.4.6 Product Rework.docx	
FS 2.4.7 Product Release.docx	
FS 2.4.8 Environmental Monitoring.docx	
FS 2.4.8A Appendix Environmental Monitoring.pptx	
FS 2.5.1 Validation and Effectiveness.docx	
FS 2.5.2 Verification Activities.docx	
FS 2.5.3 Corrective Action and Preventative Action.docx	
FS 2.5.3A Root Cause Analysis.docx	
FS 2.5.3B Corrective Action Request	
FS 2.5.3C Preventative Action Request	
FS 2.5.4 Internal Audits and Inspections.docx	
FS 2.5.4A Audit and Inspection Schedule.xlsx	
FS 2.6.1 Product Identification.docx	
FS 2.6.2 Product Trace.docx	
FS 2.6.2A Traceability System Diagram.pptx	
FS 2.6.2B Batch Identification System.docx	
FS 2.6.3 Product Withdrawal and Recall.docx	
FS 2.6.3A Recall Template.docx	
FS 2.6.4 Crisis Management Planning.docx	
FS 2.7.1 Food Defense Plan.docx	
FS 2.7.1A Food Defense Threat Assessment.xlsx	
FS 2.7.2 Food Fraud.docx	
FS 2.7.2A Food Fraud Assessment Template.xlsx	
FS 2.8.1 Allergen Management.docx	
FS 2.8.1A Allergen Management Tool	
FS 2.8.1B Allergen Clean Validation.docx	
FS 2.8.1C Allergen Clean Verification.docx	
FS 2.8.1D Appendix Ingredient Allergen Management - Color Coding.docx	
FS 2.8.1E Allergens.docx	
FS 2.8.1F Allergen Management Records	
FS 2.9 Training.docx	
FS 2.9A Sample Work Instruction.docx	

# IFSQN SQF Food Safety Management System Edition 9 Brochure

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.

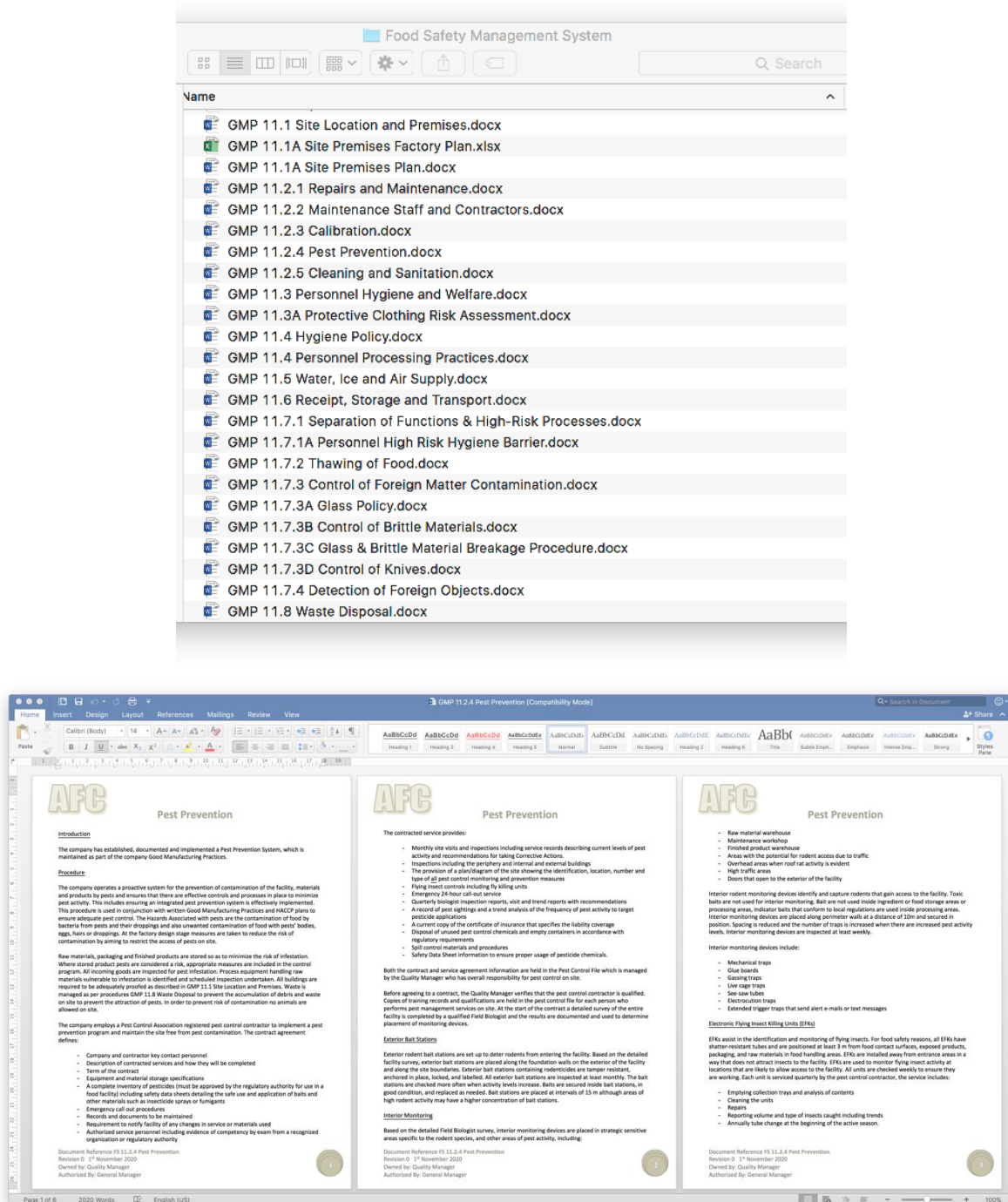


The documents are provided in Microsoft Word English (US) format and are easily edited to suit your organization.



## 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.

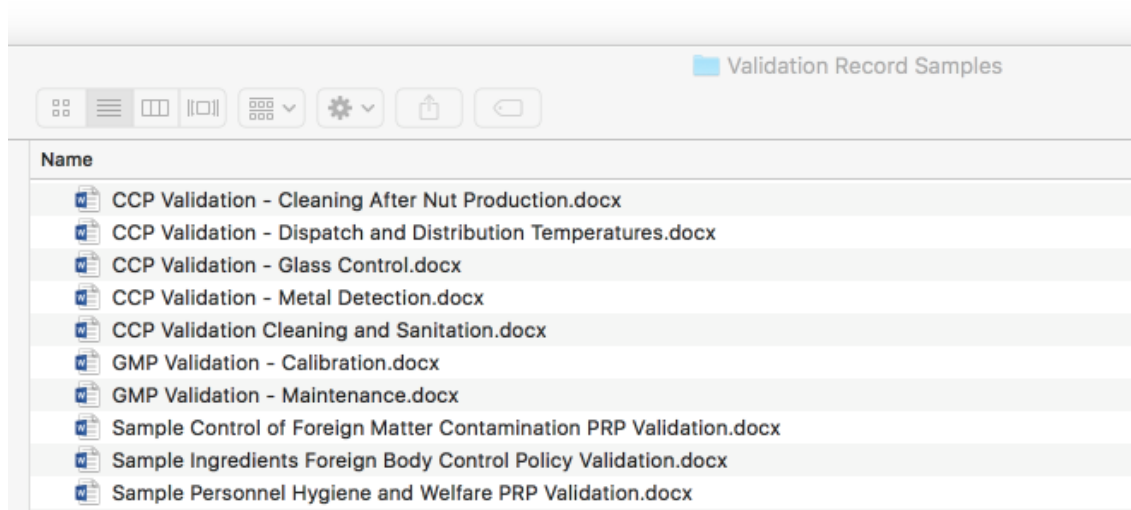
## Food Safety Record Templates

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

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

## Validation Record Samples

There are also a range of validation records:



A screenshot of a Microsoft Word document titled "Metal Detection CCP Validation". The document is a template for a validation record. It includes a header with the "AFC" logo and the title "Metal Detection CCP Validation". Below the title is a subtitle "Metal Detection CCP Validation". The main body of the document is a table with the following structure:

Product Category	Freshly Prepared Sandwiches		
Step Number	8 Packing		
Hazard	Presence of metal objects		
Control Measure	Metal Detection to a maximum sensitivity of 5mm Ferrous and Non-ferrous		
Validation Methods	Applicable		Applicable
	Yes	No	
Third Party Scientific Validation		✓	History indicates a significant reduction in risk by using a metal detector
Historical Knowledge	✓		
Simulated Production Conditions		✓	
Collection of Data in normal production		✓	
Admissible in industrial practices	✓		Industry Code of Practice recommendation 3mm Ferrous 3.5mm Stainless
Legislation		✓	
Mathematical Modelling		✓	
Conclusion			
Internal Validation Required?		✓	
If so by which method?			
CCP Confirmed	✓		
Authorised by(Name):			
Signature:			

