

SQF Code Food Safety Management System



The best just got better!

IFSQN are proud to announce the launch of our SQF Code Implementation Package which is an ideal package for Food Manufacturers looking to meet the requirements of SQF Code Edition 7.2.

SQF Code is a HACCP Based Supplier Assurance Code for the Food Industry, is benchmarked by GFSI and widely recognized throughout the world.

This comprehensive package is designed to assist in achieving SQF Certification and contains extensive implementation tools and unrivalled comprehensive SQF documentation system templates.

Ensure your Food Safety Quality Management System meets SQF Code Edition 7.2 with our easy to use SQF Food Safety Quality Management System.

SQF Code Food Safety Management System

Included in our SQF Food Safety and Quality Management System Package:

- ✓ Food Safety Management System Procedures
- ✓ Food Safety Management System Record Templates
- ✓ Food Safety Management System Implementation Workbook
- ✓ HACCP Manual
- ✓ Interactive HACCP Training & Exam
- ✓ Validation & Verification Records
- ✓ SQF FSQMS Verification Audit Templates
- ✓ Internal Auditor Training & Exam
- ✓ SQF Code Training Modules 2 & 11
- ✓ Laboratory Quality Manual
- ✓ Free online support via e-mail

As well as being updated to meet the requirements of SQF Code Edition 7.2 this new SQF Code Implementation Package includes additional management tools. New in this product launch:

- ✓ Unannounced Audit Guidance
- ✓ Allergen Management Module & Risk Assessment Tool
- ✓ Supplier Risk Assessment Tool
- ✓ Product Development Module
- ✓ SQF HACCP Calculator
- ✓ Complaint Management Guidelines & Analyser
- ✓ Extended Internal Audit Training
- ✓ Verification Schedule Risk Assessment Tool and Template

[Click here to order the SQF Code Implementation Package](#)

SQF Code Food Safety Management System

Food Safety Quality Management System



The package contains 68 comprehensive top level procedures templates 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. Procedures match the relevant clause of the SQF Code for ease of implementation and include:

- QM 2.1.1 Food Safety and Quality Policy and Objectives
- QM 2.1.2 Responsibility Authority and Communication
- QM 2.1.3 Food Safety and Quality Management System
- QM 2.1.4 Management Review
- QM 2.1.5 Customer Complaint Handling
- QM 2.1.6 Business Continuity Planning
- QM 2.2.1 Document Control
- QM 2.2.2 Record Control
- QM 2.3.1 Product Development
- QM 2.3.2 Raw and Packaging Materials
- QM 2.3.3 Contract Services
- QM 2.3.4 Contract Manufacturers
- QM 2.3.5 End Product Specifications
- QM 2.4.1 Customer, Statutory and Regulatory Conformance
- QM 2.4.2 Food Safety Fundamentals
- QM 2.4.3 Food Safety Plan
- QM 2.4.4 Food Quality Plan
- QM 2.4.5 Control of Purchased Materials and Services
- QM 2.4.5 Verification of Purchased Materials and Services
- QM 2.4.6 Control of Non-Conforming Product or Equipment
- QM 2.4.7 Product Rework
- QM 2.4.8 Product Release
- QM 2.4.9 Stock Control

SQF Code Food Safety Management System

QM 2.5.1 SQF System Verification
QM 2.5.2 Validation, Improvement and System Updating
QM 2.5.3 Verification Schedule
QM 2.5.4 Verification of Monitoring Activities
QM 2.5.5 Corrective Action and Preventative Action
QM 2.5.6 Laboratory Quality Manual
QM 2.5.7 Internal Audits
QM 2.6.1 Product Identification
QM 2.6.2 Traceability System
QM 2.6.3 Product Recall
QM 2.7 Site Security
QM 2.8.1 Identity Preserved Foods
QM 2.8.2 Allergen Management
QM 2.9 Training
QM 11.2.1-8 Construction & Control of Product Handling & Storage
QM 11.2.9 Premises and Equipment Maintenance
QM 11.2.10 Calibration
QM 11.2.11 Management of Pests and Vermin
QM 11.2.12 Equipment, Utensils and Protective Clothing
QM 11.2.13 Cleaning and Sanitation
QM 11.3 Personnel Hygiene and Welfare
QM 11.3.2 Handwashing - to do
QM 11.3.3 Clothing
QM 11.3.4 Jewellery Policy
QM 11.3.5 Control of Visitors and Contractors
QM 11.3.6 Staff Amenities
QM 11.3.7 - 9 Staff Facilities
QM 11.3.10 Lunch Rooms
QM 11.3.11 First Aid
QM 11.4 Hygiene Code of Practice
QM 11.5 Water and Ice Supply
QM 11.5.2 Monitoring Water Microbiology and Quality
QM 11.5.7 Air Quality
QM 11.6 Storage and Transport
QM 11.6.6 Loading, Transport and Unloading Practices
QM 11.7 Control of Operations
QM 11.7.5 A Glass Policy
QM 11.7.5 B Control of Brittle Materials
QM 11.7.5 C Glass & Brittle Material Breakage Procedure
QM 11.7.5 Control of Foreign Matter Contamination
QM 11.7.6 Detection of Foreign Objects

SQF Code Food Safety Management System



QM 2.1.1 Food Safety and Quality Policy and Objectives

The company's food safety and quality policy is to provide competitive products and services of the highest standards of performance and reliability. By achieving this goal the company will consistently satisfy the mutually agreed needs and expectations of its customers, achieve business success and ensure that our products are always safe to consume and conform to statutory and regulatory requirements.

Senior Management are committed to implementing and maintaining an effective SQF System and to support its ongoing improvement through adoption of a food safety quality management system containing food safety policies and procedures that meet legal requirements, and industry best practices so reflecting the competence of the company to customers and independent authorities. As part of this commitment Senior Management have established processes to improve the effectiveness of the SQF System to demonstrate continuous improvement.

The Company recognises that a successful food safety culture can be achieved only by following safe working practices and procedures developed through effective hazard analysis, training and experience. In order to achieve these aims, a robust Hazard Analysis Critical Control Points System (HACCP) has been introduced following a full hazard analysis of all food related operations. All instructions and control mechanisms within HACCP are designed to control any risk to food safety.

To ensure success of this policy Senior Management are directly responsible for food safety and quality by ensuring adequate; organisation and support, equipment and facilities, training and education of all employees, reviewing and auditing performance, and driving continuous improvement. The senior management ensure adequate resources are available to achieve food safety and quality objectives and to support the development, implementation and maintenance and ongoing improvement of the SQF System. Detailed organisational arrangements and food safety responsibilities for all levels of management are contained in the food safety and quality manual.

Achievement of this policy involves all staff being individually responsible for the quality of their work, resulting in a continual improvement culture and working environment for all. All employees are provided with the food safety training necessary to enable them to perform their tasks and are responsible for ensuring that they do so in a hygienic manner so that the safety of the food they handle is not put at risk. All employees are required to Document Reference QM 2.1.1 Food Safety and Quality Policy and Objectives
Revision 1 1st May 2012
Owned by: Technical Manager
Authorised By: Managing Director



QM 2.1.2 Responsibility Authority and Communication

Appendix 2 Food Safety Responsibilities

Process	Responsible Persons	Activity
Purchases	Purchasing Manager	Purchase ingredients from approved and certified sources Ensure purchase orders comply with applicable specifications
	Technical Manager	Ensure adequate information on supply application form Ensure suppliers adhere to supply handling practices Perform suppliers audit or review supply status where necessary
Receiving and warehousing	QA/QC & Store Executives	Compare PO and DO or check contracts as per Suppliers Specifications criteria (if applicable) Check receiving temperature, pest infestations, quality, packing conditions and truck hygiene. Observe unloading practices Handle incoming goods as per documented procedures Ensure Good Storage Practices and FIFO rotation principles
Preparation of Ingredients	QA/QC, Production Manager & Production Executive	Follow safe food preparation and handling practices Check environmental hygiene and safety Check equipment process performance and maintenance Check water quality and safety Check raw materials identification and traceability
Production	QC/QC, Production Manager, Supervisor & Operators	Maintain product recipes and characteristics Do not modify recipes prior to approval from top management Follow safe food handling practices Ensure Good Manufacturing Practices are adhered to Follow cleaning and sanitation standards and

Document Reference QM 2.1.2 Responsibility Authority and Communication
Revision 1 1st May 2012
Owned by: Technical Manager
Authorised By: Managing Director



QM 2.1.3 Food Safety Quality Management System

Introduction

The company has planned, established, documented and implemented a food safety and quality management system for the site, which is maintained in order to continually improve its effectiveness in accordance with legislation, international standards and best industry practice. The company has planned and developed the processes that contribute to meeting the requirements of these standards and producing safe products.

