

SQF Code Edition 8

What is new?

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Objectives

- To informally communicate some of the proposed changes in the new revision (Ed.8) from the current revision (Ed.7.2)



SQF Code- Ed.8 Implementation Timeline

- Public Comment& Finalization- Mid January 2017
- Implementation- 6 months from the finalization date

Why is the SQF Code Getting Revised?

- Cope up with current advancements
- To align with GFSI Revision 7



PART A CHANGES

SQF Code Ed.8 Structural Change

- The SQF Food Safety Code for food, feed and pet food manufacturing
- SQF Food Safety Fundamentals (for small businesses)
- The SQF Food Safety Code for Primary Production
- The SQF Food Safety Code for Storage and Distribution
- The SQF Food Safety Code for Manufacture of Food Packaging
- The Food Safety Code for Retail
- The SQF Quality Code

Changes to Individual FSCs

FSC	Change
1 – Production, Capture and Harvesting of Livestock and Game Animals	Removed apiculture, raising of bees, and added it to FSC 11 (honey processing)
2 – Growing and Harvesting of Sprouted Seed Crops for Human Consumption	Changed. Now applies to the production, harvesting, transport and storage of all sprouted seed crops a grown for human consumption without further processing
3 – Growing and Production of Fresh Produce and Nuts	Addition of raw nuts
4 – Fresh Produce and Nuts Pack House Operations	Addition of raw packaged nuts (cleaning and shelling)
5 – Extensive Broad Acre Agriculture Operations	Addition of pulses to the description. Now included production and harvesting of animal feed crops
6 – Harvest and Intensive Farming of Seafood; Wild Caught Seafood; Aquaculture and RTE Seafood	Changed Fish to Seafood
9 – Seafood Processing Uncooked RTE seafood; Cooked RTE	Changed fish to seafood
10 – Dairy Food Processing	Reference to milk substitutes and infant formula removed in the description but not removed from the category. Reference is included in the examples.
11 – Apiculture and Honey Processing	Added apiculture
14 – Fruit, Vegetable and Nut Processing, and Fruit Juices	Added fruit juices and the processing (roasting, drying and cutting) of nuts
15- Canning, UHT and Aseptic Operations	Removed pasteurization for dairy and fruit juice and put under specific FSC
16 – Ice, Drink and Beverage Processing	Added clarifier to include only liquid beverages (dry, such as tea and coffee, to go under FSC 19)
18 – Preserved Foods Manufacturer	Added peanut butter in example
19 – Dried Food Ingredient Manufacturer	Added Dried to clarify intent of FSC. Includes dry tea and coffee products

Changes to Individual FSCs

20- Recipe Meals Manufacture	Includes sandwiches, wraps, and high-risk desserts for distribution to food service
22 – Processing of Cereal Grains	Removal of nuts to make FSC to just flour milling processing and storage
23 – Food Catering and Food Service Operations	Included the term ‘on-site’ for clarification
24 – Food Retailing	Not a high risk operation. Retailers preparing food on-site would need to include FSC 23
25- Repackaging of Products Not Manufactured On Site	Produce storage and distribution is now combined with FSC 26, general warehousing. FSC is now designated for repackaging of whole produce and packaged products
26 – Food Storage and Distribution	Combined with FSC 25, fresh produce warehousing
27 – Manufacture of Food Sector Packaging Materials	Included foodservice items in description
28 – Provision of Crop Spray Services	Recommend removal FSC
29 – Provision of Field Harvest Services	Recommend removal of FSC
30 – Provision of Sanitation Services	Recommend removal of FSC
33- Manufacture of Food Processing Aides	Removed reference to agricultural chemicals
35- Brokers	Recommend removing FSC

