

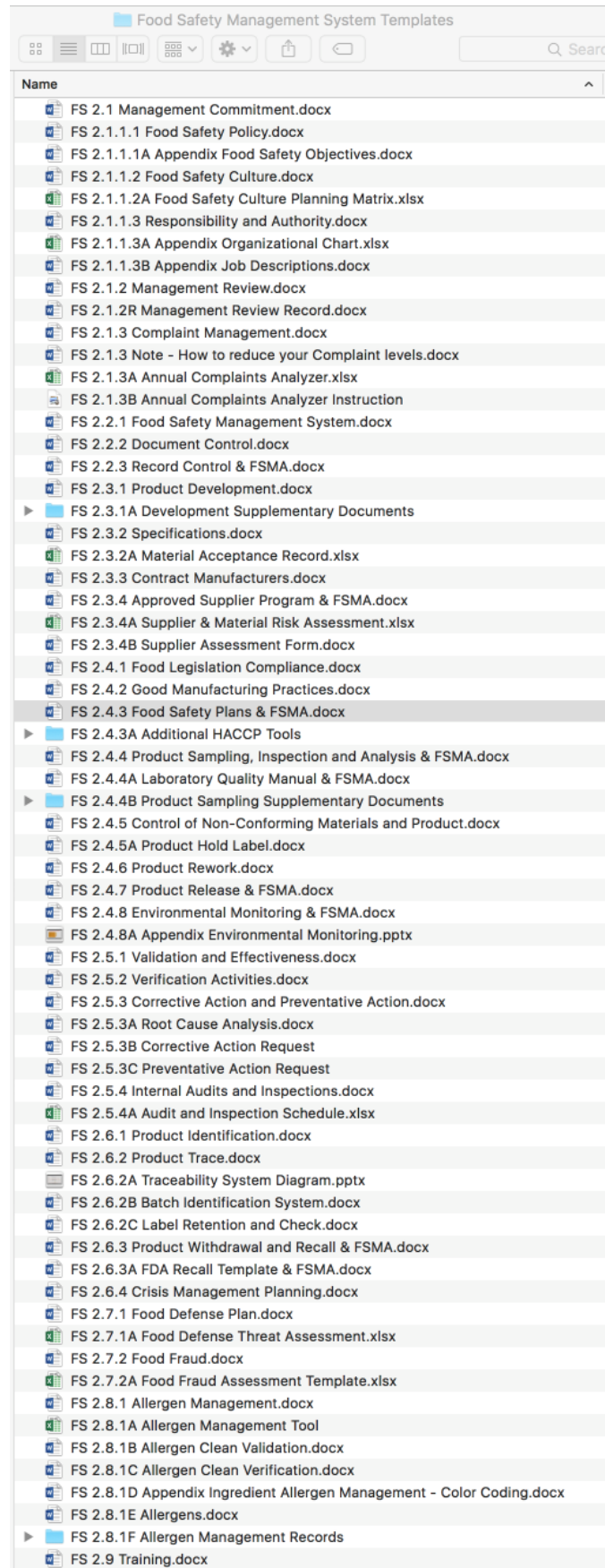


The IFSQN SQF & FSMA Food Safety Management System Implementation Package is an ideal package for organizations looking to meet the requirements of the SQF Food Safety Code: Food Manufacturing Edition 9 and the SQFI Guidance for the Implementation of the Preventive Controls for Human Food Rule for SQF Certified Sites.

The IFSQN SQF & FSMA Food Safety Management System Implementation 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
- ✓ FSMA Module – Additional content, presentations, tools and guidance in meeting the additional requirements of FSMA Preventive Controls Rule for Human Food

Food Safety Management System Templates

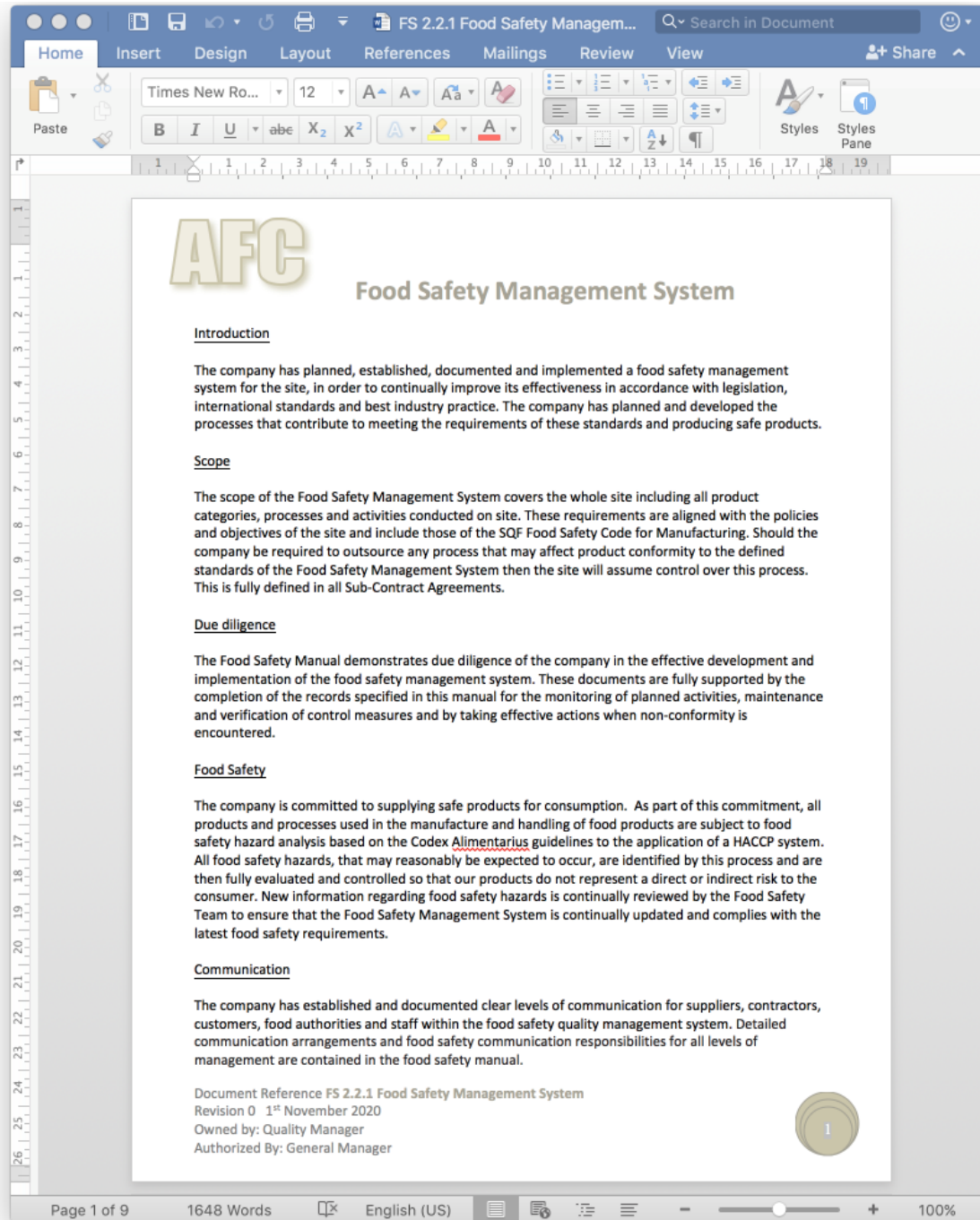


IFSQN SQF & FSMA Food Safety Management System Edition 9 Brochure

The IFSQN SQF & FSMA 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.

The screenshot displays a Microsoft Word document titled "FS 2.2.1 Food Safety Management System...". The document is a template for a Food Safety Management System (FSMS) and is organized into a grid of 18 document thumbnails, each representing a different procedure or document within the system. The thumbnails are arranged in a 3x6 grid. Each thumbnail includes a title, a brief description, and a small icon. The titles of the thumbnails are: "Introduction", "Food Safety Management System", "Food Safety Management System Documentation", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", "Food Safety Management System", and "Food Safety Management System". The document is displayed in a Microsoft Word interface with a ribbon at the top showing tabs like Home, Insert, Design, Layout, References, Mailings, Review, and View. The status bar at the bottom indicates "Page 1 of 9", "1648 Words", "English (US)", and a zoom level of "40%".

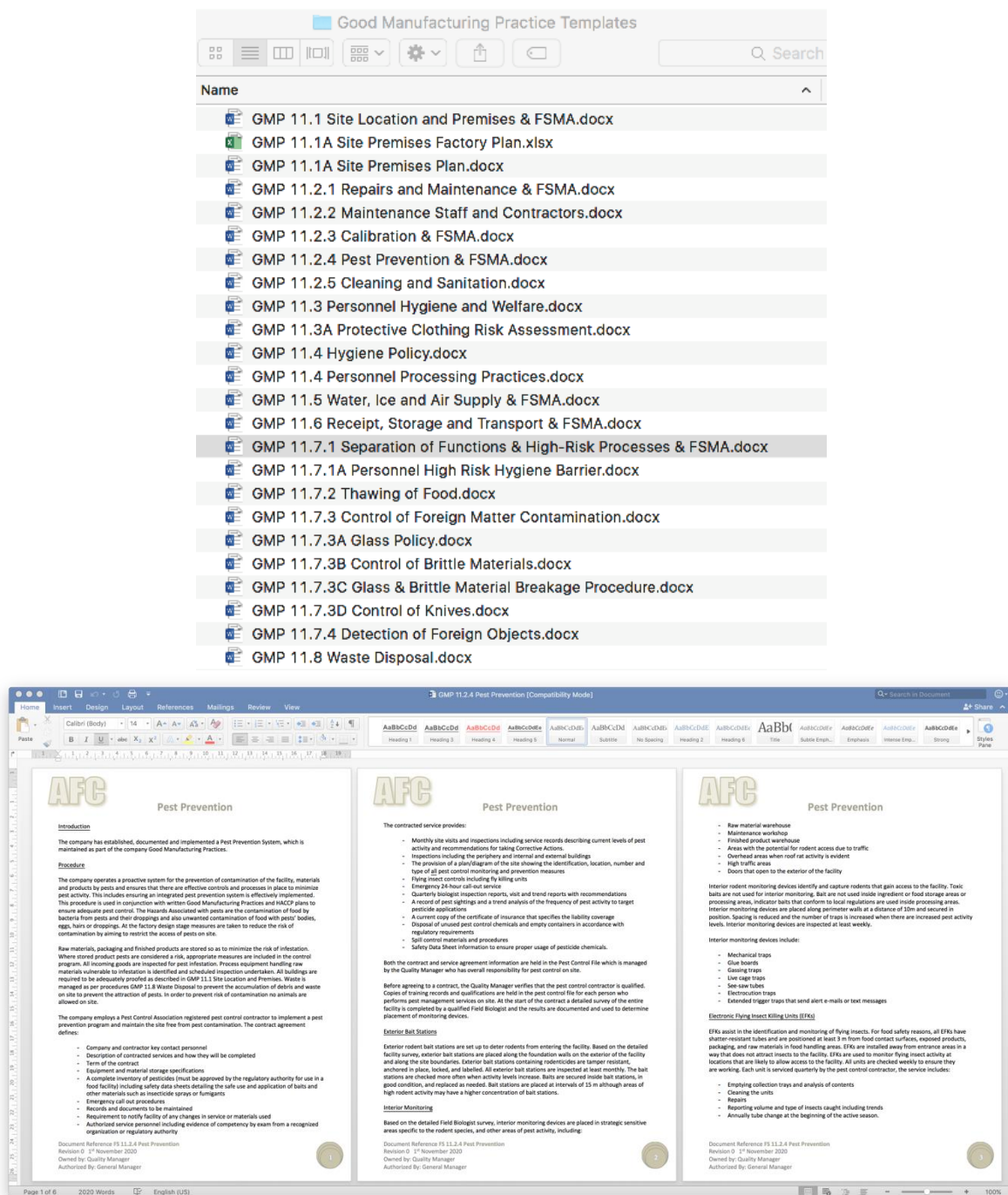
These Food Safety Management System Templates match the clauses of the SQF Code and comply with Module 2 System Elements for Food Manufacturing.



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 & FSMA Food Safety Management System Package contains comprehensive Good Manufacturing Practice Template Procedures 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.