Scope

The scope of the Food Safety Quality Management System includes all product categories, processes and activities conducted on site. These requirements are aligned with the policies and objectives of the site and include those of the SQF Code.

Due diligence

The Food Safety Quality Manual demonstrates due diligence of the company in the effective development and implementation of the food safety management system. These documents are fully supported by the completion of the records specified in this manual for the monitoring of planned activities, maintenance and verification of control measures and by taking effective actions when non-conformity is encountered.

Food Safety

The company is committed to supplying safe products for consumption. As part of this commitment, all products and processes used in the manufacture of food products are subject to food safety hazard analysis based on the Codex Alimentarius guidelines to the application of a HACCP system. All food safety hazards, that may reasonably be expected to occur, are identified by this process and are then fully evaluated and controlled so that our products do not represent a direct or indirect risk to the consumer. New information regarding food safety hazards is continually reviewed by the Food Safety team to ensure that the Food Safety and Quality Management system is continually updated and complies with the latest food safety requirements.

Should the company be required to outsource any process that may affect product conformity to the defined standards of the Food Safety Quality Management System

Document Reference QM 2.1.3 Food Safety Quality Management System
Revision 1 1st May 2012
Owned by: Technical Manager
Authorised By: Managing Director



QM 2.1.6 Business Continuity Planning

A member of the team must brief the Managing Director on the situation. All written communications should be authorised by the Managing Director

It is the responsibility of the team to initiate an action programme which must be recorded in the incident log.

The Crisis Management Team have the total authority to delegate actions to anyone within the company throughout the duration of the crisis.

The Crisis Management Team consider prescribed contingency plans available to them to ensure continued supply of safe product to the market place. Where products which have been released from the site may be affected by an incident consideration is given to the need to withdraw or recall products. The Managing Director is responsible for decision making, oversight and initiating actions arising from a crisis management incident. Once a decision is made the Managing Director authorises the plan which is then put into action.

The business continuity plan will include:

The roles and responsibility of the crisis management team members
The controls implemented to ensure a response does not compromise product safety
The measures to isolate and identify product affected
The measures taken to verify the acceptability of food prior to release
The responsibility for continued internal communications and communicating with authorities, external organizations and media

The Crisis Management Team will challenge the procedure on a yearly basis.

A formal review by the Crisis Management Team must take place following the procedure having been implemented to ensure the necessary corrective action has been taken and all written procedures have been updated where necessary. A record of the reviews and verification of the business continuity plan is maintained.

Document Reference QM 2.1.6 Business Continuity Planning
Revision 1 1st May 2012
Owned by: Technical Manager
Authorised By: Managing Director



SQF Code Food Safety Management System

Food Safety Management System Record Templates

The package contains a comprehensive range of 60 easy to use food safety record templates:

QMR 001 Management Review Minutes
QMR 002 Training Record
QMR 003 Product Release Record
QMR 004 Design and Development Records
QMR 005 Supplier Assessment Record
QMR 006 Validation Record
QMR 007 Identification and Traceability Record
QMR 008 Register of Customer Property
QMR 009 Calibration Record
QMR 010 Internal Audit Record
QMR 011 Records of Non-conforming Product
QMR 012 Corrective Action Request Form
QMR 013 Preventative Action Request Form
QMR 014 Supplier Self Assessment and Approval Form
QMR 015 Equipment Commissioning Record
QMR 016 Return to Work Form
QMR 017 Hygiene Policy Staff Training Record
QMR 018 Complaint Investigation Form
QMR 019 Prerequisite Audit Checklist
QMR 020 Knife Control Record
QMR 021 Knife Breakage Report
QMR 022 Goods in Inspection Record
QMR 023 Equipment Cleaning Procedure
QMR 027 Cleaning Schedule
QMR 028 Cleaning Record
QMR 029 Engineering Hygiene Clearance Record
QMR 030 Glass and Brittle Plastic Register
QMR 031 GMP Audit Checklist
QMR 032 Vehicle Hygiene Inspection Record
QMR 033 Outgoing Vehicle Inspection Record
QMR 034 Pre Employment Medical Questionnaire
QMR 035 Visitor Questionnaire
QMR 036 Product Recall Record
QMR 037 Shelf Life Confirmation Record
QMR 038 Accelerated Keeping Quality Log
QMR 039 Goods In QA Clearance Label

SQF Code Food Safety Management System

- QMR 040Maintenance Work Hygiene Clearance Form
- QMR 041Changing Room Cleaning Record
- QMR 042Colour Coding Red Process Areas
- QMR 043Daily Cleaning Record for Toilets and Changing Rooms
- QMR 044Drain Cleaning Procedure Filler Areas
- QMR 045General Cleaning Procedure
- QMR 046Product QA Clearance Label
- QMR 047CIP Programmes Log
- QMR 048Sample Filler Cleaning Record
- QMR 049Pipe Diameter Flow Rate Conversion Table
- QMR 050QC Online Check Sheet
- QMR 051 Non Conformance Notification
- QMR 052 CIP Chemical Log
- QMR 053 Double Hold Label
- QMR 054 Supplier Register
- QMR 055 Chemical Register
- QMR 056 Non Approved Supplier Sample Plan
- QMR 057 Warehouse Cleaning Record
- QMR 058 Product Recall Trace
- QMR 059 Product Recall Test Record
- QMR 060 Document Master List

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SQF Code Food Safety Management System



Management Review Record

Management Review Meeting - Date xx month YEAR

Meeting Objective

To review and assess the effectiveness of the Food Safety Quality Management System and to formulate action plans for improvement.

Attendees

General Manager - Chairman
Operations Manager
Engineering Manager
Supply Chain Manager
Distribution Manager
Technical Manager

Review Inputs		
	Performance, Review Comments & Details	Corrective or Preventative Action Required
Review of the Food Safety & Quality Policy	-	-
Review of Management Changes	-	-
Minutes and Follow-up actions from previous review meetings	-	-
Outstanding Non-conformances as a result of internal and external audits	-	-
Trends analysis of the results of internal and external audits	-	-
Results of internal, second and third-party audits	-	-
Trend analysis of Customer and Supplier complaints	-	-

Document Reference Management Review Record QMR 001
Revision 1 31st July 2011
Owned by: Technical Manager
Authorised By: General Manager



Hygiene Policy Staff Training Record

Non-hand operable hand washing facilities are provided at entrances to production areas. Hands must be regularly and thoroughly washed and disinfected particularly:

- Before starting work
- Every time you enter a manufacturing area
- After every break
- After smoking, eating, or blowing your nose
- After using the toilet

This is a non-smoking site. Smoking is only permitted in the dedicated area.

Spitting is forbidden anywhere on site.

Only authorised personnel may enter the Laboratory and Engineering workshop.

I have read the Staff Hygiene Rules and agree to abide by them.

Signed:

Date:

Print Name:

Staff Hygiene Rules explained and understood by employee

Signed by Trainer:

Date:

Print Name:

Document Reference Hygiene Policy Staff Training Record QMR 017
Revision 1 31st July 2012
Owned by: Technical Manager
Authorised By: General Manager



Food Safety System Audit Form

Food Safety Quality System Audit Form			
Date Of Audit		Time Of Audit	
Procedure Document Or Area Audited			
Manual	Document Number	Title	Issue Number
Non-Conformances Found (To Be Completed By Auditor)			
Action To Be Taken (To Be Agreed Between Auditor And Auditee With Timescales)			
Log Corrective Action Request Numbers Raised In Box Below:			
Name (Auditor)	Signature (Auditor)	Date	
Name (Auditee)	Signature (Auditee)	Date	
Actions Complete And Corrective Actions Signed Off Audit Form Closed			
Name	Signature	Date	

Document Reference Food Safety Quality System Audit Form QMR 010
Revision 1 26th July 2012
Owned by: Technical Manager
Authorised By: General Manager



Factory GMP Audit

Area Of Audit:	Mixing Room	Scoring System	
Responsible Manager:	Andy Manager	1	Unacceptable - Immediate Attention
Auditee (If Applicable):	Andy Supervisor	2	Poor - Urgent Attention
Date Of Audit:	22/11/13	3	Average - Improvement Needed
Auditor Name:	Andy Auditor	4	Good - Improvement Possible
Auditor Signature:	<i>Andy Auditor</i>	5	No Improvement Possible

Personal Hygiene	Score	Comments
Overalls/coats	4	
Hairnets/beard snoods	4	
Jewelry	5	
Shoes	4	
Handwashing	4	Blue towel would be better

