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 SQF Addendum for the Preventive Controls for Human Food Rule.

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

This version has been updated in accordance with CODEX Recommended International Code of Practice General Principles of Food Hygiene 2022 Edition HACCP System and Guidelines for its Application which includes a new decision tree.
Food Safety Management System Templates

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.
# Food Safety Management System Templates Included in the Package

<table>
<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>FS 2.1 Management Commitment.docx</td>
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<tr>
<td>FS 2.1.1 Food Safety Policy.docx</td>
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<tr>
<td>FS 2.1.1.1A Appendix Food Safety Objectives.docx</td>
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<td>FS 2.1.1.2 Food Safety Culture.docx</td>
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<td>FS 2.1.1.2A Food Safety Culture Planning Matrix.xlsx</td>
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<td>FS 2.1.1.3 Responsibility and Authority.docx</td>
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<tr>
<td>FS 2.1.1.3A Appendix Organizational Chart.xlsx</td>
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<tr>
<td>FS 2.1.3B Appendix Job Descriptions.docx</td>
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<td>FS 2.1.2 Management Review.docx</td>
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<td>FS 2.1.2R Management Review Record.docx</td>
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<tr>
<td>FS 2.1.3 Complaint Management.docx</td>
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<tr>
<td>FS 2.1.3 Note - How to reduce your Complaint levels.docx</td>
</tr>
<tr>
<td>FS 2.1.3A Annual Complaints Analyzer.xlsx</td>
</tr>
<tr>
<td>FS 2.1.3B Annual Complaints Analyzer Instructions.docx</td>
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<tr>
<td>FS 2.2.1 Food Safety Management System.docx</td>
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<tr>
<td>FS 2.2.2 Document Control.docx</td>
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<td>FS 2.2.3 Record Control &amp; FSMA.docx</td>
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<tr>
<td>FS 2.3.1 Product Development.docx</td>
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<tr>
<td>FS 2.3.1A Development Supplementary Documents</td>
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<tr>
<td>FS 2.3.2 Specifications.docx</td>
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<td>FS 2.3.2A Material Acceponsance Record.xlsx</td>
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<td>FS 2.3.3 Contract Manufacturers.docx</td>
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<tr>
<td>FS 2.3.4 Approved Supplier Program &amp; FSMA.docx</td>
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<tr>
<td>FS 2.3.4A Supplier &amp; Material Risk Assessment.xlsx</td>
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<tr>
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<td>FS 2.4.4B Product Sampling Supplementary Documents</td>
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<td>FS 2.6.2 Product Trace.docx</td>
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<td>FS 2.6.2A Traceability System Diagram.pptx</td>
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<td>FS 2.6.2C Label Retention and Check.docx</td>
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<tr>
<td>FS 2.6.3 Product Withdrawal and Recall &amp; FSMA.docx</td>
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<tr>
<td>FS 2.6.3A FDA Recall Template &amp; FSMA.docx</td>
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<tr>
<td>FS 2.6.4 Crisis Management Planning.docx</td>
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<td>FS 2.7.1 Food Defense Plan.docx</td>
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<tr>
<td>FS 2.7.1A Food Defense Threat Assessment.xlsx</td>
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<tr>
<td>FS 2.7.2 Food Fraud.docx</td>
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<tr>
<td>FS 2.7.2 Food Fraud Assessment Template.xlsx</td>
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<td>FS 2.8.1 Allergen Management.docx</td>
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<td>FS 2.8.1C Allergen Clean Verification.docx</td>
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<td>FS 2.8.1D Appendix Ingredients Allergen Management - Color Coding.docx</td>
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<td>FS 2.8.1E Allergens.docx</td>
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<tr>
<td>FS 2.8.1F Allergen Management Records</td>
</tr>
<tr>
<td>FS 2.9 Training.docx</td>
</tr>
</tbody>
</table>
These Food Safety Management System Templates match the clauses of the SQF Code and comply with SQF System Elements for Food Manufacturing.

