



Back to the Basics: Mastering Your Food Safety Plan

March 27, 2025

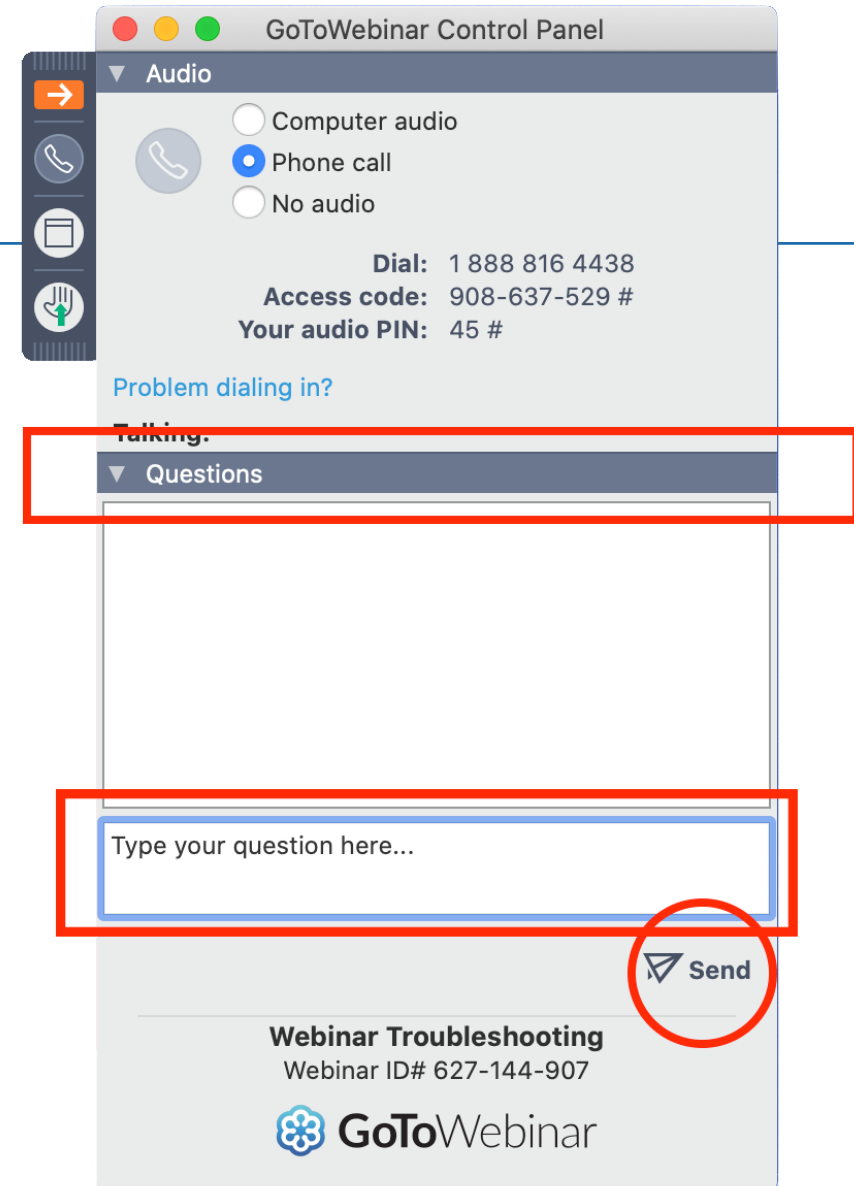
Presented by: Safe Quality Food Institute
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Hosted by Perry Johnson Registrars Food Safety, Inc.
(PJRFSI)
Chris Reno | Commercial Business Manager, Perry
Johnson Companies