Structure Hygiene	Score	Comments
Walls	4	
Floor	4	
Drains	4	
Ceiling	4	

Waste Disposal	Score	Comments
Bins clean	4	
Timely removal of waste	4	

Pest Control	Score	Comments
Curtains	4	
EFK's / insectocutors	3	No EFK
Baits/traps	N/A	

Non Structural/Minor Damage	Score	Comments
Curtains	4	
Lights	4	
Doors	2	Door handle missing

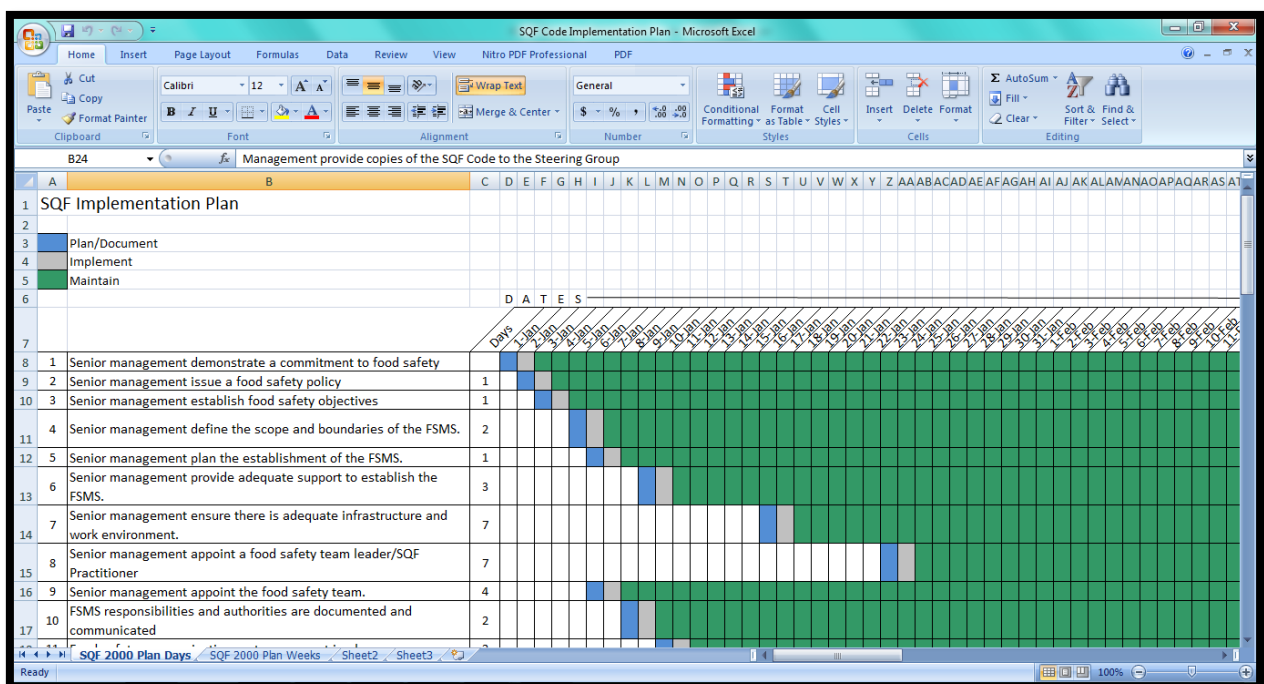
Document Reference Factory GMP Audit
Revision 1 21st July 2013
Owned by: Technical Manager
Authorised By: General Manager



SQF Code Food Safety Management System

Food Safety Management System Implementation Workbook

Included with this comprehensive SQF Food Safety and Quality Management System package is an Implementation Workbook and an SQF Implementation Project Planner.



SQF Code Food Safety Management System

HACCP Manual

The HACCP manual documents of the Food Safety Quality Management System Procedures are pre-fixed HACCP and are as follows:

- HM 1 HACCP System
- HM 2 HACCP Team
- HM 3 HACCP Prerequisites
- HM 4 HACCP Scope and Product Information
- HM 5 HACCP Intended Use
- HM 6 HACCP Flowcharts
- HM 7 HACCP Flowchart Verification
- HM 8 Hazard Identification
- HM 9 Hazard Assessment
- HM 10 Identification and Assessment of Control Measures
- HM 11 Identification of Critical Control Points (CCPs)
- HM 12 Establishing Critical Limits for each CCP
- HM 13 Establishing a Monitoring System for each CCP
- HM 14 Establishing a Corrective Action Plan
- HM 15 Establishing Verification Procedures
- HM 16 Establishing HACCP Documents and Records
- HM 17 Review of the HACCP Plan
- HM 18 Flow Diagram
- HM 19 Product Description
- HM 20 Hazards
- HM 21 HACCP Validation
- HM 22 HACCP Plan
- HM 23 HACCP Verification Audit Summary
- HM 24 HACCP Instruction 1
- HM 25 HACCP Instruction 2
- HM 26 Hazard Instruction 3
- HM 27 HACCP Definitions
- HM 28 HACCP Verification Record
- HM 29 HACCP Steering Group Review
- HM 30 Raw Material Summary
- HM 31 Finished Product Summary
- HM 32 Decision Tree
- HM 33 HACCP Planner

SQF Code Food Safety Management System



HACCP Team

Introduction

The company is committed to supplying safe products for consumption. As part of this commitment, all products and processes used in the manufacture of food products are subject to hazard analysis based on the Codex Alimentarius HACCP principles and the requirements of BRC Global Standard for Food Safety Issue 6 2011.

HACCP is a system, which identifies specific hazards and implements measures for their control. All the HACCP's contained in this manual have been developed taking legislation requirements into consideration by a HACCP Team appointed by Senior Management.

HACCP Team

A core multidisciplinary team is utilised within the company to develop the Food Safety Management System and HACCP plans. This core team is supplemented by other staff when specific areas or products are being analysed and by departmental staff who can contribute expert knowledge of their particular areas.

The HACCP team have knowledge and experience of HACCP, Products, the Process, the Equipment, Hazards and in developing and implementing a food safety management system. The HACCP team leader is able to demonstrate competence in the understanding of HACCP principles and their application.

Team Member	HACCP Training
Technical Manager	Advanced
Laboratory Manager	Intermediate
Processing Manager	Intermediate
Engineering Manager	Intermediate
Production Manager	Intermediate

Document Reference HACCP Team QM 2.1.1
Revision 2 31st July 2012
Owned by: Technical Manager
Authorised By: General Manager



