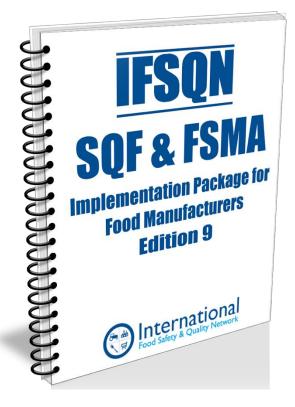


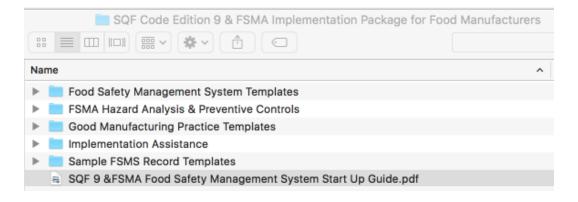
Welcome to the IFSQN SQF & FSMA Food Safety Management System Implementation Package Start Up Guide which will guide you through the contents of the package. The IFSQN SQF & FSMA Food Safety Management System Implementation Package includes:

- ✓ A comprehensive set of editable Food Safety Management System Procedures
- ✓ A comprehensive set of editable Good Manufacturing Practice Procedures
- ✓ A range of Sample FSMS, Verification and Validation Record Templates
- ✓ Additional HACCP documentation including the HACCP Calculator Tool
- Introduction to the SQF Food Safety Management System Training Modules
- ✓ Allergen Risk Management Tools
- ✓ Food Fraud Risk Assessment Tool
- ✓ Supplier Risk Assessment Tool
- ✓ Internal Auditor Training
- ✓ HACCP Training
- ✓ Verification and Validation Record Templates
- ✓ Supplementary Documents and Management Tools

SQF & FSMA Food Safety Management System Edition 9 Start Up Guide



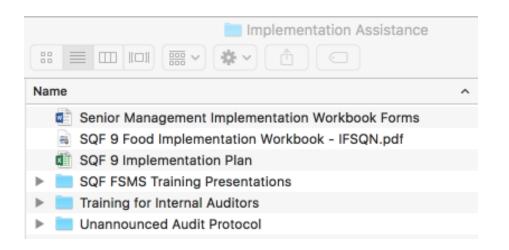
When you download the package, you will find the Start-Up Guide and 5 folders containing the package contents:



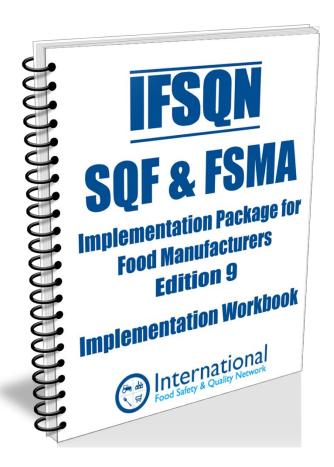
Your first job is to obtain your own <u>copy of the SQF Food Safety</u> <u>Code: Food Manufacturing Edition 9</u> and the <u>Guidance for the</u> <u>Implementation of the Preventive Controls for Human Food Rule for</u> <u>SQF Certified Sites</u> from the SQFI website

(Free to download)

# Start by opening the Implementation Assistance folder:

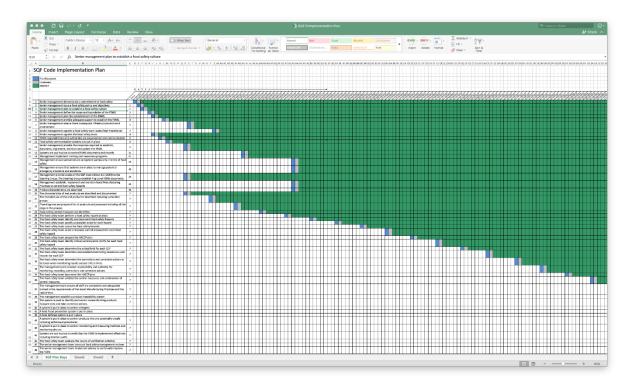


# The main document in the folder is the Implementation Workbook



This workbook is provided to assist in the implementation of your SQF Food Safety Management System Package.