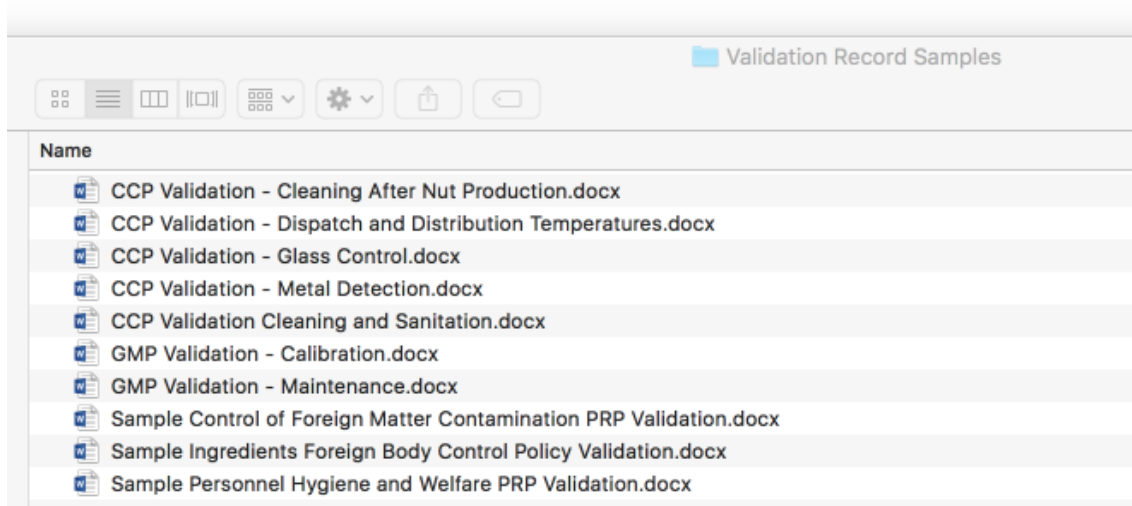
Food Safety Record Templates

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 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:



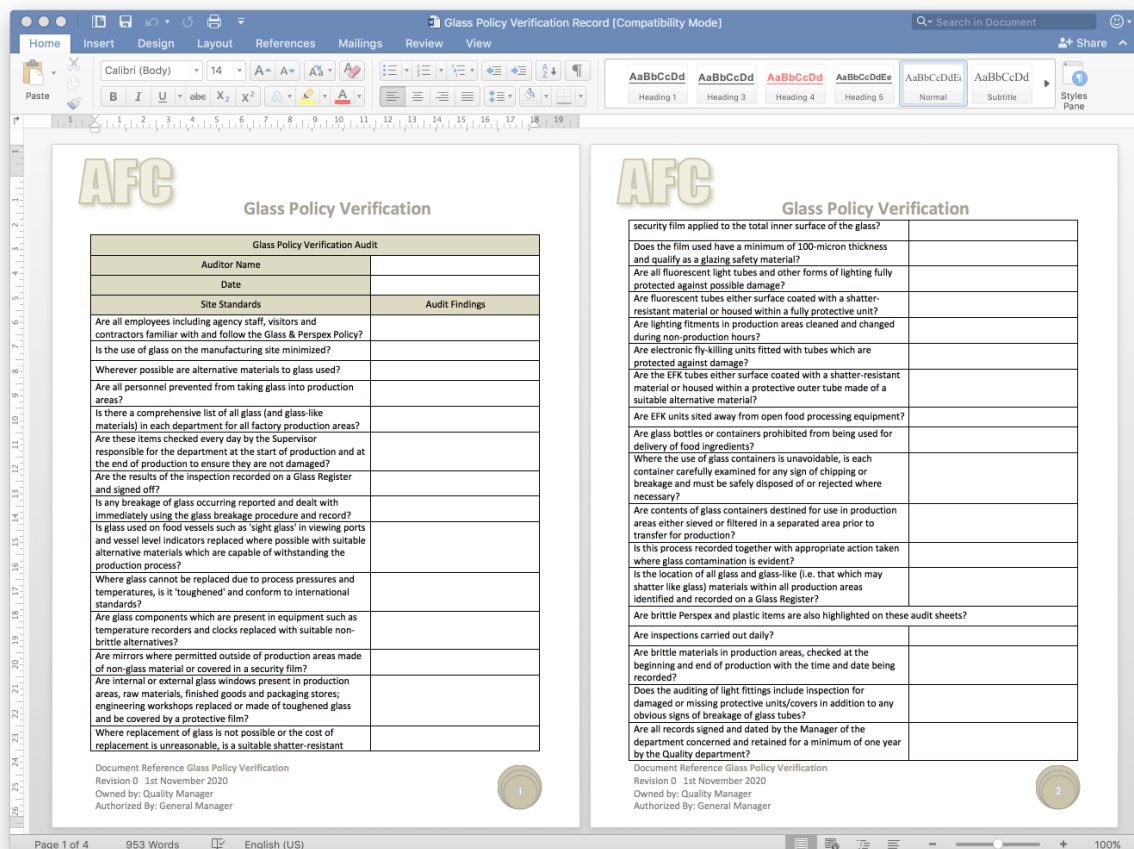
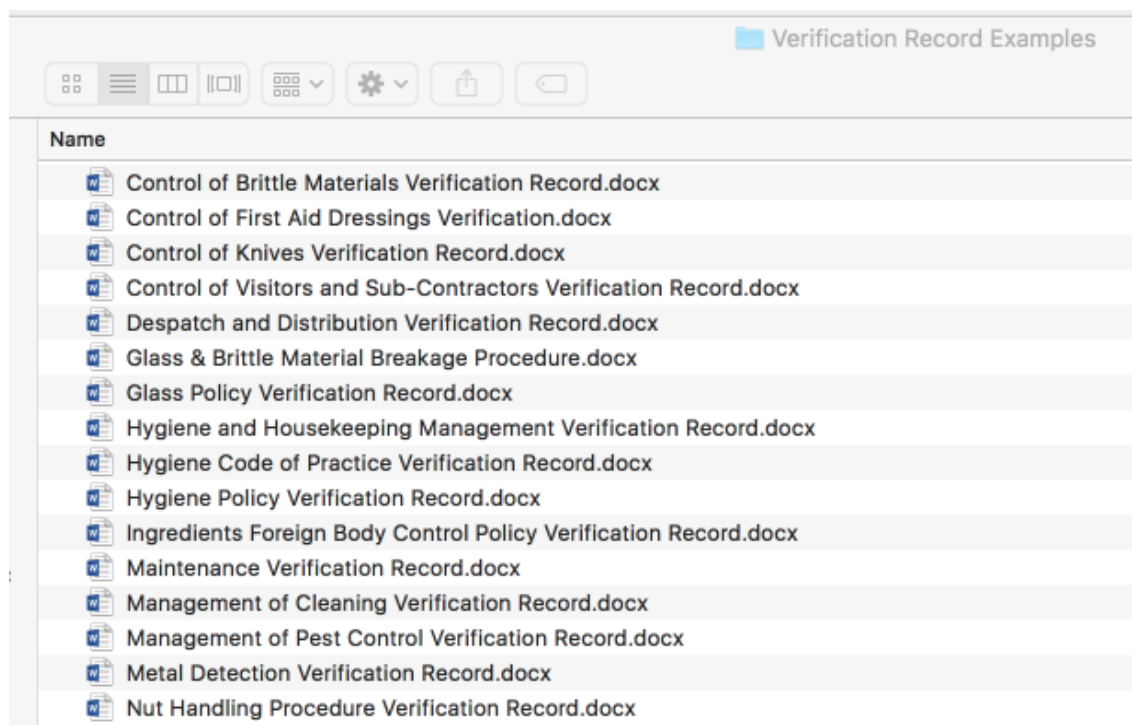
A screenshot of a Microsoft Word document titled "Metal Detection CCP Validation". The document is a template for a validation record. It includes a header with the "AFC" logo and the title "Metal Detection CCP Validation". Below the title is a section for "Metal Detection CCP Validation" with a table for recording validation data. The table has columns for "Product Category", "Step Number", "Hazard", "Control Measure", "Validation Methods", and "Applicable". The "Validation Methods" column is further divided into "Yes" and "No" columns. The "Applicable" column is for additional notes. The table is filled with data for "Freshly Prepared Sandwiches" and "8 Packing".

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		✓	
Historical Knowledge	✓		History indicates a significant reduction in risk by using a metal detector
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:			

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

Verification Record Examples

There are also a range of verification records:

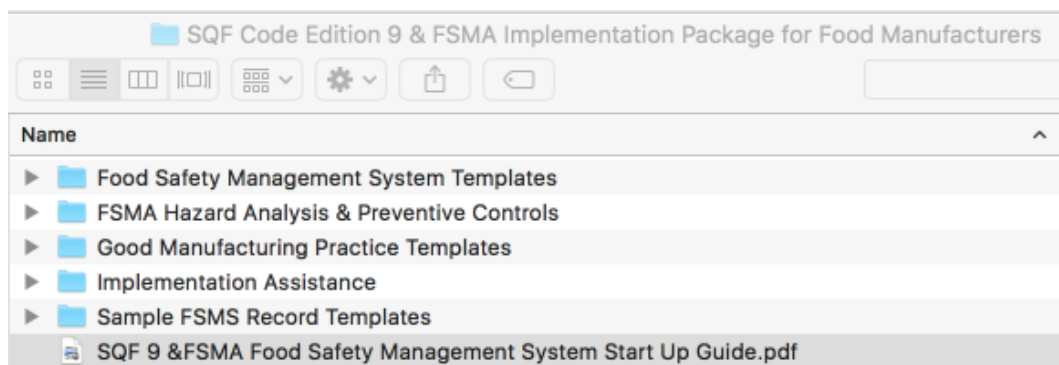


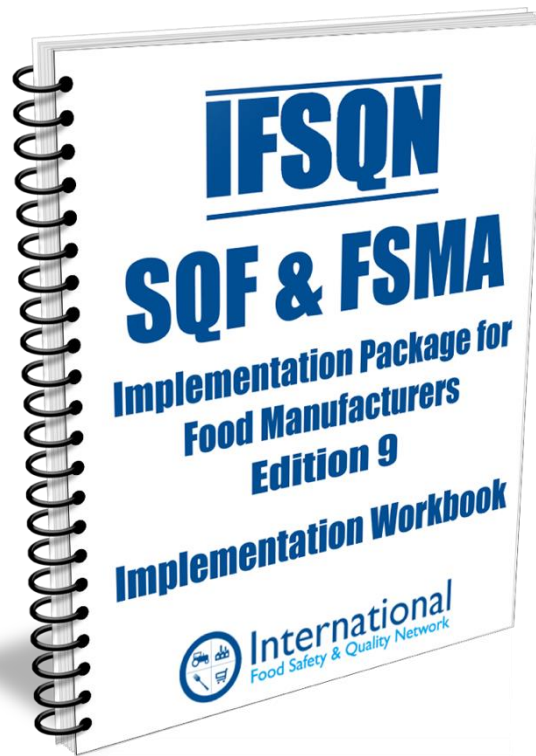
Implementation Assistance

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



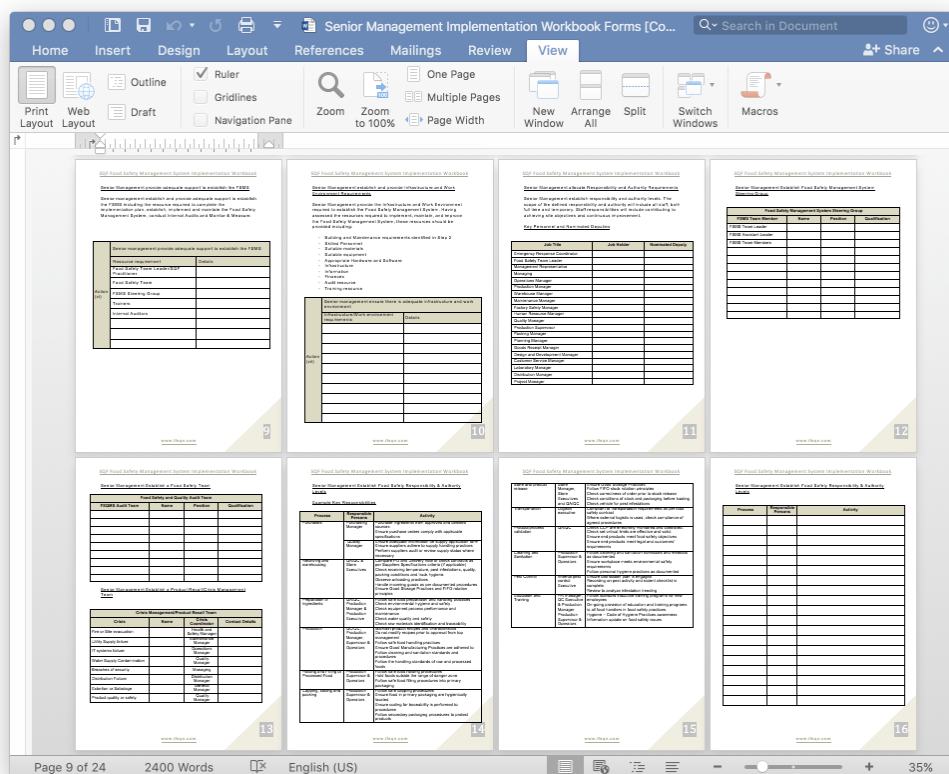
When you download the package, you will find the Start-Up Guide and 5 folders containing the package contents:





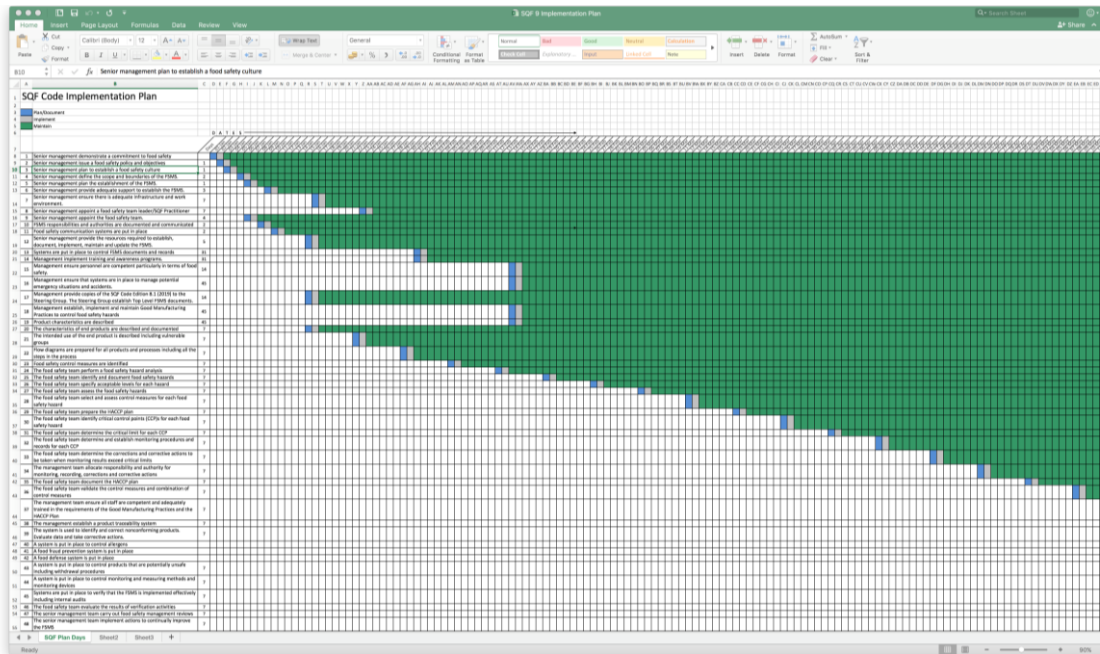
The IFSQN SQF & FSMA Food Safety Management System Package includes an Implementation Workbook which provides guidance in developing your SQF Food Safety Management System.

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








SQF 9 & FSMA Implementation Plan

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



SQF Code & FSMA Implementation Plan									
	Plan/Document	Implement	Maintain	D A T E S					
				Days	Weeks	Months	Quarters	Years	
1	Senior management demonstrate a commitment to food safety								
2	Senior management issue a food safety policy and objectives								
3	Senior management plan to establish a food safety culture								
4	Senior management define the scope and boundaries of the FSMS								
5	Senior management plan the establishment of the FSMS								
6	Senior management provide adequate support to establish the FSMS								
7	Senior management ensure there is adequate infrastructure and work environment								
8	Senior management appoint a food safety team leader/SQF Practitioner								
9	Senior management appoint the food safety team								
10	FSMS responsibilities and authorities are documented and communicated								
11	Food safety communication systems are put in place								
12	Senior management provide the resources required to establish, document, implement, maintain and update the FSMS								
13	Systems are put in place to control FSMS documents and records								
14	Management implement training and awareness programs								
15	Management ensure personnel are competent particularly in terms of food safety								
16	Management ensure that systems are in place to manage potential emergency situations and accidents								
17	Management provide copies of the SQF Code Edition 8.1 (2019) to the Steering Group. The Steering Group establish Top Level FSMS documents								
18	Management establish, implement and maintain Good Manufacturing Practices to control food safety hazards								
19	Product characteristics are described								
20	The characteristics of end products are described and documented								
21	The intended use of the end product is described including vulnerable groups								
22	Flow diagrams are prepared for all products and processes including all the steps in the process								
23	Food safety control measures are identified								
24	The food safety team perform a food safety hazard analysis								
25	FSMA Preventive Controls For Human Food Rule requires §117.126 Food safety plans and §117.135								
26	The food safety team identify and document food safety hazards								

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



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	3	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	3	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	3	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	3	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	3	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	3	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			
4	Culture Delivery	Contamination with Bacteria from Pests		QM 11.2.11 Management of Pests and Vermin	Positive Release of Finished product for micro	3	3	3	3			
4	Culture Delivery	Antibiotics		QM 2.4.1 Customer, Statutory and Regulatory Conformance	Positive Release of Finished product for micro	3	2	6	6			
4	Culture Delivery	Staphylococcus aureus		QM 11.7 Control of Operations	Cooling to < 5 °C within 2 hours	3	3	3	3			

HACCP Calculator Instruction 2

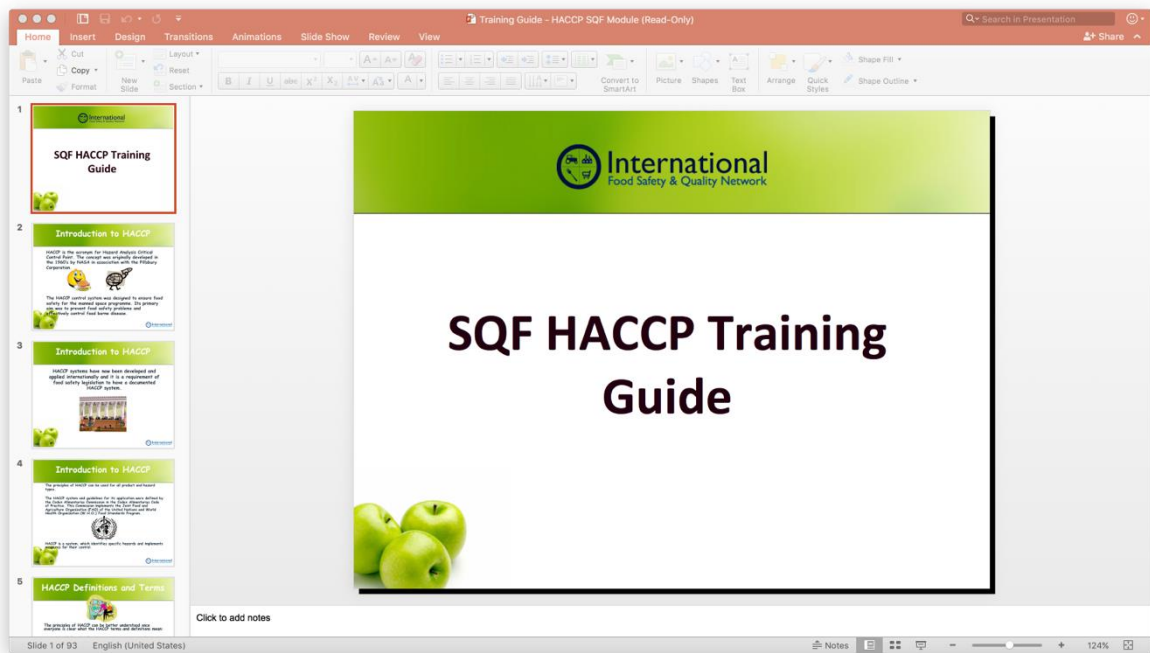
HAZARD ANALYSIS AND CRITICAL CONTROL POINT CALCULATOR

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

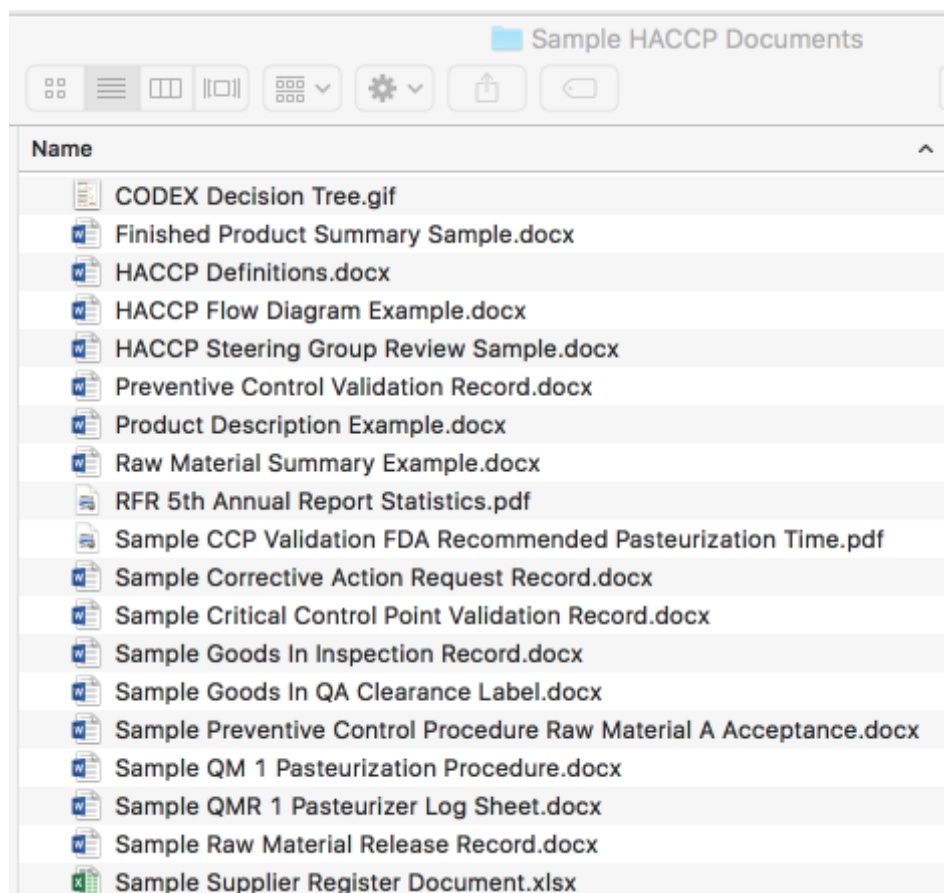
Step Number	Step Name	Hazards Identified	Specific Details about the Hazard	Existing Prerequisite Programmes which assist in controlling the Hazard	Control Measure	3	3	3	3		
1	AMF Delivery	Bacteria (spore-forming) General		1. Hygiene and Housekeeping	Pasteurisation > 71.7 °C > 15 seconds	3	3	3	3		
1	AMF 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	3	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	3	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. 8th May 2017
Owned by: Technical Manager
Authorised By: General Manager