Hazard Identification

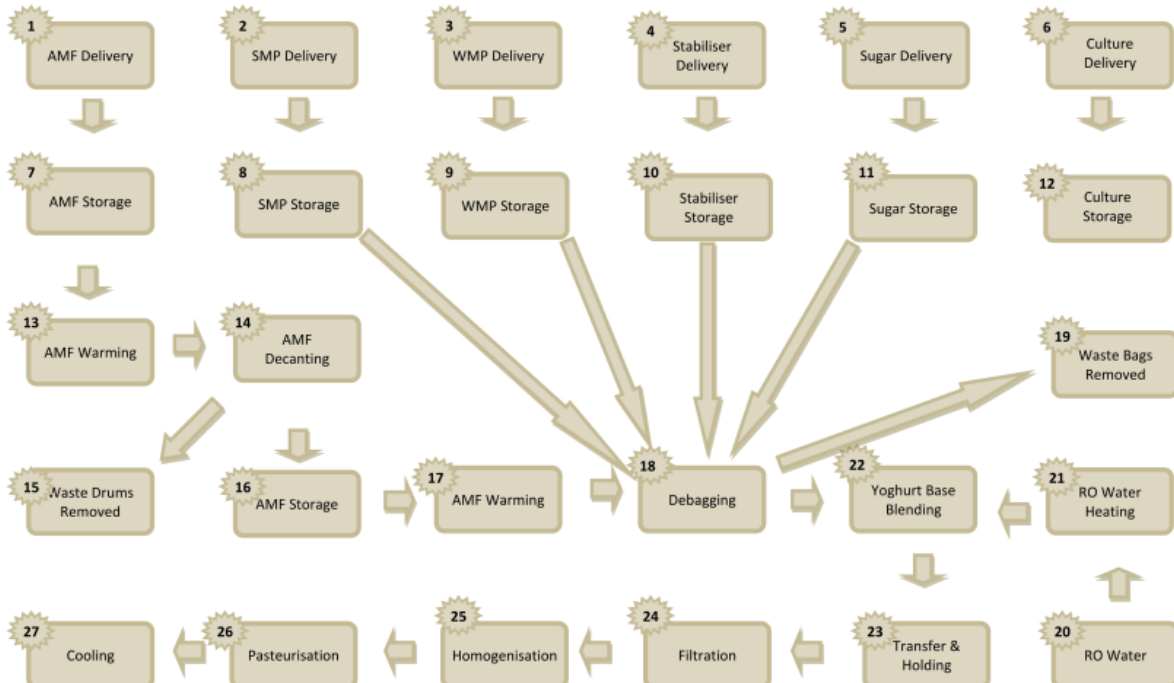
Food Safety Hazard Analysis Prompt

1	Are the raw materials, ingredients or food contact packaging likely to have microbiological hazards present? (Refer to Biological Hazards worksheet)
2	Are the raw materials, ingredients or food contact packaging likely to have chemical hazards present? (Refer to Chemical Hazards worksheet)
3	Are the raw materials, ingredients or food contact packaging likely to have physical hazards present? (Refer to Physical Hazards worksheet)
4	Are there any characteristics in the composition of the food during which can prevent a hazard? E.g. Preservatives, pH, Water Activity
5	Does the food permit survival or multiplication of pathogens and at which stages?
6	Does the process include a controllable step that destroys pathogens or their toxins? (Consider spores)
7	Is it possible the product could be subject to recontamination?
8	Is product contamination (consider direct and indirect contamination) with hazardous microbiological organisms from equipment, process environment or personnel likely to occur?
9	Is product contamination (consider direct and indirect contamination) with hazardous chemical substances from equipment, process environment or personnel likely to occur?
10	Is product contamination (consider direct and indirect contamination) with hazardous physical objects from equipment, process environment or personnel likely to occur?
11	Will the food be heated by the consumer?
12	Is it likely that the food contains viable spore forming pathogens?
13	Is it likely that the food contains viable non spore forming pathogens?
14	What is the normal microbial content of the food stored under proper conditions?
15	Does the microbial population increase during the time the food is stored before consumption?
16	Does that increase in microbial population alter the safety of the food?
17	Does the layout of the facility provide an adequate separation of raw materials from ready-to-eat foods?
18	Will the equipment provide the time and temperature control that is necessary to meet critical limits?
19	Is the equipment reliable or is it prone to frequent breakdowns?

Document Reference Hazard Identification HM 8
Revision 1 31st August 2011
Owned by: Technical Manager
Authorised By: General Manager



Fruited/Flavoured Yoghurt Flow Diagram 1



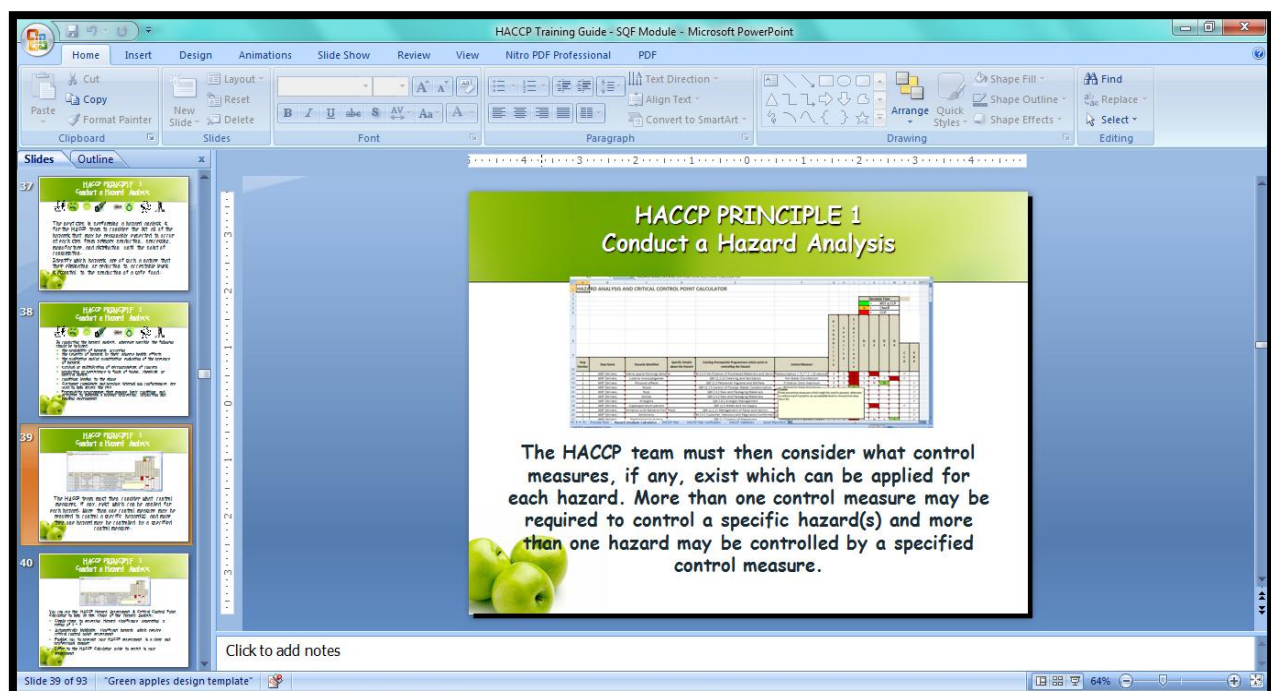
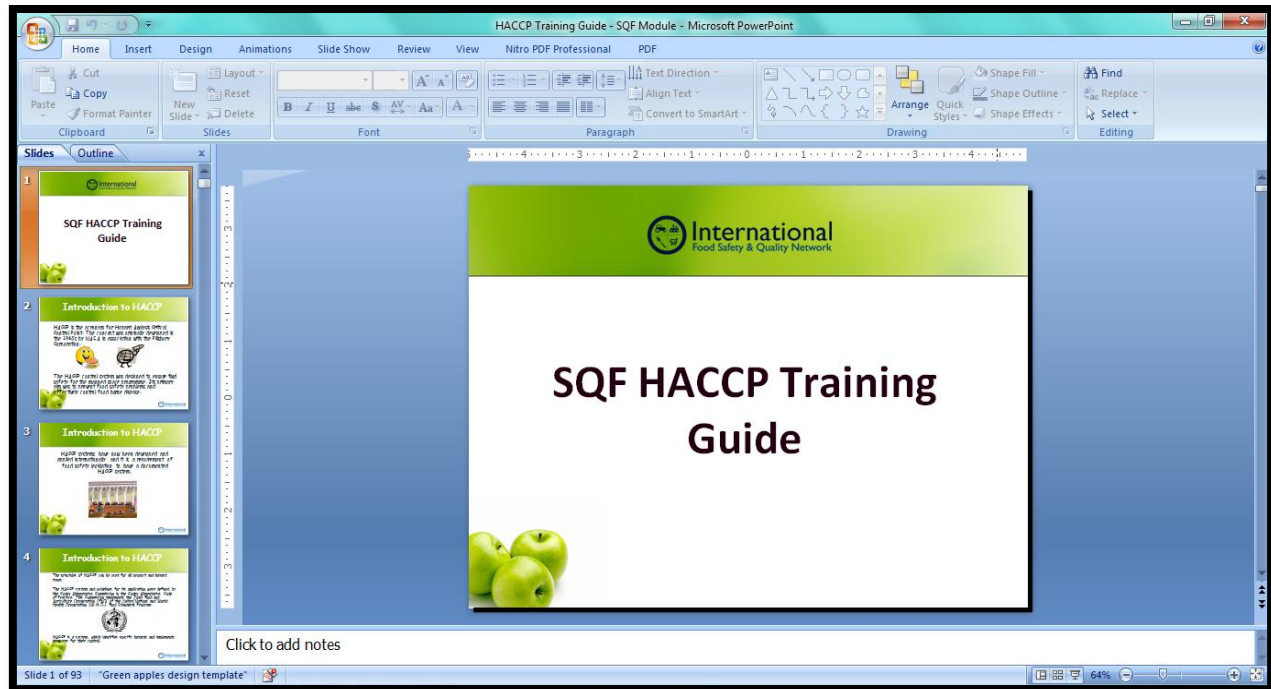
Document Reference Stirred Yoghurt Flow Diagram 1
Revision 1 31st July 2012
Owned by: Technical Manager
Authorised By: General Manager



