SQF Edition 8: The Changes You Need to Know About

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Jeff Chilton, Vice President of Professional Services, Alchemy Systems

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Today's Speakers

Kristie Grzywinski
Senior Technical Manager

Jeff Chilton
Vice President of Professional Services

Today's Discussion

- SQF Edition 8 goals and structure

- New features and key changes in SQF Edition 8 codes

- Timeline, implementation, and resources

- SQF Edition 8 implementation strategies

- Q&A

What is your SQF certification status?

o Exploring SQF certification

o Currently SQF certified to edition 7.2

o SQF System is ready, next step is the audit

Edition 8 Goals

Re-design the Food Safety and Quality Code to fit the needs of the operation and industry sector

Update the System Elements and Good Industry Practices and focus on the latest food safety issues and regulatory requirements

Build the quality elements to address continuous improvement

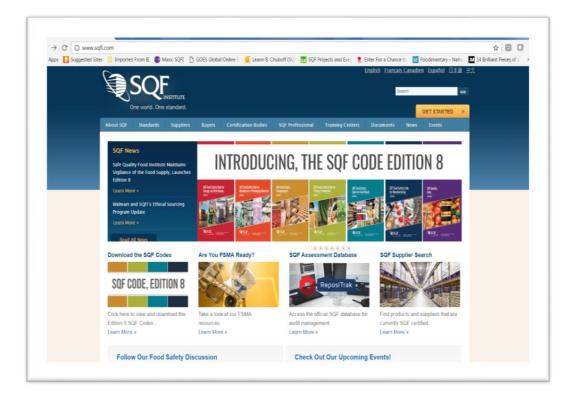Include the GFSI Benchmarking Requirements v. 7

Edition 8 Structure

Level 1 → SQF Food Safety Fundamentals — EDITION 8

Level 2 → SQF Food Safety Code for Manufacturing · SQF Food Safety Code for Primary Production · SQF Food Safety Code for Storage and Distribution · SQF Food Safety Code for Manufacture of Packaging Materials · SQF Food Safety Code for Food Retail — EDITION 8

Level 3 → SQF Quality Code — EDITION 8

SQF Code — A HACCP-Based Supplier Assurance Code for the Food Industry — Edition 7.2 — July 2014

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Edition 8 Structure

- 7 Distinct Codes, customized to meet the needs of the industry
  - SQF Food Safety Fundamentals
  - SQF Food Safety Code for Manufacturing
  - SQF Food Safety Code for Primary
  - SQF Food Safety Code for Storage and Distribution
  - SQF Food Safety Code for Manufacture of Food Packaging
  - SQF Food Safety Code for Food Retail
  - SQF Quality Code

- Continues to provide SQF Code as a farm-to-fork solution

- Easy to identify
  - Color-coded covers
  - Available on sqfi.com

- Unique System Elements and Part A to address the needs of each industry sector

POLL

Have you looked at the SQF Code, edition 8?

o Yes!

o No, not yet.

Same Levels- Different Approach

Food Safety Fundamentals

- Formerly Level 1
- Entry level for new business
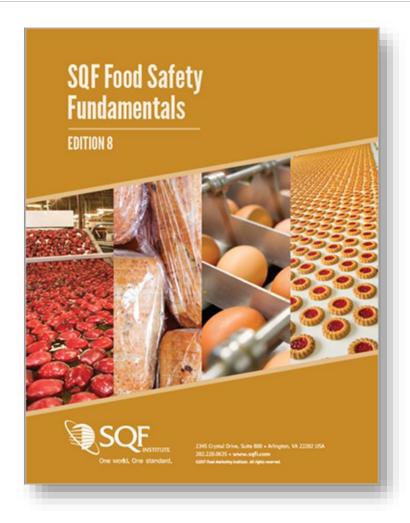- HACCP not required- Not GFSI benchmarked

Food Safety Code

- Formerly Level 2
- Primary Production- FSCs: 1, 3, 5, 6
- Manufacturing- FSCs: 4; 7-22; 25*; 31-34
- Storage and Distribution- FSC: 26
- Manufacture of Packaging Materials- FSC: 27
- Retail- FSC: 24- NEW