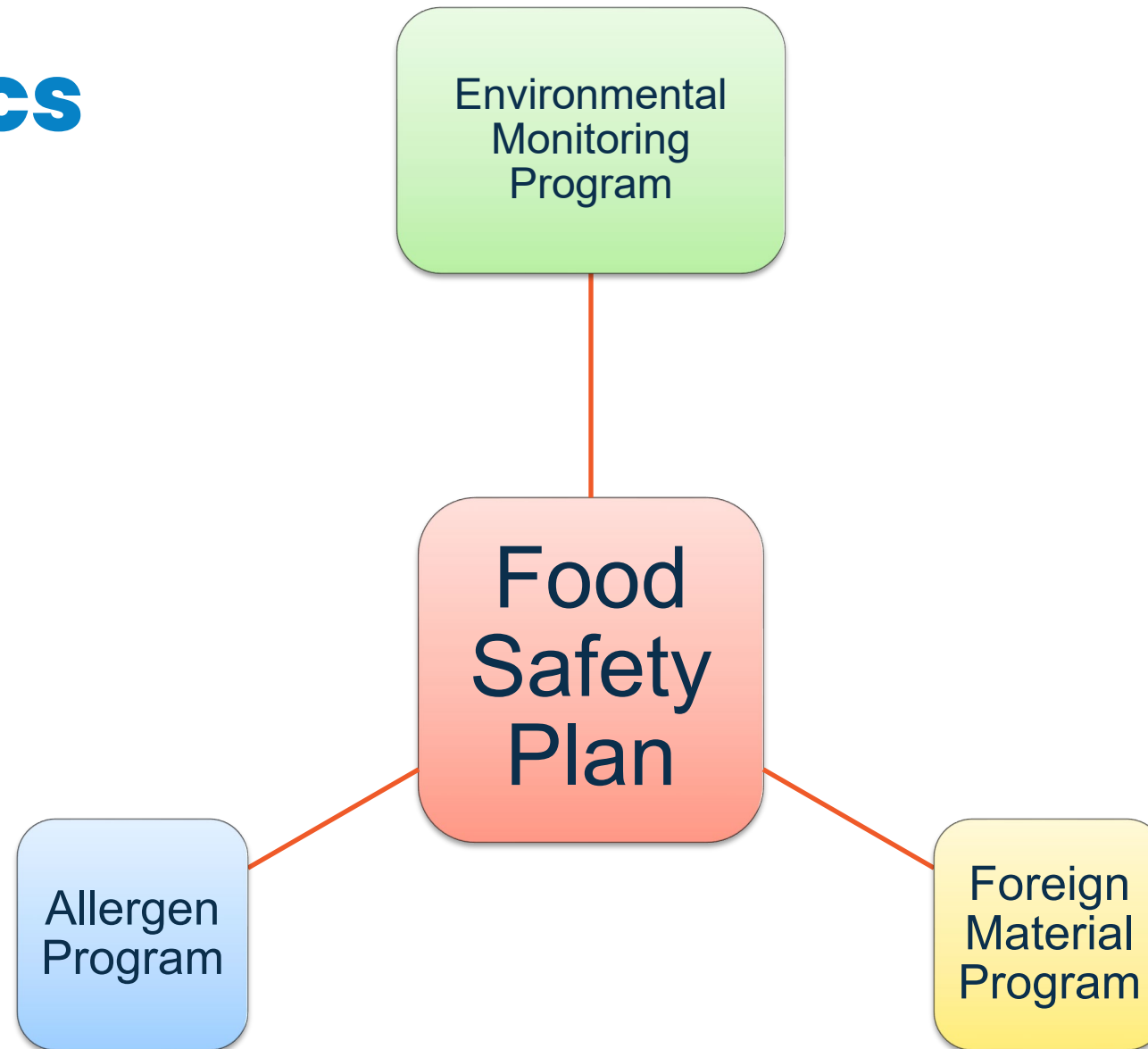


Housekeeping

- All attendees are muted.
- Q&A after presentation – please use question tab.
- Slides and recording will be available at www.pjrfsi.com after the presentation.
- Reach out to pjrfsi@pjrfsi.com with any additional inquiries.



The Basics



Top Non-conformances

Flow diagram

Food safety hazards

Hazard significance

Team Members

2.4.3.2 Food Safety Team

- SQF Practitioner
- Multidisciplinary
 - Site personnel
 - Technical
 - Production
 - Engineering
 - Others?



Common Non-conformances

2.4.3.2 Food Safety Team

- SQF Practitioner not on the team
- Not multi-disciplinary
 - Only includes food safety team members
- Not updated with personnel changes



Training

2.9.2.1 Training Program

- Required for all staff involved in developing and maintaining food safety plans



Common Non-conformances

2.9.2.1 Training Program

- HACCP team members not trained
- SQF Practitioner/Back-up not trained
- Refresher/annual HACCP training not completed



Review

2.4.3.14 Plan Review

- Annual
- When changes occur
 - Process
 - Equipment
 - Inputs
 - Others affecting product safety



Common Non-conformances

2.4.3.14 Plan Review

- Annual review past due
- Not reviewed when changes occurred



Key Take-Aways



Identify the right food safety plan team.



Evaluate the training program on food safety plans.



Review your plan.

Questions?

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