## In this folder, you will find the SQF 9 & FSMA Implementation Plan which can be used to by Senior Management to plan the development of your SQF Food Safety Management System



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3	1	Senior management demonstrate a commitment to food safety					_		
)	2	Senior management issue a food safety policy and objectives	1				_		
0	3	Senior management plan to establish a food safety culture	1						
1	4	Senior management define the scope and boundaries of the FSMS.	2	+					
2	5	Senior management plan the establishment of the FSMS.	1	+			+		
3	6	Senior management provide adequate support to establish the FSMS.	3	+			_	$\square$	
4	7	Senior management ensure there is adequate infrastructure and work environment.	7						
5	8	Senior management appoint a food safety team leader/SQF Practitioner	7						
6	9	Senior management appoint the food safety team.	4						
7	10	FSMS responsibilities and authorities are documented and communicated	2						
8	11	Food safety communication systems are put in place	2						
9	12	Senior management provide the resources required to establish, document, implement, maintain and update the FSMS.	5						
0	13	Systems are put in place to control FSMS documents and records	31						
1	14	Management implement training and awareness programs.	31						
2	15	Management ensure personnel are competent particularly in terms of food safety.	14						
3	16	Management ensure that systems are in place to manage potential emergency situations and accidents.	45	Γ					
4	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	T					-
5	18	Management establish, implement and maintain Good Manufacturing Practices to control food safety hazards	45	T					-
6	19	Product characteristics are described	45	$\vdash$	$\square$	+	+	$\vdash$	-
7		The characteristics of end products are described and documented	7	$\vdash$		$\square$		$\vdash$	-
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www.ifsqn.com

6

There are three sub-folders in the <u>Implementation Tools Folder</u>; <u>SQF</u> <u>FSMS Training Presentations</u>, <u>Unannounced Audit Protocol</u> and <u>Training</u> <u>for Internal Auditors</u>.

- Senior Management Implementation Workbook Forms
  - SQF 9 Food Implementation Workbook.pdf
- SQF 9 Implementation Plan
- SQF FSMS Training Presentations
- Training for Internal Auditors
- Unannounced Audit Protocol

# SQF FSMS Training Presentations Sub-Folder

There is a PowerPoint training presentation that explains how the Food Safety Management System Tools & Templates match and comply with Module 2 System Elements for Food Manufacturing



There is a PowerPoint training presentation that explains how the Food Safety Management System Tools & Templates match and comply with

Training for Internal Auditors Sub-Folder

This folder contains PowerPoint Presentations for training your Internal Auditors:

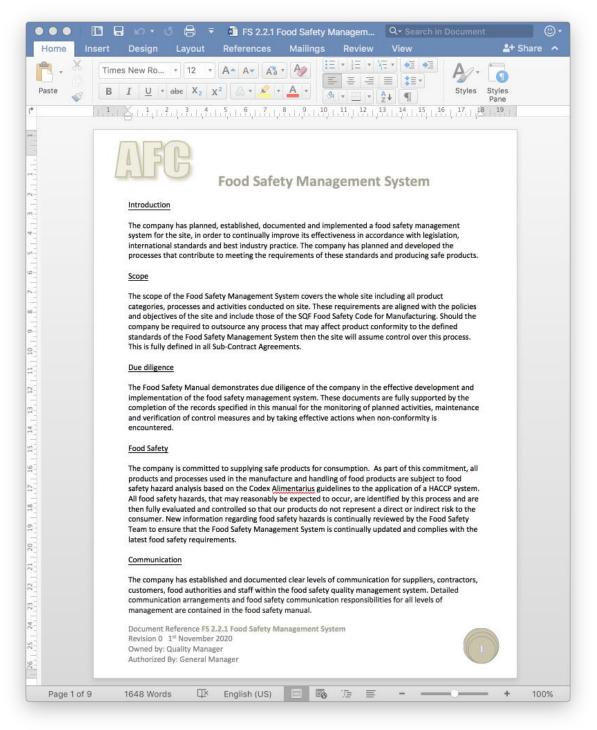




# <u>The next folder to open is the Food Safety Management System</u> <u>Templates folder</u>

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	Food Safety Management System			
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	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			
	<ul> <li>FS 2.1.2 Management Review.docx</li> <li>FS 2.1.2R Management Review Record.docx</li> </ul>			
	FS 2.1.2 K Management Review Record.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 Broduct Sampling Supplementary Documents			
	FS 2.4.4B Product Sampling Supplementary Documents FS 2.4.5 Control of Non-Conforming Materials and Product.cd	hoov		
	FS 2.4.6 Product Rework.docx	1000		
	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			
	<ul> <li>FS 2.6.3A Recall Template.docx</li> <li>FS 2.6.4 Crisis Management Planning.docx</li> </ul>			
	FS 2.7.1 Food Defense Plan.docx     FS 2.7.1A Food Defense Threat Assessment.xlsx			
	FS 2.7.1 A Food Defense Threat Assessment.xisx     FS 2.7.2 Food Fraud.docx			
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	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 - Colo	r Coding.docx		
	FS 2.8.1E Allergens.docx			
⊧	ES 2.8.1F Allergen Management Records			
	FS 2.9 Training.docx			
	FS 2.9A Sample Work Instruction.docx			

These Food Safety Management System Templates match the clauses of the SQF Code and comply with Module 2 System Elements for Food Manufacturing. The Food Safety Management System procedure templates 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 documents are provided in Microsoft Word English (US) format and are easily edited to suit your organization.