SQF Code Food Safety Management System

Interactive HACCP Training & Exam

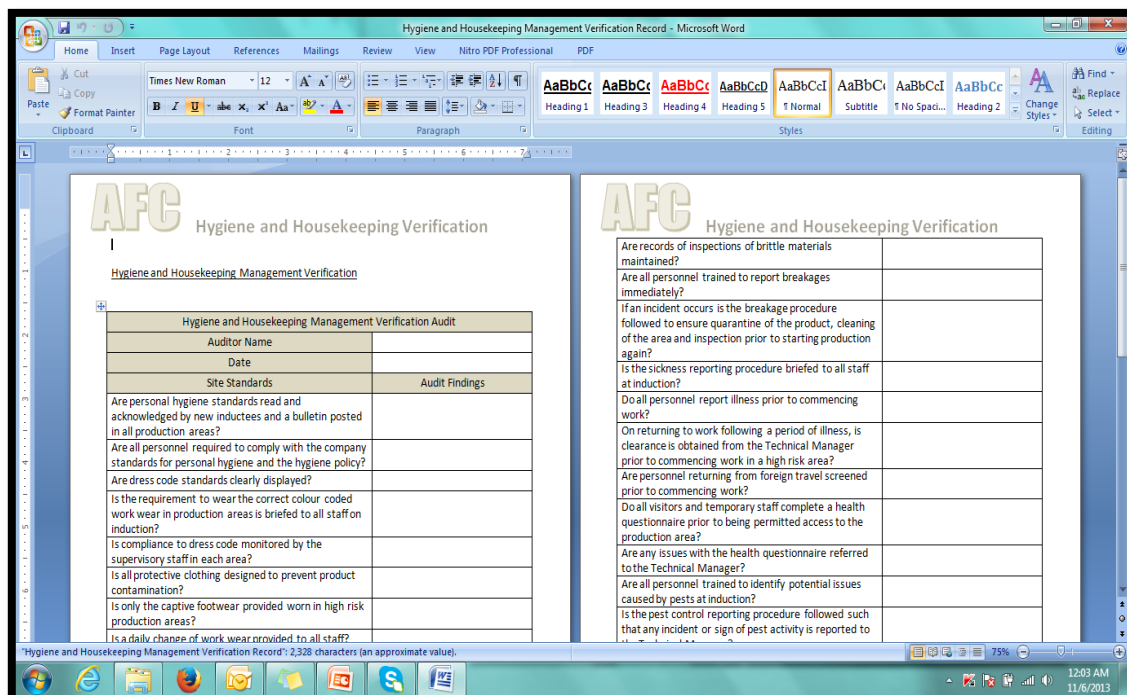
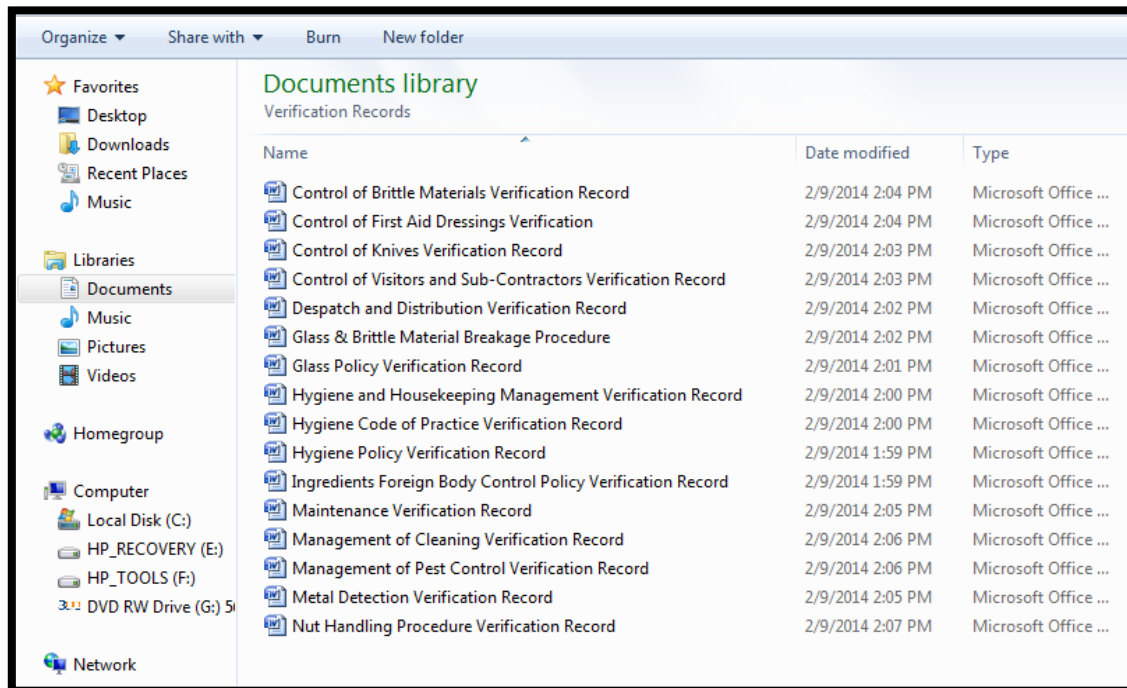
An interactive and illustrated PowerPoint HACCP training presentation is supplied to train your food safety team in the preliminary steps to a Hazard analysis, the principles of HACCP and how to utilise the HACCP calculator in implementing your HACCP system.



SQF Code Food Safety Management System

Validation & Verification Records

30 plus sample validation and verification records covering prerequisite programmes and CCP validation.



SQF Code Food Safety Management System

SQF FSQMS Verification Audit Templates

Module 2: SQF Systems Elements		Evidence Available	
		Yes	No
6	2.1.1 Management Policy (M)		
7	A documented policy statement, signed by the senior site manager, that commits to meeting regulatory and customer requirements and indicates how those requirements shall be met; setting and achieving food safety and quality objectives; reviewing food safety and quality objectives on a regular (at least annual) basis; and continually improving their SQF food safety and quality management System.		
8	The currency of the policy statement.		
9	The availability of the policy statement to all staff within the facility. This includes confirming employee understanding of the policy statement.		
10	Food safety and quality objectives are established and realistic.		
11	Activities within the facility meet regulatory and customer expectations.		
12	Activities within the facility reflect established food safety and quality objectives. The auditor may seek company food safety meeting minutes and check if management participated in these meetings.		
13	The policy statement, including food safety and quality objectives, is reviewed at least annually.		
14	2.1.2 Management Responsibility (M)		
15	There is a current, documented organizational structure in place that identifies those responsible for food safety and quality, and their interrelationship, and is agreed by senior management.		
16	Job descriptions are in place for positions within the supplier's facility that have responsibility for food safety and quality. The auditor may question why positions have been vacant for a long period of time or the site chooses to use a large, temporary labor pool.		
17	Adequate resources are in place to meet food safety and quality objectives and the requirements of the SQF System. This includes coverage for all operational shifts and absences.		

