

# SQF, Edition 8.0

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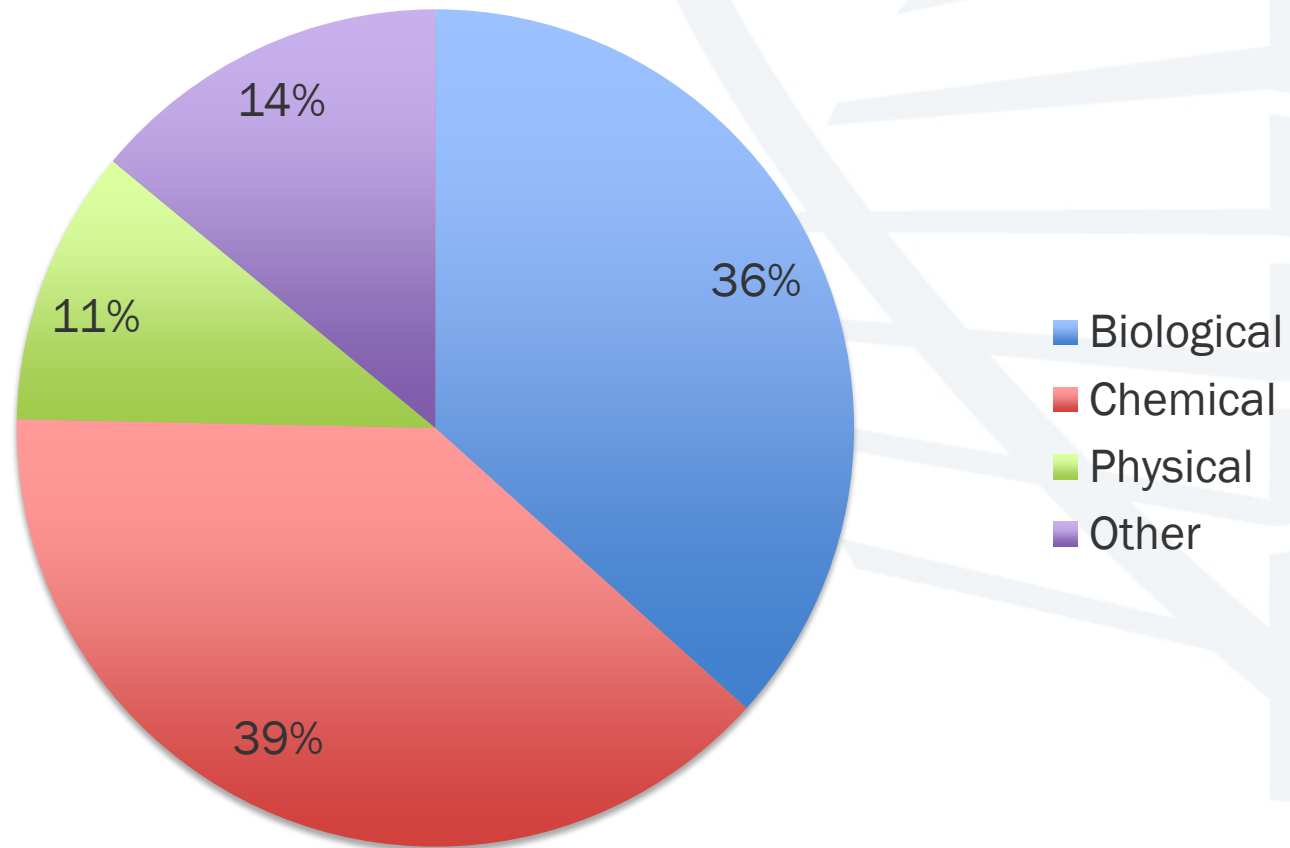
Globally Trusted Food Safety and Quality Certification