Quality Code

- Formerly Level 3
- System elements specific to quality
- Can be conducted with or without the food safety audit
- Results will not affect the score of the food safety audit
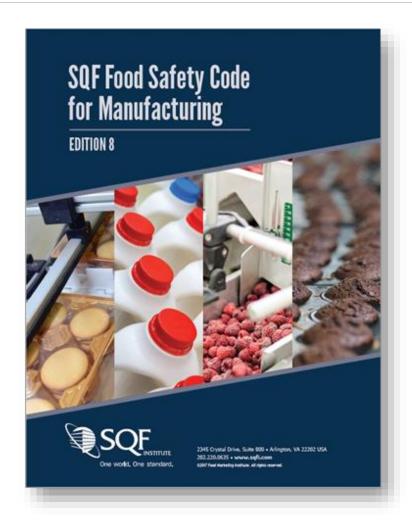- Not available for Food Retail

SQF Food Safety Fundamentals

SQF Food Safety Fundamentals
EDITION 8

- Formerly Level 1
- Applies to manufacturing of food and food packaging, primary production and distribution (GMP, GAP and GDPs)
  - Modules 7, 11, 12 and 13 included
- Removed requirement to have SQF practitioner attend HACCP training
- Changed system element changes effected in manufacturing
- HACCP not required
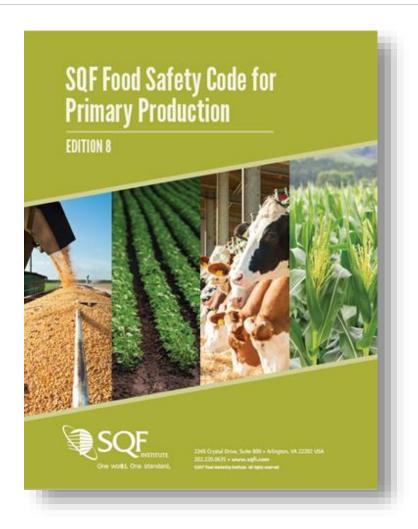- NOT GFSI benchmarked

SQF Food Safety Code for Manufacturing

- Separate Part A and System Elements

- Covers produce pack houses, slaughterhouses, all food manufacturing, and the manufacture of animal feed and pet food
  - FSCs 4; 7-22; 25; 31-34

- Applicable GMP modules are modules 9, 10 and 11

- Will be submitted to GFSI v 7 for benchmarking
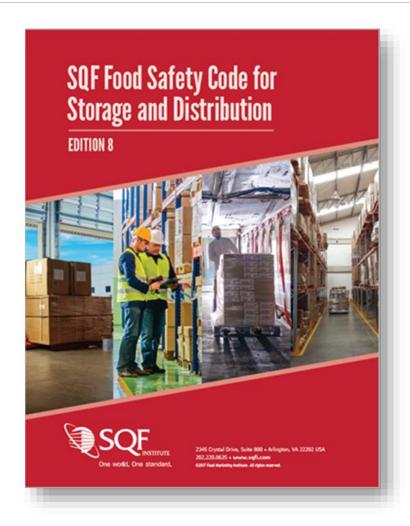
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SQF Food Safety Code for Primary Production

- Separate Part A and System Elements
- Covers all pre-farm gate activities: livestock, produce, aquaculture
  - FSCs 1, 2, 3, 5, 6
- Applicable GMP modules are modules 5, 6, 7, 7H, 8
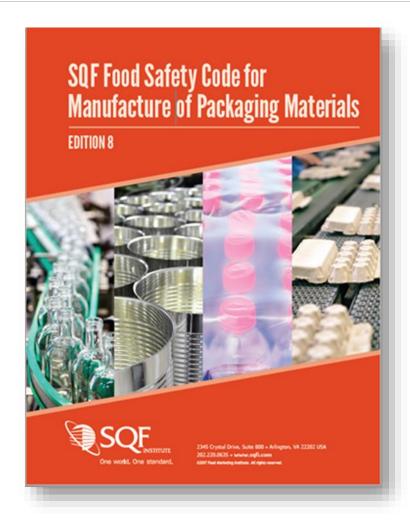- Will be submitted to GFSI v 7 for benchmarking

SQF Food Safety Code for Storage and Distribution

- Separate Part A and system elements

- Covers the system elements, and Good Distribution Practices for the transport, storage and distribution of perishable and non-perishable food and feed products
  - FSC 26