Food Sector category Changes

SQF Food Sector Category (FSC)	Category Description	Applicable SQF Good Manufacturing Practices
4	Fresh Produce and Nuts Pack house Operations	Module 10. GMP for pre-processing of plant products
7	Slaughterhouse, Boning and Butchery Operations	Module 9. GMP for pre-processing of animal products
8	Processing of Manufactured Meats and Poultry	Module 11. GMP for processing of food products
9	Seafood Processing	Module 11. GMP for processing of food products
10	Dairy Food Processing	Module 11. GMP for processing of food products
11	Apiculture and Honey Processing	Module 11. GMP for processing of food products
12	Egg Processing	Module 11. GMP for processing of food products
13	Bakery and Snack Food Processing	Module 11. GMP for processing of food products
14	Fruit, Vegetable and Nut Processing	Module 11. GMP for processing of food products
15	Canning, UHT and Aseptic Operations	Module 11. GMP for processing of food products
16	Ice, Drink and Beverage Processing	Module 11. GMP for processing of food products
17	Confectionery Manufacturing	Module 11. GMP for processing of food products
18	Preserved Foods Manufacture	Module 11. GMP for processing of food products
19	Dried Food Ingredient Manufacture	Module 11. GMP for processing of food products
20	Recipe Meals Manufacture	Module 11. GMP for processing of food products
21	Oils, Fats, and the Manufacture of Oil or Fat-based Spreads	Module 11. GMP for processing of food products
22	Processing of Cereal Grains	Module 11. GMP for processing of food products
25	Repacking of products not manufactured on site	Module 11. GMP for processing of food products
31	Manufacture of Dietary Supplements	Module 11. GMP for processing of food products
32	Manufacture of Pet Food	Module 11. GMP for processing of food products

Food Sector category Changes

The requirements for the remaining SQF food sector categories are contained in

SQF Food Sector Category (FSC)	Category (Site Scope of Certification)	Applicable SQF Food Safety Codes
1	Production, Capture and Harvesting of Livestock and Game Animals	The SQF Food Safety Code for Primary Production
2	Growing and Harvesting of Animal Feeds	The SQF Food Safety Code for Primary Production
3	Growing and Production of Fresh Produce	The SQF Food Safety Code for Primary Production
5	Extensive Broad Acre Agriculture Operations	The SQF Food Safety Code for Primary Production
6	Harvest and Intensive Farming of Fish	The SQF Food Safety Code for Primary Production
23	Food Catering and Food Service Operations	Not available at this time
24	Food Retailing	The SQF Food Safety Code for Retail
26	Food Wholesaling and Distribution	The SQF Food Safety Code for Storage and Distribution
27	Manufacture of Food Sector Packaging Materials	The SQF Food Safety Code for Manufacture of Food Packaging

Part A- Misc. Changes- Scope

- **More specific requirements in scope of certification**

Part A- Misc. Changes- Audit Duration

Code	Basic duration (days)
Food manufacturing business employing less than 10 people	0.5 days
All other food manufacturing businesses	1.0 days

Step 1	Step 2	Step 3	
Code	Basic duration (days) (includes three HACCP plans)	Additional Days based on Number of employee	Additional Days based on Size of Facility
Food manufacturing business employing less than 10 people	1.0	1 to 200 = 0 201 to 400 = 0.5 401 to 600 = 1.0	0 - 200,000 ft ² = 0 (0 - 19,000 m ² = 0)
All other food manufacturing businesses	2.0	601 to 1000 = 1.5 1001 to 2500 = 2.0 2501 to 4000 = 2.5 > 4,000 = 3.0	300,000 - 500,000 ft ² = 1.0 (27,000 - 46,000 m ² = 1.0)
Additional time for each HACCP plan(s) (where there are multiple / different plans)	0.5 day per additional 3 HACCP plans or 3 additional production/manufacturing processes		

Part A- Misc. Changes- Audit Report

- Mandatory elements must be reported for the SQF food safety audit report to be submitted.
- Change in close out dates for corrective actions. 30 days for both minors and majors.