# Discussion Topics

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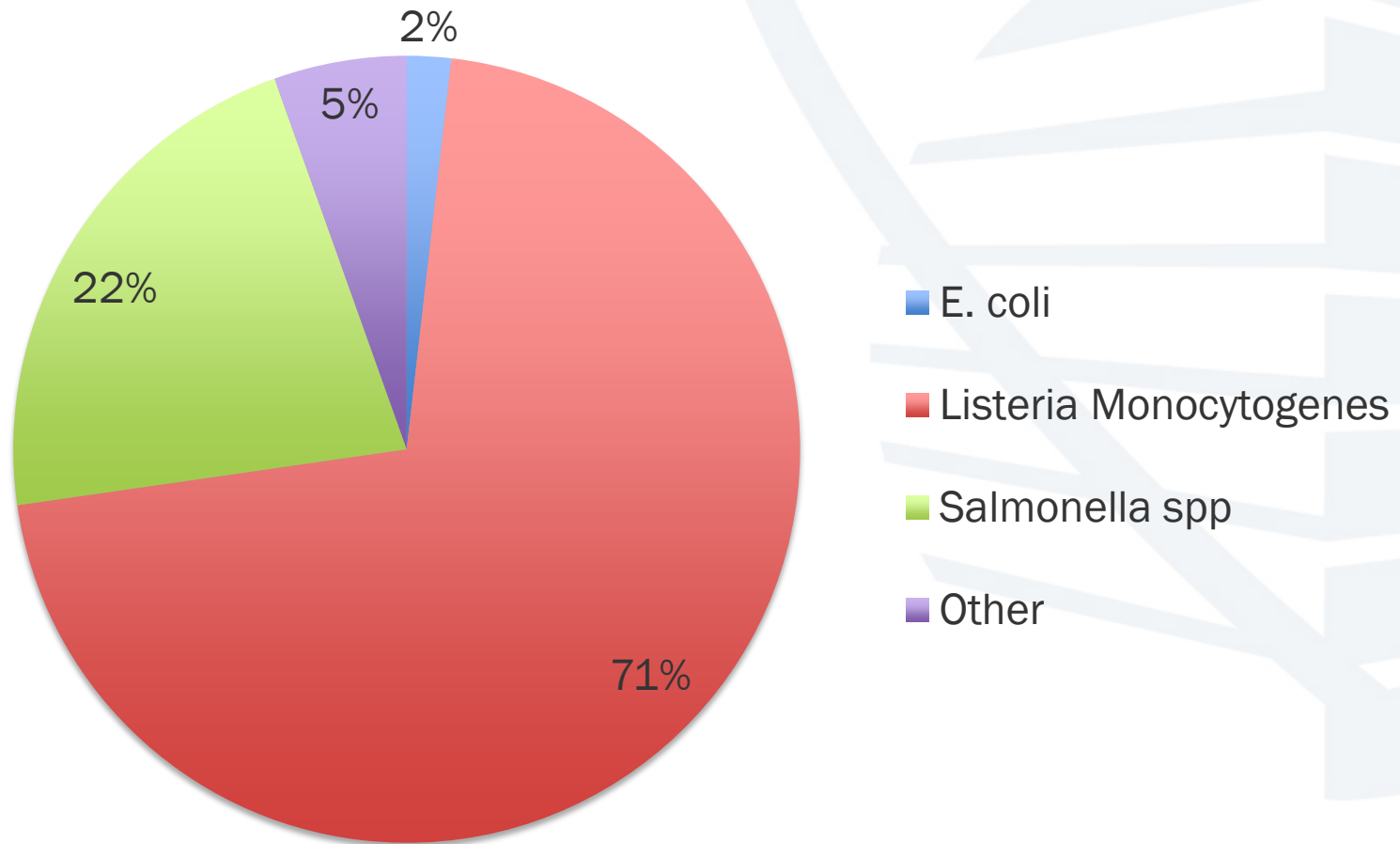
- Current Food Safety Challenges
- Changes within GFSI
- SQF Edition 8.0- FAQs
  - Will SQF be eliminating the levels?
  - What are the Key Changes?
  - When will Edition 8.0 be implemented?
  - Will FSMA be incorporated?
  - Will the numbering change?
- Other SQF Activities