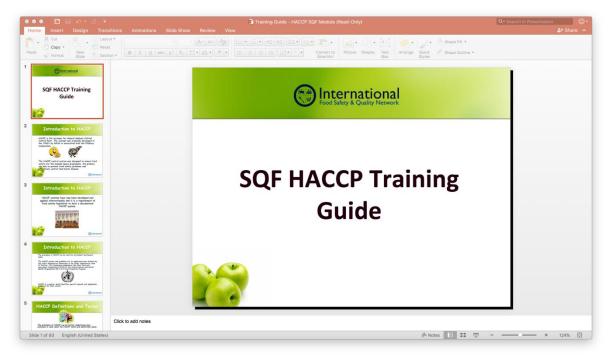
# Open the FS 2.4.3A Additional HACCP Tools Folder

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								

# This folder contains supplementary documentation to FS 2.4.3 Food Safety Plan (21page HACCP procedural template)

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This folder also contains a HACCP Training PowerPoint Presentation:



# There is a Sample HACCP Documents Sub-Folder

Sample HACCP Documents
Name ^
CODEX Decision Tree.gif
Finished Product Summary Sample.docx
HACCP Definitions.docx
HACCP Flow Diagram Example.docx
HACCP Steering Group Review Sample.docx
Preventive Control Validation Record.docx
Product Description Example.docx
Raw Material Summary Example.docx
RFR 5th Annual Report Statistics.pdf
Sample CCP Validation FDA Recommended Pasteurization Time.pdf
Sample Corrective Action Request Record.docx
Sample Critical Control Point Validation Record.docx
Sample Goods In Inspection Record.docx
Sample Goods In QA Clearance Label.docx
Sample Preventive Control Procedure Raw Material A Acceptance.docx
Sample QM 1 Pasteurization Procedure.docx
Sample QMR 1 Pasteurizer Log Sheet.docx
Sample Raw Material Release Record.docx
Sample Supplier Register Document.xlsx

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 to supplement FS 2.8.1 Allergen Management Procedure and an Allergen Management Tool:

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	ents including legislation in the country of manufactility is is its is summarized in the Allergen Management AllERGEN MANAGEMENT FOOL	Tool worksheet 'Allergen List'.	Allergen Analysis Form. The food safety team analyse the ingredient allergen orden till sin the Allergen Ma When as a subsequence of later risk assessment, it is should not be labelled with the allergen them the Qua the supplier should be audited, the product is labelled or a new supplier found. The company also identifies any allergen risks associa staff bringing their own food on site.	nagement Tool worksheet 'Ingredient Entry'. determined that the risk is high and the product tity Manager is responsible for deciding whether I as per legislation with 'may contain' the allergen
	I         H         MB         H           61         4         Mag.         N           62         4         Asa         N           63         5         Status         N           64         4         Asa         N           63         3         Status         N           64         4         Asa         N           65         3         Status         N           66         4         Status         N           67         3         Status         N           68         Status         Status         N		Identification of Products Containing Allergens and Pc The food safety team using authorized product recipe summarize the finished product allergen content list i Product Ingredient Entry. This sheet summarizes the finished products based on information provided by s	s copy across the ingredient information to n the Allergen Management Tool worksheet allergen content and possible allergen content in
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Laboratory Management Assistance

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

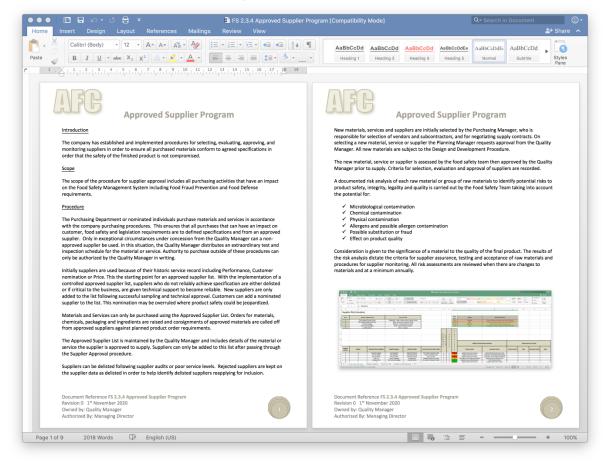
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In Edition 9, the SQF Code requires internal laboratories that are used to conduct input, environmental, or product analyses, sampling and testing methods to be in accordance with the applicable requirements of ISO/IEC 17025.

