

# ASI Food Safety

## Adding SQF Quality Code to the Food Safety Code

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# About the presenter

- ▶ Kim is a 16-year veteran of the food industry, including:
  - ▶ Principles of Codex HACCP Certified
  - ▶ Implementing SQF Systems Post Gate Professional
  - ▶ Conducted numerous SQF Overview Training sessions at client locations and via the web
  - ▶ All aspects of cGMP Audits and SQF Certification Activity

# SQF Food Safety and Quality

- ▶ Previous versions of the code allowed facilities to get SQF Level 3 Quality Certified
- ▶ This changed with SQF Edition 8.0
  - ▶ SQF Food Safety Fundamentals
  - ▶ SQF Food Safety Code
    - ▶ Manufacturing
    - ▶ Distribution
    - ▶ Packaging
    - ▶ Retail
    - ▶ Primary Production
      - ▶ SQF Food Quality Code This is now an add on to the Food Safety Code

# What is a quality audit?

- ▶ Most major retailers and wholesalers require GFSI - recognized certification in a Food Safety Scheme before they will do business with you
- ▶ A SQF Food Safety Certification means you have the HACCP Based system in place and a method for evaluating and maintaining that system
  - ▶ While it is no guarantee, it minimizes the food safety risk and is an advantage over a producer without a SQF Food Safety system or a SQF Food Safety and Quality System
  - ▶ The SQF audit VERIFIES that you are doing things according to standard requirements, as well as applicable legislative laws
- ▶ A Quality Certification goes beyond just food safety - assuring your customers that you provide the same systematic attention to Quality as you do to Food Safety

# SQF Definition of the Quality Audit

- ▶ Certification of a site's SQF System by a Safe Quality Food Institute licensed certification body is not a statement of guarantee of the safety or quality of the site's product, or that it meets all food safety regulations at all times. However, it is an assurance that the site's food safety and/or quality plans have been implemented in accordance with the CODEX HACCP methodology as well as applicable regulatory requirements and that the System has been verified and determined effective to manage food safety and/or quality. Further, it is a statement of the site's commitment to
  - ▶ 1. produce safe, quality food,
  - ▶ 2. comply with the requirements of the SQF Code, and
  - ▶ 3. comply with applicable food legislation.

# Why a quality audit?

1. Enables you to create step-by-step Critical Quality Points (CQP) to ensure consistent quality
2. Identifies KPIs critical to your operation
3. Reduces waste
4. Increases profits
5. A GREAT selling point for new or existing customers
6. Sits on top of the SQF Food Safety Code
7. It is ungraded, you either get the Quality designation or you do not

# Preparing for SQF Quality Certification

- ▶ Achieve SQF Food Safety Certification
- ▶ Learn about the SQF Quality Code
- ▶ Register SQFI Assessment Database
- ▶ Designate a SQF Quality Practitioner
- ▶ Document and Implement the SQF Quality Code
- ▶ Select a Certification Body; recommended using same CB as Food Safety Audit
- ▶ Conduct a Pre-assessment (Optional)
- ▶ Conduct a Self-assessment

# What are the key elements?

- ▶ Management commitment 2.1
- ▶ Document Control and Records 2.2
- ▶ Specification and Product Development 2.3
- ▶ Food Quality System 2.4
- ▶ Food Quality System Verification 2.5
- ▶ Product Identification, Trace, Withdrawal and Recall 2.6
- ▶ Food Fraud 2.7
- ▶ Identity Preserved Foods 2.8
- ▶ Training 2.9



# Getting it done

- ▶ A quality audit is done simultaneously with a food safety audit or after the Food Safety Audit
- ▶ Adds (typically) a half of a day to the annual audit if done at the same time, it adds 1 day if done after the Food Safety Audit as a stand alone add on
  - ▶ No additional travel costs when done with the SQF Food Safety audit
- ▶ No scoring - a pass/fail system that encourages you to refine the plan until it works for you and achieves a pass rating
- ▶ Plan can be tailored to incorporate the specifications / requirements of your key customers

# What is added to the Food safety code?

- ▶ SQF Quality Certification has a list of System Elements that you can use as a guide to create quality policies, procedures and forms
- ▶ SQF Quality Practitioner should be designated, see 2.1.2.5 in the Quality Code for competencies
- ▶ Food Quality Plan may be combined with or independent from the food safety plan, but must identify quality threats and their controls and critical quality points

# In a nutshell

- ▶ Must get SQF Food Safety Certified
- ▶ Food Safety ensures there are no physical, biological or chemical risks to make consumer sick
- ▶ Food Quality is a concept that could be better appearance, better flavor or better texture, either to consumer or your customer specifications
- ▶ SQF Quality is an add on, cannot be done as a stand alone unless already SQF Food Safety Certified
- ▶ SQF Quality is not scored, you either meet the requirements or you do not
- ▶ You can add quality components to your existing SQF system or keep it separate

# In a nutshell continued

- ▶ Monetary-SQF Quality can be conducted along with SQF Food Safety certification (1/2 day addition) or can be conducted after the SQF Food Safety certification (1 day addition plus travel costs)
- ▶ SQF Quality designation is marked in Repositrak and on the SQF Certificate
- ▶ SQF Quality Shield can be used upon successfully gaining the Quality designation (You must refer to Appendix 3; SQF Logo rules of use) Your CB will have specific rules for use upon signing an agreement form

# Questions

- ▶ For more information on quality audits or any other services offered by ASI Food Safety, contact Kim Sobotka at 314.333.6207
- ▶ or visit our website:

[www.asifood.com](http://www.asifood.com)