# SQF Supplier Recalls (2016, Q1-Q2)



N= 152

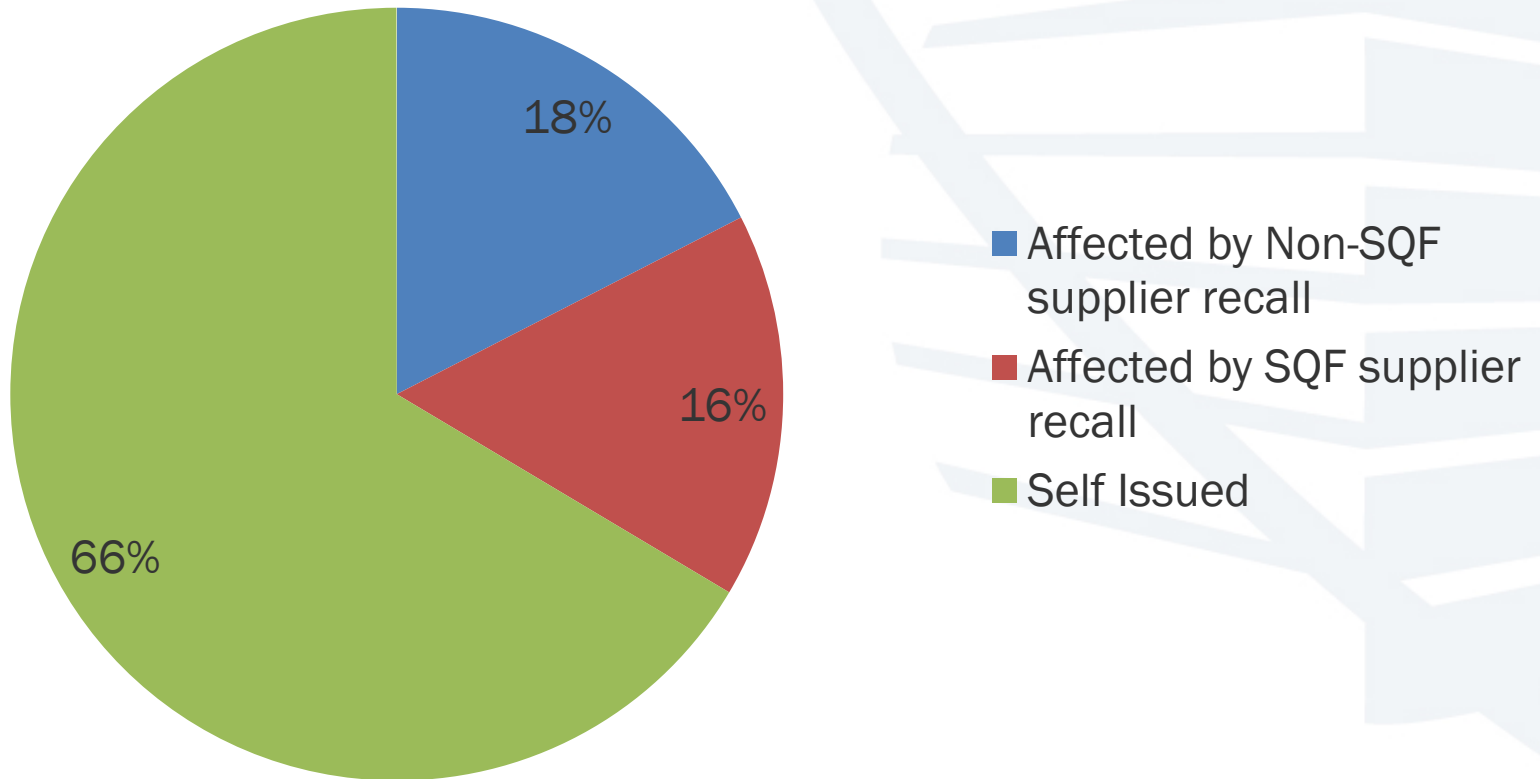
# Biological Breakdown (2016, Q1-Q2)



N= 152

# Recall Source (2016, Q1-Q2)

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N= 152

# Top MINOR Non-conformities, SQF Code, ed. 7

Ed. 7.0	Ed. 7.1	Ed. 7.2
11.2.12.1 Equipment, Utensils and Protective Clothing	11.2.12.1 Equipment, Utensils and Protective Clothing	11.2.12.1 Equipment, Utensils and Protective Clothing Ed. 7.2
11.2.3.1 Walls, Partitions, Doors and Ceilings	2.4.3.1 Food Safety Plan (2, 3) (M)	2.4.3.1 Food Safety Plan (M) Ed. 7.2
2.4.3.1 Food Safety Plan (2, 3) (M)	11.2.3.1 Walls, Partitions, Doors and Ceilings	11.2.3.1 Walls, Partitions, Doors and Ceilings Ed. 7.2
11.2.2.1 Floors, Drains and Waste Traps	11.2.2.1 Floors, Drains and Waste Traps	11.2.2.1 Floors, Drains and Waste Traps Ed. 7.2
11.2.13.1 Cleaning and Sanitation	2.2.2.2 Records (2, 3) (M)	11.4.1.1 Staff Engaged in Food Handling and Processing Operations Ed. 7.2
2.2.2.2 Records (2, 3) (M)	11.2.7.1 Dust, Fly and Vermin Proofing	11.7.5.3 Control of Foreign Matter Contamination Ed. 7.2
11.7.5.3 Control of Foreign Matter Contamination	11.7.5.3 Control of Foreign Matter Contamination	11.2.7.1 Dust, Fly and Vermin Proofing Ed. 7.2
11.2.7.1 Dust, Fly and Vermin Proofing	11.2.13.1 Cleaning and Sanitation	11.2.13.1 Cleaning and Sanitation Ed. 7.2
2.1.6.3 Business Continuity Planning (2, 3)	11.4.1.1 Staff Engaged in Food Handling and Processing Operations	2.2.2.2 Records (M) Ed. 7.2
11.2.9.2 Premises and Equipment Maintenance	2.1.6.3 Business Continuity Planning (2, 3)	2.5.7.1 Internal Audits (M) Ed. 7.2