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

### 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:

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7	4	$x \sim f_x \cos \theta$	with each Delivery									
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	Score		Category Rating		y of Risk				Score	Rating		ould I do?
_	5		ent/Contract Packer		e number of serious injuries				25	Extreme		lier and Material Required
_	4		nt/High Risk Service		ry, extensive injuries				16 - 20	High		rvice Monitoring Required
	3		ict Packaging		I treatment required				9 - 15	Moderate		tonitoring Required
	2		ntact Packaging		reatment required				< 9	Low	Prerequisites on Goods In,	Service Provision Sufficient
_	1	Low	Risk Service	Minor - n	io injuries		_		_			
							SC uaR pta pet	S e v e	S i g n i f			
							lgi ion erg	r i t	i c a	FSMA Supply Chain	Supplier Control #	Aeasures Required
	Supplier Number	Supplier	Materials/ Service Supplied	Supplier Category	Identify the Risks	List the Current Controls in Place	ľ Ý	Ŷ	n c e	Program Required?	Primary Control	Secondary Control
Г	1	A	Chocolate Topping	Final Ingredient	Salmonella Present	Not Further Processed on Site	5	5	25	Yes	Supplier Audit every 6 months	Positive Release by Site prior to Use
Γ	2	в	Flour for Baking	Raw Ingredient	Salmonella Present	Further Processed on Site	4	4	16	No - On Site Process Control - Cooking	Supplier Audit every 2 Years	Certificate of Analysis with each Deliv
Γ	3	с	Whole Milk Powder	Raw Ingredient	Salmonella Present	Further Processed by Custome	- 4	4	16	No - Controlled By Customer - Cooking	Supplier Audit every 2 Years	Certificate of Analysis with each Deliv
	4	D	Contract Scones	Contract Packer	Salmonella Present	None Currently	5	5	25	Yes	Supplier Audit every 6 months	Certification to GFSI Approved Standa
Г	5	E	Cake Tray	Contact Packaging	Foreign Bodies	Packaging Rinsed and Inverted	i 3	4	12	No	Certification to GFSI Approved Standard	COC with each Delivery
	6	F	Cardboard Box	Non-Contact Packaging	Yeasts & Molds	No access to Production Facility	y 1	1	1	No	Supplier Assurance Questionnaire	Supply to Contract Specification
	7	G	0				1	5	5	No	Supplier Audit every 6 months	Positive Release by Site prior to Use
	► 8	Supplier Risk Calculator	Supplier Category C	ontrols on Site Supplie	er Control Measures	+						

## Assistance with Food Fraud Assessment

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

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Document Reference FS 2.7.2 Food Fraud Revision 01 <sup>st</sup> November 2020 Owned by: Clustling Manager Authorized By: Purchasing Manager	3 Document Reference FS 27.2 Food Fraud Revision 0.1 <sup>st</sup> November 2020 Owned by: Purchasing Manager Authorized By: Purchasing Manager
Page 3 of 8 1301 Words T English (US)	目 職 法 章 + 100%