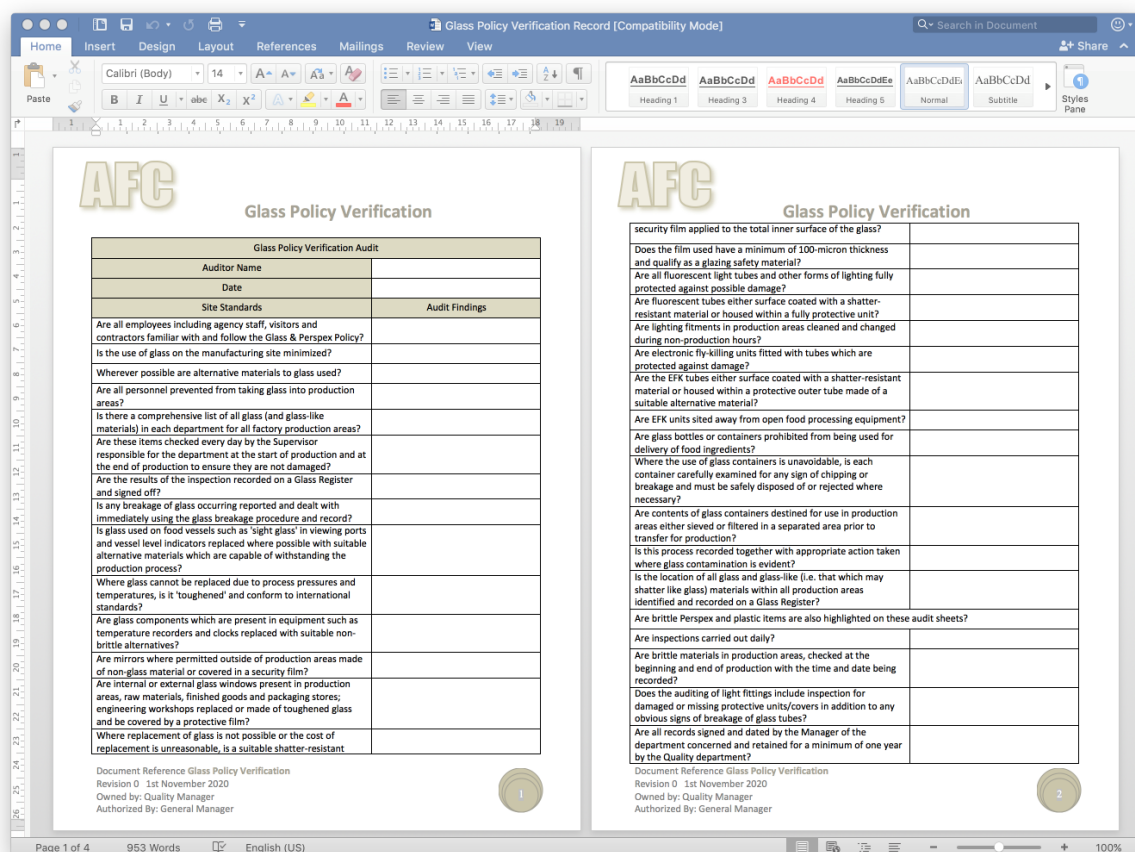
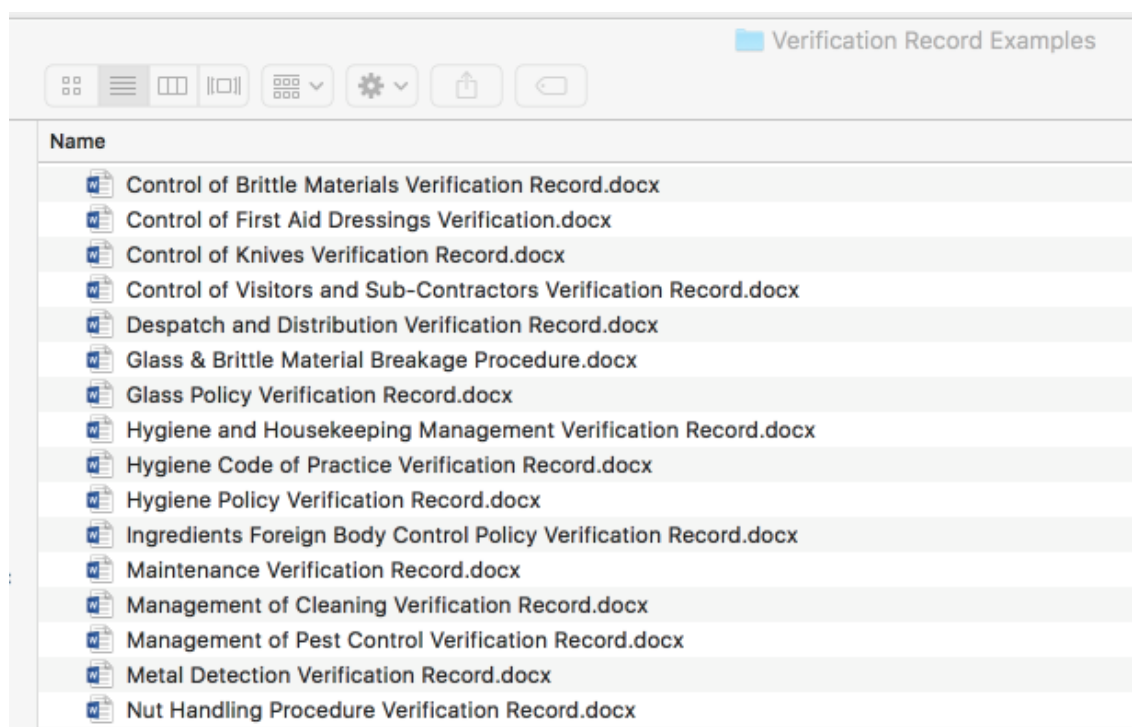
At the bottom of the document, there is a footer with the following text:

Document Reference CCP Validation - Metal Detection  
Revision 0 1st November 2020  
Owned by: Quality Manager  
Authorized By: General Manager

The document is displayed in a Microsoft Word window with the title bar "CCP Validation - M...". The ribbon shows the "Home" tab selected. The status bar at the bottom indicates "Page 1 of 1", "103 Words", and "100%" zoom.

## Verification Record Examples

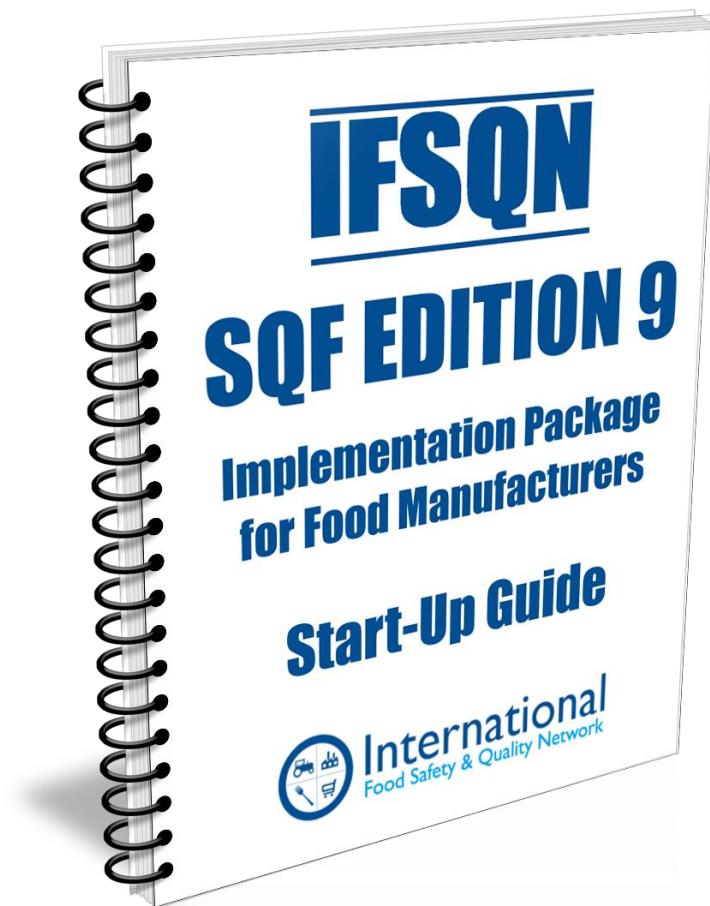
There are also a range of verification records:



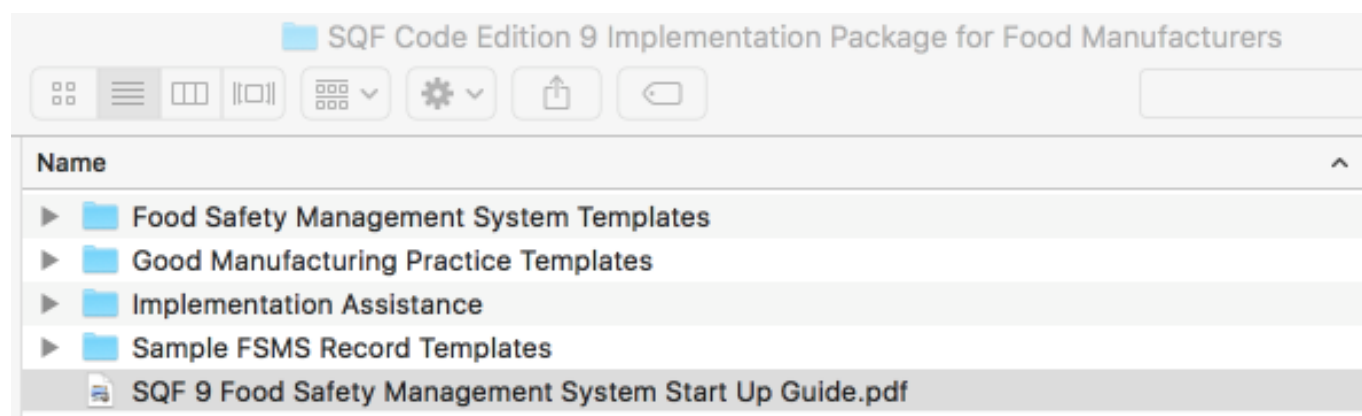


## **Implementation Assistance**

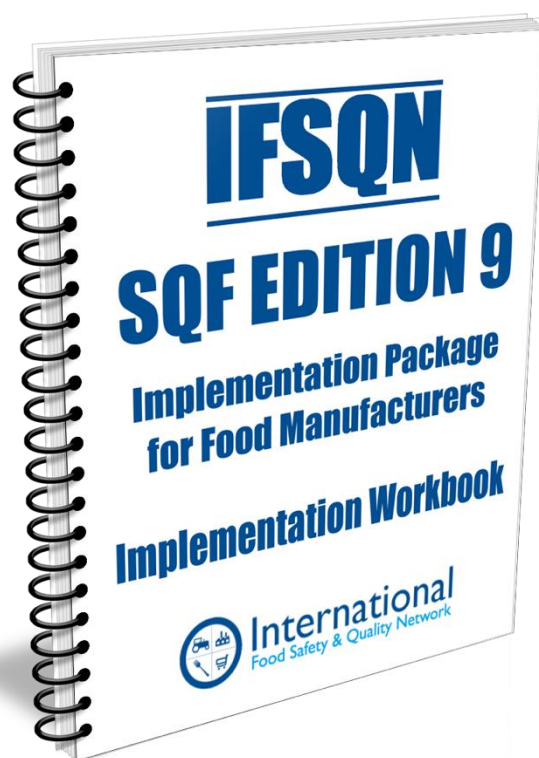
A range of tools including instructions, training presentations, guidance and technical support are included.



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:

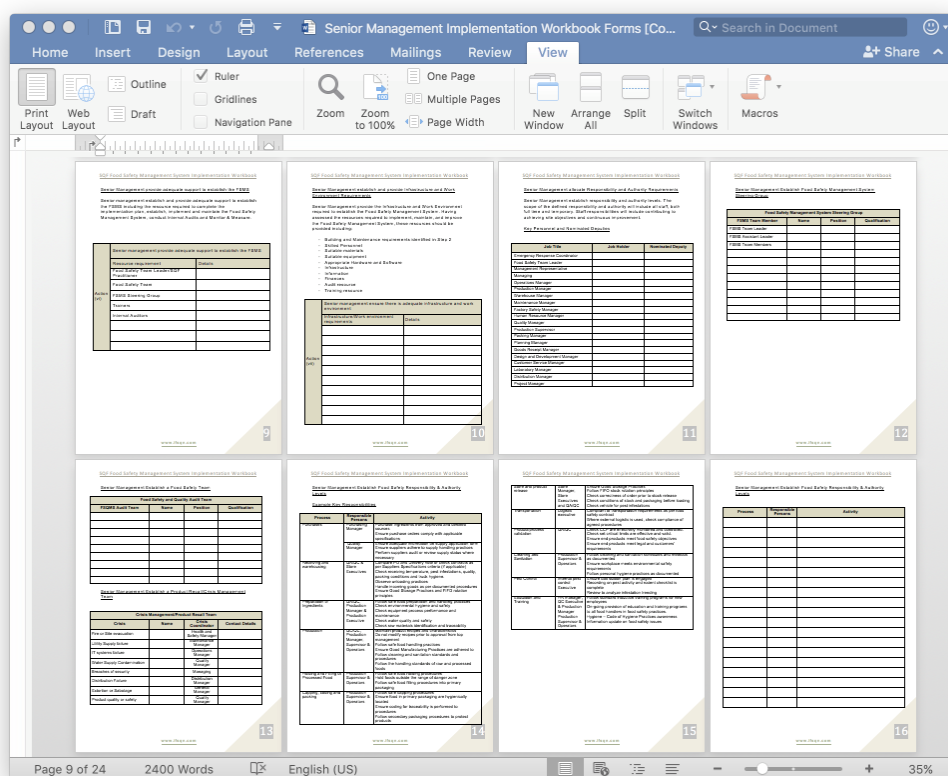






The IFSQN SQF Food Safety Management System Package includes an Implementation Workbook which provides guidance in developing your SQF Food Safety Management System.