Part A- Misc. Changes- Surveillance Audits

- Seasonal audits

Part A- Misc. Changes- Recertification audit- Seasonal

- Seasonal audits- Seasonal Operations

Part A- Misc. Changes- Compliance and Integrity Program

New Requirement- Compliance and Integrity Program



MODULE 2 CHANGES

Module 2- Section 2.1.2

- SQFP to ensure site personnel have the required competencies as per 2.9.1.1
- Senior site management shall develop and implement a food safety communication plan
- Senior site management shall designate defined blackout periods that prevent unannounced re-certification audits from occurring out of season or when the site is not operating for legitimate business reasons

Module 2- Section 2.1.3

- Requirements of FS Manual combined with 2.2.2.1 (Doc. Control).

Module 2- Section 2.4.3 FS Plan

The food safety plan requirement is broken up into 17 different requirements to address the HACCP steps and principles. Additional expectations are included in these requirements.

- Who should be included in the HACCP team
- Additional requirements for product descriptions referring back to FP specs
- Additional requirements for intended use
- Flow diagram requirement
- Requirements for establishing CCPs and CCP limits
- Requirement for disposing product
- Requirement for meeting local food regulation
- Requirement for annual review

Module 2- Section 2.4.4- 2.4.7

- Section 2.4.5 (Incoming Goods) changed to 2.4.4- Approved Supplier Program (mandatory)
- Section 2.4.4.4 (new section)- Raw materials, ingredients, and packaging materials received from other facilities under the same corporate ownership, shall be subject to the same specification requirements (2.3.2) and approved supplier requirements as all other material providers
- Section 2.4.4.7 (New requirement)- New requirement to conduct supplier audits based on risk and how to be conducted.

Module 2- Section 2.4.8

Environmental monitoring- Pulled from module 11.

Module 2- Section 2.5.1

Responsibility, Frequency and Methods – SQF
System Verification

Module 2- Section 2.6.1.3 Product Change Overs

New Section

- Product changeover procedures during packing shall be documented and implemented
- To ensure that the correct product is in the correct package
- The changeover is inspected and approved by an authorized person.

Module 2- Section 2.7.2 Food Fraud

New Section

- Vulnerability Assessment
- Mitigation Plan
- Review and verification of VA and mitigation plan
- Records

Module 2- Section 2.8.2 Allergen management

- Separate handling and production equipment where satisfactory line hygiene and clean-up or segregation not possible"
- Where allergenic material may be present, product changeover procedures shall be documented and implemented
- Document and implement methods to control the accuracy of finished product labels with regard to allergens.



MODULE 11 CHANGES

Module 11- Section 11.2.3.4

New Requirement

Pipes carrying sanitary waste or waste water that are located directly over product lines or storage areas shall have catch pans located under pipe connectors, and be designed and constructed so as to prevent the contamination of food, materials, ingredients and food contact surfaces, and shall allow ease of cleaning.

Module 11- Section 11.2.6.2 & 11.2.8.2

New Requirement

11.2.6.2

Product testing for microbiological or chemical testing shall be conducted separate from product handling areas and handled as outlined in 11.8.1.1.

11.2.8.2

All ventilation equipment and devices in product storage and handling areas shall be adequately cleaned as per 11.2.12.

Module 11- Section 11.2.9.1

New Requirement

Specifications for equipment, utensils and protective clothing, and procedures for purchasing equipment shall be documented.

Module 11- Section 11.2.13.7

New Requirement

Detergents and sanitizers that have been mixed for use shall be mixed according to manufacturer's instructions, stored in containers that are suitable for use, and clearly identified.

Module 11- Section 11.5.1.5 & 11.5.2.4

New Requirement

11.5.15

- Where water is stored on site, storage facilities shall be adequately designed, constructed and maintained to prevent contamination.

11.5.2.4

- Section 11.5.2.4 (new requirement) Water used in as an ingredient in processing, or in cleaning and sanitizing equipment, shall treated to maintain potability

Module 11- Section 11.9.1.5

Inedible waste designated for animal feed shall be stored and handled so as to not cause a risk to the animal or further processing for human consumption.



Questions?