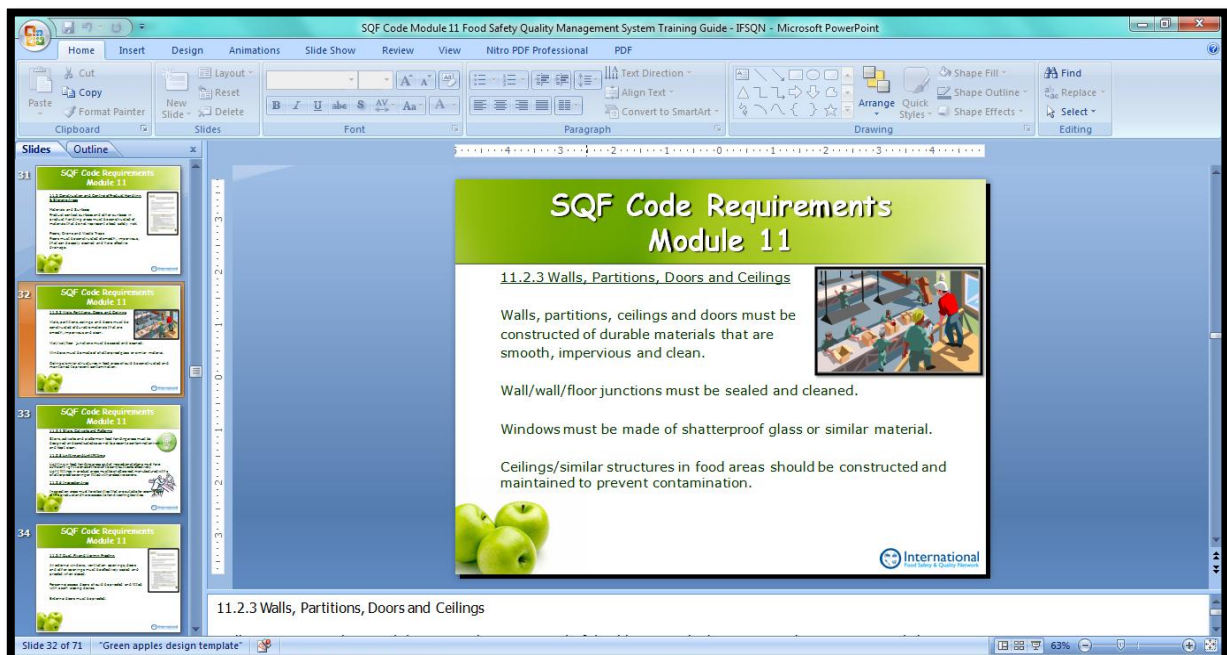
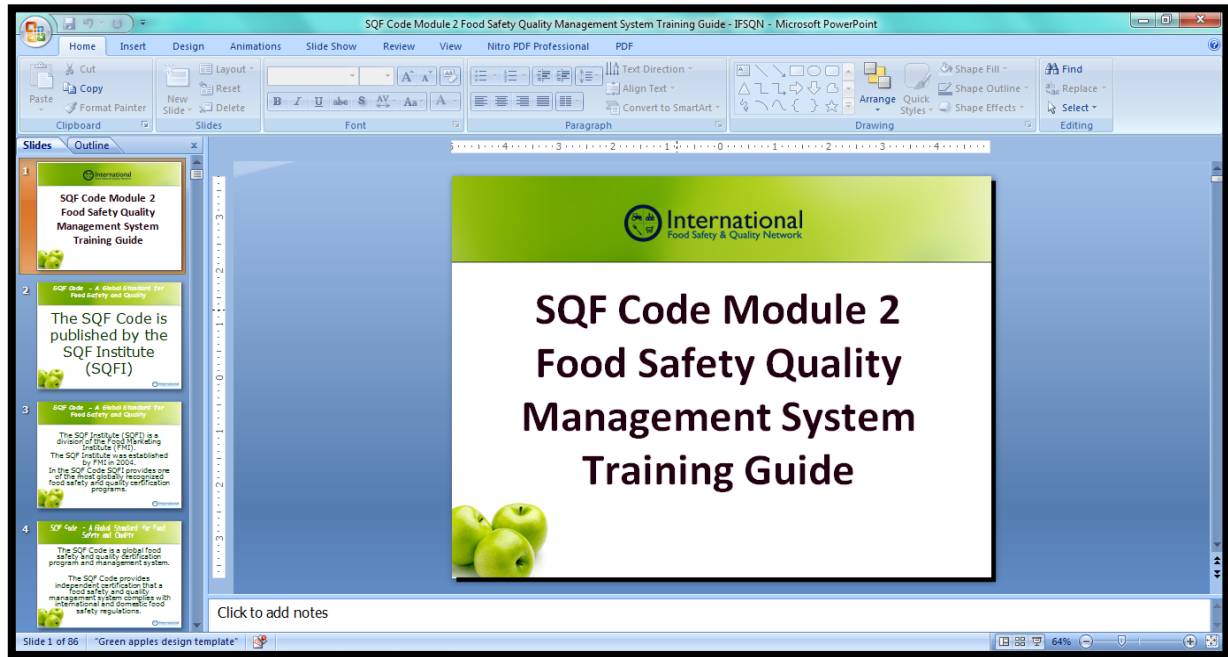
Internal Auditor Training & Exam

The screenshot shows a Microsoft PowerPoint presentation titled "SQF CODE Internal Audit Training". The slide features the International Food Safety & Quality Network logo and the text "SQF CODE Internal Audit Training". The presentation is displayed in a window titled "SQF Internal Auditor Training Guide January 2014 IFSQN - Microsoft PowerPoint". The slide number is 1 of 59, and the design template is "Green apples design template".

SQF Code Food Safety Management System

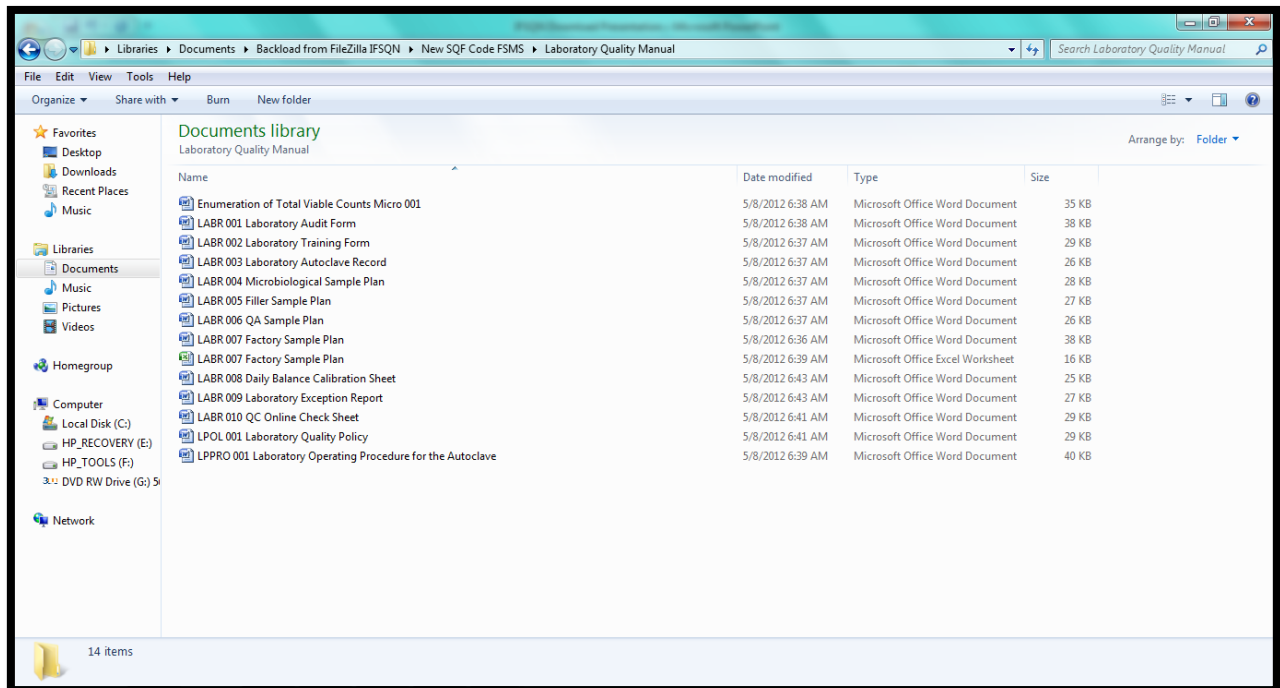
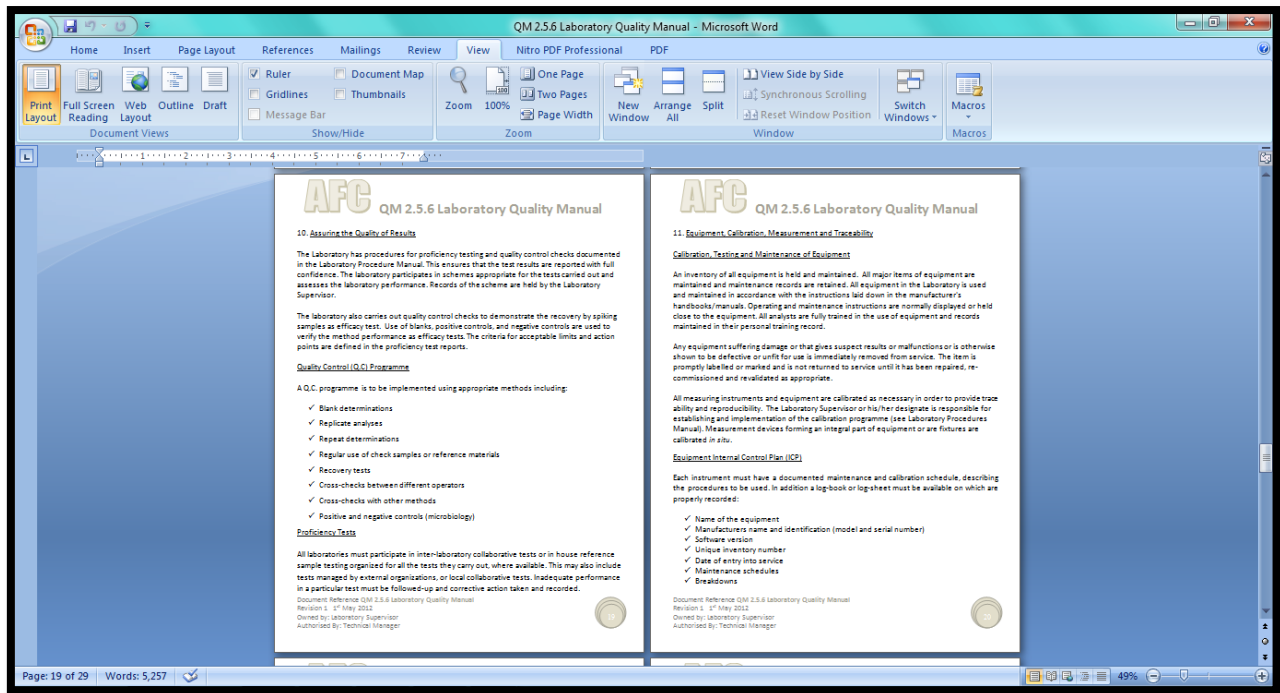
SQF Code Training Modules 2 & 11

Training Presentations for Module 2: SQF System Elements and Module 11: Good Manufacturing Practices for Processing of Food Products are provided. The presentations will introduce the SQF Code to employees and explain how to start the process of implementing an SQF compliant Food Safety Management System.