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






The screenshot shows a spreadsheet titled "SQF 9 Implementation Plan" with a Gantt chart view. The chart displays various tasks and their durations, color-coded by status: Plan/Document (blue), Implement (green), and Maintain (grey). The tasks are listed on the left, and the Gantt chart shows the timeline for each task across a period of 100 days.

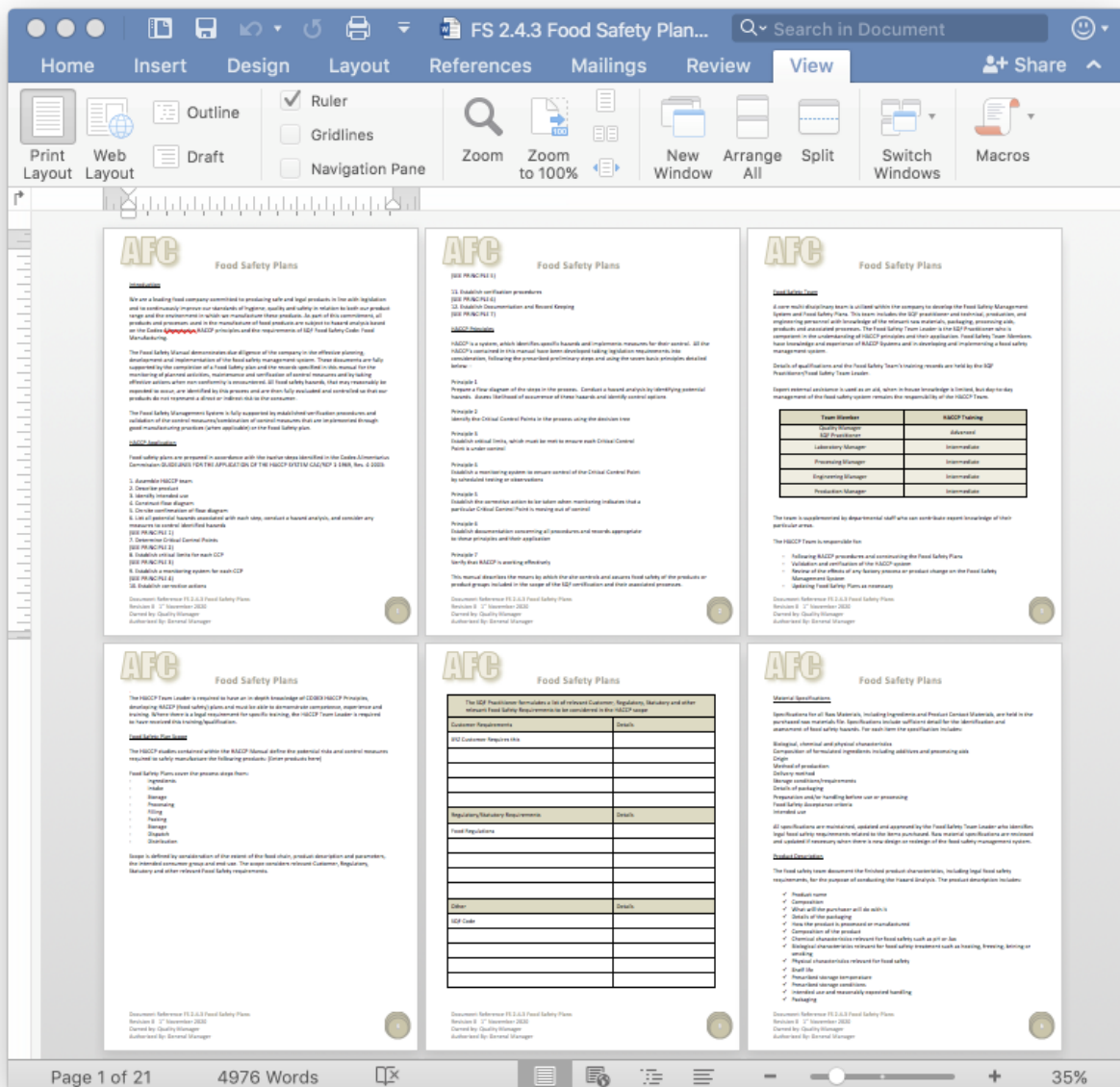
This table provides a detailed view of the SQF 9 Implementation Plan, showing tasks and their durations. The tasks are listed on the left, and the Gantt chart shows the timeline for each task across a period of 100 days.

Task	Duration (Days)
1 Senior management demonstrate a commitment to food safety	1
2 Senior management issue a food safety policy and objectives	1
3 Senior management plan to establish a food safety culture	1
4 Senior management define the scope and boundaries of the FSMS.	2
5 Senior management plan the establishment of the FSMS.	1
6 Senior management provide adequate support to establish the FSMS.	3
7 Senior management ensure there is adequate infrastructure and work environment.	7
8 Senior management appoint a food safety team leader/SQF Practitioner	7
9 Senior management appoint the food safety team.	4
10 FSMS responsibilities and authorities are documented and communicated	2
11 Food safety communication systems are put in place	2
12 Senior management provide the resources required to establish, document, implement, maintain and update the FSMS.	5
13 Systems are put in place to control FSMS documents and records	31
14 Management implement training and awareness programs.	31
15 Management ensure personnel are competent particularly in terms of food safety.	14
16 Management ensure that systems are in place to manage potential emergency situations and accidents.	45
17 Management provide copies of the SQF Code Edition 8.1 (2019) to the Steering Group. The Steering Group establish Top Level FSMS documents.	14
18 Management establish, implement and maintain Good Manufacturing Practices to control food safety hazards	45
19 Product characteristics are described	45
20 The characteristics of end products are described and documented	7

## HACCP Assistance – Additional Documentation & Tools

There are supplementary instructions, training presentations, guidance and documentation to supplement Food Safety Management System Document FS 2.4.3 Food Safety Plan (21page HACCP procedural template)

Name
▶ Sample HACCP Documents
 SQF HACCP Calculator Instruction 1
 SQF HACCP Calculator Instruction 2
 SQF HACCP Calculator Instruction 3
 SQF Hazard Calculator.xlsx
 Training Guide - HACCP SQF Module.pptx



The screenshot displays the Microsoft Word application window for the document 'FS 2.4.3 Food Safety Plan'. The ribbon at the top includes tabs for Home, Insert, Design, Layout, References, Mailings, Review, and View. The 'View' tab is currently active, showing options like Print Layout, Web Layout, Draft, Ruler, Gridlines, and Navigation Pane. The document content is titled 'Food Safety Plans' and includes sections for 'Hazard Analysis', 'Critical Control Points', and 'HACCP Procedures'. The status bar at the bottom indicates 'Page 1 of 21', '4976 Words', and a zoom level of '35%'.

There is the SQF Hazard Analysis Tool and instructions:

						Decision Tree						
						= NOT a CCP						
						= Check						
						= CCP						
						Q1	Q2	Q3	Q4	CCP	GMP	P
Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing GMPs which assist in controlling the Hazard	Control Measure	3	3	3	3			
1	AMF Delivery	Bacteria (spore-forming) General		QM 2.4.5 Verification of Purchased Materials and Services	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3			
1	AMF Delivery	Listeria monocytogenes		QM 11.2.13 Cleaning and Sanitation	Hot Water Disinfection	3	3	3	3			
1	AMF Delivery	Personal effects		QM 11.3 Personnel Hygiene and Welfare	Filtration 3mm maximum	3	3	3	3			
1	AMF Delivery	Wood		QM 11.7.5 Control of Foreign Matter Contamination	Filtration 1mm maximum	3	3	3	3			
1	AMF Delivery	Nuts		QM 2.3.2 Raw and Packaging Materials	Filtration 3mm maximum	1	3	3	3			
1	AMF Delivery	Stones		QM 2.3.2 Raw and Packaging Materials	Filtration 3mm maximum	2	2	4	4			
1	AMF Delivery	Allergens		QM 2.8.2 Allergen Management	Hot Water Disinfection	1	1	1	1			
1	AMF Delivery	Cryptosporidium parvum		QM 11.5 Water and Ice Supply	Incubation pH Control	3	3	3	3			
1	AMF Delivery	Contamination with Bacteria from Pests		QM 11.2.11 Management of Pests and Vermin	Positive Release of Finished product for micro	3	1	3	3			
1	AMF Delivery	Antibiotics		QM 2.4.1 Customer, Statutory and Regulatory Conformance	Positive Release of Finished product for micro	3	2	6	6			
1	AMF Delivery	Staphylococcus aureus		QM 11.7 Control of Operations	Cooling to < 5 °C within 2 hours	3	3	3	3			
2	SMP Delivery	Bacteria (spore-forming) General		QM 2.4.5 Verification of Purchased Materials and Services	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3			
2	SMP Delivery	Listeria monocytogenes		QM 11.2.13 Cleaning and Sanitation	Hot Water Disinfection	2	3	6	6			
2	SMP Delivery	Personal effects		QM 11.3 Personnel Hygiene and Welfare	Filtration 3mm maximum	3	3	3	3			
2	SMP Delivery	Wood		QM 11.7.5 Control of Foreign Matter Contamination	Filtration 1mm maximum	3	1	3	3			
2	SMP Delivery	Nuts		QM 2.3.2 Raw and Packaging Materials	Filtration 3mm maximum	1	3	3	3			
2	SMP Delivery	Stones		QM 2.3.2 Raw and Packaging Materials	Filtration 3mm maximum	2	2	4	4			
2	SMP Delivery	Allergens		QM 2.8.2 Allergen Management	Hot Water Disinfection	1	1	1	1			
2	SMP Delivery	Cryptosporidium parvum		QM 11.5 Water and Ice Supply	Incubation pH Control	3	3	3	3			
2	SMP Delivery	Contamination with Bacteria from Pests		QM 11.2.11 Management of Pests and Vermin	Positive Release of Finished product for micro	3	1	3	3			
2	SMP Delivery	Antibiotics		QM 2.4.1 Customer, Statutory and Regulatory Conformance	Positive Release of Finished product for micro	3	2	6	6			
2	SMP Delivery	Staphylococcus aureus		QM 11.7 Control of Operations	Cooling to < 5 °C within 2 hours	3	3	3	3			
3	WMP Delivery	Bacteria (spore-forming) General		QM 2.4.5 Verification of Purchased Materials and Services	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3			
3	WMP Delivery	Listeria monocytogenes		QM 11.2.13 Cleaning and Sanitation	Hot Water Disinfection	3	3	3	3			
3	WMP Delivery	Personal effects		QM 11.3 Personnel Hygiene and Welfare	Filtration 3mm maximum	3	3	3	3			
3	WMP Delivery	Wood		QM 11.7.5 Control of Foreign Matter Contamination	Filtration 1mm maximum	3	1	3	3			
3	WMP Delivery	Nuts		QM 2.3.2 Raw and Packaging Materials	Filtration 3mm maximum	1	3	3	3			
3	WMP Delivery	Stones		QM 2.3.2 Raw and Packaging Materials	Filtration 3mm maximum	2	2	4	4			
3	WMP Delivery	Allergens		QM 2.8.2 Allergen Management	Hot Water Disinfection	1	1	1	1			
3	WMP Delivery	Cryptosporidium parvum		QM 11.5 Water and Ice Supply	Incubation pH Control	3	3	3	3			
3	WMP Delivery	Contamination with Bacteria from Pests		QM 11.2.11 Management of Pests and Vermin	Positive Release of Finished product for micro	3	1	3	3			
3	WMP Delivery	Antibiotics		QM 2.4.1 Customer, Statutory and Regulatory Conformance	Positive Release of Finished product for micro	3	2	6	6			
3	WMP Delivery	Staphylococcus aureus		QM 11.7 Control of Operations	Cooling to < 5 °C within 2 hours	3	3	3	3			
4	Culture Delivery	Bacteria (spore-forming) General		QM 2.4.5 Verification of Purchased Materials and Services	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3			
4	Culture Delivery	Listeria monocytogenes		QM 11.2.13 Cleaning and Sanitation	Hot Water Disinfection	2	3	6	6			
4	Culture Delivery	Personal effects		QM 11.3 Personnel Hygiene and Welfare	Filtration 3mm maximum	3	3	3	3			
4	Culture Delivery	Wood		QM 11.7.5 Control of Foreign Matter Contamination	Filtration 1mm maximum	3	1	3	3			
4	Culture Delivery	Nuts		QM 2.3.2 Raw and Packaging Materials	Filtration 3mm maximum	1	3	3	3			
4	Culture Delivery	Stones		QM 2.3.2 Raw and Packaging Materials	Filtration 3mm maximum	2	2	4	4			
4	Culture Delivery	Allergens		QM 2.8.2 Allergen Management	Hot Water Disinfection	1	1	1	1			
4	Culture Delivery	Cryptosporidium parvum		QM 11.5 Water and Ice Supply	Incubation pH Control	3	3	3	3			