Introduction

The company has planned, established, documented and implemented a food safety management system for the site, 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 Management System covers the whole site including 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 Food Safety Code for Manufacturing. Should the company be required to outsource any process that may affect product conformity to the defined standards of the Food Safety Management System then the site will assume control over this process. This is fully defined in all Sub-Contract Agreements.

Due diligence

The Food Safety 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 and handling of food products are subject to food safety hazard analysis based on CODEX Recommended International Code of Practice General Principles of Food Hygiene 2022 edition - CHAPTER TWO - HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION. 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 Management System is continually updated and complies with the latest food safety requirements.

Communication

The company has established and documented clear levels of communication for suppliers, contractors, customers, food authorities and staff within the food safety management system.

Document Reference FS 2.2.1 Food Safety Management System
Revision 0 1st August 2023
Owned by: Quality Manager
Authorized By: General Manager

The documents are provided in Microsoft Word English (US) format and are easily edited to suit your organization.
Simple Steps to Setting Up Your Food Safety Management System Documentation

The documents supplied in the package are easy to edit so you can decide on a template format that you want and then use this as a master and copy all of the other documents into your template as you go along developing your system.
For clarification and ease of understanding, when there are additional FSMA requirements to the SQF Code based on SQF Addendum for the Preventive Controls for Human Food Rule these requirements are identified in red text:
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.
Comprehensive Good Manufacturing Practice Template Procedures are included in the Package
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:
The records are provided in Microsoft Word English (US) format and are easily edited to suit your organization.
Setting Up Your Food Safety Management System Records

The sample record templates supplied in the package are easy to edit so agree on a template format that you want and then use this as a master and copy all of the other records into your template as you go along developing your system.

Food Safety Records FSMA

Setting Up Your Food Safety Management System Records

Note: All food safety related records need to include:
The date and time of the activity being documented
Signature/initials of individual performing the activity or conducting the record review
Information to identify the facility (e.g., name and location)
The identity of the product and lot code where applicable.
Refer and check compliance with §117.305 General requirements applying to records.

For example put your company logo or name and address in the header

The records supplied in the template format that you start of the other records into system.

Format the Footer
Validation Record Samples

There are also a range of validation records:

<table>
<thead>
<tr>
<th>Validation Record Samples</th>
</tr>
</thead>
<tbody>
<tr>
<td>CCP Validation - Cleaning After Nut Production.docx</td>
</tr>
<tr>
<td>CCP Validation - Dispatch and Distribution Temperatures.docx</td>
</tr>
<tr>
<td>CCP Validation - Glass Control.docx</td>
</tr>
<tr>
<td>CCP Validation - Metal Detection.docx</td>
</tr>
<tr>
<td>CCP Validation Cleaning and Sanitation.docx</td>
</tr>
<tr>
<td>GMP Validation - Calibration.docx</td>
</tr>
<tr>
<td>GMP Validation - Maintenance.docx</td>
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<tr>
<td>Sample Control of Foreign Matter Contamination PRP Validation.docx</td>
</tr>
<tr>
<td>Sample Ingredients Foreign Body Control Policy Validation.docx</td>
</tr>
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<td>Sample Personnel Hygiene and Welfare PRP Validation.docx</td>
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</table>

AFC

Cleaning and Sanitation CCP Validation

<table>
<thead>
<tr>
<th>Product Category</th>
<th>Freshly Prepared Sandwiches</th>
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<tr>
<td>Step Number</td>
<td>7 Assembly</td>
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<tr>
<td>Hazard</td>
<td>Contamination of food with food poisoning bacteria on dirty equipment</td>
</tr>
<tr>
<td>Control Measure Combination</td>
<td>Positive release of equipment after cleaning by ATP swab</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Validation Methods</th>
<th>Applicable</th>
<th></th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Third Party Scientific Validation</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Historical Knowledge</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Simulated Production Conditions</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Collection of Data in normal production</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Admissible in industrial practices</td>
<td>✓</td>
<td></td>
<td>Industry Code of Practice recommendation</td>
</tr>
<tr>
<td>Statistical Programmes</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mathematical Modelling</td>
<td>✓</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Conclusion

If so by which method? In house studies have shown that microbiological loading is significantly reduced and the risk of food poisoning bacteria being present controlled by the use of ATP swabs for positive release. Ref. HACCP Project 1 ATP Swabbing 2/11/22.