SQF Code Food Safety Management System

Laboratory Quality Manual

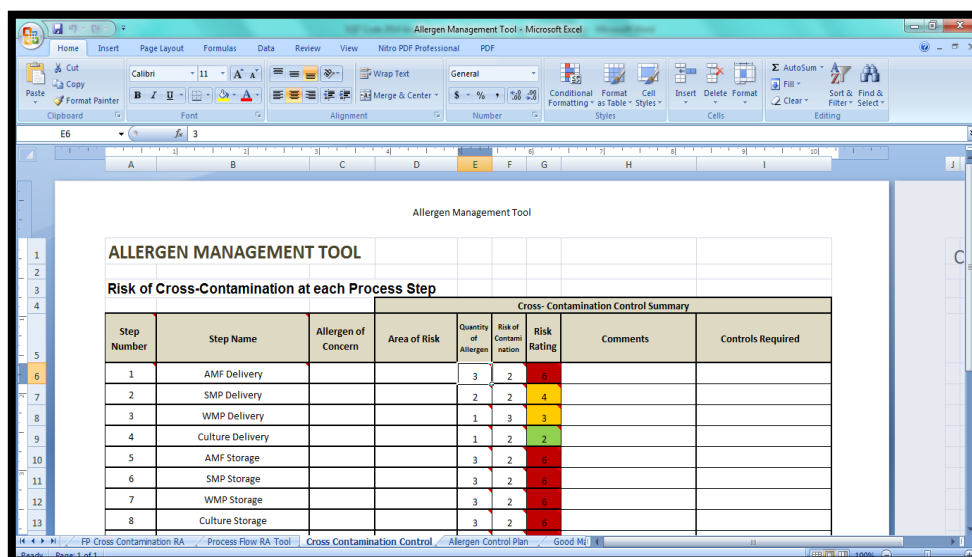
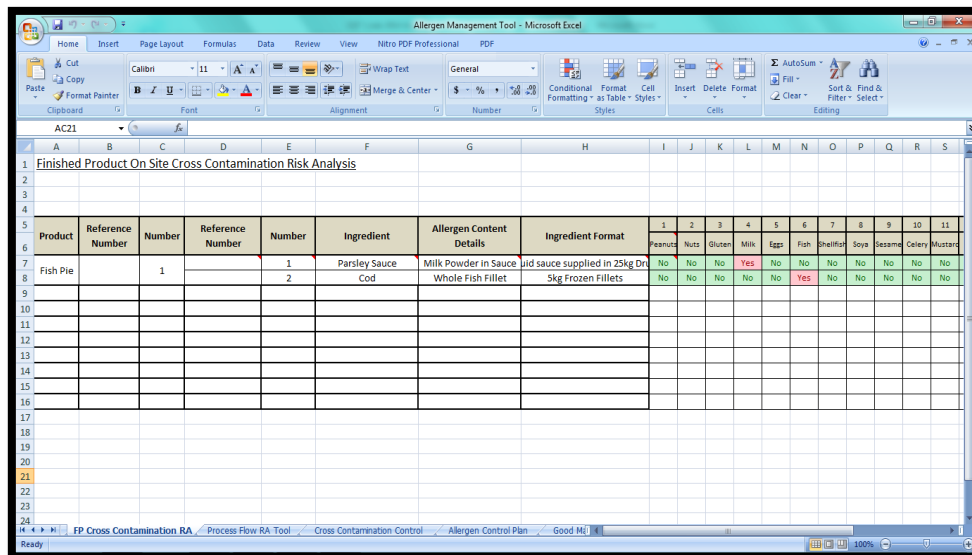
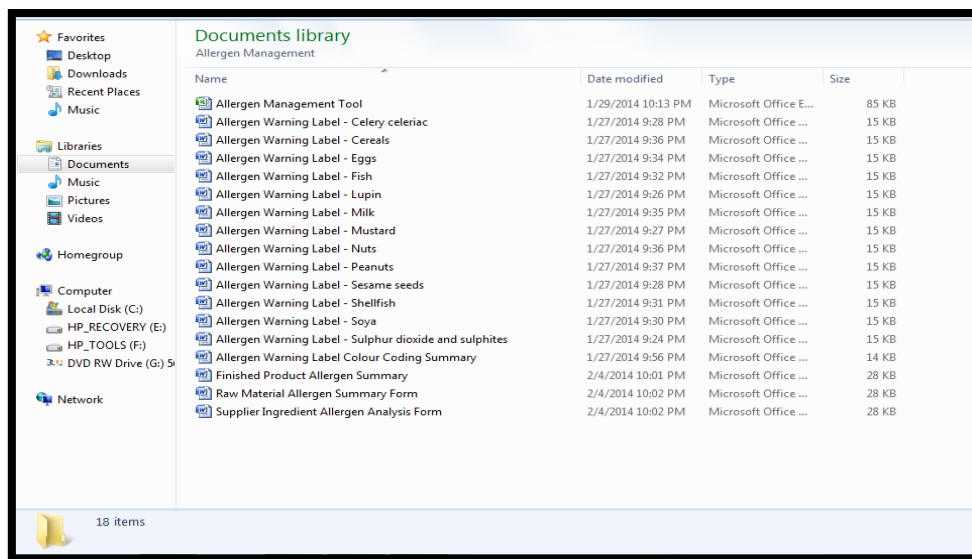


Free online support via e-mail

We provide online support and expertise to answer your questions and assist you in developing your SQF Food Safety and Quality Management System until you achieve certification.