**AFC**

**HACCP Calculator Instruction 2**

**HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR**

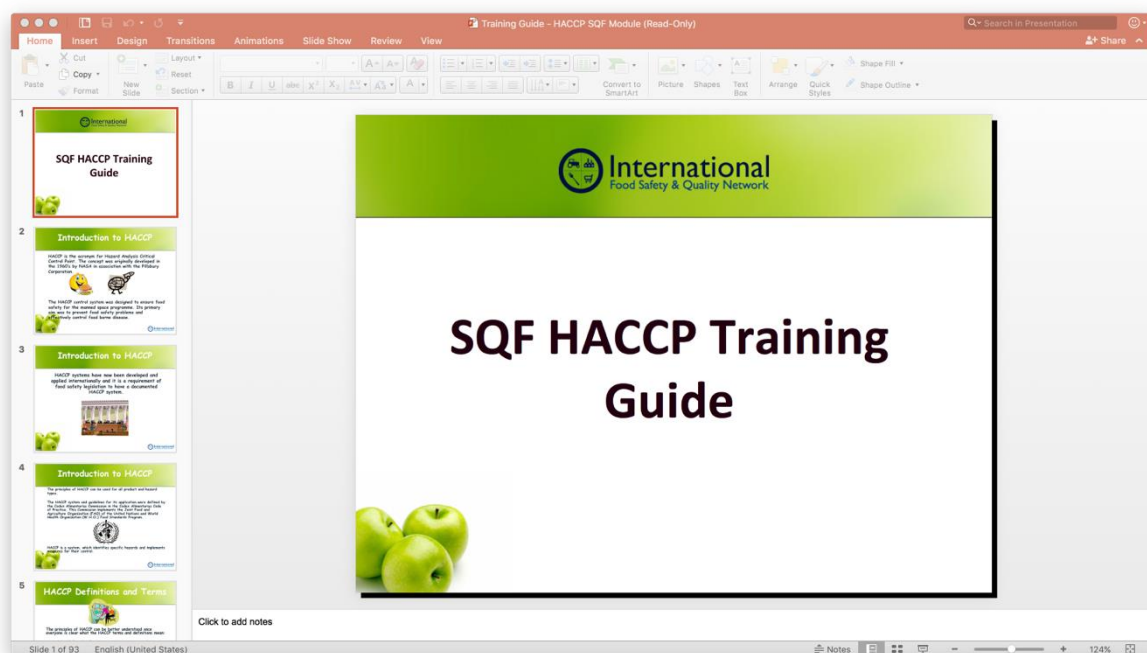
Taking the Prerequisite Programmes and Control Measure into consideration Rate the Severity of the Hazard  
1 = Not Severe  
3 = Severe

Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	3	3	3	3			
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3			
1	AMF Delivery	Listeria monocytogenes		Hygiene General	Storage 1 - 5 °C	3	3	3	3			
1	AMF Delivery	Personal effects		Protective Work Wear	Storage < -18 °C	3	3	3	3			
1	AMF Delivery	Wood		4. Storage Prerequisite Programme	Filtration 1mm maximum	3	1	3	3			
1	AMF Delivery	Nuts		Identification and segregation of allergens during storage	Filtration 3mm maximum	1	3	3	3			
1	AMF Delivery	Stones		2. Manufacturing Control	CIP to specification	2	2	4	4			
1	AMF Delivery	Allergens		Glass Breakage and Investigation Procedures	Hot Water Disinfection	1	1	1	1			
1	AMF Delivery	Cryptosporidium parvum		5. Stock Control	Incubation pH Control	3	3	3	3			
1	AMF Delivery	Contamination with Bacteria from Pests		9. Pest Control	Positive Release of Finished product for micro	3	1	3	3			
1	AMF Delivery	Antibiotics		2. Supplier Approval and Monitoring	CIP to specification	3	2	6	6			
1	AMF Delivery	Staphylococcus aureus		Personnel Hygiene Facilities	Filtration 3mm maximum	3	3	3	3			

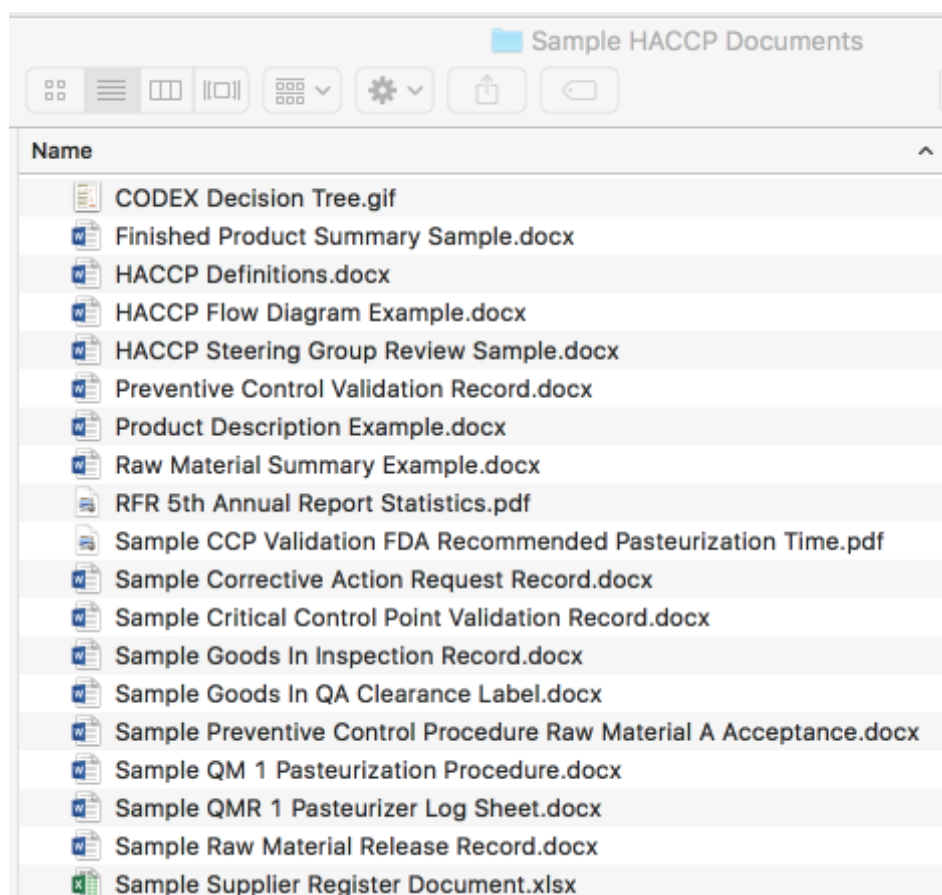
Document Reference HACCP Calculator Instruction 2  
Revision 1. 8<sup>th</sup> May 2017  
Owned by: Technical Manager  
Authorised By: General Manager



This is also *An Introduction to HACCP* PowerPoint Presentation:



There are Sample HACCP Documents

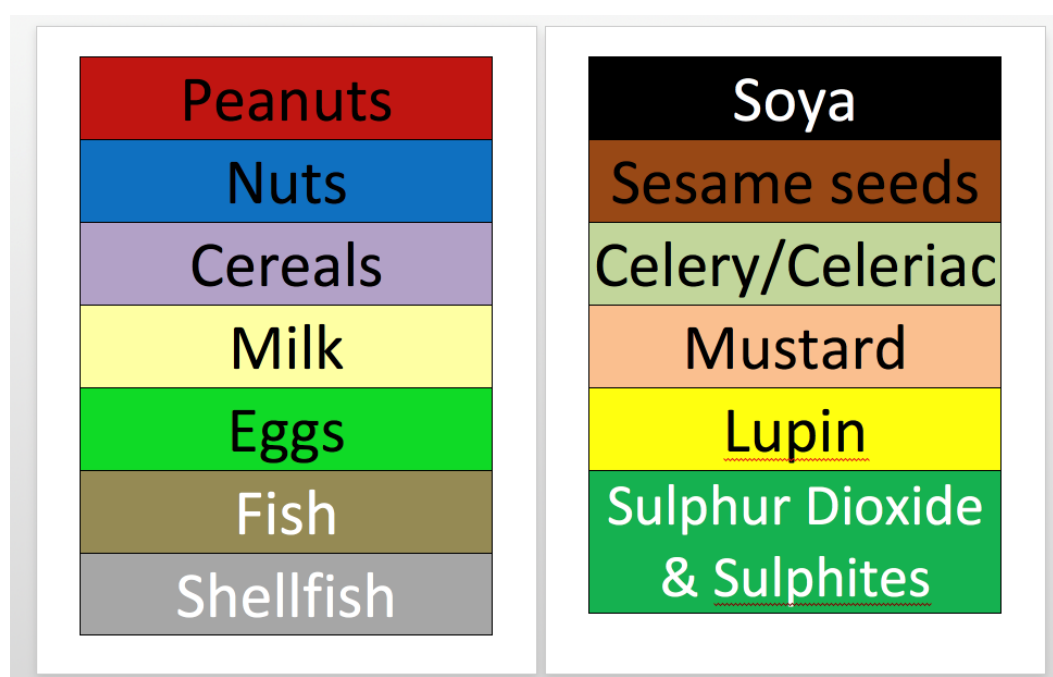
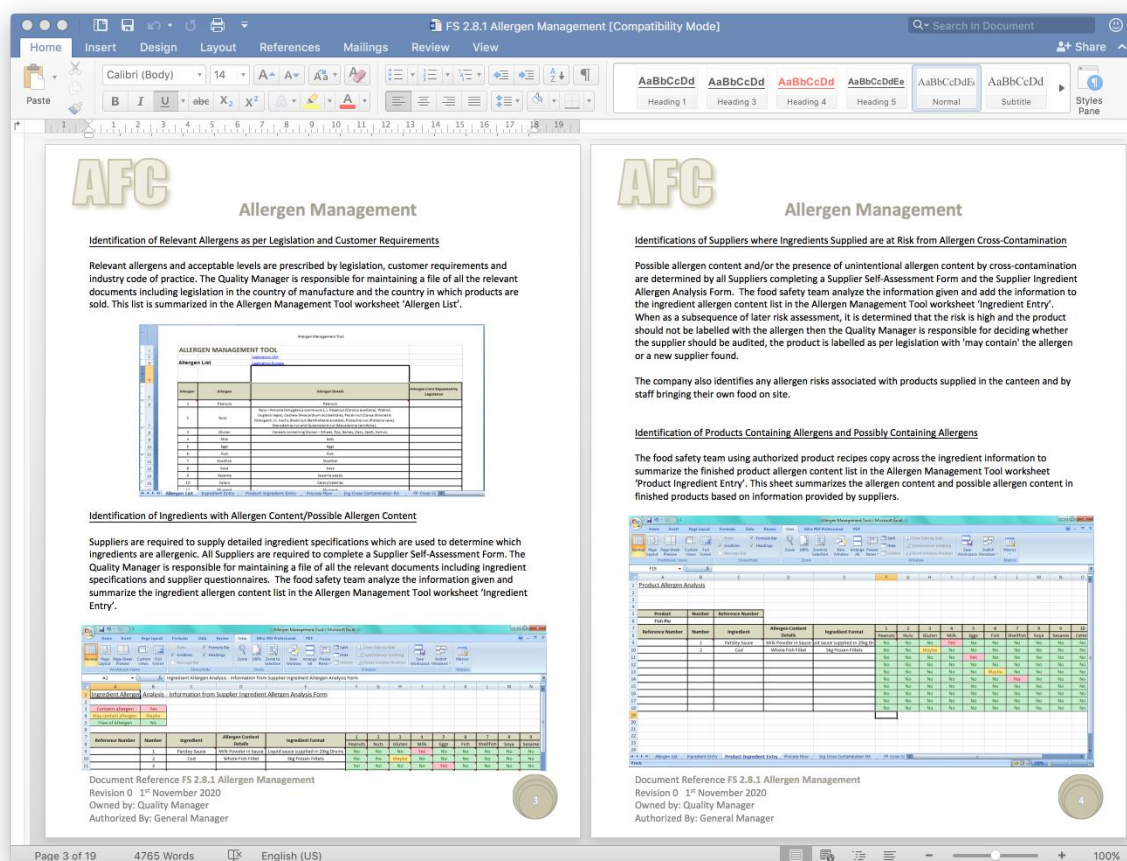