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



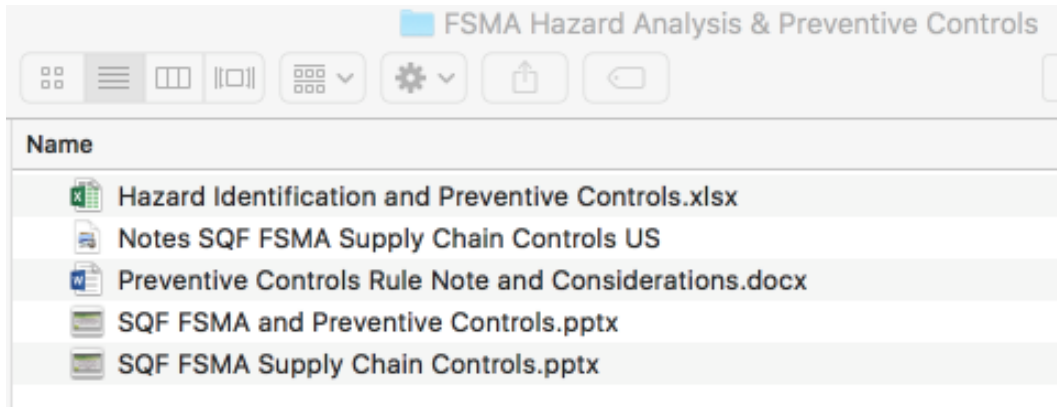
There are Sample HACCP Documents



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

FSMA Hazard Analysis & Preventive Controls

There is also Guidance and Tools for the Implementation of the Preventive Controls for Human Food



SQF FSMA and Preventive Controls Presentation

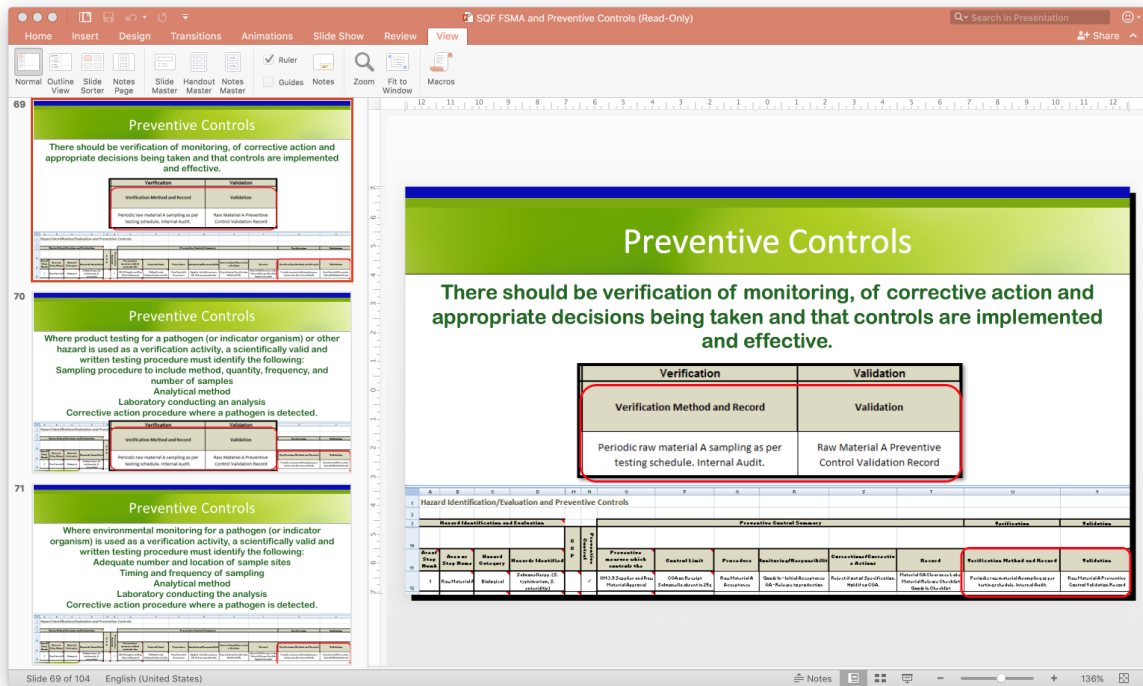
The presentation contains Guidance and Tools for the Implementation of the Preventive Controls in addition to Critical Control Points and developing a Food Safety Plan.

Hazard Analysis and Preventive Controls

A Preventive Control is also required when the Hazard is Significant but it is not a CCP.

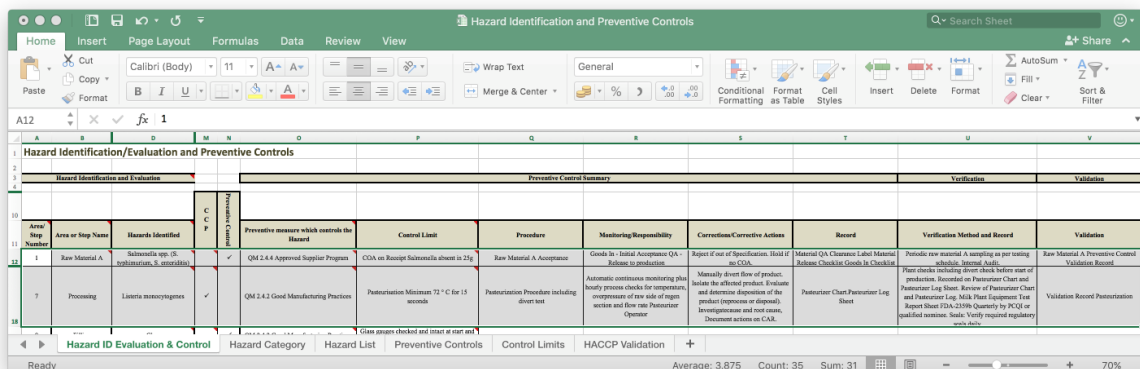
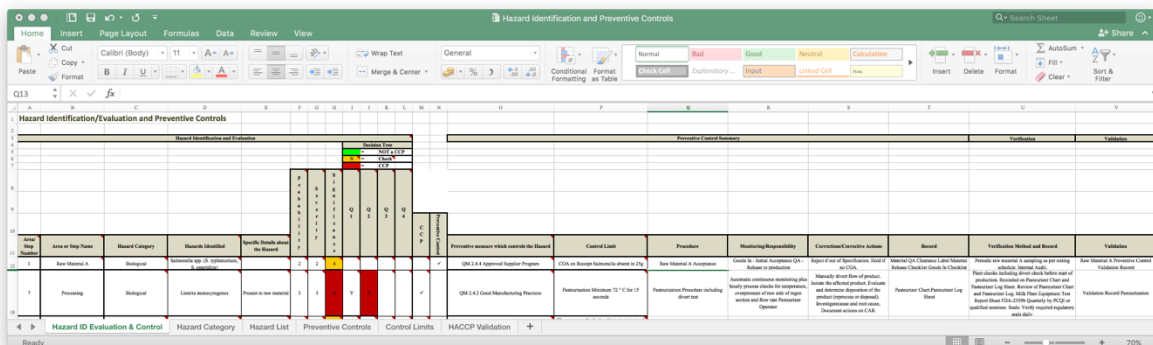
Step Number	Step Name	Hazard Category	Hazards Identified	Specific Details about the Hazard	1	2	3	4	5	Preventive Control	Preventive measure which controls the Hazard	Control Limit
1	Raw Material A	Biological	Salmonella spp. (S. typhimurium, S. enteritidis)	Food grade oil used	1	2	3	4	5	<input checked="" type="checkbox"/>	QM 5.5 Supplier and Raw Material Approval	GDA on Receipt Salmonella and in 25g
2	Goods In	Chemical	Lubricants		1	1	1				QM 4.7 Maintenance	
3	Storage	Allergen	Eggs		2	2	4			<input checked="" type="checkbox"/>	QM 5.3 Management of Allergens	Segregation and identification of allergens in storage. Spill
4	Handling	Radiological	Iodine-131	Risk of Radiation in water source	1	2	2				QM 4.5 Utilities - Water and Air	
5	Product Formulation	Physical	Stones	Fruit stones in Cherries	2	3	4			<input checked="" type="checkbox"/>	QM 6.1 Control of Operations	Filtration 3mm maximum
6	Sanitation	Chemical	CP Chemicals		2	2	4			<input checked="" type="checkbox"/>	QM 4.9.1 Chemical Contamination Control	CP to specification
7	Processing	Biological	Listeria monocytogenes	Present in raw material	3	3	3	Y		<input checked="" type="checkbox"/>	QM 6.1 Control of Operations	Pasteurisation > 75.7°C > 2 seconds

Put a tick in the Preventive Control box when the Significance of a hazard is 3 or greater but it is not a CCP.

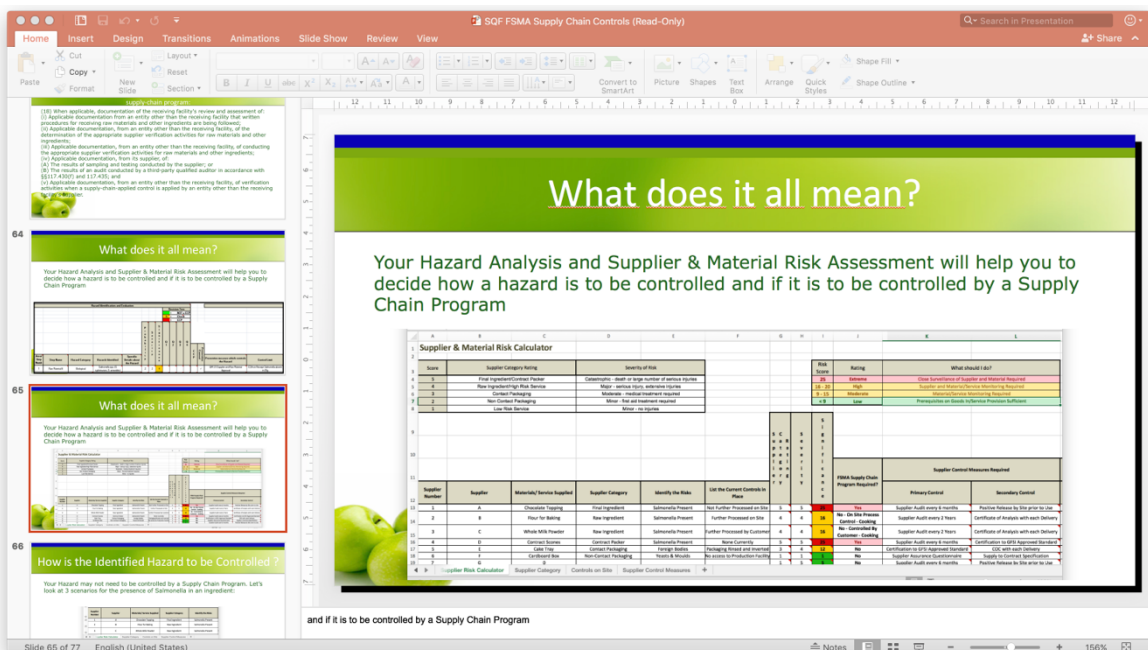
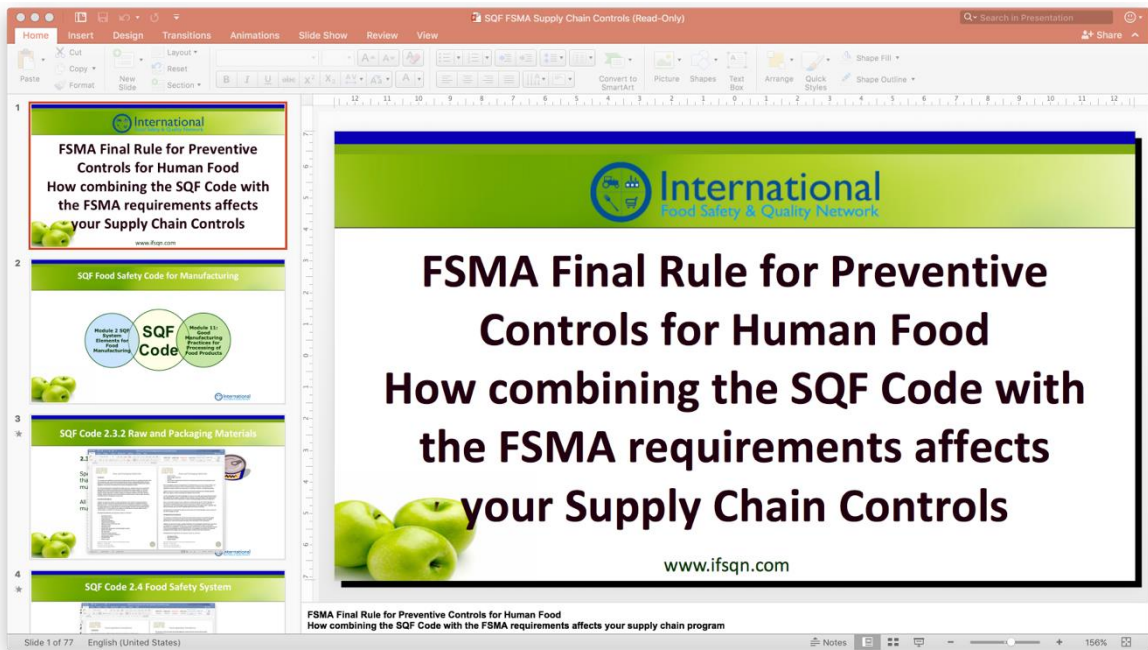