- Applicable GDP module is module 12

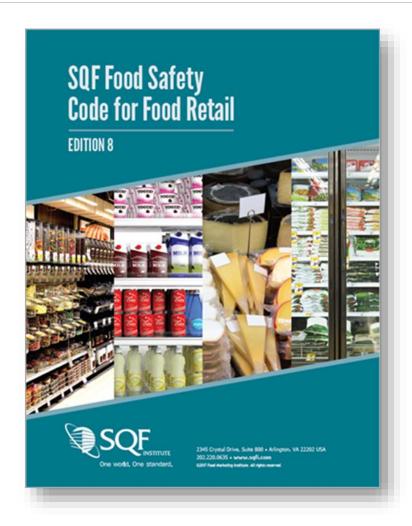- Will be submitted to GFSI v7 for benchmarking

SQF Food Safety Code for Manufacture of Food Packaging

SQF Food Safety Code for Manufacture of Packaging Materials — EDITION 8

- Separate Part A and System Elements

- Covers the system elements, and Good Manufacturing Practices for the manufacture of food packaging
  - FSC 27

- Addresses items that may be used in food manufacturing or food service facilities (e.g. paper towel, napkins, disposable food containers, straws, stirrers)
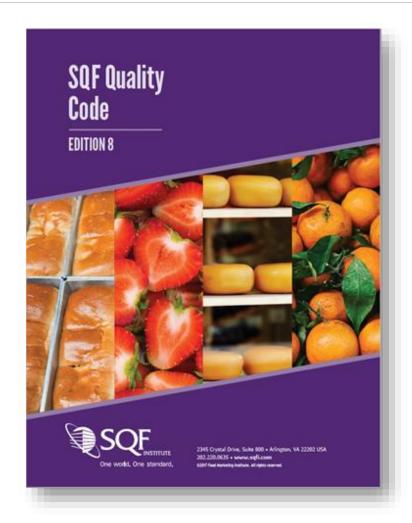
- Applicable GDP module is module 13

SQF Food Safety Code for Food Retail

- NEW standard

- System Elements are very different from those in the other Food Safety Codes

- Covers the system elements, and Good Retail Practices for retail, wholesale and grocery
  - FSC 24

- Corporate and store level audit

- Multi-site option

SQF Quality Code

- Formerly level 3

- Sites must remain certified to the SQF Food Safety Code

- Can be audited as an extension of the food safety audit or stand-alone

- Quality audit is not scored or rated

- Outcome of the quality audit does not affect the score or rating of the food safety audit

Part A Update: Food Safety Code

- Changed to "site" rather than "organization," "supplier," or "facility" throughout the Codes

- Added requirement for all operational and cleaning shifts and pre-operational inspections, where applicable

- Option for corporate audits

- New mandatory elements
  - Complaint Management (all scopes)
  - Allergen Management (manufacturing, storage and distribution, manufacture of food packaging)

- Changed to corrective actions close out timeframe
  - Minors **and** Majors- close out in 30 days

- Removed OIPs as a response

- Unannounced audit protocol remains the same, however:
  - Added protocol for voluntary annual unannounced audit
  - Recognition on the certificate

- Surveillance audits following suspension is now termed as an on-site visit and is unannounced

- Withdrawn sites are posted on the SQFI website for 12 months

- Withdrawn sites are required to wait 12 months before reapplying for certification

- New section on compliance

- Re-defined requirements for technical experts

- Re-design food sector categories for clearer identification of industry scopes

Key Changes - System Elements

SQF Code, Edition 8 - System Elements

- 2.1: Emphasis on Senior Management:
  - New element on change management
  - Emphasized site management responsibility for training and communication
  - Require monthly meetings between Senior Management and the SQF practitioner
  - Blackout periods now included in system elements, to allow auditor opportunity to check designated blackout dates

- 2.1.5: 'Business Continuity Planning' is now 'Crisis Management Planning'
  - More detailed requirements

- 2.4.3: Significant detail around the food safety plans
  - New element to require regulatory controls as well as CODEX

- 2.4.4: New element on food fraud (2.4.4.5, 2.4.4.6) and food defense (2.4.4.4) plan required for incoming materials

- 2.4.8: Environmental monitoring added as a system elements (topic was in formerly within the GMP module)

Key Changes - System Elements

SQF Code, Edition 8 - System Elements, cont.