# FS 2.7.2A Food Fraud Assessment Template:

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od Fraud Vulner	ability Assessment	& Plan S	ummary															
	nerging and historical issue r adulteration, Sophistication																	
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tore				Induct or Materi	al Category Rating													
5	Very high - a high profile product			ublished by regul	itory authorities -													
4	High - a high profile product o	material that pr Medium - a n	rovides an atractive target for po conduct or material that may be	otential adulterati adulterated - arti	on - some action a	nd/or monitoring	is required to ensite materials are not	ure only genuine : mhased.	materials are purchased.									
2	Low - this product		likely to be a target for substituti						ves available.									
1		Negligibi	ble - no further action required as	s the product or r	saterial is extremel	y unlikely to be a t	target for food fra	vd.										
																		Food Fraud Mitigat
					Available in	formation and Da	ata Review						Risk Assessment		Risk	lating		Control Measures R
soment inber Assessment C	ategory Details of Product o Service	Material or	Details	Historical evidence of substitution or adulteration	Economic factors which may make adulteration or	Ease of access to raw materials through the supply chain	Sophistication 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 Centrol
1 Purchased Final	ingredient Chocolate To	pping	Supplier Barry C - India						Counterfeiting	5	Supplier Audit every 6 months	5	3	5	15	в	Raw material testing	Select resercises at the supplier
2 Purchased Final	ingredient Chocolate To	pping	Supplier Larry B - USA						Stolen goods	3	Supplier Audit every 12 months	4	3	3	12	12	Certificates of analysis from raw material suppliers	down lists upply chain audits
3 Purchased Raw I	ingredient Flour for Ba	king	Supplier A Mills - USA						Unapproved enhancements	4	Certification to GFSI Approved Standard	5	1	4	15	20	Use of tamper evidence or seals on incoming raw materials	Enhanced supplier approve
4 Contract Pa	ecker Contract Sc	ones	Contract Pack Inc USA						Grey market	5	Supplier Audit every 6	5	3	5	15	25	Mass balance exercises at the supplier	Raw material testin
5 Purchased Contac	t Packaging Cake Tra	v	FoodPac - Germany						Stolen goods		months Supply to Contract Specification	3	3	2	9	6	Supply chain audits	COC with each Delive
	terial Deterget	e .	Chemico Inc USA						No Risk	1	Supply to Contract Supply to Contract Specification	1	3	2	3	2	Supply chain audits	COC with each Delive
6 Contact Ma									No Risk	1	Supply to Contract	1	1	1	1	1	Certificates of analysis from raw material	Certificates of analysis from re
2 Purchased Non		Box	BoxForm Inc USA															
-	K Cardboard		BoxForm Inc USA						No Risk Stolen goods		Specification Site Security	3	4	3	12		suppliers Certificates of analysis from raw material conditors	Suppliers Certificates of analysis from re
7 Purchased Non Packagin	ss Product Choco Cake Mix B	end in Bulk	BoxForm Inc USA								Site Security Mass Balance exercises on site	3	4	3		9		
7 Purchased Non Peckagir 8 On-site In-Proces	te Carabaara ss Product Choco Cake Mix B d Product Choco Cake Mix	Packed	BoxForm Inc USA						Stolen goods	3	Site Security Mass Balance				12	9	Certificates of analysis from raw material suppliers Certificates of analysis from raw material suppliers Certificates of analysis from raw material	Certificates of analysis from ro suppliers Certificates of analysis from ro suppliers Certificates of analysis from ro
y Purchased Non- Packager B On-site In-Proces D On-site Finished	te Canadicado se Product Choco Cake Mix Bi d Product Choco Cake Mi Packaging Choco Cake M	Packed	BoxForm Inc USA						Stolen goods Stolen goods	3	Site Security Mass Balance exercises on site weekly		4	3	12	9	Certificates of analysis from raw material suppliers Certificates of analysis from raw material suppliers	Certificates of analysis from r suppliers Certificates of analysis from r suppliers

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## <u>The next folder to open is the Good Manufacturing Practice</u> <u>Templates folder</u>

These Good Manufacturing Practice Templates match the clauses of the SQF Code and comply with Module 11 Good Manufacturing Practices for Processing of Food Products.

88		Q Search
ame		
, P	GMP 11.1 Site Location and Premises.docx	
×	GMP 11.1A Site Premises Factory Plan.xlsx	
<b>1</b>	GMP 11.1A Site Premises Plan.docx	
	GMP 11.2.1 Repairs and Maintenance.docx	
۳ì	GMP 11.2.2 Maintenance Staff and Contractors.docx	
-	GMP 11.2.3 Calibration.docx	
<b>1</b>	GMP 11.2.4 Pest Prevention.docx	
<b>1</b>	GMP 11.2.5 Cleaning and Sanitation.docx	
<b>1</b>	GMP 11.3 Personnel Hygiene and Welfare.docx	
<b>1</b>	GMP 11.3A Protective Clothing Risk Assessment.docx	
<b>1</b>	GMP 11.4 Hygiene Policy.docx	
<b>1</b>	GMP 11.4 Personnel Processing Practices.docx	
<b>1</b>	GMP 11.5 Water, Ice and Air Supply.docx	
	GMP 11.6 Receipt, Storage and Transport.docx	
<b>1</b>	GMP 11.7.1 Separation of Functions & High-Risk Processes.docx	
	GMP 11.7.1A Personnel High Risk Hygiene Barrier.docx	
<b>1</b>	GMP 11.7.2 Thawing of Food.docx	
	GMP 11.7.3 Control of Foreign Matter Contamination.docx	
۳ì	GMP 11.7.3A Glass Policy.docx	
<b>•</b>	GMP 11.7.3B Control of Brittle Materials.docx	
<b>1</b>	GMP 11.7.3C Glass & Brittle Material Breakage Procedure.docx	
	GMP 11.7.3D Control of Knives.docx	
<b>1</b>	GMP 11.7.4 Detection of Foreign Objects.docx	
- <b>F</b>	GMP 11.8 Waste Disposal.docx	

Procedures included in the folder are numbered to match the clauses of the SQF Code and are as follows:

## Good Manufacturing Practices for Processing of Food Products

GMP 11.1.1 Site Location and Premises including: Building Materials Lighting and Light Fittings Inspection/Quality Control Area Dust, Insect, and Pest Proofing Ventilation Equipment and Utensils Grounds and Roadways GMP 11.1A Site Premises Plan GMP 11.2.1 Repairs and Maintenance GMP 11.2.2 Maintenance Staff and Contractors

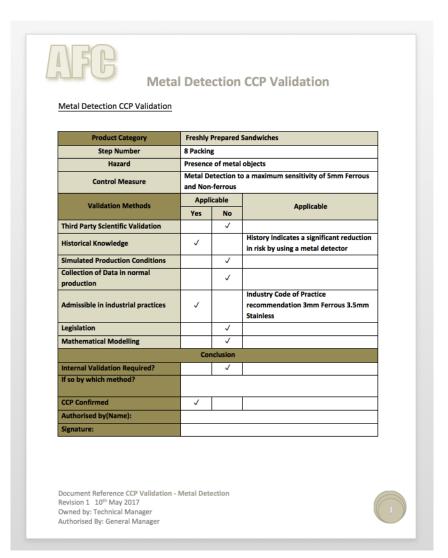
GMP 11.2.3 Calibration GMP 11.2.4 Pest Prevention GMP 11.2.5 Cleaning and Sanitation GMP 11.3 Personnel Hygiene and Welfare including: Hand Washing Clothing and Personal Effects Visitors Staff Amenities GMP 11.3A Protective Clothing Risk Assessment GMP 11.4 Hygiene Policy **GMP 11.4 Personnel Processing Practices** GMP 11.5 Water, Ice and Air Supply including: Water Supply Water Treatment Water Quality Ice Supply Air and Other Gasses GMP 11.6 Receipt, Storage and Transport including: Receipt, Storage and Handling of Goods Cold Storage, Freezing and Chilling of Foods Storage of Dry Ingredients, Packaging, and Shelf Stable Packaged Goods Storage of Hazardous Chemicals and Toxic Substances Loading, Transport and Unloading Practices GMP 11.7.1 Separation of Functions & High-Risk Processes GMP 11.7.1A Personnel High Risk Hygiene Barrier GMP 11.7.2 Thawing of Food GMP 11.7.3 Control of Foreign Matter Contamination GMP 11.7.3A Glass Policy GMP 11.7.3B Control of Brittle Materials GMP 11.7.3C Glass & Brittle Material Breakage Procedure GMP 11.7.3D Control of Knives GMP 11.7.4 Detection of Foreign Objects GMP 11.8 Waste Disposal

# SQF & FSMA Food Safety Management System Edition 9 Start Up Guide

There is also a Validation Record Samples Sub-Folder

Here there are a range of validation records.

Validation Record Samples
Name
CCP Validation - Cleaning After Nut Production.docx
CCP Validation - Dispatch and Distribution Temperatures.docx
CCP Validation - Glass Control.docx
CCP Validation - Metal Detection.docx
CCP Validation Cleaning and Sanitation.docx
GMP Validation - Calibration.docx
GMP Validation - Maintenance.docx
Sample Control of Foreign Matter Contamination PRP Validation.docx
Sample Ingredients Foreign Body Control Policy Validation.docx
Sample Personnel Hygiene and Welfare PRP Validation.docx



Going back to HACCP and to <u>FS 2.4.3 Food Safety Plan, there is</u> additional content to support the development of your Food Safety <u>Plans</u>: Open the **FSMA Hazard Analysis & Preventive Controls** Folder

This folder contains Guidance and Tools for the Implementation of the Preventive Controls for Human Food

FSMA Hazard Analysis & Preventive Controls         III       IIII       IIII       IIII       IIII       IIIII       IIIII       IIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIIII
Name
Hazard Identification and Preventive Controls.xlsx
Notes SQF FSMA Supply Chain Controls US
Preventive Controls Rule Note and Considerations.docx
SQF FSMA and Preventive Controls.pptx
SQF FSMA Supply Chain Controls.pptx