Hazard Identification and Preventive Controls Tool

This Implementation Tool assists with the Identification of CCPs and Preventive Controls enabling you to create your Food Safety Plans



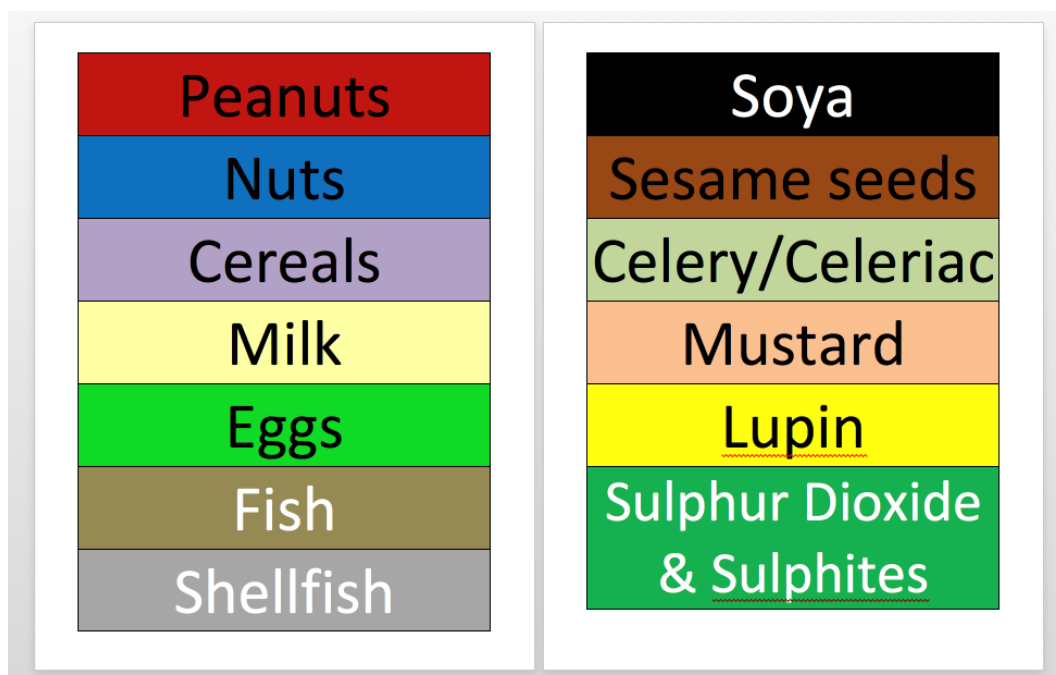
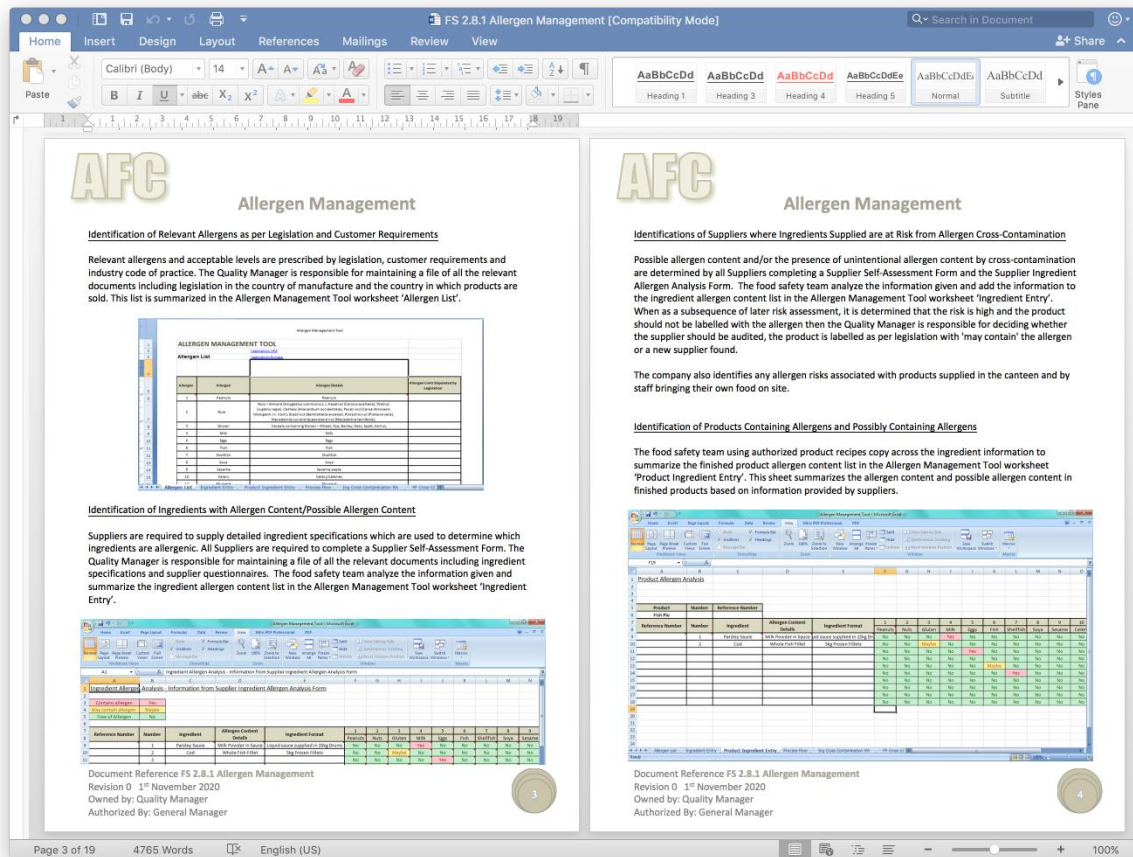
Guidance and Tools for the Implementation of Supply Chain Controls



Follow the step by step guide to implementing your HACCP/Food Safety Plans using the documents supplied and the Hazard Identification & Preventive Controls Tool.

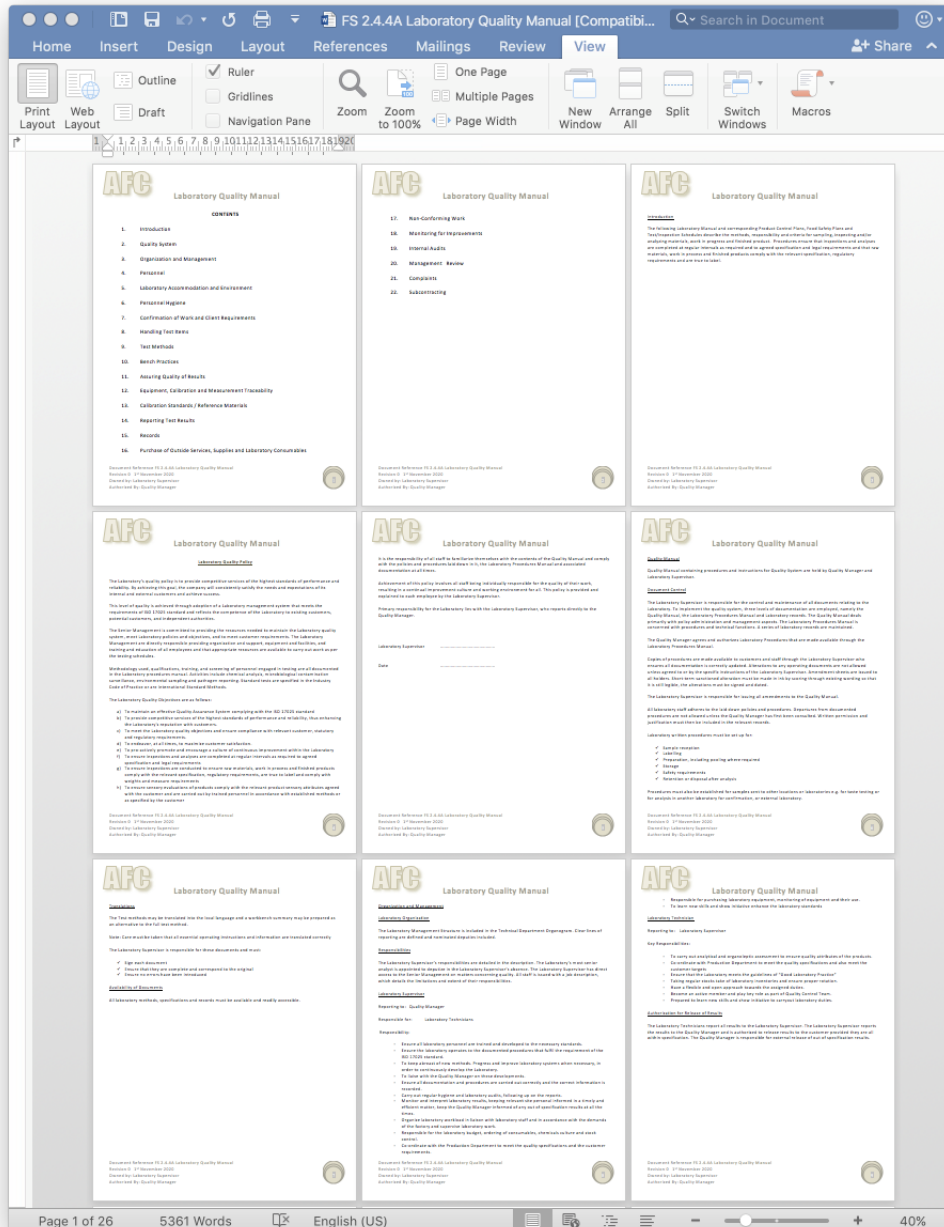
Allergen Management Assistance

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



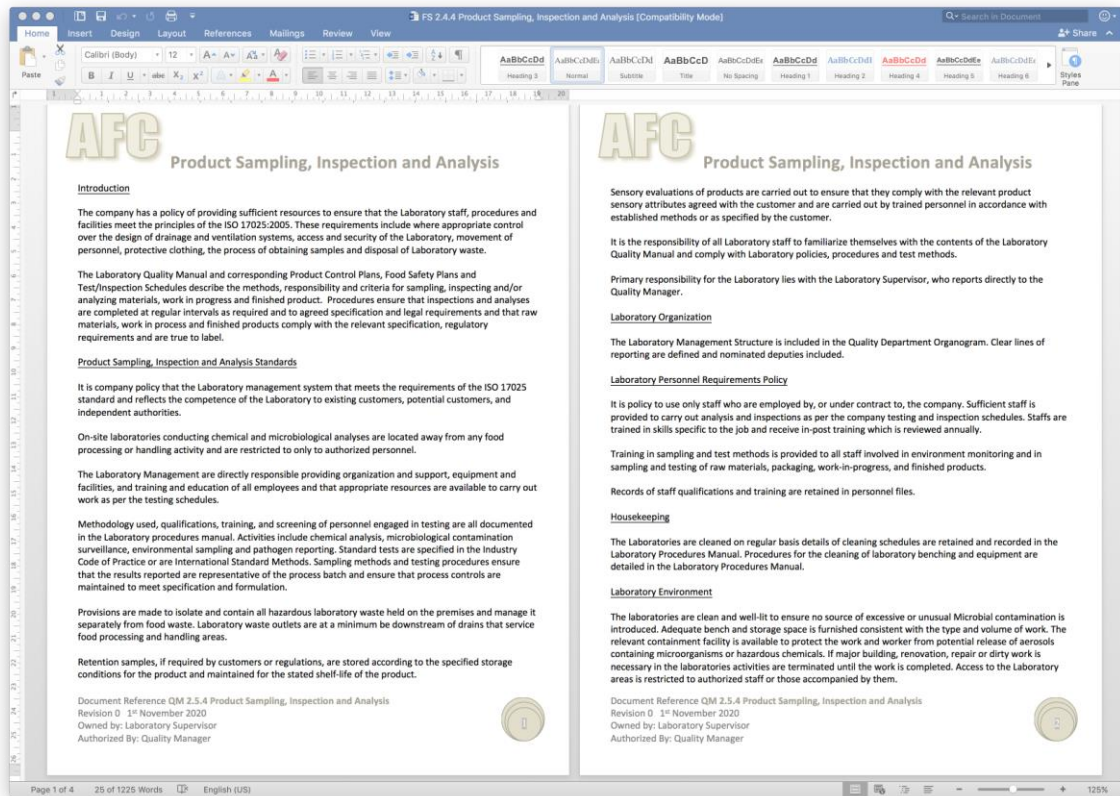
Laboratory Management Assistance

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.