- New element regarding product start-ups and changeovers (2.6.1.3)

- 2.7: New food fraud Requirement
  - Vulnerability assessment, mitigation plan, record review required

- 2.8 Identity preserved foods moved to the SQF Quality Code

- Clearer allergen requirements
  - 2.8.1 Allergen management split into several distinct elements (2.8.1 - Mandatory)
    - Allergen Management for pet food moved to 2.8.2 and for feed 2.8.3
  - 2.8.1.1 Added "The allergen management program shall include the identification, management, and labelling of products containing gluten, where applicable"
  - 2.8.2 Allergen management for pet food is also mandatory
  - 2.8.3 Allergen management for animal feed is not mandatory

Edition 8 Changes - FSCs

FSC	Change
FSC 2- Growing and Harvesting of Animal Feeds	Combined with FSC 34
FSC 3- Growing and Production of Fresh Produce and Nuts	Added Nuts to the FSC description
FSC 4- Fresh Produce and Nuts Pack house Operations	Added Nuts to the FSC description
FSC 11- Honey Processing	Added apiculture to the FSC description
FSC 15- Canning	Added HPP to description
FSC 19- Food Ingredient Manufacture	Added dry coffee and tea to description
FSC 24- Food Retailing	Added system elements and module 15
FSC 25- Repackaging of products not manufactured on site	New FSC for assembling of whole produce and packaged products
FSC 26- Food Storage and Distribution	Single FSC for both general and produce storage
FSC- 28, 29, 30	Not in use
FSC 35- Brokers	Eliminated

What change in edition 8 do you think will have the biggest impact on food safety?

- o Environmental monitoring program

- o Emphasis on senior management

- o Examining the potential for food fraud

Timeline to Implementation

Jan. 4, 2017
Post draft Code
for public
comment

March 31, 2017
Publish SQF Code,
edition 8

Feb. 6, 2017
Public comment
period ends

January 2, 2018
Implementation
of SQF Code,
edition 8

Edition 8 Timeline

Action	Date
SQF Code, edition 8	March 31, 2017- posted to SQFI website
Code change documents	Available on SQFI website
Instructor-led training (Quality Systems for Manufacturing)	April, 2017- available through licensed SQFI training centers
Instructor-led training (Implementing SQF Systems)	May, 2017- available through licensed SQFI training centers
Guidance documents for manufacturing, primary production, storage and distribution and manufacture of food packaging	July, 2017- posted to SQFI website
Release of updated criteria documents (auditor, quality auditor, certification bodies)	July, 2017- posted to SQFI website
Update existing Implementing SQF Systems for Manufacturing online training course	July, 2017- available online though SQFI website
SQF Quality Systems for Manufacturing online course	July, 2017- available online through SQFI website
Implementation date for all Codes	January 2, 2018

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Implementation

January 2, 2018: full implementation of edition 8

- Edition 8 will be fully implemented and apply to all desk audits, site certification, and re-certification audits, conducted on January 2, 2018 or later

- If the initial certification audit commences with the desk audit prior to January 2, 2018, and the certification site audit is scheduled for on or after January 2, the desk audit shall be conducted to edition 7.2, and the site audit to edition 8, with the additional edition 8 documents audited during the site audit

- Surveillance audits conducted on or after January 2 shall be audited against the version of the Code that the facility site was certified to or recertified against

Resources

- Documents via the SQFI website
  - Change documents
  - FAQs
- YouTube Video
  - Introduction to SQF Code, edition 8 Learning Lunch webinar

SQF Licensed Training Center

- Implementing SQF Systems, edition 8
- Edition 8 update training
- Quality Systems for Manufacturing (select training centers)

SQF Online Training

- Implementing SQF Systems, edition 8
- New Quality Systems for Manufacturing

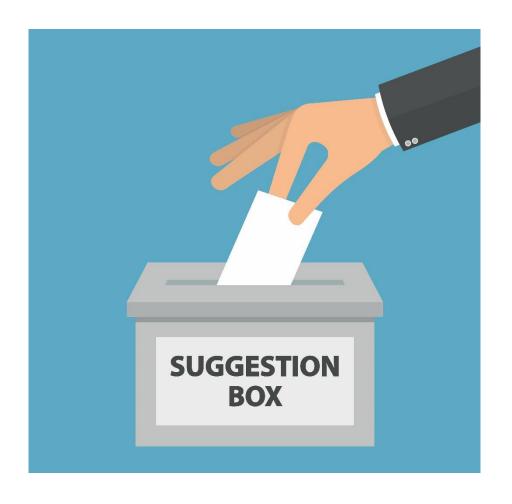SQF Conference

Resources

- Relevant topics:
  - Sessions on edition 8 Code requirements
  - Change management
  - Equipment specifications
  - Food fraud
  - Allergens
  - Environmental monitoring plans
  - And more!