# Top MAJOR Non-conformities, SQF Code, ed. 7

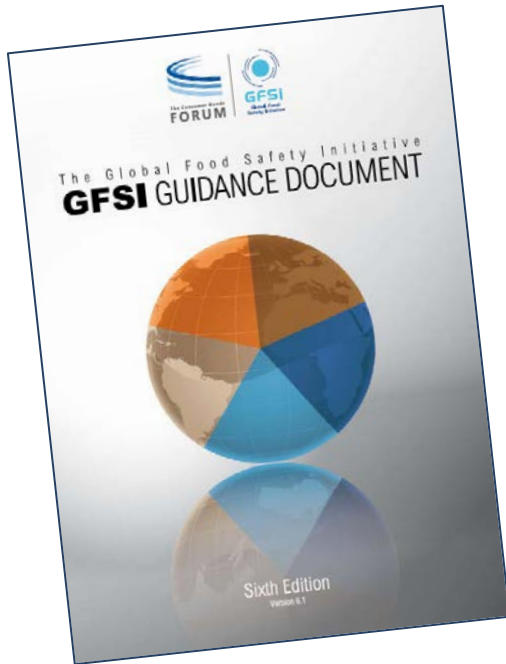
Ed. 7.0	Ed. 7.1	Ed. 7.2
2.4.3.1 Food Safety Plan (2, 3) (M)	2.4.3.1 Food Safety Plan (2, 3) (M)	2.4.3.1 Food Safety Plan (M) Ed. 7.2
2.4.3.1 Food Safety Plan (2D, 3D) (M)	2.4.3.1 Food Safety Plan (2D, 3D) (M)	11.7.6.2 Detection of Foreign Objects Ed. 7.2
2.6.3.1 Product Withdrawal and Recall (2D, 3D) (M)	2.5.1.2 Responsibility Frequency and Methods (2D)	11.2.12.1 Equipment, Utensils and Protective Clothing Ed. 7.2
2.5.2.1 Validation and Effectiveness (2D) (M)	2.5.2.1 Validation and Effectiveness (2D) (M)	11.2.13.1 Cleaning and Sanitation Ed. 7.2
2.5.1.2 Responsibility Frequency and Methods (2D)	11.2.13.1 Cleaning and Sanitation	11.7.5.1 Control of Foreign Matter Contamination Ed. 7.2
2.3.1.1 Specification and Product Development (2D, 3D)	11.7.4.1 High Risk Processes	2.8.2.1 Allergen Management Ed. 7.2
11.2.12.1 Equipment, Utensils and Protective Clothing	11.2.11.1 Management of Pests and Vermin	2.5.2.1 Validation and Effectiveness (M) Ed. 7.2
2.8.2.1 Allergen Management (2, 3)	2.8.2.1 Allergen Management (2, 3)	11.2.11.1 Management of Pests and Vermin Ed. 7.2
11.2.13.1 Cleaning and Sanitation	11.7.6.2 Detection of Foreign Objects	2.5.7.1 Internal Audits (M) Ed. 7.2
11.2.11.1 Management of Pests and Vermin	11.7.5.1 Control of Foreign Matter Contamination	2.4.5.1 Incoming Goods and Services Ed. 7.2