CCP Confirmed & Validated ✓

Authorized by/Name:

Signature:
Verification Record Examples

There are also a range of verification records:

- Control of Brittle Materials Verification Record.docx
- Control of First Aid Dressings Verification Record.docx
- Control of Knives Verification Record.docx
- Control of Visitors and Sub-Contractors Verification Record.docx
- Despatch and Distribution Verification Record.docx
- Glass & Brittle Material Breakage Procedure.docx
- Glass Policy Verification Record.docx
- Hygiene and Housekeeping Management Verification Record.docx
- Hygiene Code of Practice Verification Record.docx
- Hygiene Policy Verification Record.docx
- Ingredients Foreign Body Control Policy Verification Record.docx
- Maintenance Verification Record.docx
- Management of Cleaning Verification Record.docx
- Management of Pest Control Verification Record.docx
- Metal Detection Record.docx
- Nut Handling Procedure Verification Record.docx
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 4 folders containing the package contents:

1. Food Safety Management System Templates
2. Good Manufacturing Practice Templates
3. Implementation Assistance
4. Sample FSMS Record Templates
5. SQF 9 & FSMA Food Safety Management System Start Up Guide.pdf
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:
The workbook is divided into 8 steps that are designed to assist you in implementing your food safety management system effectively:

- **✓ Step One:** Introducing the SQF Food Safety System
- **✓ Step Two:** Senior Management Implementation
- **✓ Step Three:** Food Safety Management Implementation
- **✓ Step Four:** Good Manufacturing Practices Implementation
- **✓ Step Five:** Project Planning
- **✓ Step Six:** HACCP Implementation
- **✓ Step Seven:** Training
- **✓ Step Eight:** Final Steps to SQF Certification

**Workbook Guidance - Senior Management Implementation**

The Workbook includes Senior Management Implementation Checklists that establish your Food Safety Management System fundamental documents including Food Safety Policies and Objectives.

The checklists and guidance includes:
- Defining the Scope of the Food Safety Management System
- Providing adequate support and infrastructure to establish the FSMS
- Allocating Responsibility and Authority
- Establishing a Food Safety Management System Steering Group, the Food Safety Team and a Product Recall/Crisis Management Team
- Establishing Food Safety Responsibility & Authority Levels
- Developing a Food Safety Culture
- Establishing Communication Channels

Following the Senior Management Input there is guidance for the implementation of the documentation supplied in the package.
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.
HACCP Assistance – Additional Documentation & Tools

There are supplementary tools, instructions, training presentations, guidance and documentation to supplement Food Safety Management System Document FS 2.4.3 Food Safety Plans (21page HACCP procedural template)
This package has also been updated based on CODEX Recommended International Code of Practice General Principles of Food Hygiene 2022 Edition HACCP System and Guidelines for its Application which includes a New Decision Tree.

* This edition contains a new Annex IV, Figure 1 and Table 1 which introduce tools to determine the critical control points in a hazard analysis and critical control point (HACCP) system.

### Annex IV Tools to determine the critical control points (CCPs)

The following are examples of a decision tree and CCP worksheet tools that can be used in the determination of a CCP. Such examples are not unique and other tools can be used as long as the general requirements as elaborated in CXC 1-1969 (i.e. Step 7/Principle 2 - Determine the critical control points [CCPs]) have been met.

