Happy 10th Anniversary!
Edition 7

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

<table>
<thead>
<tr>
<th></th>
<th>Total (% of total)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013 All Recalls</td>
<td>1937</td>
</tr>
<tr>
<td>2013 SQF Certified Supplier Recalls</td>
<td>131 (6.7%)</td>
</tr>
<tr>
<td>2014 All Recalls</td>
<td>2155</td>
</tr>
<tr>
<td>2014 SQF Certified Supplier Recalls</td>
<td>143 (6.6%)</td>
</tr>
<tr>
<td>2015 (Q1-3) All Recalls</td>
<td>782</td>
</tr>
<tr>
<td>2015 (Q1-3) SQF Certified Supplier Recalls</td>
<td>119 (15.2%)</td>
</tr>
</tbody>
</table>

- Overall decrease in supplier recalls
- General increase in percentage of SQF supplier recalls
SQF Certified Supplier Recall Hazard Distribution
2015 YTD - Quarters 1 through 3

- Biological: 40.3%
- Chemical: 33.6%
- Physical: 13.4%
- Other issue: 12.6%
Buyer Survey - results

Top reasons for recalls

- Labeling issues
- Biological contamination
- Chemical contamination
- Physical contamination
- Product did not meet spec
- NA - Answer is the same as ...
- Other (please specify)
Buyer Survey- results

Top reasons for withdrawals

- Labeling issues
- Biological contamination
- Chemical contamination
- Physical contamination
- Product did not meet spec
- NA- Answer is the same as ...
- Other (please specify)
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.
Stakeholder Feedback
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
Will there be an Edition 8?

KEEP CALM AND YES! YES! YES!
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).
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
Share YOUR Feedback!
Orlando 2016!