These are supplementary documents and examples that you might find useful when implementing your Food Safety Plans



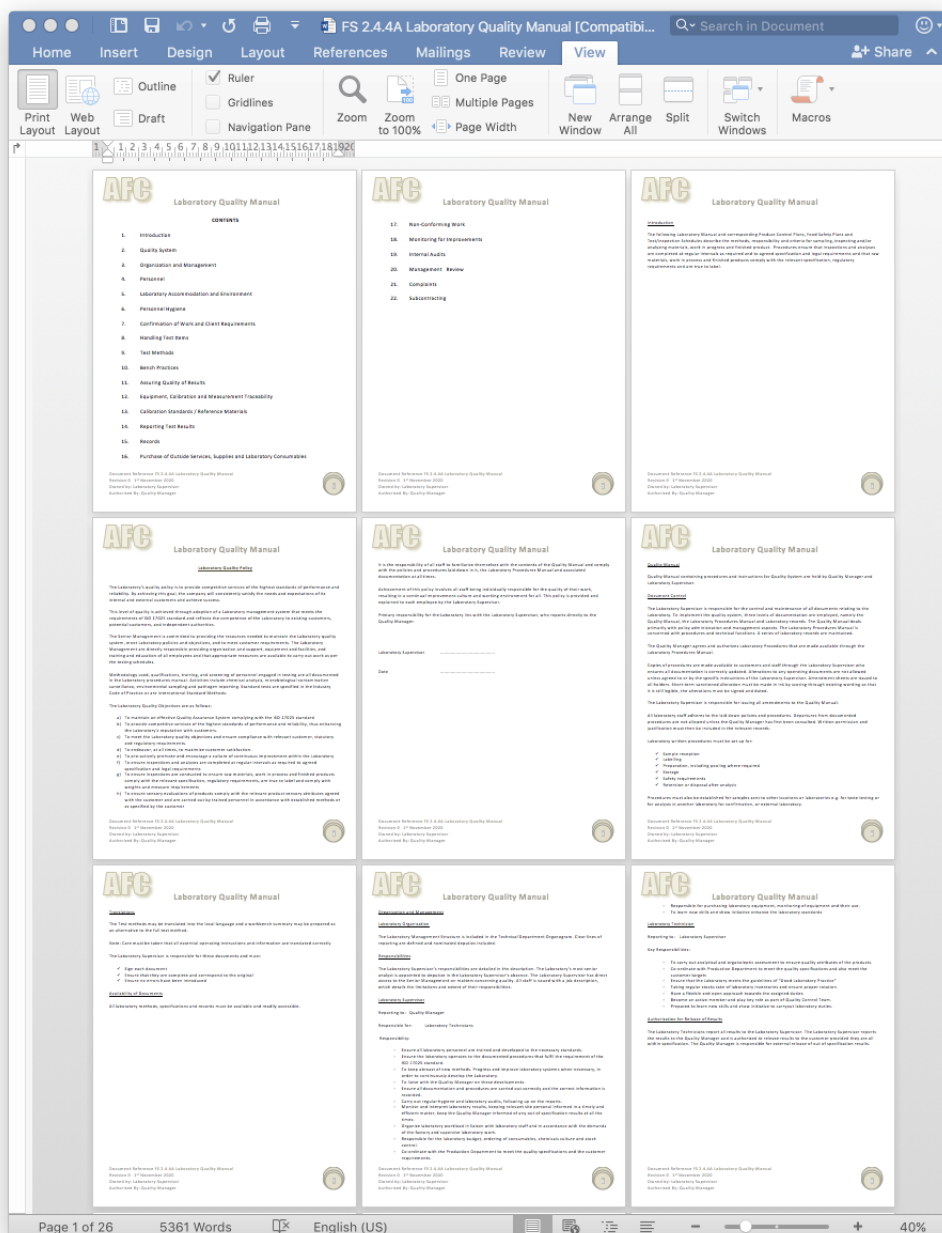
## Allergen Management Assistance

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



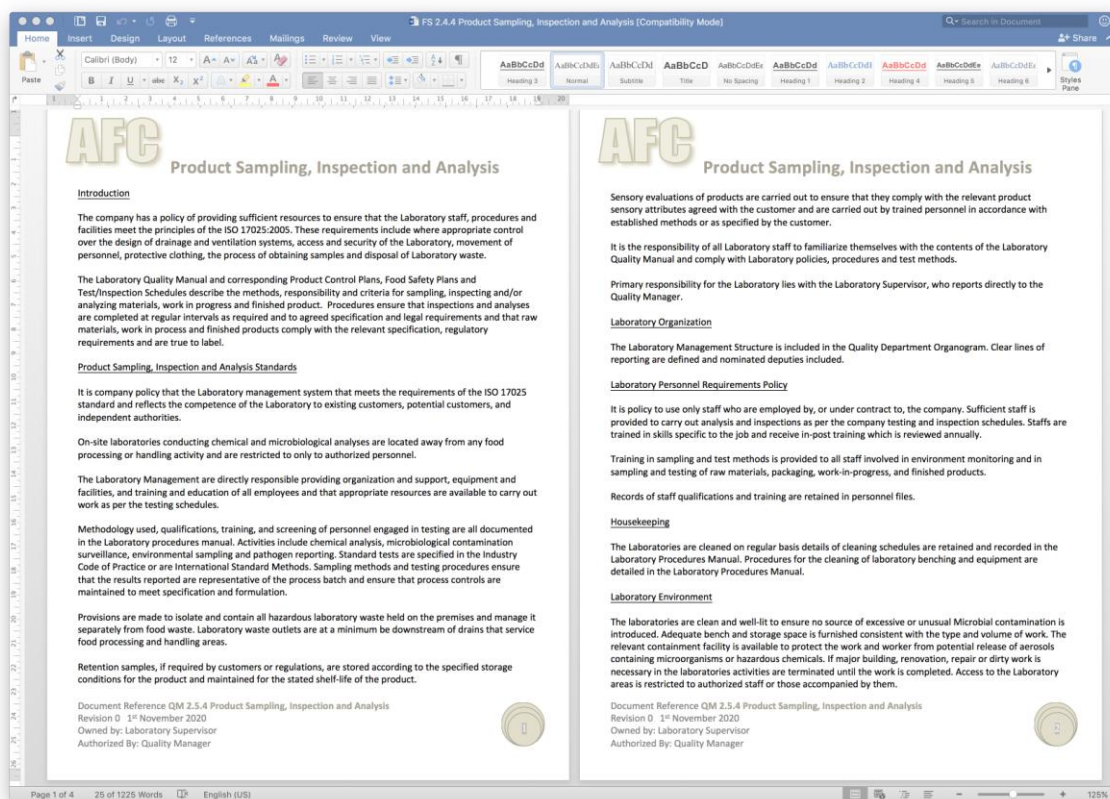
## Laboratory Management Assistance

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, 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.