**Figure 1** Example of a CCP decision tree - apply to each step where a specified significant hazard is identified

1. **Q1**: Can the significant hazard be controlled to an acceptable level at this step by prerequisite programmes (e.g. GMP)?
   - YES This step is not a CCP
   - NO

2. **Q2**: Do specific control measures for the identified significant hazard exist at this step?
   - YES This step is not CCP. Subsequent steps should be evaluated for a CCP?
   - NO

3. **Q3**: Will a subsequent step prevent or eliminate the identified significant hazard or reduce it to an acceptable level?
   - YES That subsequent step should be a CCP
   - NO

4. **Q4**: Can this step specifically prevent or eliminate the identified significant hazard or reduce it to an acceptable level?***
   - YES Modify the step, process or product to implement a control measure****
   - NO

5. **Q5**: This step is a CCP
The SQF 9 CODEX FSMA HACCP Calculator 2023 Instructions

The instructions are to be used in conjunction with the Food Safety Management System Document FS 2.4.3 Food Safety Plans and the Implementation Workbook

www.ifsqn.com
Introduction to HACCP PowerPoint Presentation

An Introduction to HACCP Training PowerPoint Presentation is supplied to introduce your food safety team to the preliminary steps to a Hazard analysis and the principles of HACCP.

HACCP Decision Tree

In order to decide if a Hazard control is a critical control point we use the decision tree to help us. By answering questions 1 to 4 can determine if Hazard control at any particular point in the process is a critical control point.
FSMA & Preventive Controls Presentation

There is also Guidance for the Implementation of the Preventive Controls for Human Food
Sample HACCP Documents

These are supplementary documents and examples that you might find useful when developing your Food Safety Plans.
Product Development Assistance

The package contains documentation and tools that supplement FS 2.3.1 Product Development in the FS 2.3.1A Development Supplementary Documents Folder.
# Product Development

**Introduction**

The company has established, documented, and implemented a procedure for product development which is maintained in order to meet the requirements of the Food Safety Management System.

**Scope**

The scope of the procedure for product development includes all products manufactured on-site and activities conducted on-site. Product formulations are developed by authorized development personnel to ensure that they meet the intended use.

Should the site be required to outsource any process that may affect the product conformity to the defined standards then the site will assume control over the product development process.

**Procedure**

All design and development activities are coordinated by the development team, and the Product Development Manager has overall responsibility for all design and development on-site.

The development team is responsible for planning, identifying inputs, generating outputs, reviewing and verifying the design and development process. Each stage of the process is documented by the New Product Development Manager as they follow the NPD Plan generated.

The development team identifies the design and development inputs by completing a Product Development Brief (NPD 022).

At this stage, the development team will carry out a risk assessment to ensure that the intended product does not jeopardize factory operations. The development team is responsible for ensuring that the process flows for all new manufacturing processes are designed to ensure that product is manufactured according to approved product formulations and to prevent cross-contamination. The team will take into consideration potential allergens and cross-contamination, cross-contamination of vegetable products with meat products and preservation of products and how these materials will be handled to ensure food quality, safety, and legality are maintained. For all processed products, including organic, GMO, and certified origin, the product development team carries out a risk assessment of the raw material to identify routes of contamination and confirm compliance with specification throughout the purchasing and supply chain. The appropriate procedures are then applied to handling raw material, intermediate product, and final product to prevent cross-contamination and preserve the identity status of the product.

When packaging materials pose a product safety risk, special handling procedures are introduced to prevent product contamination or spoilage.

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**Stage 1: Product Brief**

- Product Brief supplied to NPD
- Critical path generated

**Stage Complete & Authority to Move to Next Stage**

Yes/No | Date | Signed

- Development Manager

**Stage 2: Kitchen Work Stage**

- Specification sent for new ingredients
- Preliminary Specification checked and signed off
- Raw Material evaluated by Quality against the Spec
- Initial Product costing done
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:
Guidance and Tools for the Implementation of Supply Chain Controls

“How combining the SQF Code with the FSMA requirements affects your Supply Chain Controls” PowerPoint Presentation is included. It explains how your hazard analysis and supplier & material risk assessment will help you to decide how a hazard is to be controlled and if it is to be controlled by a Supply Chain Program.
Allergen Management Assistance

The package contains allergen management documentation to supplement a comprehensive FS 2.8.1 Allergen Management Procedure 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:
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:
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:
Complaint Management Assistance

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

www.ifsqn.com
Go to the March Data Entry Sheet and enter the complaint numbers in the correct categories.
Internal Auditing Assistance

The package includes Internal Auditor PowerPoint Training Presentations

www.ifsqn.com
There are also completed examples of corresponding Internal Audit and Good Manufacturing Practice Audit/Inspection Forms:
### Inspection Corrective Action Summary