## 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.

al Outline Slide Notes View Sorter Page	V Ruler Q Guides Notes Zoor	Window		6	1				1	2		4	nižavna forma žadastana	0 10 11 12
Hazard Analysis and Preventive Controls														
A Critical Control Point has been identified.														
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Hazard Analysis and Preventive Controls A Preventive Control is also required when the Hazard is Significant but it is not a COP.		A Preve	entive	Contro Signifi									hen the Ha CP.	zard is
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Hazard Analysis and Preventive Controls	Area/ Step 11 Number	Step Name	Hazard Category	Hazards Identified	Specific Details about the Hazard	t V	×	n c e				P	Preventive measure which controls the Hazard	Control Limit
Hazards that are not Significant do not require Preventive	12 1	Raw Material A	Biological	Salmonella spp. (S. typhimurium, S. enteriditis)		2	2	4					QM 3.5 Supplier and Raw Material Approval	COA on Receipt Salmonella ab in 25g
	ni 2	Goods In	Chemical	Lubricants	Food grade oil used	1	1	1					QM 4.7 Maintenance	
NUMBER         Distance         Distance <thdistance< th=""> <thdistance< th=""> <th< td=""><td>14 3</td><td>Storage</td><td>Allergen</td><td>Eggs</td><td></td><td>2</td><td>2</td><td>4</td><td></td><td></td><td></td><td></td><td>CM 5.3 Management of Allergens</td><td>Segregation and identificatio egg allergens in storage. Spil</td></th<></thdistance<></thdistance<>	14 3	Storage	Allergen	Eggs		2	2	4					CM 5.3 Management of Allergens	Segregation and identificatio egg allergens in storage. Spil
Sections	- 15 4	Handling	Radiological	lodine-131	Risk of Radiation in water source	1	2	2					QM 4.5 Utilities - Water and Air	
	16 5	Product Formulation	Physical	Stones	Fruit stones in Cherries	2	3	6					QM 6.1 Control of Operations	Filtration 3mm maximum
	·· 17 6	Sanitation	Chemical	CIP Chemicals		2	2	4					CM 4.9.1 Chemical Contamination Control	CIP to specification
Hazard Analysis and Preventive Controls.	- 7	Processing	Biological	Listeria monocytogenes	Present in raw material	3	3		Y	¥.		1	QM 6.1 Control of Operations	Pasteurisation > 71.7 * C > 1 seconds
Hazard Analysis and Preventive Controls The Hazard Identification and Evaluation is complete. The next stage is Preventive Controls	18		Control Hamed Lie	t / Preventive Controls	Control Limits	1 have not	Cabra		HACODD 1	/aklati (	-			*

# SQF & FSMA Food Safety Management System Edition 9 Start Up Guide

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mal Outline Slide Notes Slide Handout Notes Guides Notes Zoom View Sorter Page Master Master	Fit to Macros Window			
Preventive Controls There should be verification of monitoring, of corrective action and	1, 12, 1, 11, 1, 10, 1, 9, 1, 8, 1, 7	6 5 4 9 7 1 0 1		. / .   . 9 .   . 9 .   . 14.   . 14.   . 14
appropriate decisions being taken and that controls are implemented and effective.				
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		Preventive (		
Preventive Controls Where product testing for a pathogen (or indicator organism) or other hazard is used as a verification activity, a scientifically valid and	appropriate de	be verification of monit ecisions being taken and and effect	that controls ar	
written testing procedure must identify the following:		Verification	Validation	
Animoter or samples     Analytical method     Laboratory conducting an analysis     Corrective action procedure where a pathogen is detected.		Verification Method and Record	Validation	
Statistical Control Contro Control Control Control Control Control Control Cont		Periodic raw material A sampling as per testing schedule. Internal Audit.	Raw Material A Preventive Control Validation Record	
Preventive Controls	Hazard Identification/Evaluation and Prev	ventive Controls	я т	
Where environmental monitoring for a pathogen (or indicator organism) is used as a verification activity, as actientificatly valid and written testing procedure must identify the following: Adoption of the state of the state of the state Timing and frequency of sampling Analytical method	Record Macathiaction and Evolution     Record Macathiaction and Evolution     Record Name Record Records Records Records Records Records     Records Records Records Records Records Records Records     Records Records Records Records Records Records     Records Records Records Records Records Records Records     Records Records Records Records Records Records     Records Records Records Records Records Records     Records Records Records Records Records Records     Records Records Records Records Records     Records Records Records Records Records     Records Records Records Records Records     Records Records Records     Records Records Records     Records Records     Records Records     Records Records     Records Records     Records Records     Records Records     Records Records     Records	Presenties Sentell Presenties Sentell Presenties Sentellinik Presenties Sen	remailbille Corrections/Foursetille Brown f Record Corrected Research Research Corrected Research Research	Teriffication         Teliferies           Feriffication         Teliferies           Printic resonant cid Areasing urget         Real Handrid Afrees           Verification handling urget         Real Handrid Afrees
Where environmental monitoring for a pathogen (or indicator organism) is used as a verification activity, a scientifically valid and written testing procedure musi clenitify the following: Adequate number and location of sample sites Timing and frequency of sampling	10 Bread Anna an Henred Wannah Hawkilles 10 Maak Stop Mana Catogary Schamberg (5.	Presetier mersen abbit castrad Limit F7 castrad Limit F7 castr	remarkalite Gerrossian Ferrossia e Actinor Parison Parison Reconstruct Parison II Succhicutta Parison de Commune de	Tecification Norbod and Norosof Teliforius Printermonterial Academics areas