SQF Code Food Safety Management System

New! Allergen Management Module & Risk Assessment Tool



New! Supplier Risk Assessment Tool



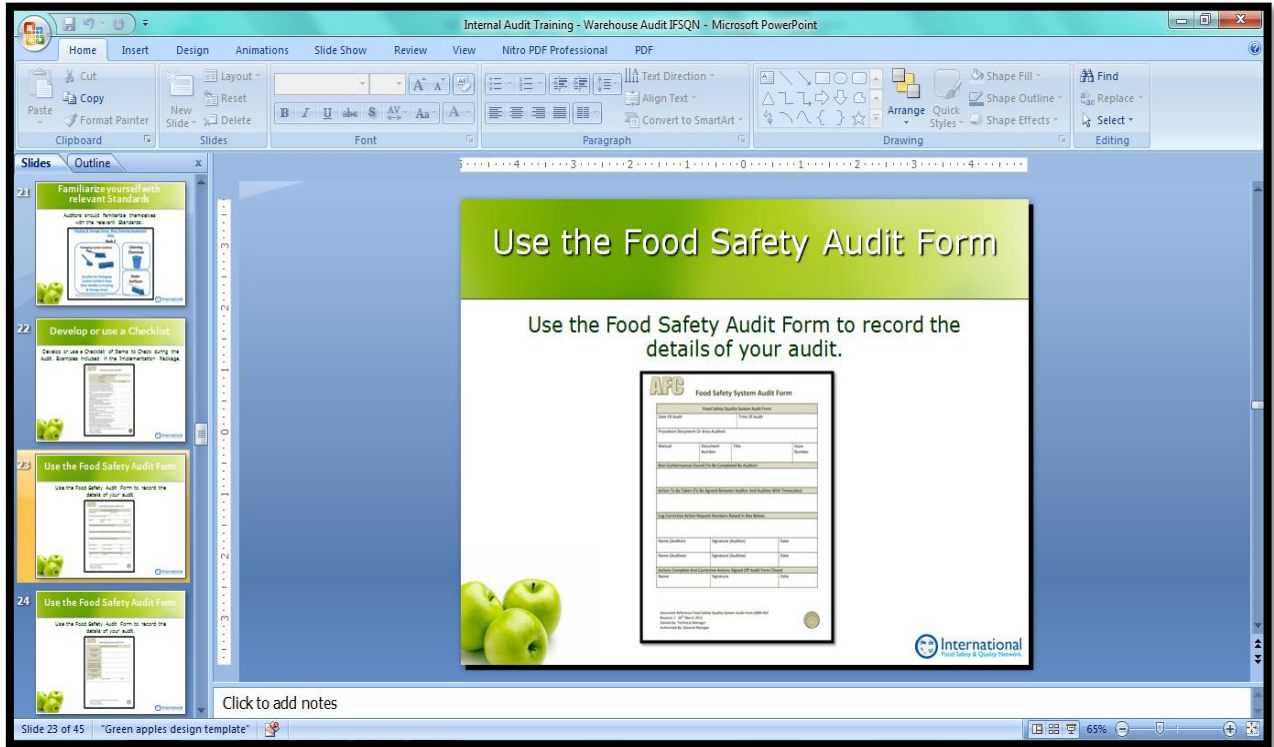
New! SQF HACCP Calculator



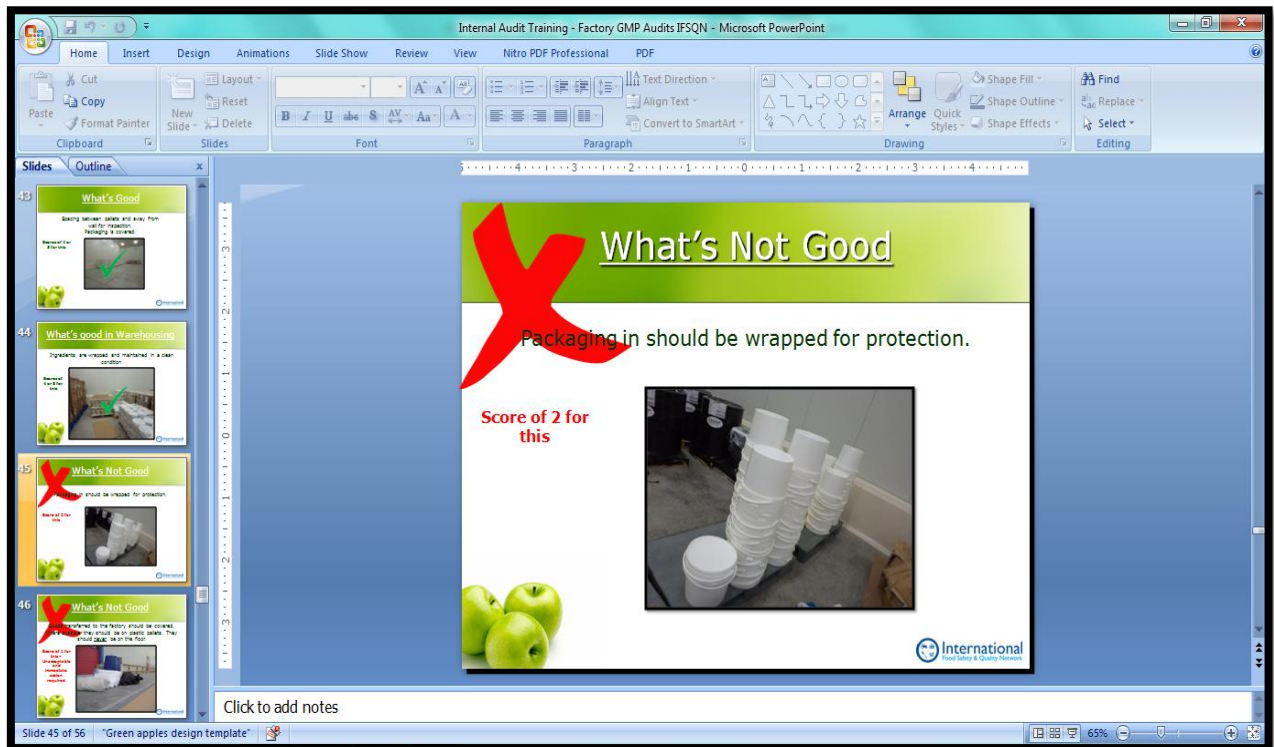
© www.ifsqn.com

SQF Code Food Safety Management System

New! Extended Internal Audit Training



New! GMP Audit Training



SQF Code Food Safety Management System

New! Verification Schedule Risk Assessment Tool and Template

Area to be covered by Verification Audit	Risk	January	February	March	April	May	June	July	August	September	October	November	December
QM 2.1.1 Food Safety and Quality Policy and Objectives	Low	Auditor 1											
QM 2.1.2 Responsibility Authority and Communication	Low		Auditor 1										
QM 2.1.3 Food Safety and Quality Management System	Low			Auditor 1									
QM 2.1.4 Management Review	Low				Auditor 1								
QM 2.1.5 Customer Complaint Handling	Medium					Auditor 1						Auditor 2	
QM 2.1.6 Business Continuity Planning	Low						Auditor 1						
QM 2.2.1 Document Control	Medium							Auditor 1					
QM 2.2.2 Record Control	Medium	Auditor 2							Auditor 1				
QM 2.3.1 Product Development	High			Auditor 3			Auditor 4			Auditor 1			Auditor 2
QM 2.3.2 Raw and Packaging Materials	High										Auditor 1		
QM 2.3.3 Contract Services	Medium					Auditor 2						Auditor 1	
QM 2.3.4 Contract Manufacturers	High			Auditor 2			Auditor 3			Auditor 4			Auditor 5
QM 2.3.5 End Product Specifications	High	Auditor 2			Auditor 3			Auditor 4			Auditor 5		
QM 2.4.1 Customer, Statutory and Regulatory Conformance	High		Auditor 2			Auditor 3			Auditor 4			Auditor 5	
QM 2.4.2 Food Safety Fundamentals	Medium			Auditor 2						Auditor 3			Auditor 4
QM 2.4.3 Food Safety Plan	High				Auditor 2			Auditor 3			Auditor 4		
QM 2.4.4 Food Quality Plan	High		Auditor 5			Auditor 2			Auditor 3			Auditor 4	
QM 2.4.5 Control of Purchased Materials and Services	Medium						Auditor 2						

Area to be covered by Verification Audit	Risk	January	February	March	April	May	June	July	August	September	October	November	December
Filling	High	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5	Auditor 6
Mix Area	High	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5
Processing	High	Auditor 5	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4	Auditor 5	Auditor 6	Auditor 1	Auditor 2	Auditor 3	Auditor 4
Tanker Reception and Silo Area	Medium	Auditor 4			Auditor 1			Auditor 2			Auditor 3		
Packing	Medium		Auditor 4			Auditor 1			Auditor 2			Auditor 3	
Blast Freezer and Frozen Storage	Medium			Auditor 4			Auditor 1			Auditor 2			Auditor 3
Warehouse and Cold Store	Medium	Auditor 3			Auditor 4			Auditor 1					Auditor 2
Transport, Vehicles and Dispatch>Returns	Medium		Auditor 3			Auditor 4			Auditor 1			Auditor 2	
Tray & Pallet Wash Area	Low			Auditor 2						Auditor 1			
Yard (including perimeter)	Low				Auditor 2						Auditor 1		
Staff Facilities	Low					Auditor 2						Auditor 1	
Canteen	Low						Auditor 2						Auditor 1
Engineering	Low	Auditor 1						Auditor 2					

SQF Code Food Safety Management System

The SQF Code Implementation Package has been designed to overcome the problems that can be encountered when implementing an effective system including:

- Lack of pre-requisite programmes
- Over-complex and unmanageable systems with too many critical control points (CCPs), partly resulting from a misunderstanding of the role of prerequisite hygiene programs (PRPs) and an inability to conduct proper hazard analysis.
- Ineffective monitoring and corrective actions due to poor training and verification procedures.
- Excessive documentation and lack of focus due to over-
- complex systems.
- Poor validation and verification due to lack of expertise.
- Over complication of HACCP implementation

When a business has a good understanding of Food Safety principles and has the commitment and resources to carry them out, a Food Safety Management System will deliver the promised benefits. Small to medium organisations found in the food industry, have fewer resources compared with large companies, and so find it difficult to implement an effective system.

The SQF Code Implementation Package is designed to help organisations tackle the task of implementing an effective system and progress to certification. As Tony Connor explains the SQF Code Implementation Package gives organizations a head start in developing their system and preparing for certification:

“The package includes Food Safety Procedures covering a comprehensive range of prerequisite programmes which enable an organisation to put in place fundamental food safety procedures that are compliant with the SQF Code. The system also provides guidance on how to manage and implement a HACCP system and determine critical control points (CCPs). This process is aided by our implementation tools, training guides and checklists which completely simplify the implementation process.”

“As a bonus our SQF Code Implementation Package is backed up by expert support which is always available to provide assistance in developing the system.”

[Click here to order the SQF Code Implementation Package](#)