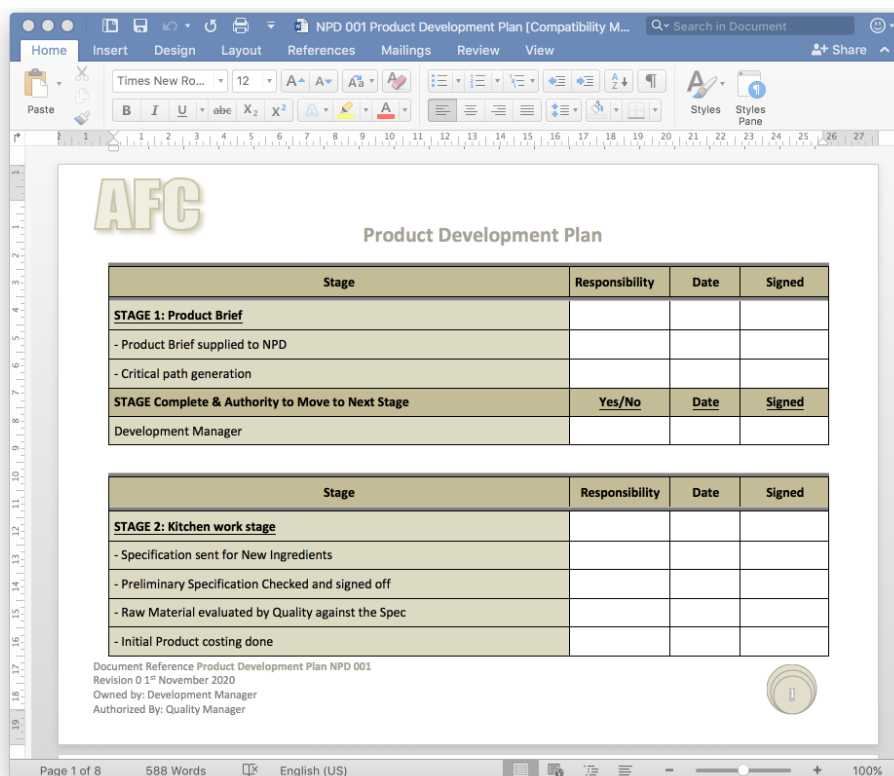
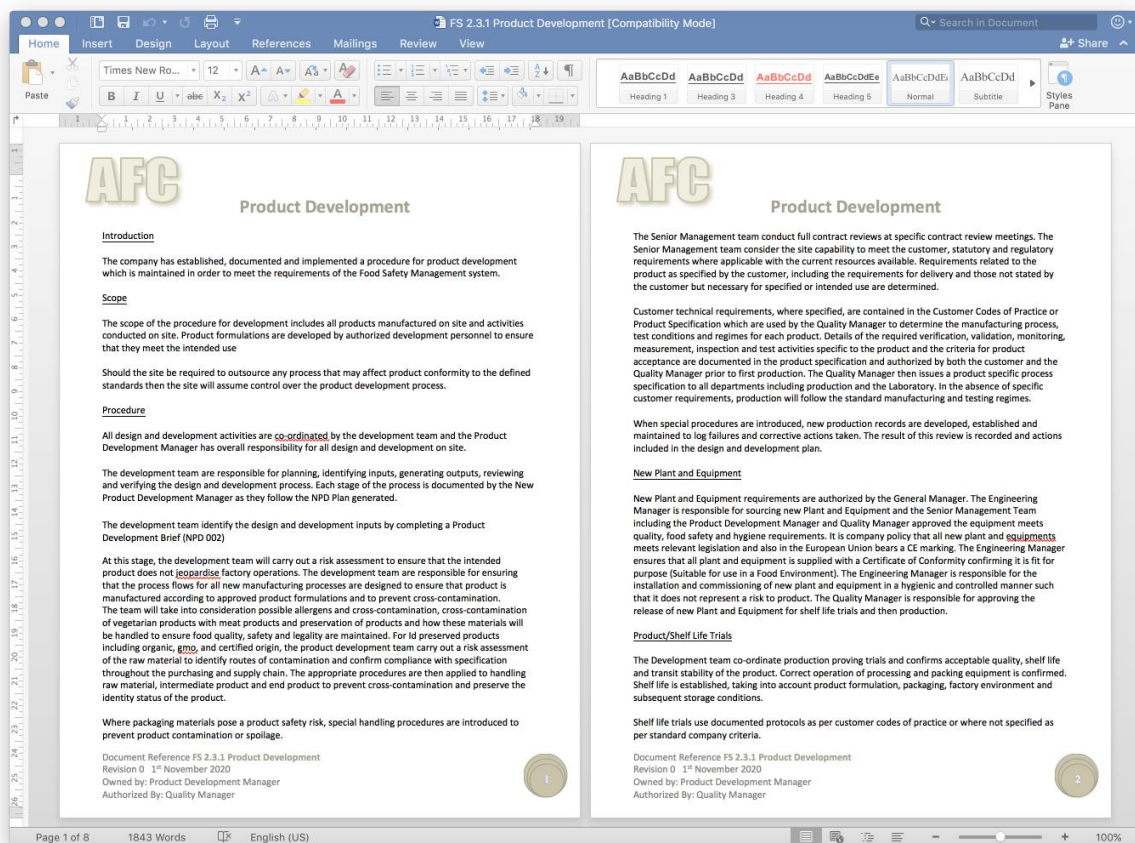
There are also supplementary Laboratory Documents included:

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



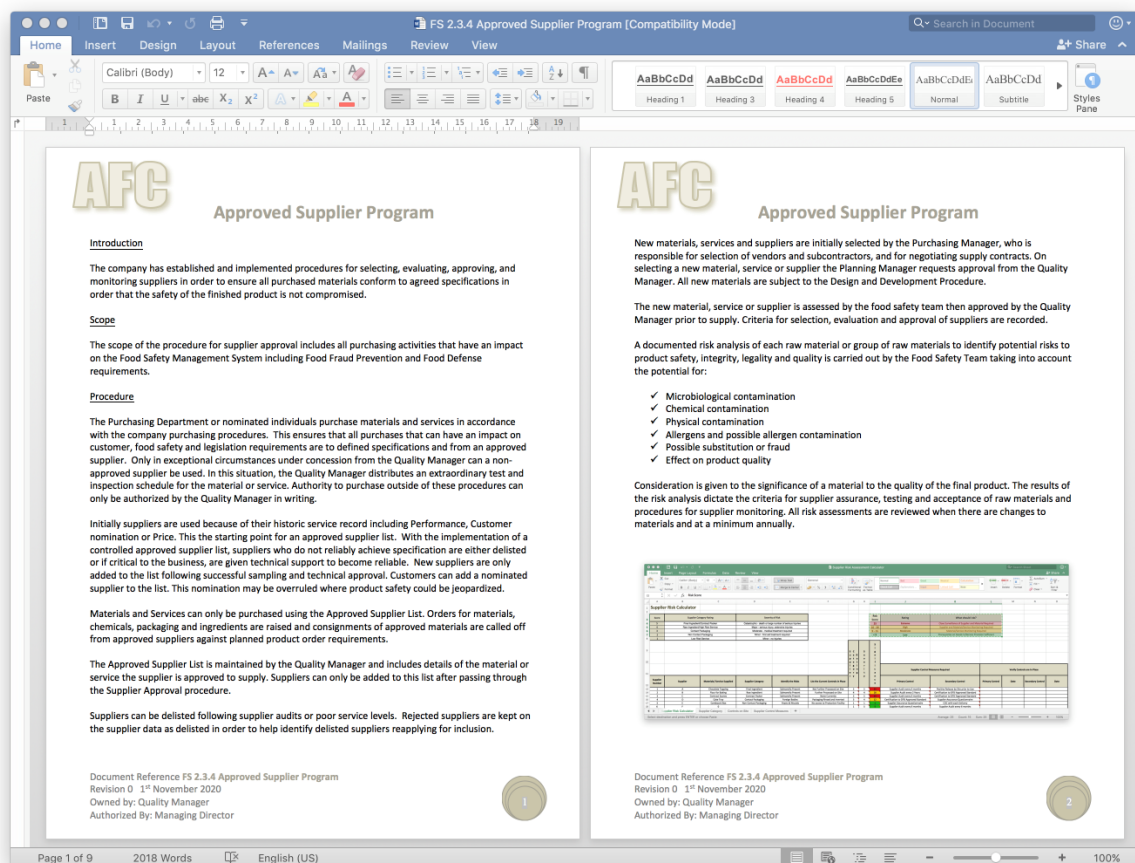
## Product Development Assistance

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:

The screenshot shows an Excel spreadsheet titled 'FS 2.3.4A Supplier & Material Risk Assessment'. The spreadsheet is divided into two main sections, labeled 1 and 2. Section 1, 'Supplier & Material Risk Calculator', contains a table with columns for 'Score', 'Supplier Category Rating', and 'Severity of Risk'. The calculator table shows a list of suppliers and their associated risks and controls. Section 2, 'Supplier Control Measures Required', contains a table with columns for 'Supplier Number', 'Supplier', 'Materials/Service Supplied', 'Supplier Category', 'Identify the Risks', 'List the Current Controls in Place', 'FSMA Supply Chain Program Required?', 'Primary Control', and 'Secondary Control'. The calculator table shows a list of suppliers and their associated risks and controls. The spreadsheet is dated 1st November 2020 and is owned by the Quality Manager, authorized by the Managing Director.

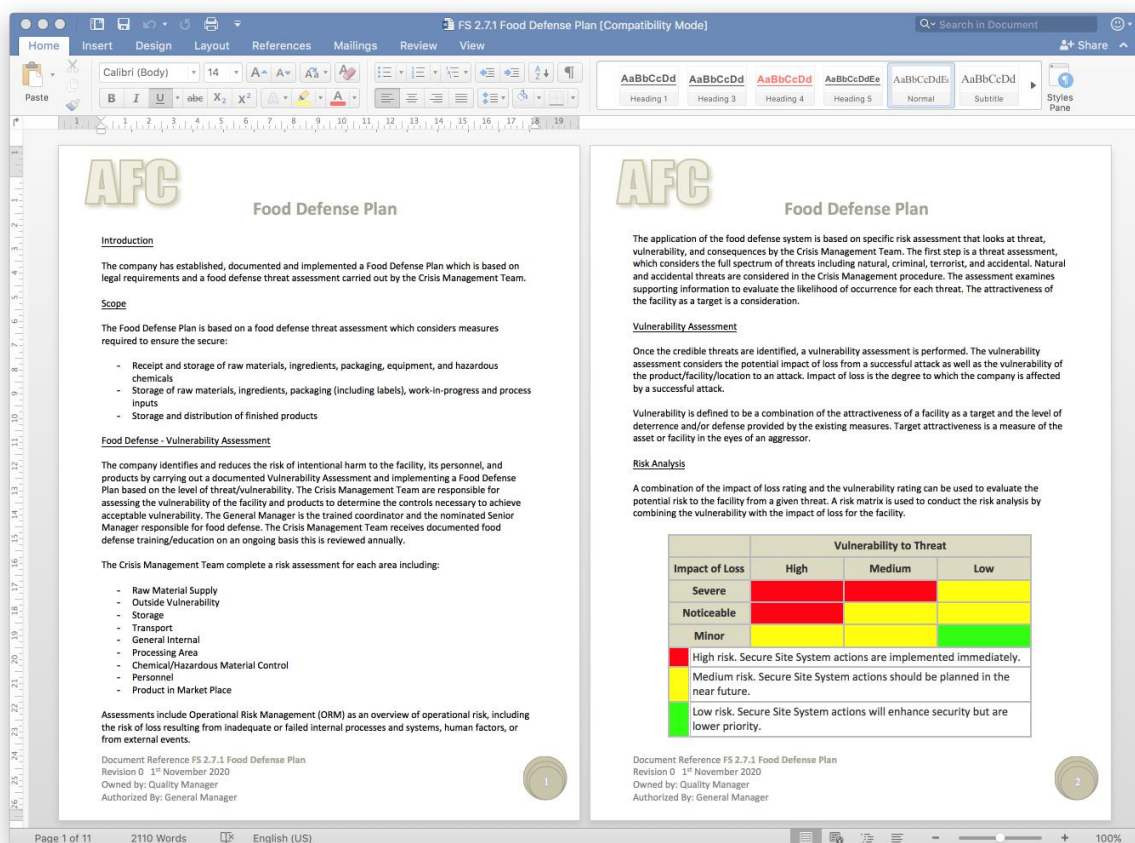
Score	Supplier Category Rating	Severity of Risk
5	Final Ingredient/Contract Packager	Catastrophic - death or large number of serious injuries
4	Raw Ingredient/High Risk Service	Major - serious injury, extensive injuries
3	Contact Packaging	Moderate - medical treatment required
2	Non Contact Packaging	Minor - first aid treatment required
1	Low Risk Service	Minor - no injuries

Supplier Number	Supplier	Materials/Service Supplied	Supplier Category	Identify the Risks	List the Current Controls in Place	FSMA Supply Chain Program Required?	Primary Control	Secondary Control
1	A	Chocolate Topping	Final Ingredient	Salmonella Present	Not Further Processed on Site	Yes	Supplier Audit every 6 months	Positive Release by Site prior to Use
2	B	Flour for Baking	Raw Ingredient	Salmonella Present	Further Processed on Site	No - On Site Process Control - Cooking	Supplier Audit every 2 Years	Certificate of Analysis with each Delivery
3	C	Whole Milk Powder	Raw Ingredient	Salmonella Present	Further Processed by Customer	No - Controlled By Customer - Cooking	Supplier Audit every 2 Years	Certificate of Analysis with each Delivery
4	D	Contract Scones	Contract Packager	Salmonella Present	None Currently	Yes	Supplier Audit every 6 months	Certification to GFSI Approved Standard
5	E	Cake Tray	Contact Packaging	Foreign Bodies	Packaging Rinsed and Inverted	No	Certification to GFSI Approved Standard	COC with each Delivery
6	F	Cardboard Box	Non-Contact Packaging	Yeasts & Molds	No access to Production Facility	No	Supplier Assurance Questionnaire	Supply to Contract Specification
7	G	D				No	Supplier Audit every 6 months	Positive Release by Site prior to Use