**Area of Audit:** Mixing Room  
**Date of Audit:** 2/11/22  
**Responsible Manager:** Andy Manager  
**Auditee (if Applicable):** Andy Supervisor  
**Auditor Name:** Andy Auditor  
**Auditor Signature:** Andy Auditor

#### Summary of Corrective Actions Raised

<table>
<thead>
<tr>
<th>CAR No.</th>
<th>Non-Conformance</th>
<th>Corrective Action Details</th>
<th>Person Responsible for Action</th>
<th>Target Completion Date</th>
<th>Completed Date</th>
<th>Signed Off By</th>
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<tbody>
<tr>
<td>CAR 1</td>
<td>Glass and Perspex items XY &amp; Z not numbered</td>
<td>Glass and Perspex items to be numbered</td>
<td>Andy Manager</td>
<td>8/11/22</td>
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<tr>
<td>CAR 2</td>
<td>End caps missing on XY &amp; Z</td>
<td>End caps replaced</td>
<td>Andy Manager</td>
<td>15/11/22</td>
<td></td>
<td></td>
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<tr>
<td>CAR 3</td>
<td>Missing handle on door x</td>
<td>Replace missing handle on door</td>
<td>Andy Manager</td>
<td>15/11/22</td>
<td></td>
<td></td>
</tr>
<tr>
<td>CAR 4</td>
<td>Wooden handles on cleaning equipment XY &amp; Z</td>
<td>Replace wooden handles on cleaning equipment</td>
<td>Andy Manager</td>
<td>28/11/22</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**Completed Corrective Action Request**

**Corrective Action Request:**

- **Corrective Action Request Number:** 0001  
- **Issued to:** Warehouse Manager  
- **Date:** 05/12/2022  
- **The following non-conformance has been noted:**
  - Goods transferred to the factory were not covered. Where possible they should be on plastic pallets.  
  - Goods transferred were left in direct contact with the floor.  
- **Reference Audit Report or Food Safety Quality System:** JSP 1.10 Receive, Storage & Transport  
- **Risk Assessment:** High Risk - Major Non-Compliance  
- **Corrective Action required:** Goods transferred to the factory should be covered. Where possible they should be on plastic pallets. They should never leave the floor.  
- **Person Responsible for corrective action:** Warehouse Manager  
- **Target Date to be completed by:** 28/12/2022  
- **Details of action taken:**  
  - All staff briefed that goods transferred to the factory should be covered. Where possible they should be on plastic pallets, and that they should never leave the floor.  
- **Sign to confirm action completed:** Warehouse Manager  
- **Date Completed:** 28/12/2022

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**Completed Corrective Action Request**

- **Corrective Action Request Number:** 0001  
- **Issued to:** Warehouse Manager  
- **Date:** 05/12/2022  
- **Results of Audit to confirm corrective action is complete:** Training records complete. Checked and goods transferred to the factory were covered and on plastic pallets.  
- **Results of Quality Manager review of the effectiveness of the action taken:** Eliminating the risk of the non-conformance occurring again.  
- **Corrective Action Status closed or Incomplete:** Closed  
- **Sign to confirm action completed:** Warehouse Manager  
- **Date Completed:** 28/12/2022

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**Sign:** Quality Manager  
**Date:** 05/12/2022  
**Sign:** Quality Manager  
**Date:** 05/12/2022

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**Document Reference Corrective Action Request:** 0001  
**Revision:** 1  
**Date:** 05/12/2022  
**Issued by:** Quality Manager  
**Authority by:** General Manager
SQF Food Safety Management System Guidance

There are PowerPoint training presentations that explain how the Food Safety Management System Tools & Templates match and comply with System Elements and Module 11 Good Manufacturing Practices for Processing of Food Products of the SQF Food Safety Code for Manufacturing.
There is a PowerPoint training presentation that explains how the requirements of the SQF Addendum for the Preventive Controls for Human Food Rule are integrated into the Food Safety Management System Tools & Templates Documents.
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

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