- Pre-conference training courses

- Networking with peers and food safety experts

SQF | International Conference
A safer world. A smarter you.
November 7-9, 2017 | Hyatt Regency Dallas | Dallas, TX
SQF INSTITUTE is a division of FMI THE VOICE OF FOOD RETAIL

Resources

- You tell us! Type in the question window:
  - What additional resources do you need?

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SQF Edition 8 Implementation Strategies

Agenda – SQF Code Edition 8 Implementation Strategies

- Code awareness and training

- Gap analysis process

- Major new program requirements

- Changes to existing programs and facility requirements

- Implementation best practices

- Resources

Code Awareness and Training

- Download the applicable code from www.sqfi.com and read it!

- View the SQF Learning Lunch Introducing SQF Code 8 recording at: https://www.youtube.com/watch?v=hIjl_2TR_Bg

- Attend webinars offered to learn more

- Read articles and blogs about SQF Edition 8

- Attend a more detailed SQF Edition 8 conversion course

- Take the SQF Edition 8 Online Training or Licensed Training Center Course

- Take the SQF Quality Code Course online or Licensed Training Center Course

Gap Analysis

- Complete a formal Gap Analysis using the SQF Edition 8 Checklist to compare your existing program and facility compliance against the updated code requirements

- Create a Corrective Action Register to manage areas of non-compliance

- Develop a road map with specific actions, responsibilities and time lines to prepare for compliance

- Manage the process and progress with regular meetings of the SQF Team

Major New Programs Requirements

- Food Fraud Risk Assessment and Mitigation Plan

- Environmental Monitoring Program

- Line Change Over / Clearance Procedure

- Equipment Commissioning Program

- Management Commitment with monthly SQF Practitioner meetings

- Bodily Fluid Control and Containment Program

- Inedible product for Animal Food contamination prevention

Which of these programs will you need the most help with?

- Food fraud risk assessment and mitigation plan
- Environmental monitoring program
- Line change over / clearance procedure
- Equipment commissioning program

Changes to Existing Programs and Facility Requirements

- Food Safety Plan / HACCP

- Allergen Management

- Food Defense Plan

- Internal Audits must include facility inspections

- Foreign Material Control

- Product Testing Personnel Proficiency Testing

- Risk Assessments for Clothing, Hair, Water Potability Tests and Supplier Audits

- Contract Services Register to include outside laboratories

- Visitor and Maintenance Contractor assessment for training comprehension

- Approved Chemical List must be maintained

Implementation Best Practices

- Use the Corrective Action Register and Road Map to guide changes necessary for compliance

- Complete a formal Internal Audit to verify compliance of completed changes

- Document SQF Practitioner Meetings with Management on a standardized agenda with meeting minutes

- Cascade SQF Sponsorship from top management throughout the organization using the SQF Team as champions of the process

- Create a method for sustainment of changes with ongoing activity requirements

- Use a 3rd Party to help with or verify compliance

- Celebrate success! Be fully prepared before January 2, 2018

Resource: SQF's Online Course and Certification Exams

- Fully aligned with the SQF code (Edition 8 version coming soon)

- Represents the quickest and most convenient route to practitioner certification

- Ideal for practitioners, suppliers, and consultants

- Learn more at: http://www.alchemysystems.com/food-production/partners/sqf-certification/

- Course:
  - Implementing SQF Systems course and exam
- Exams:
  - Implementing SQF Systems (Post-Farm Gate)
  - Implementing SQF Systems (Pre-Farm Gate)
  - Advanced SQF Practitioner
  - Auditor
  - Professional Update

Resource: SQF Compliance Training

- Access hundreds of multi-lingual courses on critical food and workplace safety topics

- Reinforce your message with coordinated huddle guides, digital signage, and posters

- Promote employee-supervisor communication with our on-the-job coaching app

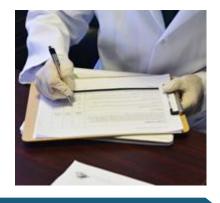- Stay prepared for unannounced audits with automatic documentation and reporting

Resource: Alchemy SQF Consulting Support

Training

Gap Analysis

Development

Internal Audits

SQF Edition 8 Conversion Course Overview
- New Program Best Practices
- Facility Compliance Review

- Compare existing programs and operations to the new code requirements
- Use corrective action register and road map for compliance

- Creation of new programs required for compliance
- Food Fraud Risk Assessment and Mitigation

- Completion of Internal Audits to facilitate compliance
- Facilitation of Management Reviews and Crisis Management Plan Tests
- SQF Audit Preparation and Support

Q & A

THANK YOU

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