## Assistance with Food Defense Assessment

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

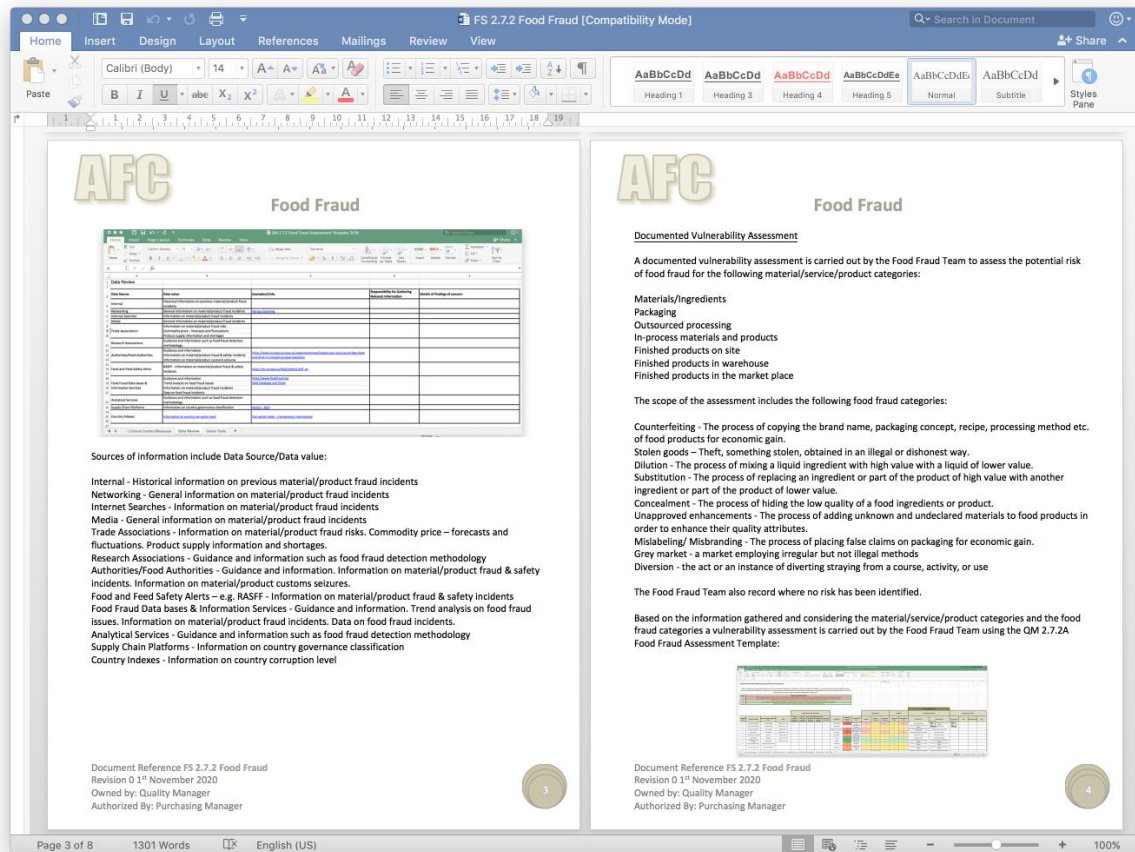


## FS 2.7.1A Food Defense Threat Assessment Template:

FS 2.7.1A Food Defense Threat Assessment												
Primary Control												
Food Threat Assessment & Mitigation Plan Summary												
Food Defence Mitigation Plan												
Risk Assessment												
Control Measures Required												
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 area 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:

HomeInsertPage LayoutFormulasDataReviewView

FileEditViewReferencesTools

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

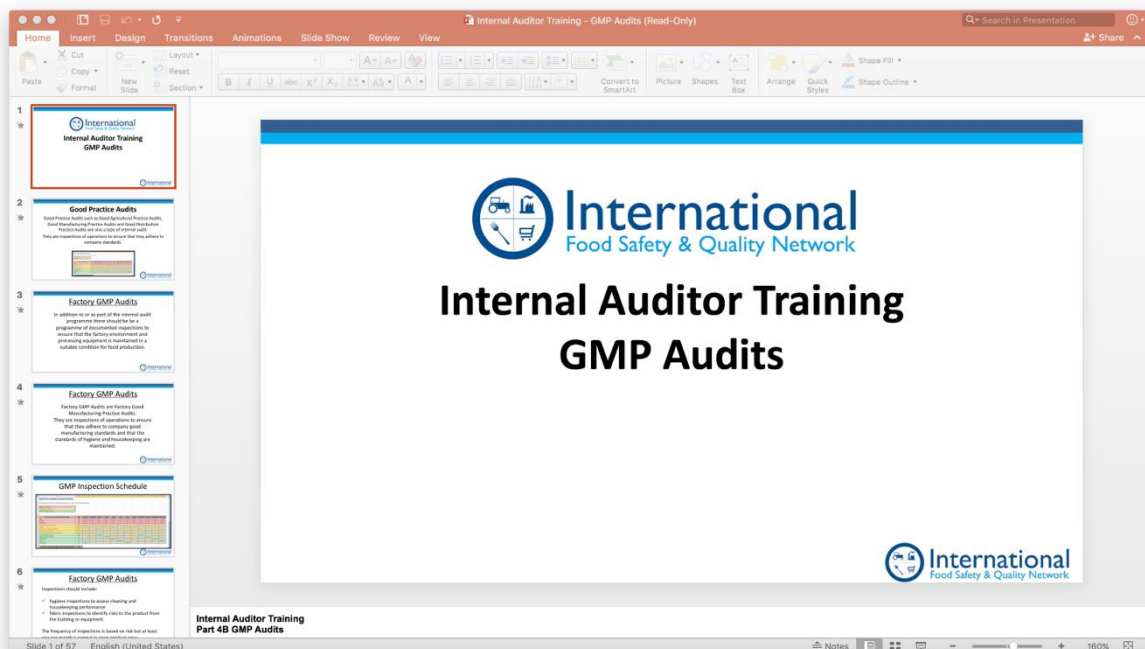
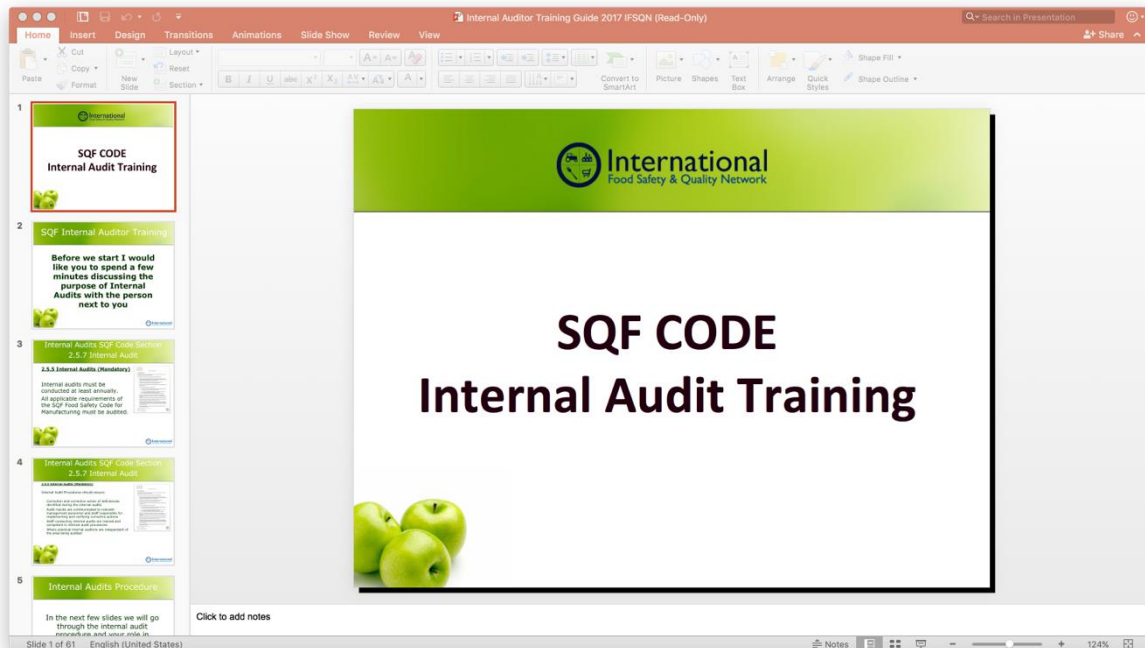
NumberConditional FormattingTable Styles

FontParagraphBackground StylesTable Styles

NumberConditional Formatting

## 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:

The screenshot displays three completed 'Food Safety System Audit Form' documents. Each form is a Microsoft Word document with a blue header bar and a ribbon menu. The forms are titled 'AFC Food Safety System Audit Form'. The first form is dated 1st December 2018, the second is dated 25th December 2018, and the third is dated 1st December 2018. Each form includes sections for audit details, findings, non-conformances, and corrective actions.

The screenshot displays two completed 'Factory GMP Audit' documents. Each form is a Microsoft Word document with a blue header bar and a ribbon menu. The forms are titled 'AFC Factory GMP Audit'. The first form is dated 22/1/2019, and the second is dated 8th January 2019. Each form includes sections for audit details, scoring system, and audit findings.