# GFSI benchmarked schemes (2015)

Scope of Recognition									
AI Farming of Animals									✓
All Farming of Fish									
BI Farming of Plants		✓			✓			✓	✓
BII Farming of Grains & Pulses								✓	
C Animal Conversion			✓			✓	✓		✓
D Pre-processing Plants	✓	✓	✓		✓		✓	✓	✓
EI Processing Animal Perishable Products	✓		✓	✓		✓	✓		✓
EII Processing of Plant Perishable Products	✓		✓				✓	✓	✓
EIII Processing of Animal & Plant Perishable Products	✓		✓			✓	✓	✓	✓
EIV Processing of Ambient Stable Products	✓		✓				✓	✓	✓
F Production of Feed									✓
J Storage & Distribution							✓		✓
L Production of Bio Chemicals	✓		✓				✓		✓
M Production of Food Packaging	✓		✓				✓		✓



# The GFSI Guidance Document - Status



- Edition 6 (2012) due for replacement March 2016
- Now called 'Requirements Document'
- Draft released for public comment 8<sup>th</sup> February for ten days
- Extensive comments from Scheme Owners.
- Task Force now established to consider Scheme owner comments
- Publication now expected December, 2016

# Requirements Document Ed 7

## Changes and proposed Changes

- Simplified format, supported by a Benchmark Quality Manual
- Removed repetition and unnecessary information
- Revised the Benchmarking Committee structure
- On-site Scheme Visit during benchmarking process
- More detailed description of food sector categories
- Provision for unannounced audits
- Simplification of technical requirements (FSM, GAP, GMP, HACCP)



# Changes to GFSI Requirements Document

## Edition 7

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<b>Food fraud vulnerability assessment</b>	The standard shall require that the organisation have a documented food fraud vulnerability assessment procedure in place to identify potential vulnerability and prioritise food fraud mitigation measures.
<b>Food fraud mitigation plan</b>	<p>The standard shall require that the organisation have a documented plan in place that specifies the measures the organisation has implemented to mitigate the public health risks from the identified food fraud vulnerabilities.</p> <p>This plan shall cover the relevant GFSI scope and shall be supported by the organisation's Food Safety Management System.</p>

# SQF, Edition 8.0



## FAQs

- Will SQF be eliminating the levels?
- What are the Key Changes?
- Will FSMA be incorporated?
- Will the numbering change?
- When will Edition 8.0 be implemented?

# Edition 8 - Goals

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## Goals for Edition 8.0

- Stakeholder feedback and input
- GFSI requirements document
- Address key food safety issues

# Edition 8.0 - Format

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Q: Will SQF be eliminating the Level 1, 2 or 3?

A: We will continue to support the three approaches to certification however we may not call them “levels.”

## Food Safety Fundamentals (Level 1)

- HACCP not required
- NOT GFSI benchmarked

## Food Safety Code (Level 2)

- Primary production- FSCs: 1-6
- Manufacturing- FSCs: 7-22; 31-34
- Distribution- FSCs: 25, 26
- Food Packaging- FSC: 27
- Retail- FSC: 24- **NEW**

## Quality Code (Level 3)

- Stand alone for quality requirements
- Can be conducted with or without the food safety audit
- Results will not affect the score of the food safety audit

Q: Will the numbering change as it did from edition 6 to edition 7?

A: There will be some numbering changes because of additional requirements or requirements that were eliminated or consolidated with other elements. However, it is not anticipated that the change will be as dramatic as we experienced with edition 7.

# Edition 8.0 – Technical Requirements

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**Q:** What will be the key changes?

**A:** The major change is the separation of the quality requirements from the food safety. However, other technical requirements to address current food safety challenges will be incorporated.

Technical changes:

- **Emphasis on Senior Management:**
  - Food safety communication plan
  - Monthly meetings between Senior Management and the SQF Practitioner
- **Greater Environmental Controls**
  - Environmental Monitoring Program required for all manufacturing facilities
- **Stronger Approved Supplier Programs**
  - Requirements for corporate suppliers that are part of the supply chain
  - Provisions for supplier audits
- **New Food Fraud Requirement**
  - Vulnerability assessment, mitigation plan, record review required
- **Identity Preserved Foods for Food Safety**
  - Included as part of the food safety requirements
- **Clearer Allergen Requirements**
  - Separated out to identify the requirements for controlling allergens, training personnel, and labeling.
- **Additional Storage and Transportation Requirements**

# Edition 8.0- FSMA

**Q:** Will FSMA be incorporated in the technical requirements?

**A.** Depends. If the GFSI Guidance document provides us the latitude to make this differentiation, SQF will consider this change.

Since the GFSI and SQF requirement is HACCP please note that if the written food safety plan under the PC Rule is developed following HACCP under CODEX then the auditor will have the skills and knowledge to audit against that plan. The HACCP plan can include those PCs (Process, Allergen, Sanitation and Supply Chain Controls) that are in the PC Rule as CCPs or even PCs. It is NOT required to have two plans.