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

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						: :														
Area/ Step Sumber	Area or Step Name	Hazard Category	Hazards Identified	Specific Details about the Hazard	7	'   :					- Cumbra		Preventive measure which controls the Hazard	Central Limit	Procedure	Manitoring Responsibility	Corrections/Corrective Actions	Record	Verification Method and Record	Validation
1	Rew Material A	Biological	Sainonella spp. (S. syshimurium, S. esseridicie)		2	2 4					•	1	QM 2.4.4 Approved Supplier Program	COA on Receipt Salmonella absent in 25g	Raw Material A Acceptance	Goods In - Initial Acceptance QA - Release to production	Reject if out of Specification, Hold if no COA.	Material QA Cleanator Label Materi Release Checkint Goods in Checkin	<ol> <li>Periodic new material A sampling as per usting schedule. Internal Audit.</li> </ol>	Raw Material A Preventive C Validation Record
												Т				Automatic continuous monitoring plus	Manually divert flow of product, lociate the affected product, Evaluate		Plant checks including divent check before start of production. Recorded on Pasteuriser Chart and	
7	Processing	Biological	Lintria monocytogenes	Present in new material	3	,	Y	Y			·		QM 2.4.2 Good Manufacturing Practices	Pastrarisation Minimum 72 ° C for 15 seconds	Pawleuringine Procedure including divertitest	houty process checks for tamperature, everypeosare of raw side of ragen section and flow rate Panearlase Openator	and determine disposition of the product (reprecess or disposil). Investigatenesse and root cause, Decument actions on CAR.	Pasteurizer Chart Pasteurizer Log Sheet	Posteurisor Log Shen, Raview of Posteurisor Chan and Pasteurisor Log. Milk Plant Equipment Test Report Sheet TDA-2359b Quarterly by PCQC or qualified sominer. Seals: Verify required regulatory soils deliv	Validation Roord Pasterati
Þ	Hazard ID Eval	uation & Control	Hazard Category	Hazard List	Pre	ventive	Contr	ols	Con	trol Li	mits	L.	HACCP Validation +		•					
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Area/ Step	Area or Step Name	Hazards Identified	P	äve Cantrol	Preventive measure which o Hazard	controls the	Control Limit	Procedure	Manitoring/Responsibility	Corrections/Corrective Actions	Record	Verification Method and Record	Validation
1	Raw Material A	Salmosella spp. (S. tyshimurium, S. enteriditis)		1	QM 2.4.4 Approved Supplie	er Program	COA on Receipt Salmonella absent in 25	g Raw Material A Acceptance	Goods In - Initial Acceptance QA - Release to production	Reject if out of Specification. Hold if no COA.	Material QA Clearance Label Material Release Checklist Goods In Checklist	Periodic raw material A sampling as per testing schedule. Internal Audit.	Raw Material A Preventive C Validation Record
7	Processing	Listeria metorylogenes	-		QM 2.4.2 Good Manufacturin	ng Practices	Pasteurisation Minimum 72 ° C for 15 seconds	Pasteurization Procedure including divert test	Automatic continueurs monitering phus hourty process chocks for temperature, overpressare of raw side of regen section and Bow rate Pastourizer Openator	Munually divert flow of product. Isolate the affected product. Evaluate and determine disposition of the product (repocetus or disposal). Investigatecause and root cause, Decement actions on CAR.	Pasteurizer Chart.Pasteurizer Log Sheet	Plant checks relations a white a work of the probability of the probab	Validation Record Pasteuriza
- 1	Hazard ID	 Evaluation & Cor	trol		zard Category	Hazard L	lass gauges checked and intact at start an ist Preventive Contro		HACCP Validation	+	i		
leady	Tiazaru ID	Evaluation & Cor	nu OI	па	izaru oategory	nazaru L	list Freventive Contri	ora control Limits		erage: 3.875 Count:	35 Sum: 31	E	- + 70%

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# 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.

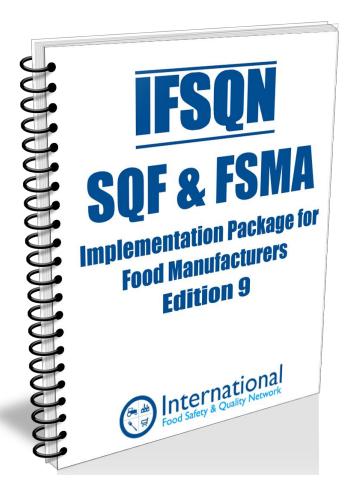
# Free Online Technical Support

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