## 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**

**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 2.1.1A 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

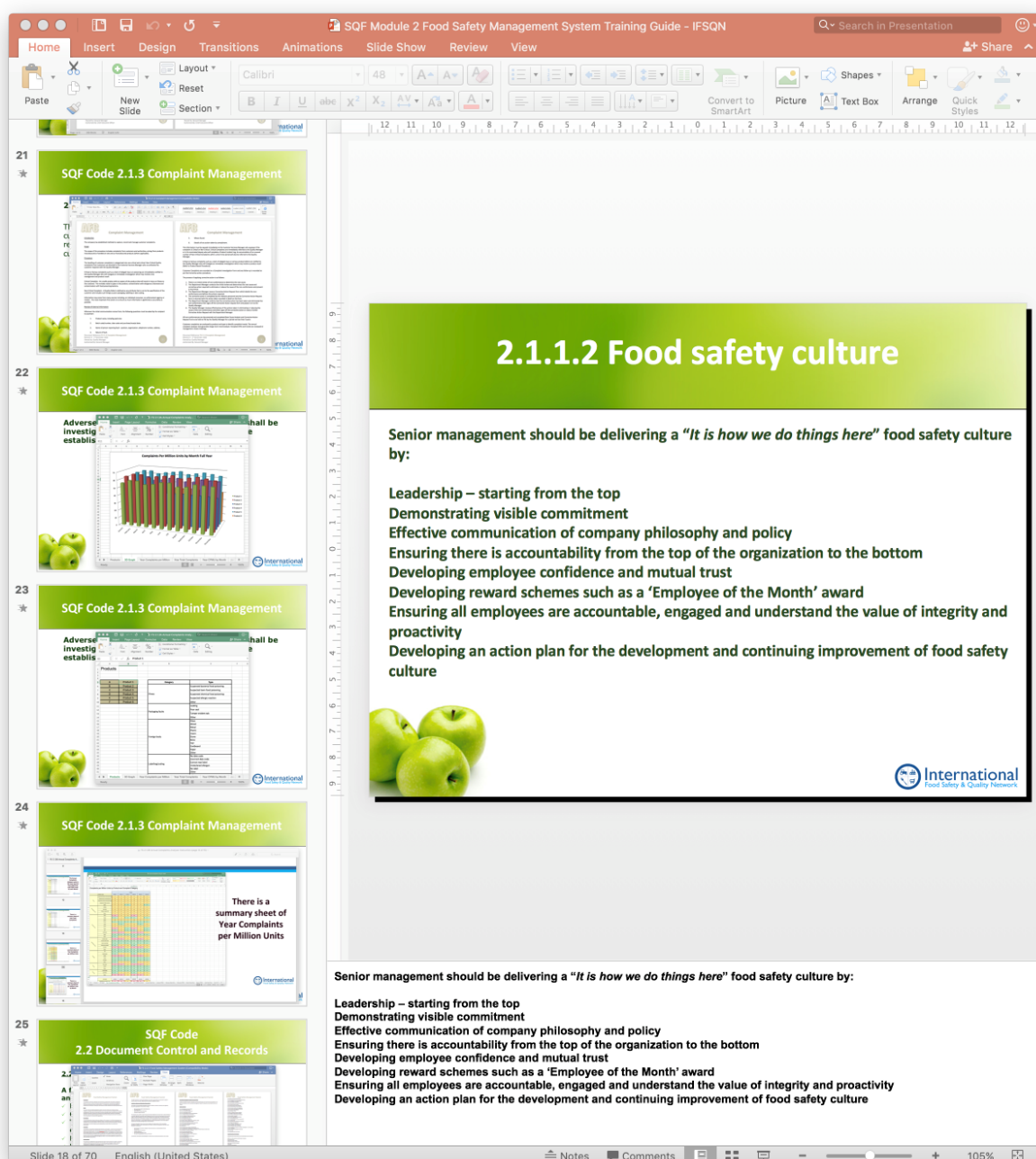
**System Elements**

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 2.1.1A 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)





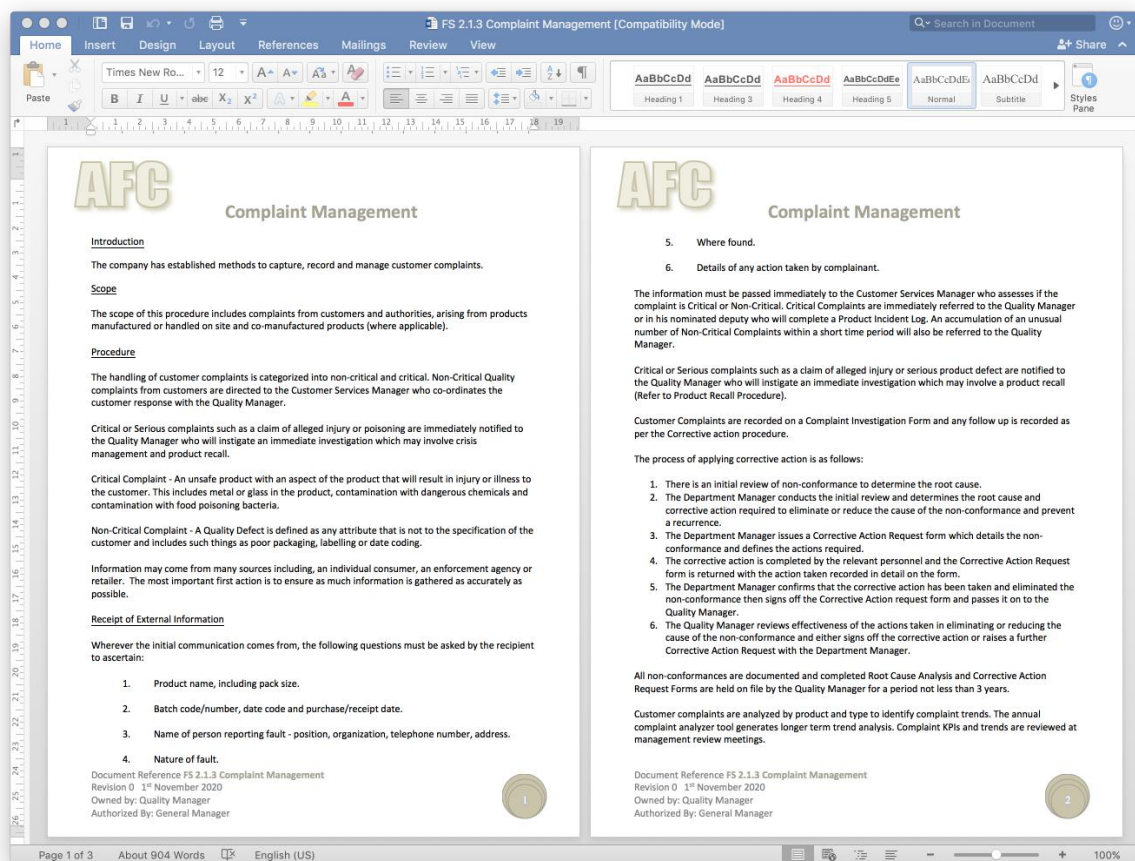
The presentations give an overview of the requirements of the SQF Code Edition 9 whilst showing how the procedures match the clauses of the standard and also the additional tools included in the package.

# SQF Food Safety Management System Training Guide SQF Code Module 11 Good Manufacturing Practices



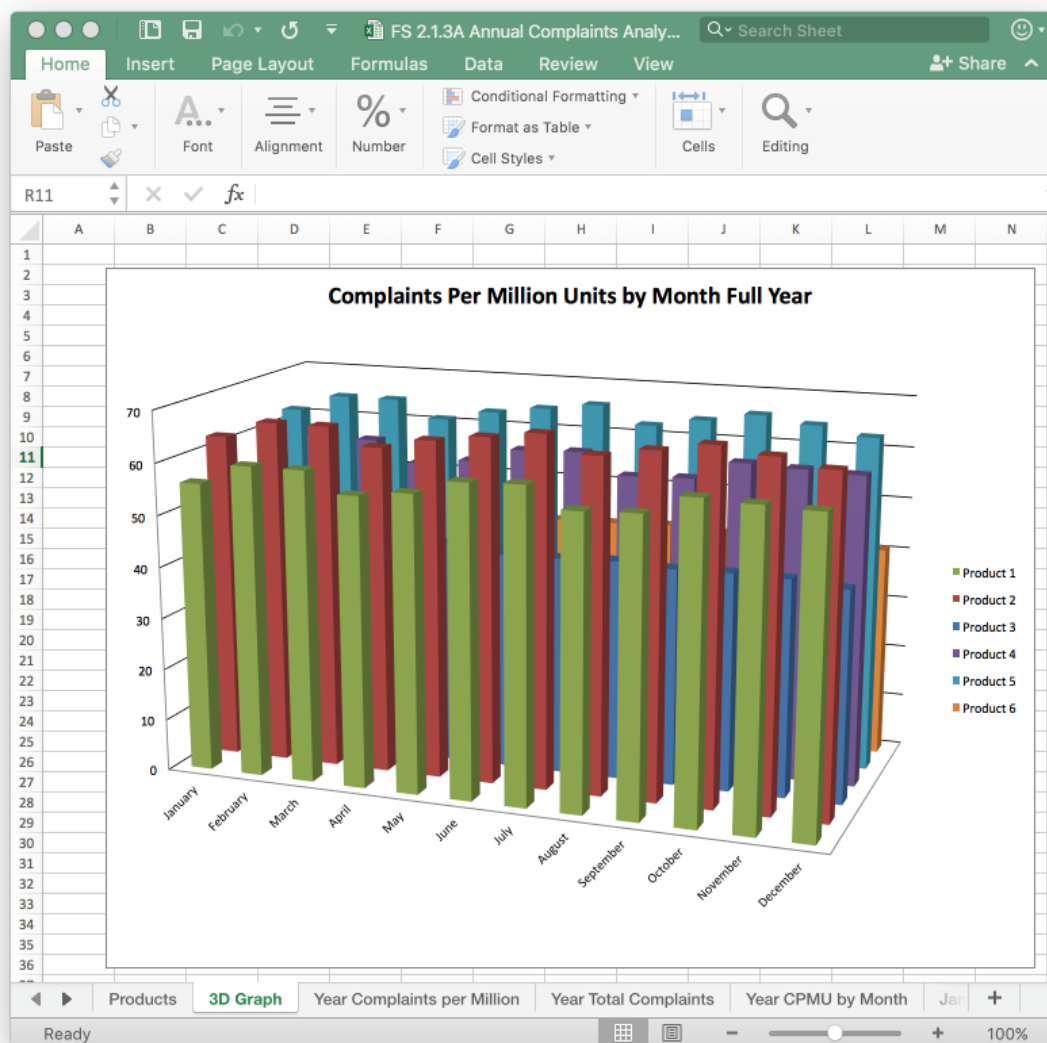
## Other Management Tools

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



The screenshot shows a Microsoft Excel spreadsheet titled "FS 2.1.3A Annual Com...". The spreadsheet is a template for "Products". It includes columns for Product Name, Category, and Type. The data is organized into a table with rows for Product 1 through Product 6, and columns for Category and Type.

Product Name	Category	Type
Product 1	Illness	Suspected bacterial food poisoning
Product 2		Suspected toxin food poisoning
Product 3		Suspected chemical food poisoning
Product 4		Suspected allergic reaction
Product 5		Other
Product 6		Leaking
	Packaging faults	Poor seal
		Tamper evident tab
		Other
		Glass
	Foreign body	Wood
		Metal
		Plastic
		Insect
		Stone
		Bone
		Hair
		Cardboard
		Paper
		Other
		No date code



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

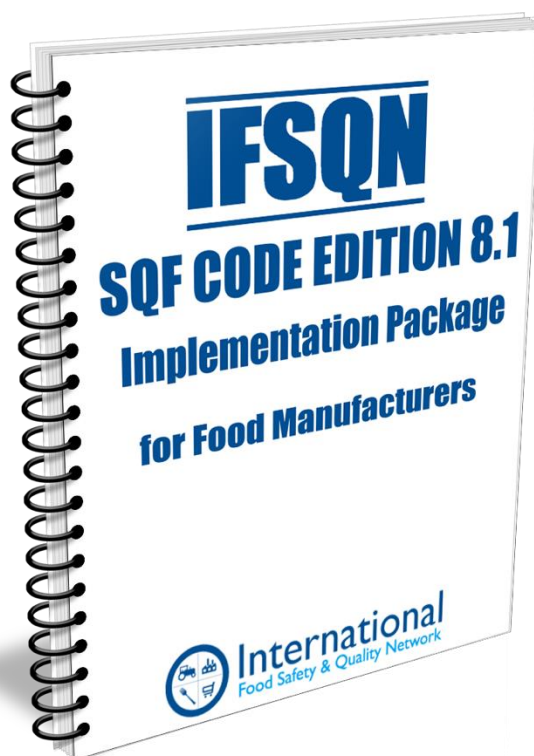


Unrivalled Assistance - Free Online Technical Support

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 SQF Code Edition 9 compliant IFSQN SQF Food Safety Management System Implementation Package](#)