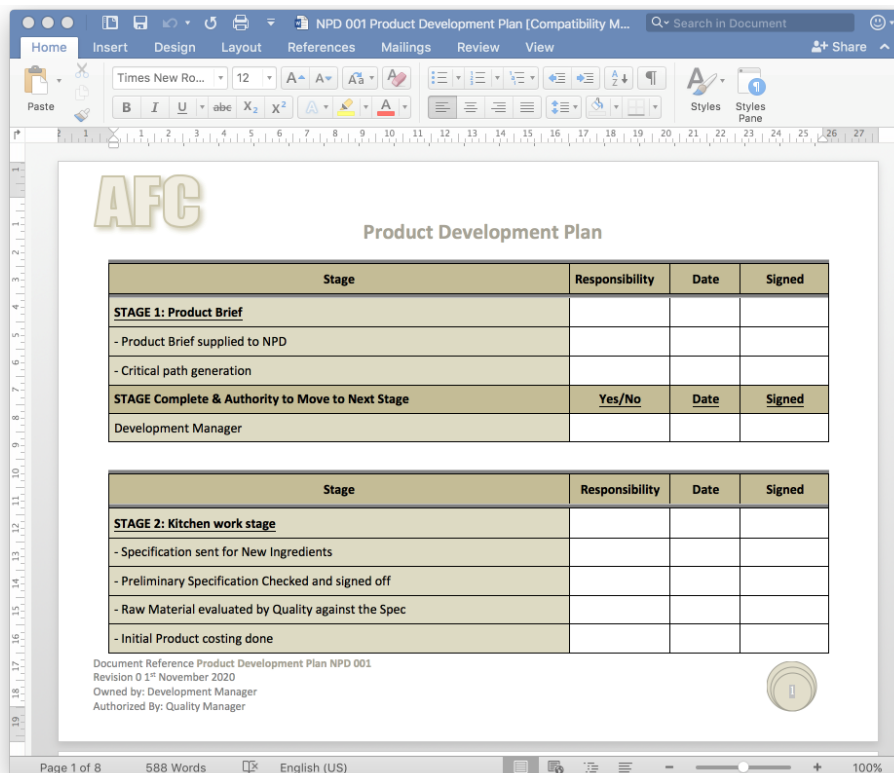
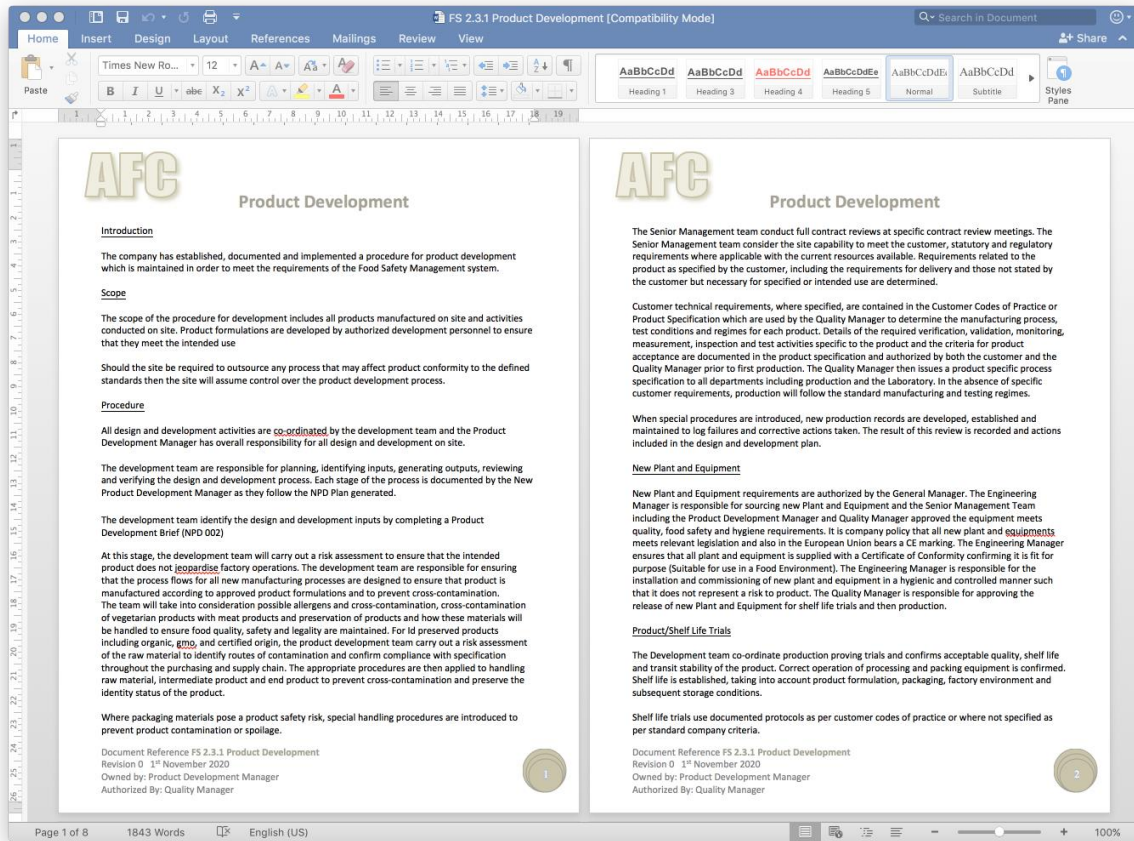


There are also supplementary Laboratory Documents included:

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

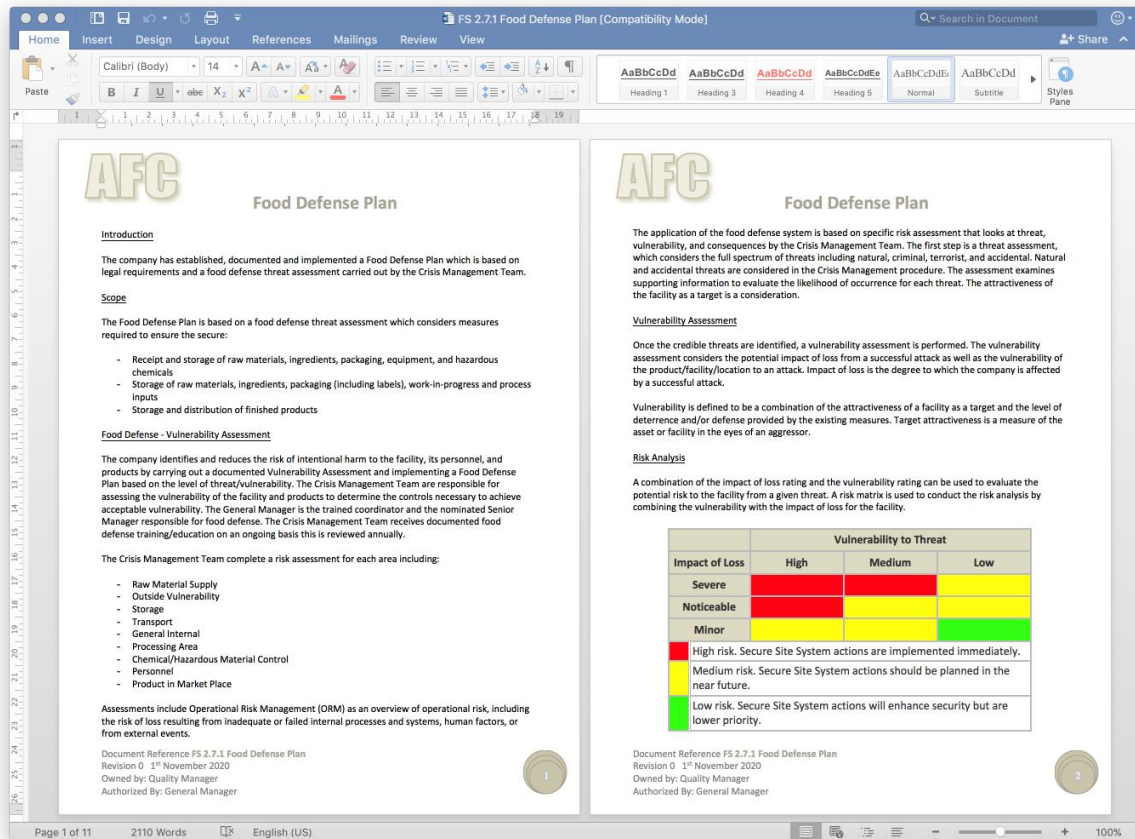
Product Development Assistance

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



Assistance with Food Defense Assessment

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

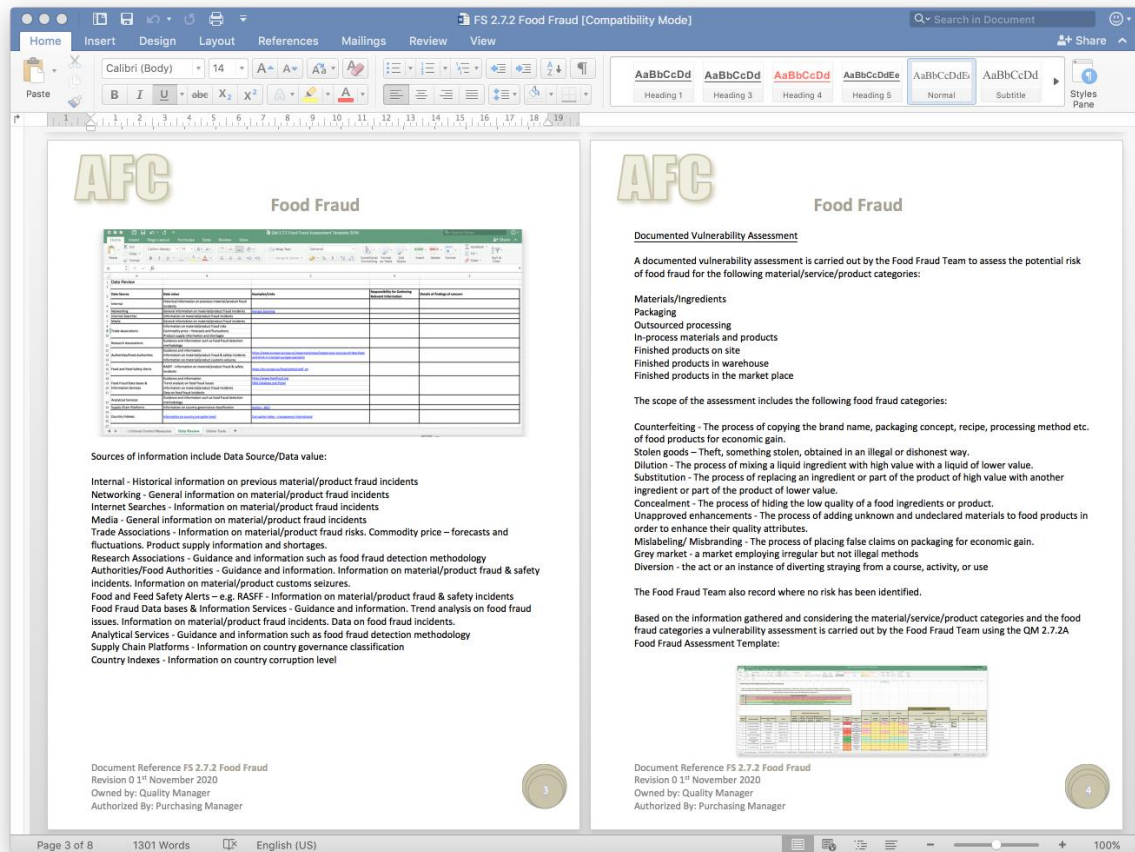


FS 2.7.1A Food Defense Threat Assessment Template:

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 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:

Food Fraud Vulnerability Assessment & Plan Summary																		
Risks to consider are emerging and historical issues, Historical evidence of substitution or adulteration, Value of the material, Availability - e.g. a poor harvest may restrict availability and may increase the potential for adulteration, Sophistication of routine testing to identify adulterants (if testing within the supply chain is comprehensive and focused on potential fraud issues, then the likelihood is less), Country of origin, Length and complexity of the supply chain																		
Product or Material Category Rating																		
1	Very high - a high profile product or material with recent reports of adulteration published by regulatory authorities - action or monitoring is required to ensure only genuine materials are purchased																	
2	High - a high profile product or material that presents an obvious target for potential adulteration - some action and/or monitoring is required to ensure only genuine materials are purchased																	
3	Medium - Evidence of material that has been adulterated, evidence is required to ensure only genuine materials are purchased																	
4	Low - this product or material is unlikely to be a target for adulteration, however a assessment may be necessary if new information becomes available																	
5	Negligible - no further action required as the product or material is extremely unlikely to be a target for food fraud																	
Available Information and Data Review																		
Risk Assessment																		
Risk Rating																		
Control Measures Required																		
Assessment Number	Assessment Category	Details of Product or Material or Service	Details	Historical evidence of adulteration or substitution	Economic factors which may make adulteration or substitution more likely	Ease of access to raw materials through the supply chain	Specialization of routine testing to identify adulterants	Nature of the Raw Material	Potential Risk	Potential for Food Fraud Rating	Current Controls in Place	Likelihood	Economic Consequence	Public Health Consequence	Economic Risk Rating	Public Health Risk Rating	Primary Control	Secondary Control
14	1	Purchased final ingredient	Chocolate Topping	Supplier Barry C - India					Counterfeiting	3	Supplier Audit every 12 months	3	3	3	15	25	New material testing	Certificates of analysis from the raw material suppliers
15	2	Purchased final ingredient	Chocolate Topping	Supplier Lamy B - USA					Stolen goods	3	Supplier Audit every 12 months	4	3	4	12	12	Certificates of analysis from raw material suppliers	Enhanced supplier approval checks
16	3	Purchased raw ingredient	Flour for Baking	Supplier A Mills B - USA					Unapproved enhancements	4	Certification to GFSI Approved Standard	5	3	4	15	20	Use of sample evidence on each incoming raw materials	Enhanced supplier approval checks
17	4	Contract Packager	Contract Scones	Contract Pack Inc. - USA					Grey market	5	Supplier Audit every 12 months	5	3	5	15	25	Mass balance exercises at the supplier	New material testing
18	5	Purchased Contract Packaging	Cake Tray	FoodPro - Germany					Stolen goods	3	Supply to Contract Specification	3	3	2	9	6	Supply chain audits	CDC with each delivery
19	6	Contract Material	Detergent	Chemico Inc. - USA					No Risk	1	Supply to Contract Specification	1	3	2	3	2	Supply chain audits	CDC with each delivery
20	7	Purchased Non-Contract Packaging	Cardboard Box	Boxform Inc. - USA					No Risk	1	Supply to Contract Specification	1	1	1	1	1	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
21	8	On-site In-Process Product	Choco Cake Mix Blend in Bulk						Stolen goods	3	Site Security	3	4	3	12	9	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
22	9	On-site Finished Product	Choco Cake Mix Packaged						Stolen goods	3	Mass Balance exercises on site weekly	3	4	3	12	9	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
23	10	On-site Contract Packaging	Choco Cake Mix Bags						Counterfeiting	3	Site Security	3	3	3	15	9	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
24	11	Warehouse Finished Product							Stolen goods	1	Mass Balance exercises on site weekly				0	0	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers
25	12	Market place Finished Product							Mislabeling/Misbranding	1	Monitoring of Product in Market Place				0	0	Certificates of analysis from raw material suppliers	Certificates of analysis from raw material suppliers

Food Fraud Summary

Assessment Category

Food Fraud Categories

Existing Controls

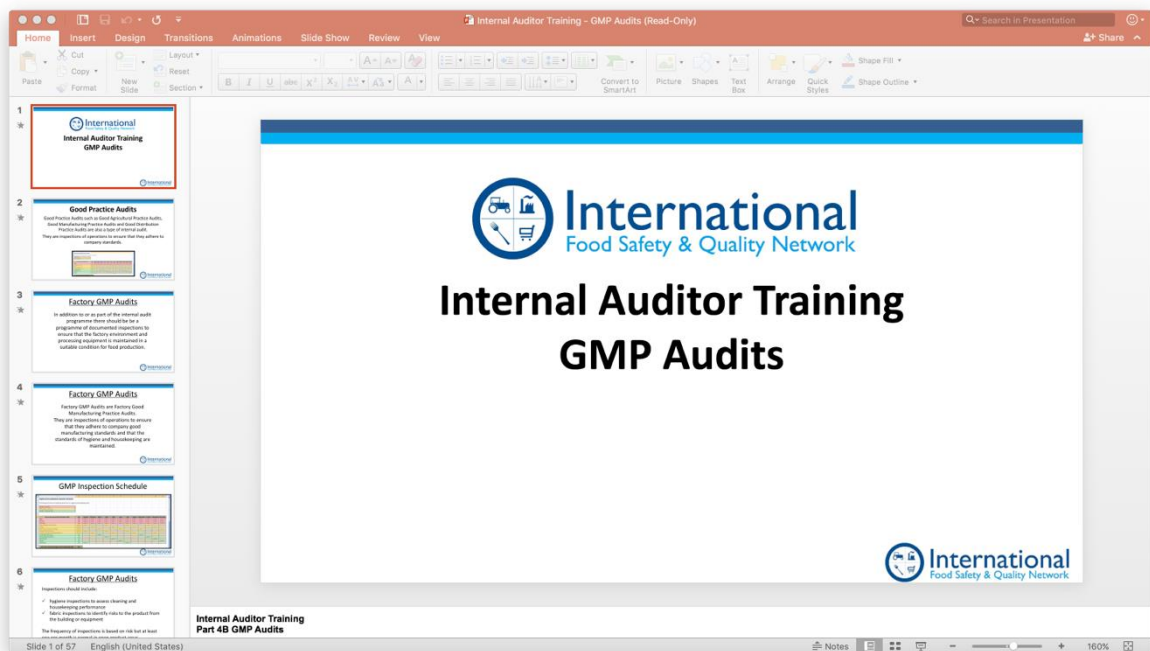
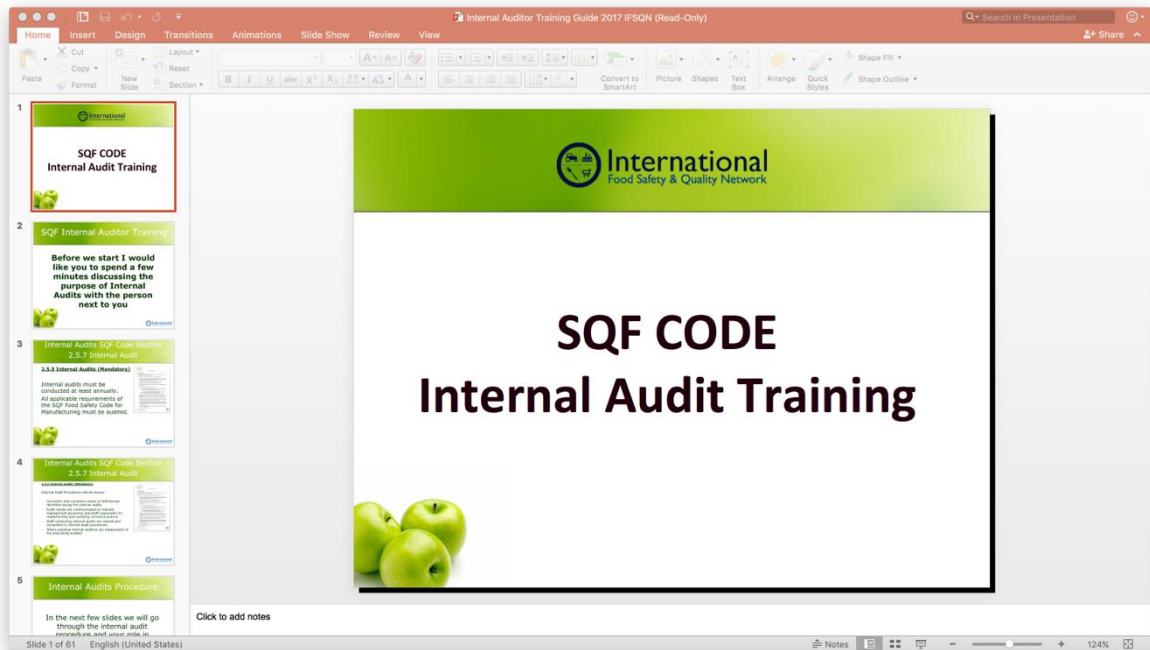
Additional Control Measures

Data Review

Online Tools

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:

Food Safety System Audit Form

Date of Audit: 1st December 2018 Time of Audit: 14:00hrs

Procedure Document or Area Audited: Warehouse (All activities and procedures)

Manual: Food Safety Document Number: QM 11.6 Area: Storage and Transport Issue Number: 1

Non-Conformances Found (To Be Completed by Auditor)

Non-Conformance Notification 0001 raised (Minor) - There was no spacing between pallets for inspection. Packaging in storage was not wrapped for protection.

Non-Conformance Notification 0002 raised (Major) - Goods transferred to the factory were not covered. Where possible they should be on plastic pallets. Goods were found on the floor.

Non-Conformance Notification 0003 raised (Minor) - The Quarantine Area was not separate from other storage and it was not maintained in a clean and tidy condition.

Non-Conformance Notification 0004 raised (Minor) - Cold store door does not have strip curtains and was left open.

Non-Conformance Notification 0005 raised (Major) - Ingredient storage was not controlled & segregation in place to prevent cross-contamination.

Non-Conformance Notification 0006 raised (Major) - Each member of staff should have a training record, especially staff who are carrying out critical product checks.

Action to Be Taken (To Be Agreed Between Auditor and Addressee with Timescales)

Non-Conformance Notification 0001 - All staff to be briefed. Spacing is required in between pallets for inspection. Packaging in storage should be wrapped for protection. To be completed by 25th December 2018

Non-Conformance Notification 0002 (Major) - All staff to be briefed. Goods transferred to the factory should be covered. Where possible they should be on plastic pallets. They should never be on the floor. To be completed by 8th December 2018

Document Reference Food Safety Quality System Audit Form QMR 010
Revision: 1 1st November 2018
Owned by: Quality Manager
Authorized by: Managing Director

Factory GMP Audit

Area of Audit: Mixing Room

Responsible Manager: Andy Manager

Auditee (If Applicable): Andy Supervisor

Date of Audit: 22/1/2019

Auditor Name: Andy Auditor

Auditor Signature: Andy Auditor

Scoring System

1	Unacceptable - Immediate Attention
2	Poor - Urgent Attention
3	Average - Improvement Needed
4	Good - Improvement Possible
5	No Improvement Possible

Personal Hygiene

Score	Comments
4	
4	
5	
4	
4	Blue towel would be better

Structure Hygiene

Score	Comments
4	
4	
4	
4	
4	

Waste Disposal

Score	Comments
4	
4	
4	

Pest Control

Score	Comments
4	
3	No EFK
N/A	

Non-Structural/Minor Damage

Score	Comments
4	
4	

Document Reference Factory GMP Audit
Revision: 1 8th January 2019
Owned by: Quality Manager
Authorized by: General Manager

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

Slide 14: 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.