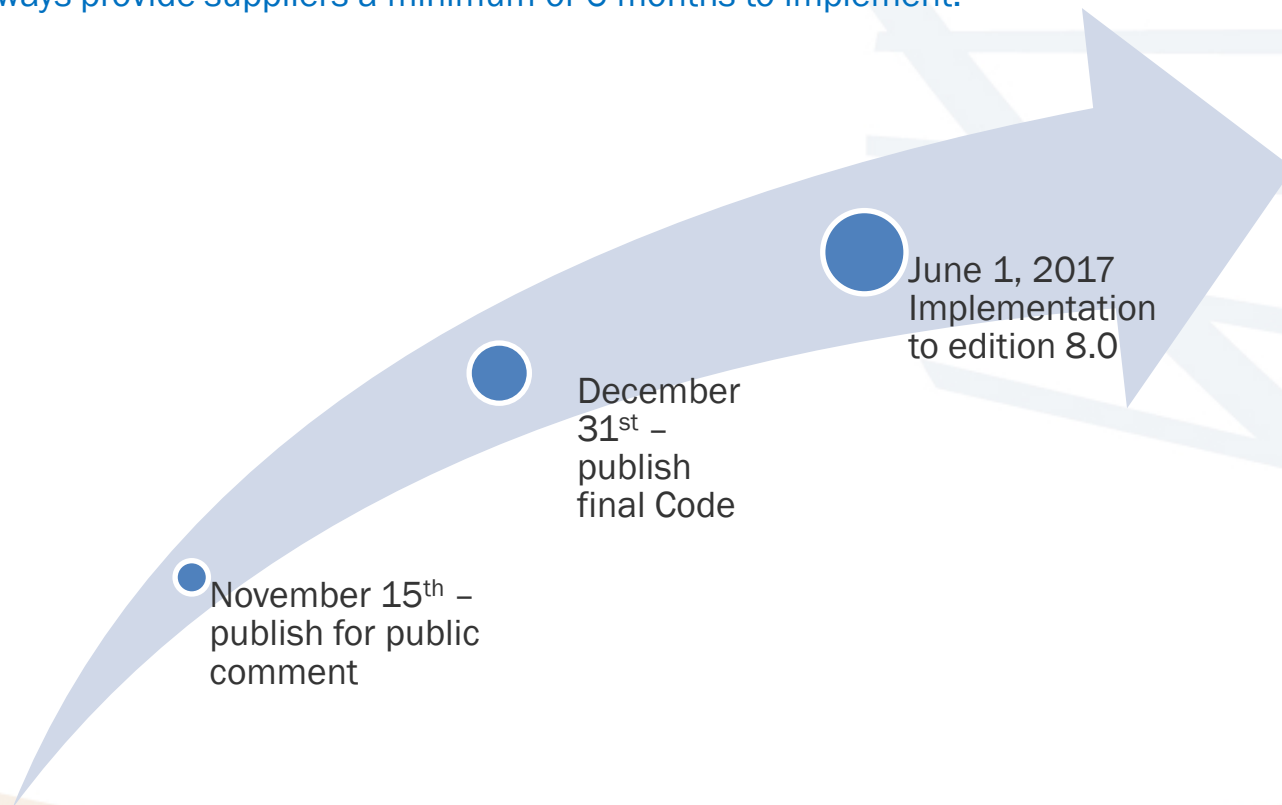


# Edition 8.0- Timeline

**Q:** When will edition 8.0 be implemented?

**A:** SQF is expected to follow the timeline below. Factors such as the time of publication of the GFSI Benchmarking Requirements Document and public and SQFI committee feedback may alter the release date of Edition 8 of the SQFI Code. Regardless of the release date,

SQFI will always provide suppliers a minimum of 6 months to implement.



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**SQF Institute @SQFI** 15 Feb  
A county in California is using color-coded placards to inform customers of the safety of restaurants

#### Check Out Our Upcoming Events!



**Learning Lunch Webinar: Transitioning from HACCP to HARPC**  
February 17, 2016  
12:00 pm - 1:30 pm



**February 2016 SQF Packaging Auditor Training Course**  
February 23, 2016 - February 25, 2016  
All Day  
DNVGL Offices, Oak Brook Illinois

## Readiness Tools:

- Checklist
- Guidance
- FAQs
- Resources
- FDA links
- News

# Hope to see you in Orlando!



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