Slide 15: 2.1.1 Management Responsibility

Slide 16: 2.1.1.2 Food safety culture

Slide 17: 2.1.1.2 Food safety culture

Slide 18: 2.1.1.2 Food safety culture

Senior management should be delivering a "It is how we do things here" food safety culture by:

- Leadership – starting from the top (Demonstrating visible commitment)
- Effective communication of company philosophy and policy
- Ensuring there is accountability from the top of the organization to the bottom
- Developing employee confidence and mutual trust
- Developing reward schemes such as a "Employee of the Month" award
- Ensuring all employees are accountable, engaged and understand the value of integrity and productivity

IFSQN SQF Food Safety Management System Documents

Food Safety Management System

Name

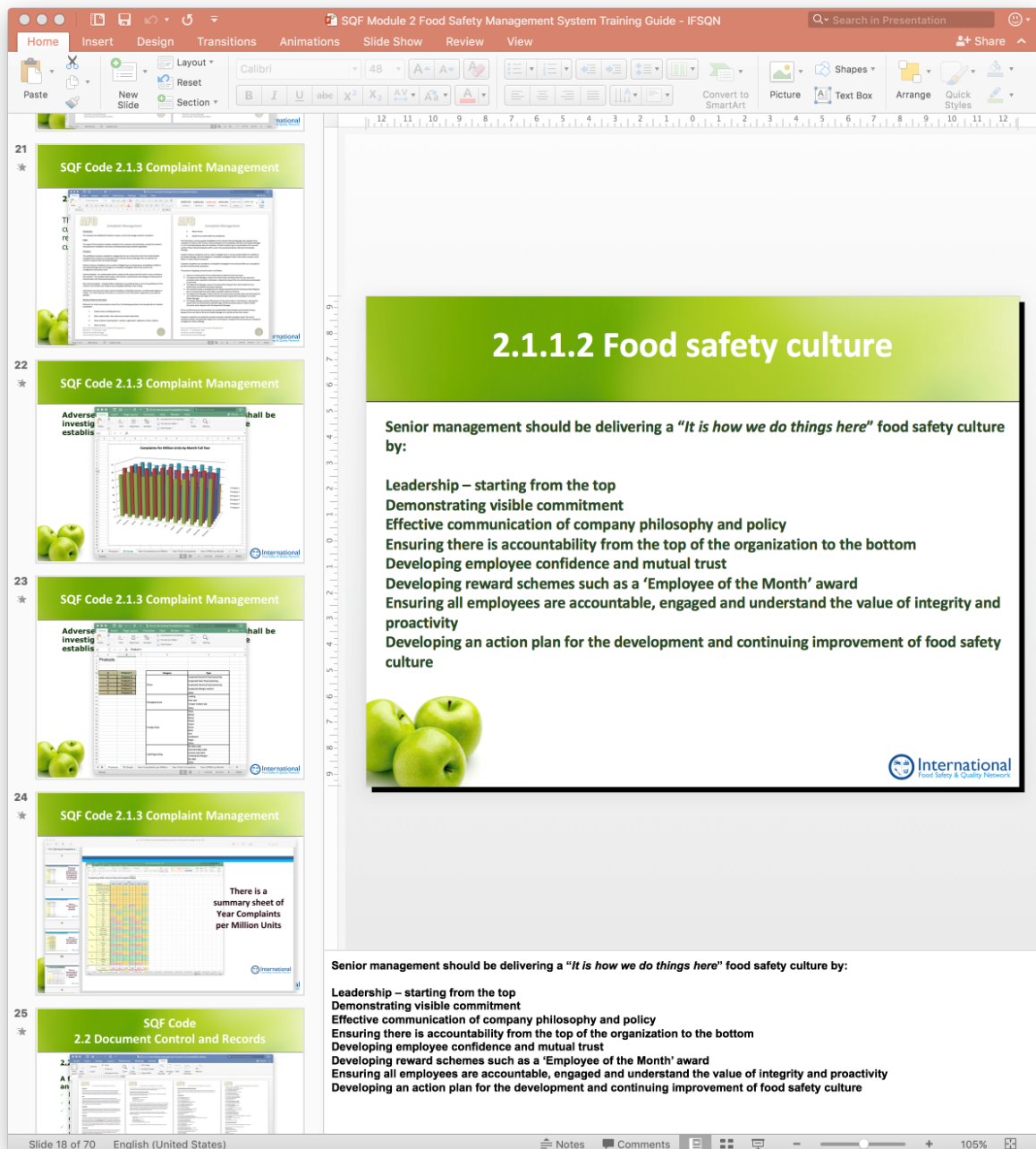
- A SQF Food Safety Management System Document List.docx
- FS 2.1 Management Commitment.docx
- FS 2.1.1.1 Food Safety Policy.docx
- FS 2.1.1.1A Appendix Food Safety Objectives.docx
- FS 2.1.1.2 Food Safety Culture.docx
- FS 2.1.1.2A Food Safety Culture Planning Matrix.xlsx
- FS 2.1.1.3 Responsibility 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 2.1.1.1 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.

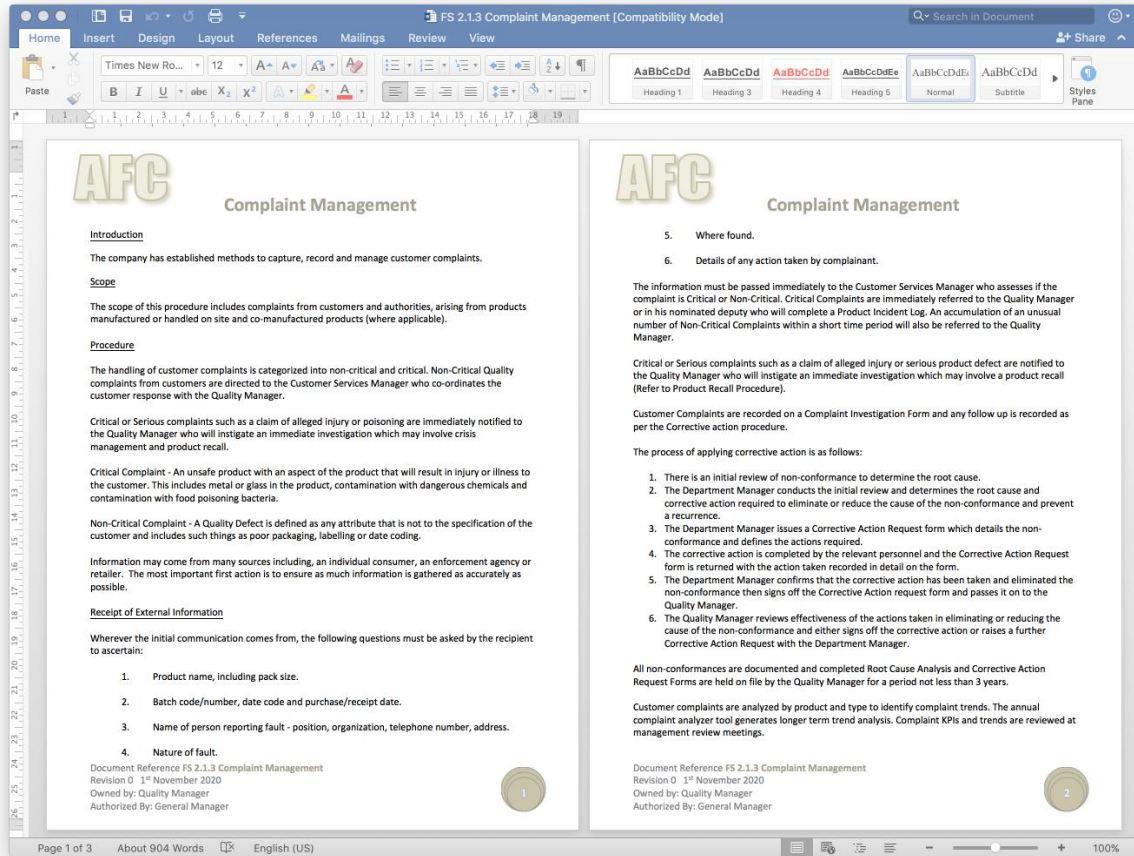
SQF Food Safety Management System Training Guide

SQF Code Module 11 Good Manufacturing Practices



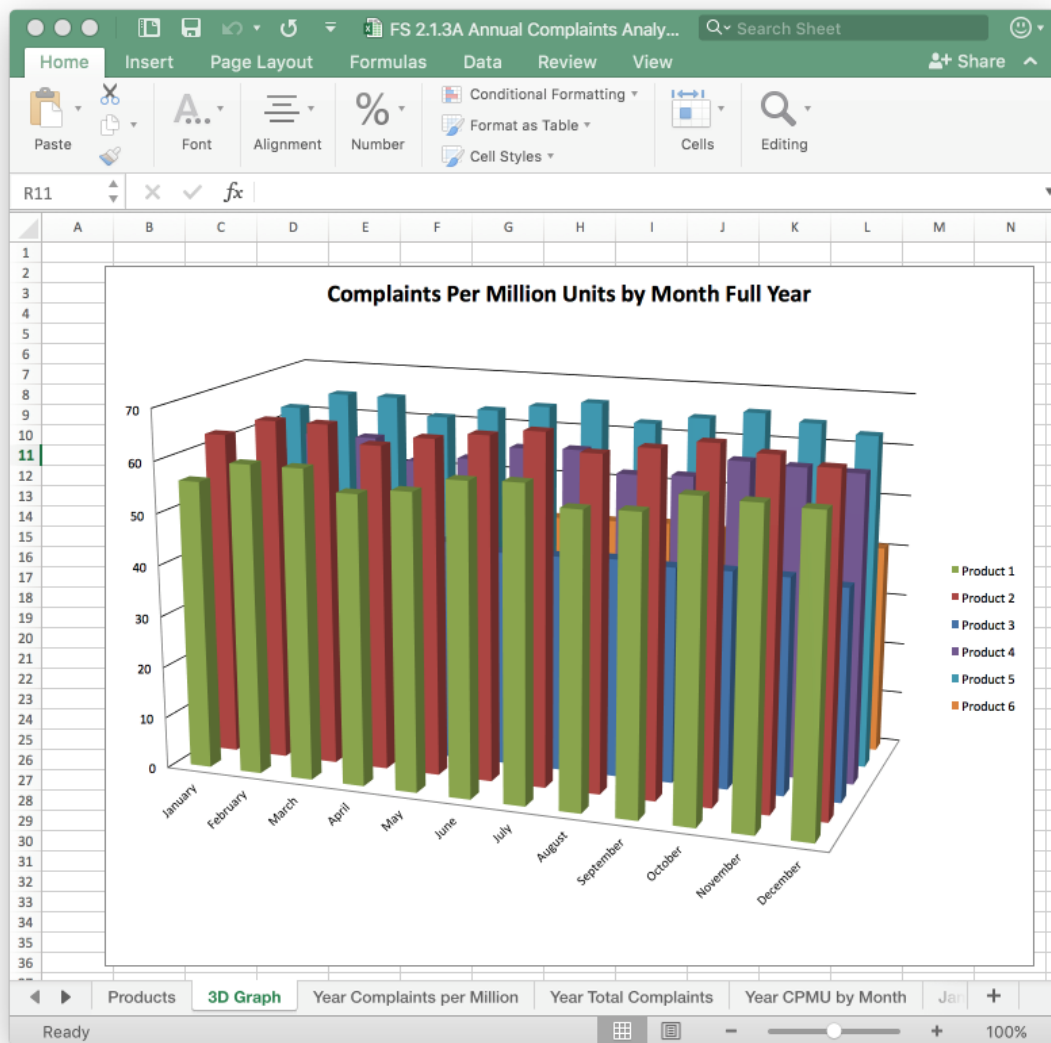
Other Management Tools

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



The screenshot shows an Excel spreadsheet titled "FS 2.1.3A Annual Com...". The spreadsheet is a template for "Products". It includes a table with columns for Category and Type. The table lists various complaint types such as Suspected bacterial food poisoning, Suspected toxin food poisoning, Suspected chemical food poisoning, Suspected allergic reaction, Other, Leaking, Poor seal, Tamper evident tab, Glass, Wood, Metal, Plastic, Insect, Stone, Bone, Hair, Cardboard, Paper, Other, and No date code.

Category	Type
Illness	Suspected bacterial food poisoning
	Suspected toxin food poisoning
	Suspected chemical food poisoning
	Suspected allergic reaction
	Other
Packaging faults	Leaking
	Poor seal
	Tamper evident tab
	Other
Foreign body	Glass
	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

Finally, a reminder.

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 9 & FSMA 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 & FSMA compliant IFSQN SQF Food Safety Management System Implementation Package](#)